



News from the Lodge



Winter 2016

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

...by Richard Hill



This is an old sign I drew years ago, not long before we quit selling smokes in the office. Please excuse the bias.

Smoking

Rules:

Where, and soon...What?

This can be a very tricky topic, because we want all our guests to enjoy themselves, but some people enjoy themselves by smoking, and that causes other people to really *not* enjoy themselves.

The vast majority of our guests are non-smokers, and it has been pretty well established that smoking is not healthy, so you can expect us to be somewhat biased in the 'non' direction. However, it is still a free country. Having said that, there are now laws regarding how far away you have to be from a doorway, etc. etc. (*the only way you can legally smoke in Vancouver now is in the middle of the street*).

Understanding *that*, if you're six meters away from a doorway here, in the Summer, you're probably standing in the middle of a bunch of tinder dry bushes; not good either.

So, in order to balance freedom, safety and the wishes of *the vast majority* of our guests, we will be establishing certain locations as 'smoking areas' and providing covered places as we re-build things like the bike shed in the future. It won't happen overnight.

In the meantime, we will be asking our smoking guests to be aware of their fellow, mostly non-smoking neighbours and watch for open windows, the direction your smoke is drifting and, of course, fire safety in the dry season. It goes without saying that the deck of the Beach Barracks is definitely a 'no smoking' area.

As for *what* you're actually smoking, the same rules will apply. Marijuana is not legal yet, so we still expect discretion. Since it is very likely that it will be legal soon, we'll still consider it smoking and ask our guests to use the same discretion and courtesy as with tobacco, notwithstanding the health debates. Non-smokers are still the majority. This means our rooms will remain 'non smoking' for any material. Now if I could only convince the fireplace of this.....

Okay, It's Time for the Usual..

UPGRADE UPDATE:

This is actually a difficult piece to put together, since it's written before our Winter maintenance shutdown, but the newsletter stays out until the Spring issue in March. So I can tell you what we're *planning* to do and it's either done, therefore not news, or we didn't get it accomplished, at with point you may ask, "*then why did you tell me you we're going to do it?*"

So, at the moment, things to look for on the list include: a plan to add some hot water baseboard heaters under the windows in the rumpus room, utilizing the existing boiler water supply that used to heat the floor. The carpet will be replaced at that point, as well.

We should have a better storage system for the vegetables on the back porch and have that area tidied up so you can't see the boxes of yams piled up when you're in the dining room. The steel and concrete box that Colin is making will double as an attractive and durable lunch counter, as well.

We are going to add some plywood flooring to the Beach Cabins and Barracks so they are like the Field Cabins. That will eliminate the 'V-joints' in the floor planks that fill up with sand and soil and are very difficult and time consuming to clean.

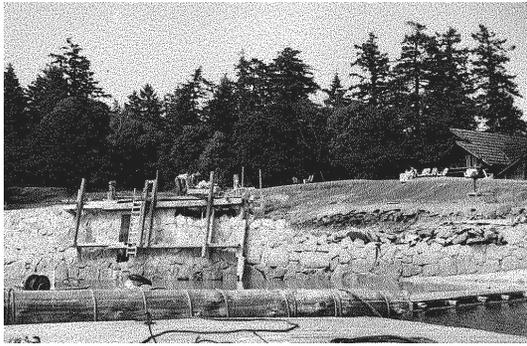
We should have new 'thermostatically controlled' valves on the grill and ovens. The old ones are very difficult to find parts for, and we can't just 'lose an oven' in the busy season and still get by.

Look for new 'mixing valves' in the outside washrooms, too. They don't allow you to be doused with hot water when somebody flushes a toilet.

At shutdown time, Sandi and I are planning to tour each and every room and make note of things like tired looking dressers, furniture and fixtures and make sure that the lamps and mirrors are adequate. These 'one off' issues will be addressed through the season, during check-out gaps or on days when the room is not occupied.

Bigger, messier projects will included new septic tanks for Three Oaks, the Madrona/Driftwood / Lilas system and the Victoria/White Beach system as well, in the next couple of seasons.

As always, if something needs attention, please don't hesitate to let us know about it, so we can fix it.



This photo is of the pool under construction, around 1953, note 'sliding concrete form'

Pool Project Planned for Early April

This might not be so noticeable and isn't planned until the Spring newsletter is out, but I thought I'd let you know what you might see in the Spring, and why the pool was empty for so long.

The big part of the work will be to replace the big valve at the very, very bottom that lets the water in and out when we drain and re-fill it. It is original equipment from 1953 (*see photo*) and really doesn't owe us anything, especially since Dad got a deal on it by pretending he was interested in something else in the yard that had it for sale, and asking the guy, if he'd throw the valve into the deal, for a discount.

So we have a replacement valve, (*probably paid more than Dad, but still a deal*) and will take the opportunity to do a little tidy up on the tiling and plaster while the pool is empty for a few days while it's being changed out.

We are also going to permanently install the oxygenation system referred to in last season's newsletter and, time permitting, replace the stanchions and handrail along the edge. Look for a new hut for the mats, as well. It will also feature new water, but don't look for the swim bar quite yet.



Not all news,
is good news...



New Hotel Tax and Rate Increase Coming!!

Various factors, not the least of which is new wage rules, are causing us to stay ahead of the game and put our rates up on **January 1st, 2018** by **Four Dollars**, per person, per night. (*please think "two Toonies"*). I'll ask any concerned guests to take this up with me, as the office people were not part of the decision.

More good news, the Cowichan Valley Regional District will be introducing a, (*as of yet undisclosed rate*), 'Destination Marketing' fee in order to let you know what a good place this is to come, even though you're already here. I spoke against it during the initial consultations, but most of my peers didn't. Sorry, lets move on.

Is the Stone Carved...

FACE IN THE ROCK

Still There? If so, Where?



Some of you will remember Bob Earl, (1960's - guest, 1970's - volunteer help, '80's - '00's maintenance, van driver, toast maker). When guests used to ask him about the face carved in the rock, he used to say, "oh, yeah, that was carved by the Egyptians before the continents drifted apart".

Actually Bob, no. It was carved by a Greek gentleman named Cosmo in or around the Summer of 1960. He frequented the place during that Summer and impressed the girls with his mysterious and artistic rock carving. He told me as much about 15 years ago when he dropped in for a look around. I didn't know the story until then, and more or less had to believe Bob.

Okay, so we know how it got there, but *where is it?* "It's underwater", "The moss has covered it up", "She got eroded away by the sea", "...what face", are things I hear frequently.

So, if you'd like to see it, and you have sensible shoes and a reasonable degree of physical dexterity and balance, she's easy to find.

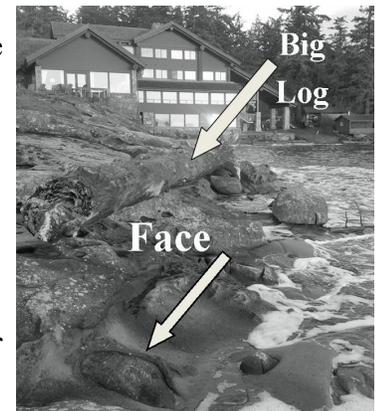
Head out the end of the lounge doors and proceed directly down to the end of the point. On your left, (N.E.) you'll see a big, old driftwood log perched on the edge of the rock that looks like it's been there longer than the face in the rock, that may be true.

At the far (East) end of the log, look directly, straight down, and there she is.

The years have taken a bit of a toll on her, but not as much as the rest of us, so she is still very visible, although somewhat weathered and mellowed with age, (*I know, me too.*), but still hanging in there. So, if you're up to it, head down the point and pay her a visit.

While we're on it, I'm okay with the face but the official word is that we're hoping that the trend of brightly painted, plastic, sometimes Disney themed garden gnomes popping up in the forest is just a fad.

I, for one, think that us humans have had quite enough impact on Mother Nature to date and when I'm out in the forest I don't really consider a hydrocarbon trinket an improvement. No offense to people who make a game of finding them, but isn't the forest pretty enough as it is?





Why is There Another Article About ..

THE NEW GENERATOR

In this Newsletter, too?



Note:
Too Small

Because.....*it's too small!* How'd that happen, you may ask? Well there's no point in trying to place any blame but the printing on the spec label on the dishwasher was so small and obscure that our electrician wasn't able to note the additional electrical current draw of the 'booster heater', which was considerable.

Well, okay, no problem, we thought. We'll just turn a bunch of circuit breakers off when the generator's running and it can just run the dishwasher for awhile, then we'll turn the dishwasher off and the other stuff on, etc, etc. You know, 'load demand management' or some term like that.

That didn't work. If the booster heater, the internal heater and the dish unit itself are all on at the same time, it's too much for the generator.

Okay, we'll just figure out how to reduce the draw on the dishwasher. So the Hobart tech said the only way, (*an 'unofficial' fix*), was to have a separate circuit for *one* of the heating elements and turn *that* off when the powers out and run the dishwasher on a *longer* cycle, andwait a minute, this is now getting a little *silly!*

So, we decided to bit the bullet and will up-size the generator to the 50 kW model (*still propane, so not as noisy as a diesel unit*), that will be able to handle all the electrical load that we originally intended to assign to it at the start of the project.

It'll be a bit louder, but will only run when everybody's awake and the power is out, which isn't very often. Anybody want an 'as new' 20KW propane generator for their place? Let me know.

Thank you and Farewell, to... Michael DePodesta, R.M.T.



After being introduced to us by Christie, the roller-dancing R.M.T, spending 7 years with us as head of the Massage Dept. and the night resident presence in the lodge, a recent battle with vision degradation issues has prompted Michael to return to, (*more accessible*) Victoria, and resume his private practice there. We will miss his upbeat contributions to the place but not the heart attacks I had every time he practiced rolling his kayak, because I thought it was one of our guests tipping over. We wish him the best and hope to see him regularly.

The Final Installment on...

Part 5

The Rebuilding of the Lodge



We never had this view, before.

Well, I'm not going to put in a bunch of pictures of the finished lodge from November 1986 in this article, because it looks pretty much exactly like it does now, except for loads of interior touches, the loading dock, back staircase, South facing walls and lounge patio.

I included the photo at left because until we were finished, that was a view we had never had before (*the old lodge wasn't quite as tall*) and I also hope that this is a vista that none of our guests have *never, ever* seen.

Back in the fall of 1986, after some very lucky weather and a lovely Thanksgiving dinner in the old 'Pavilion' (*ie: tent*) that served as our dining room during the reconstruction, we moved all the kitchen gear down and had guests sleeping in the building, food cooked in the kitchen and people eating in the dining room by the first weekend of November, just ten months after we started the construction on January 2nd.

This year, it turned out that we had a fun crowd, about 20 extra people for dinner and a really upbeat and fun dance party on the first weekend of November, to commemorate the anniversary. Some guests came up to the bandstand and made some much appreciated, impromptu speeches and a very pleasant time was had by all.

As I was making a toast to the guests that night for all the support, I noted that, in 1986, we *did* have an idea of what we were hoping for the lodge, in the future.

Now, I found myself looking at a dining room *full* of really friendly, pleasant people, many of whom I have known for years, in *November*. I knew that most of them would want to re-book their stays because they really appreciated the natural setting, courteous staff providing friendly service, low stress environment where most things are included, (*rather than an extra charge*) and pretty much the same place that they have known for years, some even from before the fire.

It was pretty much a 'milestone moment' for me because I realized at that point that the situation we find ourselves in now is pretty much *exactly* what we had wished for.

Thanks to everyone involved, guests and staff alike, our best vision for the future of the lodge has pretty much been realized. This is really what we were working for!

I don't want to appear 'horn blowing' or 'self congratulatory' but when some of our guests come up to me and let me know how much they look forward to their visits, it makes me feel very good indeed. Nothing makes you feel better than thinking you're doing something worthwhile. Thanks for that!

New Guest Information:

...on reserving and re-booking.

Re-Booking Your Room: In order to support as many of our guests who wish to be 'regulars' 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 14 months ahead, and take your annual 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 and accommodation types; the combinations are un-workable.

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 help 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 page, 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 don't have wi-fi, 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?

The owner of the lodge, Richard Hill (*me*) played a lot of music earlier in life and has some talented neighbourhood friends. On most Friday nights there is an informal 'acoustic jam' in the lobby and, on Saturdays at 9:00 a swinging, vintage styled, rock 'n' roll dance party (*complete with trophy*) in the main lounge (*always done by 11:00*). However, sometimes my friends have an 'off site' gig with their Beatles tribute band, the Deafaid, so I can't guarantee music every weekend.

On any day of the week, any guest who entertains the other guests with any form of musical talent, will receive at least one complimentary beverage. I always said "*If I ever get to be the boss, I'm going to give the band free drinks!*"

Do you mind if I feed the dogs?

Since three out of the four dogs are so tiny, and the fourth one is a junior, 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.
