



# News from the Lodge



Summer 2017

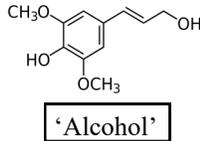
*All the News that's fit to Point....*

...by Richard Hill

*The World is Catching Up With Us...*



## Liquor Regulations Under Review



Here is a reprint of the notice that I recently posted in the lobby to inform everyone of some recent changes that had to be made to the way we furnish alcoholic beverages to our guests:

### "Special Notice: ...and not a very good one, either."

Years ago, when we received our first liquor license, the inspector was happy to have us in the system, buying our products as a licensee and gave us quite a bit of latitude as far as our guests straying from the licensed areas was concerned, since we were 'no trouble'.

However, after a recent visit from our current inspector, I learned that the focus for 'complete compliance' was shifting from 'high risk' licenses to everybody with a liquor license.

We should expect a visit a couple of times a year and since we were made aware of the regulations, there was *no excuse* not to be in full compliance. It was also noted that our floor plan was out of date, several areas of our establishment were not technically licensed for alcohol service, and this needed to be corrected.

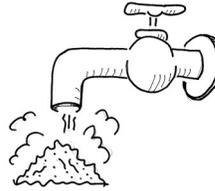
We are currently working with our regional government, have updated our occupancy ratings, are following up with an application for a 'structural change' to our liquor license to correct these issues and exploring any and all other options we may have, however,

**The Gigantic Downside of This is...  
...until further notice....**

**We are not allowed to permit alcoholic beverages to be consumed at the barbeque area or on the pool patio.**

(see 'liquor' page 3)

*They're Ba - ack!*



## FIRE & WATER SEASON



*...has Arrived*

Those of you who read this in early June may be have been a bit confused by the front page headline, because it's been kind of *cool and wet*. However, this edition stays out all Sumer, so if you're reading it at the end of August, you might be a bit confused, because it's been hot and dry through the Summer and *everybody knows* you have to conserve water and be on the lookout for fire.

Either way, it's always good to remind people that as we move into the hotter, dryer season and we're surrounded by forest and rely on our own water system, we need everyone to be aware of the need to be vigilant and prudent.

Please do what you can to conserve water, (*taps off when brushing, judical 'flushing', reasonable shower times, no 'car washing', etc.*) and let us know if you see or hear any water running, have any problems with your plumbing or see any puddles or water on there ground when everything else is dry.

As well, please be cautious and aware of any situations involving anything burning, whether it be a bonfire, woodstove or especially a cigarette. Report any suspicious 'smoky' smells and keep an eye out for any possible fire hazards. I will ask smokers to be especially cautious, as usual. If it is really dry this season, we will only be able to permit smoking in the pool or the ocean.

Thanks in advance for your help. Better safe than sorry.

### **METAL TRAIL WALKWAYS:**

*...What are they for?*

Well, in the winter, it's really muddy on the trails. It's not muddy now, but we're leaving them in place so the vegetation grows up around them and they're less obvious next season.





*"Bubble Toes", more than just toes!...*  
**Head, Neck and Arm Special!**



this season.

Most of you know about the massages available from our on-site R.M.T.s, and a few of you know about Jenny's manicure and pedicure treatments available on the top floor of the lodge. However, she wanted me to let you know that she's offering a special



*What's Up with the...*

**Pool and  
Oxygenator  
Projects**

We'll we've tried a few different options to get the oxygenation system to keep the pool nice and clear, like it's supposed to, but we're thinking that the richness of life in the saltwater environment might be a complicating factor. This year we opened the pool with our usual 'starting dose' of chlorine to clear up the water and fired up the oxygenator to keep it clear, but it didn't quite work out. We've got one more plan to try of filling the pool, knocking out the plankton, then filtering the entire pool, while the oxygenator is running and see if that works.

If not, I'll be asking you to let me know if the 'buttery feel' of the water is worth installing the unit permanently anyway, because, let's face it, a little extra oxygen can do us some good. The question will be, is it worth the installation expense if its not really effective in clearing out the water. In other words, do the health benefits and enhanced experience make it something we want to keep in place, regardless. So I'll look forward to your feedback on that.

As far as the 'replace the valve' project goes, since the pool has to be drained for several days, and we need to block the water from the outside of the wall, it doesn't really matter what time of year we do it. It may be closer to the middle Summer, when the ocean is at it's peak warmth, or later in the year, when the pool demand is down, the valve is ready, and all the other stuff has been taken care of. At the moment (*touch wood*) it's not a panic and we have a few logistics to sort out before we start this one. It should only be empty for a couple of days anyway (*touch more wood*) so we'll keep you posted via notices and that 'Book of Faces' thing.

*It's Time For Our Quarterly...*  
**PROJECT REPORT:**

The list of upcoming projects is not as huge as it has been at other times, since a lot of the 'big ticket' items have been taken care of, for the moment. However there are a few little visible projects to keep an eye out for in the upcoming (*or 'the last few'*) months.

Our friend, Howard of 'Howard's Upholster' is making a bunch more cushions for the main lounge. It's not that most of the ones there aren't 'cushiony' any more, but they're starting to look a little worn, and since they're the first thing you notice and sort of the 'icing on the cake' they should look good and be extra 'cushiony'.



Our friend, Mike Hamill, will be paying us a visit soon to install the new (*well, 'pre-owned' but still way, way better than the one we have*) Universal, or 'Multi-Station' weight unit in the Gymnasium. It will have a slightly smaller footprint, to allow more floorspace at the expense of the 'squat rack',

which isn't the most popular exercise and can be accomplished with our supply of free weights, anyway.

The slightly untidy and disorganized bike and kayak storage area is getting a big overhaul from our neighbourhood welding expert, Jeff Haslam. He's done things like the back stairway handrail, the guardrail at the Parsonage, and the metal frame for under the deck at Victoria Cabin, among others. The bike rack will be 'two tiered' to allow for easier parking and retrieving of the newly replaced bicycles.

The fire pit by the rustic Beach Cabins will get a new lining, with a slightly smaller fire area soon, and the pool project was mentioned in the column to your left.

All in all, there's always something, so please don't hesitate to give me your suggestions for improvements.

**Entertainment  
Update!**



For those of your wondering about the weekend events, I'll update last seasons newsletter by saying that John's hip replacement went well and while it's a big deal and not an easy recovery, he is doing great and the music is back on schedule.

While there is usually some type of entertainment going on Friday and/or Saturday evening, my friends are sometimes busy with their other gigs, (Deaf Aids, Switch) so we can't guarantee music *every single* weekend.

On the weekends when my friends (pictured above, plus Rob and Gary) aren't available, we often have Jo Deslippe (*a guest from Duncan*) come up and entertain the guests with her considerable talent playing jazz piano. It's 90 mins. of piano, bass and sometimes more jazzy fun.



(*liquor* cont. fr. page 1)

...we never *actually* were, but *now* they care. We are doing what we can to address this issue, but are finding the regulations, by necessity I suppose, quite inflexible.”

So, yes, this is a huge drag, and it has been made quite clear that there is no flexibility available, or else everyone in the province could be ‘flexible’ and there wouldn’t be any laws.

Our inspector has let me know that having drinks at your cabin, or on your deck is okay, and we’re allowed to serve you from the office and you’re permitted to walk back to your cabin with your beverage. However, we are not allowed to allow people to be openly consuming beverages that are *obviously* alcoholic (*beer cans & bottles, wine glasses, wine bottles, etc*) anywhere in the public areas, which includes the patio and, sadly, the barbeque tables as well.

As mentioned in the notice, we are looking at every alternative available, (*private club, ministerial level concessions, etc.*). However, I don’t think it’s wise to be looking for ‘alternatives’ when our inspector is looking for ‘compliance’. So for now, please cooperate with us and refrain from consuming anything visibly alcoholic anywhere except the licensed areas of the lodge and your accommodation. Thanks in advance, I’ll keep you posted as things, hopefully, progress.

*Here are a few little...*

## Friendly Summer Reminders

Before a new newsletter comes out, I always ask the office if they would like anything brought up, while none of this is new, they asked me if I’d remind you about the following points:

**On Smoking Courtesy:** Please be aware of your fellow guests and where your smoke goes when you’re done with it. Please avoid being too close to open windows or the Field Cabins and also remember that, by law (*I’m sure you’re well aware of these by now*) the Beach Barracks decks are ‘off limits’ for smoking anything, even salmon.

**Our Lost and Found:** is getting pretty packed up again. Please make sure to have a good look around your room before you leave, and due to the ‘reverse spaciousness’ of some of our accommodation, please check behind the door.

**Our Check-in Time:** is **3:00 pm**. Your room *may* be ready before then but **please** make sure you **check with the office before occupying your room**. There may be some ‘extenuating circumstances’.

### Rambling Philosophical Retrospective:

## Leading up to the fire, what was *meant* to be? *Meant How, by Whom and Why?*

Last season, I wrote a few columns about re-building the lodge after the 30th anniversary of the big fire of ‘86. I alluded to some strange coincidences leading up to it. Some people asked me about those, so I thought I close up the whole ‘30th Anniversary’ series with some details. Believers in fate or those with faith may wonder.

In the months before Oct. ‘85, we moved all our wood-working tools out of the basement and set up a shop and saw mill, we removed the long tarpaper roof on the carport that led through the trees, at the advice of our agent we tripled the fire insurance and while repairing the dining room, we installed a walkway that ran outside the guest room windows and added a new one up the lounge roof to connect with the existing escape walkway at the front of the lodge. The night of the fire, a problem with the water heater had the huge propane tank emptying itself into the basement and the fire had shorted out the phone box downstairs so none of the phones on the entire property could be used to call the fire department. When they arrived, the gasoline powered pumps that they were going to use to pump the pool water onto the fire wouldn’t start, because earlier in the week someone at the department had insisted that they be filled up with diesel fuel. This was all less than three months after I took over the business from my father.

So it almost seems like, in order for me to take over, I had to put my time in and renew the place, which needed some work; to get my ‘tail in the gate’ as Dad would say. The lodge was going to burn down, thanks to the propane, phone and fire pumps, everybody was going to get out safely due to the new walkways. Furthermore, the devastation wasn’t going to be any worse than it had to be due to the carport not spreading the fire, all our tools being safe and ready to go, with a sawmill and three times the fire insurance that there was a few months prior.

A rather interesting set of coincidences, so say the least. I’ll let you debate as to whether it was ‘fate’, the omnipotent deity of many religions, known as ‘God’ to us, some other karmic or binding organizational power of the physical universe or just the way things went that makes a good story and gets people talking. All’s well that ends well, I guess.



*Hello! and Welcome to ...*

## Richard’s Cranky Corner

Okay, I only have a couple of ‘cranky’ issues. 1) the new ‘destination marketing fee’ from a the last issue won’t be ‘2%’ because we include meals. 40% of your bill is food, so we only have to charge 60% of 2%, which is **1.2% more** hotel tax on your bill, starting in July, that’s the ‘cranky’ part.

2) Please read the notice on the office door about how much the liquor board made us jack up our house wine prices to be in line with their minimums. A glass only went up \$.50, but the half and full litres are a bit ridiculous. Cranky part #2.

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## New Guest Information:

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### ...on reserving and re-booking.

**Re-Booking Your Room:** In order to support as many of our guests 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 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 and accommodation types.

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's when lots of people cancel because they can still get their deposits refunded if they give us two weeks notice.

Don't forget to check the website for our 'post it note' vacancy page, at [yellowpointlodge.com](http://yellowpointlodge.com) and keep your eye on our Facebook page, as well.

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### ...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

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#### Why 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 Deaf Aids, 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 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.

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