



News from the Lodge



Autumn 2025

All the News that's fit to Point. . . .

...by Richard Hill

What is Up With the ... Current Project Status?

The current project is the 'Orchard House' at the very North end of the property, close to Blue Heron Park and with a view of the Inn of the Sea.

Plan 'A' of our long-term succession plan, so you don't have to ever go to any other lodges, is to have our daughter, Marlie and her husband, Kory and the two girls move in, give Sandi and I a hand with the operation and maybe allow us to have a little time off.



We won't be retiring right away or anything, but as my other Son-in-law, Shane says, 'fail to plan, plan to fail.'

This photo was taken in late August and as you can see, the framing is well under way. Rob

Roine was in charge of the excavating, Rob Pronick handled the foundation and Lance Goldy is chief of framing, at the moment.

Once the framing is complete, Sterling of Atlas Building Systems will be bringing in the roof trusses. Then it's time to sheath the building, get the roof on and start the plumbing and wiring, which will trigger a multiple inspection for the framing and 'rough-ins'.

All the other elements including flooring, doors, windows, H.V.A.C. (the new name for 'heat') and fixtures are organized already, but of course that doesn't guarantee that everything will go perfectly smoothly and according to plan... like it ever has?

So far, however, it's been as smooth as can be expected, due largely in part to Lance and Rob's expertise. We needed a little engineering problem solved quickly to deal with the wind load on the ocean facing wall, and our friend Devin at Herold Engineering had us looked after pretty much the same day.

Our building inspector from the Cowichan Valley Regional District, Patrick, is also practical, reasonable and uses his previous experience as a builder to arrive at sensible suggestions and observations.

So, stay tuned. When the framing is done, it looks like you're almost done but please watch the next newsletter for, *hopefully*, an 'occupancy permit' report.

What Do We Know About Upcoming... Future Project Plans?

Well, there is always something going on around here as far as projects go. We are doing a fairly major upgrade on the various tanks, float switches, pumps controllers and vents that make up our 'sanitary disposal' system, that actually waters the trees in the forest when you brush your teeth, at the moment.

There will be further work done to the tennis court and pool wall and patios as well, but these aren't really major projects.

What we will be looking at next, after the project to your left is completed, is building a new shed in the wood yard to house the Cutter over the Winter. At the moment, getting her into the cramped shed (*see photo*) takes some real expertise, since she has to be backed in, up a hill and on a curve, into a fairly tight doorway and then be centred exactly below the lifting rig. I've done it once, but Lance is our resident expert and we're both



Cutter shed on the left

apparently not getting younger. The new shed will have doors at both ends so we'll drive the tractor and Cutter straight up past Victoria Cottage and into the shed. The tractor will come out the other end, the Cutter will be lifted off the trailer and voila! Simply reverse the steps in the Spring, with the trailer hitch on the front bucket of the tractor and now a lot more people can do the job and Lance and I can supervise.

The existing Cutter shed will remain, with it's lifting rig, for other boats and jobs. The shop it's attached to will be re-built with a lower, concrete floor, a flat, green roof and some indoor wood storage so my little projects won't shrink as soon as I'm finished.

The wooden foundation of the shop was the original base of the first shop on that site which was the first building Dad built on the property when he bought the original 94 acre piece in 1929. With a nice, flat, concrete floor and dry wood, I'll have to come up with other excuses for my wonky joinery!



Celebrating Our Staff With the Annual...

'End of August' Guest Talent Show!



The last week of August featured our annual guest talent show, organized and administered by Barb, Jane and Bill. *(last names omitted for privacy considerations)*

The turnout was very good and the lounge was basically full to capacity as our guests were treated to a full slate of entertainment offerings including poetry, comedy and several musical selections.

One highlight was a hybrid performance of music and art when Suzanne and her violin accompanied April while she produced an original painting live, *(shown here in the early stages)*, in person and in front of everyone!

This work, along with another one of April's pieces was auctioned off to the highest bidder.

Fred and Laura are shown below in the limited edition rustic Beach Cabin T-shirts that were also an item up for bid. Painted by Tessa, the shirts were produced and donated by Linda.



It's always a fun evening and seems to be made a little more fun by the fact that the room is full of like minded people either participating in, or supporting the raising of funds that all go directly to the Friends of Yellow Point, M.G. Hill Memorial Scholarship fund.

Each year, any of our staff members that are pursuing higher education can apply to the group and are most often rewarded, frequently with several other staff members, with educational grants that are often well in excess of \$1,000!

To date, there have been over 100 recipients of the award, which was started after my Dad left the Friends of Yellow Point a \$5,000 bequest in his will.

At press time, a reasonable estimate of the funds raised was in the neighbourhood of \$2,500 with every penny going to support our tremendous staff people as they make their way through life. A thousand thanks to everyone who had a part in making this happen!

Don't be Scared...

BE PREPARED!

Followers of the 'Book o' Faces' may already have seen this photo of Kim, Danele, Amy Lynn, Alana, Josie, Ilse and Tony getting their Level '1' first aid certifications from the St. John Ambulance facility in Nanaimo. *(I took the photo)*



There was another group that went through the week before and another class is being offered in November, when things slow down and the crew has more time.

We have been giving first aid training to staff since 1986 when we were rebuilding the lodge and thought it would be a good skill to have around a bunch of kids with cranes and chainsaws. We have been keeping it up since then and are ahead of our Worksafe BC requirements as far as the required number of trained staff people goes.

The training is the most basic, 'keep the person stable and alive until more qualified help arrives' type but still provides the student with lots of great information and skills in regards to being able to help someone when needed. I believe it is a course that pretty much everyone should take.

One of the main components of the course is the training on the 'A.E.D.' or automatic external defibrillator, that you see all over the place now, but not many people have actually unpacked and used.

These devices increase a person's chances of survival during a cardiac event *significantly* and this portion of the class itself makes the whole thing worthwhile, in my mind.

We have a new AED in the hallway to the kitchen by the ice machine as well as a list of all our staff that have first aid training. Please familiarize yourself with the location of the machine and consider taking this course yourself.

Please check 'www.sja.ca' for more information on St. John Ambulance or search other qualified instructors.

In the Neighbourhood on Sunday?...

Spend Some Time at the Cedar Farmer's Market.



If you're here between Mother's Day and Thanksgiving, between 10:00 and 2:00 on Sunday, head North on Yellow Point Rd. past the Crow & Gate to Cedar rd. and turn right onto Woobank where you will find the Cedar Farmer's Market at the Snunemuxw education center. There are loads of stalls featuring food and produce, crafts, local products and live entertainment. It's a fun thing to do for some local colour, fun music and a chance to look at some other food for a change. Pay a visit to 'Sweet Steps' and say 'hi' to Kathy from the office! Her treats are awesomely good!



Last Issues Questions are Answered! No, to Both Initiatives.

Some of you may be thinking, 'Well, I didn't read the last newsletter or two, so I have no idea what he's talking about.' Fair enough.

Last issue I asked our readers if they thought that the new surface that we had installed down at the Hot Tub and Sauna area would be a suitable surface for the tennis courts, which will need some work before too long.

The first thing we did was some slow-motion video 'bounce response' tests. Where we dropped a ball from a fixed height and measured how high the ball bounced on both the asphalt courts and the new surface. The new surface was up to the job and the ball bounced appropriately.

However, *every last person* I talked to thought that the surface was too 'grippy' and the high level of traction would cause people's feet to stop faster than the rest of their bodies, potentially straining ankles and knees. It may make an ideal surface for the top, curving portion of the pool wall that is currently bare concrete, but the people have spoken and it will not be part of the tennis or pickleball worlds. Democracy in action!

Our other referendum from the issue before last was on the fate of the little, single use, not really that recyclable plastic drinking water bottles. The sheer volume of single use plastic is getting to be a concern in this old world of ours and we wanted to stop contributing at least to that problem.

Again, the voice of the people was clear; get rid of the plastic. This was brought up in the last newsletter but I'm mentioning it again because we now have cool little drinking water bottles that are stylish and feature a stainless steel interior (*although not 'thermal'*) in case you're one of the few people left that don't have their own water bottle.

We will also be installing taller taps in the washrooms for filling whatever container you choose to use. Our water system is regulated and tested frequently but feel free to substitute beer or wine for water if you're concerned about the lack of disinfecting properties.

Thanks to all who gave me the valuable feedback on these two pressing issues!



This Issue, our... **Old Timey Photographs** *Reflect on 40 Years since the big fire!*



This is pretty much what the lodge looked like from 1939 until October 4th, 1985 when it looked like the picture, below. The original picture doesn't show the Penthouse and still features the big 48"

cedar shakes, so it was taken right after the first lodge was finished. You can just make out the balcony of Room #5 in this somewhat disturbing photo of the actual fire, taken at around 5:00 AM on a very bad day. However, it was also the day that Dad and I decided that we didn't really know how to do much



else other than run a lodge, so we decided to build a new one. With the help of *a lot* of talented of people, notably Ron Friend, Bill Phillips and Ray Green, (*sorry Gary, Dave, Don, J.P. & John-boy*) we got started on the rebuild on January 2nd, 1986.

One thing I didn't know how to do was operate a crane, so we bought an obviously used one and I figured out how to run it by working on the lounge floor. The picture above is of the first section of logs raised at the very end of the lounge where the doors out to the patio are. This was taken in February, 1986.

The Friends of Yellow Point were in their heyday back then and helped us clean up the mess. They then hand peeled pretty much every log in the building and put every drop of paint and stain on the then completed, brand new lodge.

Comparing this photo with the one of the original, you can see that we wanted to produce something that was very similar to the one that was originally there.

It was usually full of great guests who came back regularly, cared for our staff people, were nice and considerate to each other and treated the place respectfully, as if it was their own. That was what we really wanted to rebuild and I feel happy in saying that, now 40 years later, once again we have helped each other re-build the kind of lodge we all like.



New Guest Information:

...on reserving and re-booking.

Re-Booking Your Room: In order to support as many of you, who wish to be regular guests, as possible, our reservation system only works for a period of **one year** in advance of today's date. So if you want to come at the same time, year to year (*for whatever reason, and we hope you do*) you can, because nobody can book **your** room 14 months ahead, and take **your** spot.

Getting Your Own Reservation: We have tried, and it is nearly impossible to maintain a regular 'Waiting List' because there are too many different dates, accommodation types and combinations of the two.

If you're in someone else's spot (ie: *holding a friend's reservation for them*) we will be re-booking the spot for them, but you can ask them to put a '**would like another reservation**' request on their reservation, so if we get a cancellation we call *them* and can get *you* in.

If you call the office and we don't have the room you'd like, it's suggested that you book whatever we have and ask that a '**would like upgrade**' be noted. If a better room comes available, you'll have a chance at it, depending on who requested an upgrade first.

Try calling us two weeks ahead of your preferred date, that is when lots of people cancel because they can still get their deposits refunded if they give us that much notice.

Don't forget to check the website for our 'post it note' vacancy page, at yellowpointlodge.com and keep your eye on our Facebook posts, as well.

...and on more general policies.

Cellphones and Laptops: are fine anywhere *except*, at the request of a lot of guests, in **the main lounge and dining room**. The lobby is fine, and the downstairs lounge is encouraged. However 'E-readers' and 'tablets' are okay in the big, main room (*they're more discrete*). We also don't have wi-fi, (*by request*) and probably never will.

Drinking in the Hot Tub: is a big health and safety risk, and, I'm afraid has to be on our 'strictly prohibited' list. This is for everyone's well being. Please enjoy beverages before or after, but not *during* your visit to the hot tub.

Really general policies: are probably defined as 'The Golden Rule'. We don't have a ton of specific rules around here, (*exception: above*) and since we seem to attract a fairly well behaved, top quality group of guests, rules and regulations are seldom an issue. We like people to have all the fun they want (*hence the sprung dance floor*) but not at the expense of the other guests ability to relax and enjoy themselves.

F.A.Q.

...frequently avoided questions

How come I can't bring my own wine into the lounge or dining room?

Basically, it's because we have a liquor licence. We are permitted to sell alcoholic beverages to our guests for their enjoyment in our public areas, but if you wish to furnish your own drinks, they'll have to be enjoyed in the comfort, or Spartan surroundings, of your room or cabin. We are not participating in the 'corkage' program, due to the difficulty of monitoring and the fact that our liquor pricing 'mark-up' policy is very modest.

Why are you so particular about what my special diet is?

Firstly, if you have a serious allergy or medical condition, we want to make absolutely certain that we get it right. Secondly, one way that we maintain our fairly reasonable rates is by serving our meals 'banquet' or 'boy scout camp' style. If you have a serious dietary condition or are a committed vegetarian, for example, our staff will do everything possible to accommodate you. On the other hand, if your diet is optional, or a preference it makes it a lot harder on the kitchen. The bottom line is: if you've told us you don't eat pork, then order bacon, we will gently ask you to reconsider your dietary request.

What's the deal with live music here?

Things are a bit up in the air and 'on hold' at the moment as one of our band members is struggling with a serious health issue and her partner needs to be there to support her. Our hearts are with them. Sometimes we are able to feature our 'Rumpus Jam' downstairs on Friday night, but the Saturday dances have unfortunately mostly all been postponed for the time being.

Some Saturdays will feature the talented Jo Deslippe on the piano, accompanied by bass and drums and doing business as 'Jazz Monkey' with a lot of your favorite jazz standards with a little Latin and swing tossed in.

We'll let our guests know what, if anything is going on for the 'upcoming weekend'. Guests who entertain the other folks (and that is still very welcome), will still earn you a free drink.

Do you mind if I feed the dogs?

Since two out of the three dogs are not large, and the big one is a muffin hound, we kindly request that, no matter how 'persuasive' (*ie: mooch-happy little bums*) they are, please don't ever feed the dogs even the tiniest little bite. They really add up (*one little bite X 95 guests = puppy cardiac*) and most of the snacks that they would mooch off of you are not healthy for them, at all. They get fed plenty at home, no matter what they tell you.
