



News from the Lodge



Winter 2018 / 2019

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

...by Richard Hill

What's Lined up on the Big Old...

WINTER SHUTDOWN PROJECT LIST

...for This Season?



This is the kitchen, by the way.

As you can see by the photo, we made a real mess around here during our annual 'winter maintenance shutdown week' in early December. It's the only chance that we get to do all the various jobs that we can't do when we're open, and you're here trying to relax.

So, since this was written during the big event, this is what we're *trying* to accomplish this season. The word of the week is 'flooring'. We have refinished the main lounge with the same space aged, wax based system that we used in the dining room, and have been very happy with. The floor looks great, so this job got done. We have also replaced the kitchen floor with a 20-year guaranteed commercial product. The housekeeping room flooring project had to be re-scheduled, because it's too cold for the epoxy to hold right now.

You won't see the new flooring in the room on the top floor that our 'nighttime attendant' lives in, but you may notice the new carpet on the two staircases leading up to it. The office and dining room will get a little T.L.C. as well.

This is all in addition to decking, siding repairs and upgrades to various cabins, getting a couple of new power poles installed, dangerous tree (*see related story, pg 2*) and limb removal, painting the Penthouse and all the usual routine stuff like power washing the range hood and dishwasher venting, servicing the fire extinguishers, minor room fixes, cleaning absolutely everything and wrapping 60 plus presents for our staff people.

We also hope to have the tree up and the place somewhat decorated and looking festive for the season before the staff party, on the Friday night.

If all *continues* to go according to plan, you will now be seeing a nicely spruced up lodge and property to help usher in 2019, our 80th year in business!

*Let's Make Sure We're
All on the Same Page*

REGARDING SPECIAL DIETS

The kitchen tries their best to look after everybody's needs.



Most of our guests will know that one of the ways we maintain our fairly reasonable pricing structure is by having a 'set-time, fixed-meal' style of food service. This has been the way we have operated since 1939 and I feel it also contributes to the social aspect of meal times here. It is also known to some of you as '*show up on time and eat what's put in front of you*'.

This works fine for most people but we do have *some* guests, and it seems to be more common these days, with either food allergies or severe dietary restrictions. Our kitchen goes out of their way to be safe and considerate of everybody's dietary needs, as looking after our guests is our number one priority.

However, I'm going to take this opportunity to ask you, our guests, to have a serious and introspective look into what your dietary requirements really are, because, frankly, we get a significant number of people who request special diets, and then appear not to be that committed to them.

The reason for me even bringing this up, is that it takes our kitchen resources away from, 1) looking after the people who really are '*deathly allergic*' or medically unable to eat certain foods, and 2) paying full attention to providing the best possible food for our 'regular menu' guests.

This usually happens because some people aren't fully aware of the extra time and attention required to produce a meal that is outside of our regular menu. They sometimes request menu changes that are either preferences or based on non-medical advice, like from a book or a currently popular diet trend.

Often, when something is served that is not 'on their diet' but looks good, they will opt for that item and all the extra work that the kitchen did was not required. This does not serve our actually allergic guests, or our 'regular menu' guest very well at all. There are also times where we simply do not get your dietary request correct, by accident. (See 'Diet' Pg. 2)



'Shutdown Week' will also involve some..

DANGEROUS TREE REMOVAL

Sandi mourns the big 'Leaner' and his buddy that gave up in December.



Those of you who walk through the woods may have noticed a number of trees that have succumbed to the lack of water brought on by the hotter and dryer Summers of recent years.

While some of them don't pose a threat because they are either in the middle of the woods or a tree that tends to fall 'whole', like the Douglas Fir, or can stand dead for many years, (*Western Red Cedar*), the 'Grand Fir' tends to become brittle, and can break into pieces as the wind overtakes it, sending *very large* logs and sections crashing down from *very great heights*.

These can be very dangerous, because you often have no warning of the giant log that has broken off the top of the tree and is now plummeting towards you.

There are a number of these on the 'well road' down to our house and by the Cliff Cabin parking lots and must be removed during our Winter shutdown in the interest of safety.

They sadly are all dead already and it is only a matter of time before they come down on their own.

('Diet' cont.) In order to hopefully relieve a bit of this confusion, we are going to be re-instating our 'diet clarification reminder card'.

What this will mean, is that if one of our staff notices that we don't seem to have somebody's diet correct, and they are eating something that we thought they couldn't, wouldn't or shouldn't, they will be discretely handing them a small card explaining the situation and requesting them to visit the office so we can clear things up and make sure that we have their dietary request correct.

The situation could also arise that the person is actually not medically or seriously committed to their dietary request. If we can come to an understanding where they are able to work around our regular menu, this is a better situation for our kitchen staff, the people with severe allergies and all the rest of our guests who'd like the kitchen to be able to focus on making as delicious food as possible for everyone else.

Once again, if you have a severe allergy or medical restriction on your diet, our kitchen will go to great lengths to make sure that you are happy and looked after. However, if you can work around our regular style of food service, it works out better for the diet people, our kitchen staff and all of your fellow guests. Thanks!

Who the Heck was 'Lila', Anyway? Cabin Names De-Mystified!



In the photo on the left, the cabin is housing a boat, now it's called the 'Boathouse'; sometimes it's as simple as that. (Note existing model of the Sun, left in photo)

Other times, there is a little more history. If you come down the road towards the Boathouse from the main road, you'll see a big rotting Oak Stump on our left. It used to have three distinct trunks growing out of it and was called 'Three Oaks', the cabin was nearby, so there you go.

We used to have a long time guest who would drive up from Wichita, Kansas every year, stay in her usual cabin for a couple of weeks and then go see her brother in Alberta before heading home. Her friends thought the cabin should be named after the then venerable old dear, so guess which cabin is named after **Eve Hinton**?

Dad built the **Parsonage** for weary men of the cloth to come and enjoy some free respite from the busy work of saving souls. He soon found that the types of clergy people who would take advantage of a free stay at a resort weren't usually the type you wanted around, but the name stuck.

Madrona is the American name for *Arbutus*, and there is a huge one right out front, so that's fairly simple. It used to be a staff accommodation cabin, like the **Meditation Cottage** beside it.

'Meditation' now houses our massage therapists and is our corporate world headquarters. I'm not sure about the origin of the name, but Tony, our accountant and I frequently find our minds completely blank and free of any thoughts in there, so fair enough, I guess.

Right next door to Madrona is the former Summer home of a woman who was our hostess and manager in the 'pre-Millie' days. Her name was **Lila Palmer**.

Driftwood, was actually called 'Turmoil' cabin, in the day, or later known as 'Turner's Cottage', from the name of the distantly related family who frequented it.

Victoria is called 'Victoria' because the one that was there before it burned down was called 'Victoria'. It was the Summer place of the Peers family. Kitty Peers was Uncle Claude's (*Dad's uncle, that the tree is named after*) daughter, and one of Dad's favorite cousins.

The original **White Beach** is actually the little beach that the cabins look down on, but isn't as white as the big one anymore, so there you have it.

I don't think it will take too much to figure out where the **Cliff Cabins** got their names collectively, but **DeCoursey, Ruxton** and **Pyladies** are the three Gulf Islands that they face, individually.

The **Rustic Beach** and **Field** cabins are probably self-explanatory, but the **Barracks** were built right after the end of World War II when everybody was coming home from overseas and Dad need a few more rooms!



Friendly Reminder; If You Like the Food Here, We Have a Gym!



I know some of you are skipping this article and looking the other way, but for those of you interested, we have a fairly well equipped workout room, tucked behind the Boathouse, in the back half of the cabin.

It features a rack of free weights, some of those big ball things, step platforms, lots of mirrors, a new 'multi-station' and the photo doesn't even show the spin bike, two recumbent bikes or pair of elliptical trainers, all facing out the window with a lovely view of the ocean and mountains. There are indoor and outdoor chin & pull-up bars being fabricated as we speak, as well!

The hours are fairly limited, because we don't want our Boathouse guests being disturbed, but it might be something to keep in mind since our meals are served 'buffet style' style now.

However, you could always go there, pick up the lightest weight, put it down and then head for the tea table because you can always tell your friends, "Hey, whatever, I went to the gym today."

Well, Marijuana might be legal, but... Not In Any of Our Rooms!

Tobacco is legal to smoke as well, but not inside anywhere. With Canada's new cannabis laws in effect, I thought we should all be on the same page on the issue.

Please treat marijuana (*pot*) the same way we treat tobacco (*smokes*) here and under the same guidelines that we use to determine what is acceptable behaviour for anything at the lodge.

That usually boils down to '*The Golden Rule*' ie: if it's going to bother your fellow guests, please try to avoid it, or mitigate the effects.

As far as 'rules' so, we'll still have the no smoking in rooms and cabins or on any of the decks that are 'common areas', ie; Parsonage, Oaks, Barracks, Victoria, etc. All the safety guidelines that we have to follow during the dry season for fire safety will be in place, as well.

I'm not passing judgment on your personal choices or anything, just doing my usual job of trying to keep as many people happy as possible.

So, since pretty much all of our guests are nice and considerate people, please use that courtesy if you're enjoying Canada's new cannabis statute and be considerate of your fellow guests.

I Guess We All Use Too Much Stuff... Freighter Update:

As far as I can determine, it looks like we may be stuck with them for a while. In addition to the 'less dock space' and 'slower rail delivery of grain' factors mentioned in previous issues, there are additional reasons that the 'overflow anchorages', designated in the '70's, are being used so much today.

It boils down to, too many people needing too much stuff. The boats are simply bigger, and now there are more of them. Throw in some stringent regulations as far as loading and handling in port goes, and you've got yourself some long turnaround times for the boats. They are mostly 'bulk carriers' meaning they have large holds for grain or coal, as opposed to carrying separate containers or oil, and they're here for awhile.



'Old Photo's & History' w/ Last Issues Quiz Answers!

Why did we hang a canoe up in the lounge? It was one of Dad's old ones that came back to us through a Victoria man who bought it and saw 'M.G. Hill' stamped in it. He offered it to us and we bought it. Robert fixed her up and there she is!

This is Ron Friend, (at right) and his son Doug (centre) chainsaw milling the big 'spalted' maple log that washed up on the beach, into the lovely tables in the lounge that have been here since we re-opened after the fire in 1986.



These were the photos from the last issue where I posed the questions regarding what was fundamentally different in them as opposed to 'today's' lodge. In the first one, careful observers will observe that it was taken before the 'Penthouse' (*Dad's apartment*) was added to the top floor in the late '50's.

This one is a bit trickier...hang on...wait for it...we don't have horses anymore! They found new homes in 1960, mainly due to the workload and expense. The old 'Tack Hut' is the little house up behind Field Cabin #25.

I didn't get any guesses on this one, but the big difference between now and then is, now we have a swimming pool. Hopefully not too much else changes.

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 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 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 do you sell flashlights now, when you used to loan them out?

While it might look like a blatant cash grab, it's actually mainly for safety, with a little economics thrown in. Previously, when someone borrowed a flashlight from us and then (*maybe*) brought it back, we had no idea how much life was left in it when we lent it out to the next person. It could go dead on them halfway back to their cabin, not safe, or hospitable.

So now, if you missed the line on the confirmation that suggested bringing a flashlight, for the amazing low price of \$3.50 you receive a brand new, metal chassis, L.E.D. flashlight with *replaceable batteries!*

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 so tiny, and the fourth one isn't, 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.
