



News from the Lodge



Summer 2026

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

...by Richard Hill

As Usual, You'd like to Know...

What Are We Up to Now?



With the 'Orchard House' project complete, we now have other priorities, like paying for it. All kidding aside, we actually won't be tackling the larger projects mentioned in the

previous newsletter until probably next season, in the interest of financial prudence, but there is still plenty to do around here.

We have just completed a bunch of work on the mooring chains for the dock. A few seasons ago, I was turned onto the idea of



installing zinc anodes on the underwater chains, like people put on their boats, so that the zinc would corrode in the salt water instead of the chain. Some of the chain that holds the dock in it's proper position, (*not the main ones that hold it offshore*), had already shown some degradation so we have recently installed 150' of 3/4" 'long link' chain where these 'place holders' needed to be a little more serious. We also made sure that all of them had new or refurbished 'zinc holders' as well.



Another fun improvement was the replacement of the window blinds in the dining room. The old ones were looking a bit, well, old and the new ones are 'one piece' so you don't get that split down the

middle that would always be just in the right place to let the sun shine in your eyes. The new ones are not fully opaque as well, so you can still make out a bit of the scenery while reducing the glare of the morning sun. The doors on some of the private cabins that have windows in them got new blinds as well.



The Cutter sustained a bit of, mostly cosmetic, damage from another boat at the dock last Summer during a unexpectedly strong, surprise squall. My friend from Seattle, Gray Thompson made a trip up to help with the repairs and we managed to get all the varnishing done as well, with some preparation help from Mike and Luke in maintenance.

The ladies of housekeeping really like the new, quiet, central vacuum in the main lounge, so plans are now underway to extend that service down into the Rumpus Room, which shouldn't be difficult or expensive.

Extremely observant guests may notice that a trench has been dug between the field washrooms and the tree shower. We replaced the run of pipe to the showers since it had picked up a bunch of gravel after the contractors dug it up during our Winter shutdown. The gravel was getting hung up in all the repair splices and clogging the pipe: fixed!



The hard-working kids in the maintenance department have been very busy stocking up all the firewood we're going to need for the coming year.

Even the big wood needed for the lounge fireplace is all stacked up and ready to get nice and dry over the Summer.

The little 'direction finder' table out on the compass patio at the end of the lounge has been sanded down and re-finished. Nice work, Luke.

Right after I finished the little wooden paper towel dispensers in the public washrooms, they made the paper thinner and all of a sudden they didn't work properly. I have devised a little fix that we're testing in the upstairs washrooms by the office and will be adding this modification to the rest, soon.

At a place like this, there is always something to upgrade or repair. We try and stay ahead of the game and get to things before they are an issue, but if you see anything in your room, cabin or elsewhere that looks like it needs our attention, please let us know. We can't fix anything if we don't know it's broken, thanks!



Marlie and Kory are... Settling In Nicely.



The article on the first page mentioned the completion of the 'Orchard House'. That was built so that our daughter, Marlie, her husband Kory and two daughters could move back home, start to learn the ropes and be on hand to steer the place into the future as Sandi and I progress quickly into our Autumnal years.

They have been here for a few months now and are settling in nicely. Kory's first job was to get the house site all tidied up and landscaped which was mostly completed by press time. He will then turn to helping us with more 'project oriented' tasks, along the lines of the jobs listed in the first article. He is very handy.

Marlie is starting in the office, which entails quite a lot of training and details and they are both learning about what to do when something goes sideways.

I'll mention again in this issue, now that the 'Orchard House' is complete, it is now their house, with their kids living there and everything so we would appreciate it if our guests could respect their privacy and not 'go for a look at the building site' anymore, since it isn't one now, thanks in advance.

Another Job to Watch for...

Gymnasium Makeover!



With the sad passing of our friend Mike Hammil, who set up the gym for us, keeping all the equipment in order has been a bit more challenging and things have admittedly slipped a little bit. This is one of the first items on Kory's list, mentioned above.

We will be replacing a couple of the 'cardio' machines

and making sure that the ones we keep are all in top shape. Also, after listening to you, the people, we are going to remove the big, 'universal' gym that needs work and also takes up the whole room and enhance our collection of free weights, benches and balance equipment.

Lighter weights and more floor space seem to be what our clientele is looking for these days. We will start with these few changes and then decide if there are any further enhancements that would make visiting the gym more than something you did because you had to, wanted the bragging rights or to justify your cookies.

By the Time You Read This... Tom Will Be Retired!

Yes, the steady hand of reason that guided and helped steward us through the choppy seas of the pandemic, that started soon after his arrival, (*shown here on a typical workday*) has proven his wisdom once again by stepping out of the workforce while he still has the ability to travel, enjoy life and not have me as a boss anymore.



His successor's name is Charlene and she took to her new job immediately. She has an accounting designation, lives in Ladysmith, has lots of relevant experience and seems to get along very well with everyone here.

She and her husband have had a big trip to the Arctic Circle in July planned for a long time, so Tom will be back to fill in for her and has stated he is available for problem solving, consultation and Imperial Stout adjudication as required. We are very happy to welcome Charlene to our little lodge and hope you get a chance to meet her.

Nice Story, Well Presented...

Global News Feature on Lodge



At the suggestion of local fixture, 'Duck' Patterson, Jay Durrante of Global News in Vancouver dedicated one of his 'This is B.C.' segments to the lodge in April.

The main point of the piece was to tell people about how my Father really fine tuned and perfect-

ed his vision of what the lodge would be while he spent three years as a prisoner of war in World War One. (*yes, one*)

He'd seen the property as a boy from his Uncle Claude's boat and kept himself sane during his time captured by figuring out what he was going to do "When I get home!" Unlike many veterans with that experience, he shared his story often and credits it to keeping him from falling into despair, like many of his colleagues did. I tell this story every year during our Remembrance Day gathering in the lounge. The rest of the story included a few words from me, some shots of our staff and property and was accurate and well presented.

At press time, it was still available to watch at: <https://globalnews.ca/video/11825254/this-is-bc-yellow-point-lodges-family-legacy/>

Thanks Duck and Jay!





We Fear Change, so are Asking... What Do You Think of This?



People ask me, since we're so busy, why don't we build some new cabins and make room for more people? I tell them the truth is that the capacity is set by the size of the dining room and the operation of the kitchen.

They then ask, 'why don't you just go to two sittings for meals?' Well that just might wreck everything and destroy the community atmosphere we have here now in the quest for profit: not good.

All we can really do is try to stay as busy as we can for longer in the year, but some places, like the Barracks, have to close down before it gets too cold, because they don't have any heat. The Beach and Fields cabin are open for several weeks longer, due to their little woodstoves.

No, we can't put little stoves in all the Barracks. However, now here's the idea that has not been decided upon but I am using this forum to *open the topic for discussion and feedback*, like we did with the hot tub flooring for the tennis courts, which ended up being a firm 'no, thanks'.

The heat pump unit at the new house is almost unnoticeably quiet. If we put the compressor unit up by where the cars park and ran an air unit in each Barracks we could have a little vent in the floor of each Barracks room that would supply heat to the unit, (*if you opened the vent*) and not be intrusive, wood burning or smoke producing.

With the addition of enhanced yet not noticeable insulation, this could maybe take the chill off the Barracks experience enough to allow us to welcome people to stay there for at least as long as the other rustic cabins were open.

We would only run it on either end of the season, so current Barracks guests wouldn't notice any change and we wouldn't be altering their experience at all. The new people would never have experienced the difference, and they'd be warm and have a place to stay here.

Again, this is not decided and I'm not asking you about this so it *'looks like I'm asking'*. I'm sincerely interested in hearing from you about an issue that would help us keep things going a little more smoothly in the off season and perhaps welcome more people here who have wanted to come and stay, but can't because we are basically full at the moment, all with minimal change. Debate on!

How About the Old Lodge for this Issues... **Old Timey Photographs!**



This Fall will mark Forty (40!) years since the 'new' lodge re-opened after the fire of 1985, so I thought we'd feature the original building this issue.

We'll start with the main entrance that features the table we used to serve afternoon tea on, the walkway on the right that all the guests escaped the fire on and the very much 'not to code' 18" railing for the balcony of Room #5. Yes, it is the same Garry Oak tree out front.

Observant readers will notice the group of guests in this photo at the end of the lounge getting their lunch. Things were a little less busy and more relaxed, 'regulation wise' in those days.



The one below clearly shows the 'added on' nature of the original 'Penthouse' on the top floor that Dad added in the mid 1950's as a place for him to conduct business, live and entertain guests. There are still guests with us today who will remember visiting Dad upstairs before a meal for a McEwans Ale or two...or three.



When it was time to re-build the lodge, we decided to add on the top floor from the word go since we had the option. It now hosts the

'Penthouse' suite and 'Attic' room as well as accommodation for our overnight staff person and the 'Crows Nest' which is our corporate world headquarters and named after a little staff shack that used to be on the roof of the old carport.

Inside you can see the big fireplace, (*no doors*) the huge 4"x4" couches that Gill built when her and Ian ran the place for a year in 1979 and the 11th edition of the Encyclopedia Britanica, published in 1911. Just like the set we have in place there today. (*for a laugh, look up 'Vancouver', population: 42,000*)



I've included this last one because it shows that the lodge of today really is an evolution of the one from yesterday and things haven't really changed all that much. With all our regular guests, we hope that will be the case for years to come. Thank you all for making this all possible!



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 their space for them this year*) or if you know someone with a booking here, we will re-book the room 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. So, ask a friend who's here.

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 as well, 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 of 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?

On most Friday nights, there is an 'acoustic set' in the rumpus room at around 8:00 featuring a mix of folky, rockabilly, country-ish, vintagey rock n' roll. If you know how to play or sing, you're welcome to sit in with the band. Saturday usually features a 90 minute set of all your favorite, 'time proven' rock n' roll dance classics with electricity powered guitars and the crowning of the 'Grand Imperial Dance Champion' at the end of the evening, which starts at 9:00 precisely.

When the band isn't available, we are usually able to feature 'Jazz Monkey' featuring Jo Deslippe. A duo, trio or quartet, we feature swing, standards and latin.

However, as in the past, we often have talented guests who entertain the other folks on any night. That is all very welcome and 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.
