



News from the Lodge



Spring 2020

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

...by Richard Hill



Congratulations To This Year's.. Scholarship Recipients

Once again, hardworking members of the former Friends of Yellow Point Society,

lovingly know as the 'FOYPS' (*called 'former' because it is no longer a 'registered' society*), put in the time and effort required to be able to present some of our hardworking staff with much appreciated cash contributions to their educations. Shown between Pieta and Lynnda are Kailey, Dylan and Ben (*Natalie was not able to be present*).

Each of them received \$1,000, which is very helpful in this day and age of expensive tutelage.

The hard work and dedication of the FOYPS is helped along by guests like the people in the photo to the right. They are participating in the annual talent show staged at the end of August. All the proceeds are donated to the scholarship fund and the entertainment has a lot of value, as well. Other guests make contributions to the fund throughout the year too, and this can be done through the office, but please don't take this as a 'pitch' or fundraising appeal.



The fund was started in the early 1990's after my father, M.G. Hill, left a \$5,000 bequest to the then very active society 'for their own use, absolutely'. They decided to put it towards this very forward thinking cause and have granted awards every year since the funds inception.

They started with a single award per year and now frequently grant three or four, based on the applications from our staff. If everything carries on normally, next year will see the granting of the **100th award** to one of our deserving staff people. Dad would have been very happy to see his legacy put to a use that can have such positive benefits for our future!

No, He's not Mowing the Lawn.. New Cabin Update!



Lance's son, Cameron has been called into service compacting the sand and gravel that makes up the in-fill material for the foundation walls of the new cabins. Then the drain pipe plumbing and insulation will be placed in the sand,

inspected, and then the concrete floor will be poured on top. This results in a foundation called 'slab on grade' which means 'concrete on the ground' and prevents any smelly little oceanside or forest friends from getting underneath and mistaking the place for their lavatory.

So, hang on to your hats because now that the delays in getting the concrete in place, caused by the wet and snowy February, are over, once the slab is poured the visible progress will happen very quickly.

The next steps will be framing the walls, which go pretty fast, and placing the full dimension 2x10" ceiling rafters in place that were milled from trees toppled by the Great Gale of 2018.

Lance has predicted that the 'torch on' membrane that will be the watertight seal of the nearly flat roof will be applied at the end of March. They will really look like cabins by then.

The roofs are nearly flat, because they will end up as little native plant gardens and be what is called a 'green roof'; very appropriate for this place.

At press time, the new reservation boards and 'modifier strips' for the existing ones were ready to be picked up and that means that the hard working women of the office can start calling people on our upgrade list and taking bookings for the new places from June 1st onward. As the completion date is able to be more closely predicted, we will bring the booking date closer to today's date.

So, walk over to the site, up behind the gym, and have a look at the construction progress. Just don't say anything to Lance that sounds like "Looks like more rain coming soon, eh?"



Celebrating Three Years of Our... Liquor License Update.

After saying that we could move forward now that the big, ugly sign at the end of the driveway was finished with, right before I left for holiday I got an email saying that the license analyst needed a bunch more modifications to the floor plans, more occupancy numbers from the district and maybe as much silliness as cameras in the various sitting rooms so we can keep an eye on the outrageous behaviour of the out of control drunkards we have for guests.

I'll just keep quietly giving them what they ask for and not making trouble,....for now, but this is certainly becoming somewhat, well...silly. We just celebrated the third anniversary of this kerfuffle last month.

Because You Need to Know...

RATE INCREASE UPDATE

I know this left hand column was full of bad news last issue, so I hope this isn't turning into a trend.

As you know, I try to keep everyone up to date on how and why we structure and change our rates the way we do. I often receive the feedback that our guests perceive the lodge as good value for their vacationing dollar and, believe me, that is very important to us and consistent with the approach that my father appreciated.

Reasonable rates make for happy and satisfied customers, and that is what we are really after. Happy guests become repeat guests who bring their friends, which makes for a 'busy' business, with 'busy' being the root work in 'business', and therefore good for everyone.

Having said that, you don't do anybody any favours by going broke, which we are not in danger of, or planning to do anytime soon.

To that end, in light of recent changes to the provincially mandated wage and medical coverage policies, combined with inflationary considerations, we have decided that instead of looking at our rates every two or three years (*usually two*) and making sometimes significant adjustments, (*not usually 'down', either*) it would be more sensible to review our rates on an annual basis and make *smaller* adjustments that will be easier to adapt to, for your vacation budget and our cash-flow and business considerations, as well.

Rather than larger jumps every two years, a smaller increase annually will serve to better align the present 'staircase graph' of rate increases with the smoother, 'continuously increasing' graph of costs and expenses.

Fear not, this is not the start of skyrocketing rates or a change in philosophy, just a better way of managing how we to look after our guests and staff.

Because Her Friends Want to See This Picutue... Millie's Memorial

...was held in the Rumpus Room on Sunday, Feb. 4th, a couple of days before her birthday.

It was well attended by almost 50 friends, staff and guests alike and was luckily timed to coincide with the presence of the previously mentioned 'FOYP's', who know her well.



I said a few words in her memory, read a letter from her niece in Scotland, played a couple of Andy Stewart songs and then the guests were invited up to share their thoughts. I think she would have been happy to know that we had wonderful food prepared by the kitchen people that she trained and a vodka & tonic bar available for everyone when they arrived.

We had some heartfelt moments and lots of genuine laughs as we remembered the woman who left a great legacy of hospitality and good, honest home cooking wrapped in a spirit of putting our guests first, behind her.

Something to Think About...

Privacy and Photographs

This isn't a huge issue, but has come up and I think we should address it because it will probably be on the increase in today's media frenzied world.

Recently, a new guest was enthused about having fun with her friends in the lounge and was taking a lot of pictures with her phone, (*not talking on it, which of course is frowned upon*), she wasn't being loud, obnoxious or intrusive to the other guests, but some of the people that ended up inadvertently in the background were not too happy because they had no idea where these photos were going to end up.

Now, I'm not going to speculate on *why* these people were concerned, and whether it involved who they were with and what for, etc. etc...nudge nudge, wink wink, say no more... I mean, it's a big world and a free country, but it does bring up the point that people have a right to their privacy.

So, as mentioned previously, this is not a huge issue and we're not going to enact a new policy of 'no pictures' or anything 'over the top' or unreasonable like that.

However, I will ask you to be aware of who else you may be capturing in your photos and either avoid photographing people you don't know or ask their permission and let them know where the photo may end up being viewed.



An Encouraging Look at... Before and After



We've all heard that famous expression "When life gives you lemons....
Turf the lemons and let's party!"
...or something like that. It's a phrase that I'm sure we all live

by daily, so I thought you'd like to see a photographic example of this maxim in action.

Above, is Rustic Beach Cabin #7 which had a lovely juniper tree unceremoniously dropped on it during the big, stupid storm of 2018. Below,

(while it's technically not the exact same tree on the mill..)

you can see our friend Bill and his portable sawmill taking these logs, that were victims of the storm and turning them in to beautiful, top quality timbers and lumber that will be



used in the construction of the new cabins. Thereby taking a unfortunate and disastrous situation and turning it into, not just *hope* for the future but the actual wonderful and welcoming future itself!

Now *that* is lemonade. Thanks, Bill!

Questions about Vacancies? Please... Check Our Website!

Many of you are familiar with our website, 'yellowpointlodge.com' where you can find photos and information on the rooms and cabins, meals, rates, a printable PDF map on how to get here, contact information, history, etc.

There is also a little feature that will let you know what availability we may have coming up, usually for the upcoming three month period.

Go to the home page and click on the yellow 'sticky note' right in the middle of the page, it will show you any vacancies coming up that are longer than one day. We update it regularly, (except when I'm away), so it's good to check there regularly, if you're looking for a spot.

You can also obtain a copy of the current newsletter, anytime, right at the bottom of the 'homepage', but you already have this one.

Time For Our Popular Feature...

Old Timey Photographs!

This issue features photos of the lounge from the 1940's. Many features you'll notice will be the same; big fireplace, bookshelves, pole lamps, the general mood and feel, etc.



What is different

is the fact that the old lodge had two pianos, but the one shown in the photo was really old, needed work, didn't sound very good, and wasn't in tune. However, it sure looked good; check out those legs!

The other difference you may notice, (other than the 'long log' construction) is that there are trees growing through the



roof. A lot of our long-time guests talk about 'the tree' that was in the old lounge, but this picture (and the one on the wall by the dining room entrance) prove that there were in fact *two* arbutus trees growing through the floor and out the ceiling that Dad simply could not

bear to cut down when he was building the original lodge.



Here is a view from the outside, this photo taken in the mid-1950's, with the trees in full bloom.

The 'Seaview Lounge' as it was sometimes referred to is still the only place that I'm aware of, other than the Fabulous Commodore Ballroom in Vancouver with an actively sprung dance floor, too.

Hey, What Island is That, Anyway? Check Out The New Compass Table...

...that is conveniently located right outside the end door of the lounge, right in the middle of the compass patio.

Built by the 'Cutter Guy' Robert Lawson, it has the names of the local islands and other prominent locations visible from the patio stamped into the surface.

If you sit at the table and read the name on the surface, the text will lead your eye right to the feature in question. Look for 'Mt. Baker' or 'Thetis Island' and you'll quickly see how it works. It is also a very nice new addition to the patio.

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 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. My friends, John and Charlene, who feature heavily in the lobby jam and the Saturday night dance are away for awhile, so those musical happenings will be on hold until at least August.

In the meantime, we have been presenting the Jazz quartet 'Jazz Monkey', featuring Jo Deslippe on many of the Saturdays, and sometimes a duo on Friday night. 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 two out of the three dogs are so tiny, and the fourth 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.
