



News from the Lodge

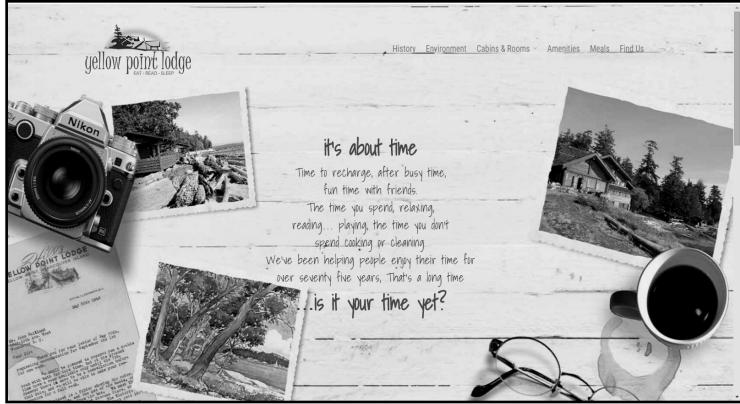


Spring 2016

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

...by Richard Hill

Enjoy the Familiar Features of Our...
NEW WEBSITE!



You'll notice that I didn't say *all* new website, because there is a lot of your favorite, tried and true information here that you've come to know, trust and love.

Then why bother changing it, you may ask? Well, while the information is familiar, the platform it's delivered on is a lot friendlier to today's technology. What with great big monitors, tablets, big and little phones, etc., the variation in screen displays is considerable and having a fixed format that looks good on everything, is difficult to do.

Our graphics guru, Ron Dash, convinced me to move the site over to the 'Wordpress' framework. It adapts itself to whatever screen it's displayed on and is much easier to edit and update than our previous version, check it out at www.yellowpointlodge.com.

Every Issue, it's time for a...
PROJECT UPDATE:

Well, after investing in the water system (*see page 2*), we aren't on the lookout for too many expensive projects this season. What I do have on the books, however, is enhanced heating for the Rumpus Room next winter and a back-up generator that is big enough to handle the dishwasher when the power is out. We have gravity water, propane cooking and wood heat, so the dishes are the missing link for a smooth operation.

The other little things we do won't count as 'big projects', but should be more noticeable to guests.

Even Though It Looks Like it, The...

Border Trail Logging
...is Not the End of the World.



While we don't know our new neighbour well, and ...probably won't any-time soon, I did have an 'over the fence' chat with him and he has told me that he plans on using the land for some cows, a couple of horses and a few sheep that his wife wants.

If that is actually the case, and I don't have any reason not to believe him, then this new and very un-welcome development won't be nearly as bad as it could have been, had the owner wanted a combination single wide trailer park and auto salvage yard.

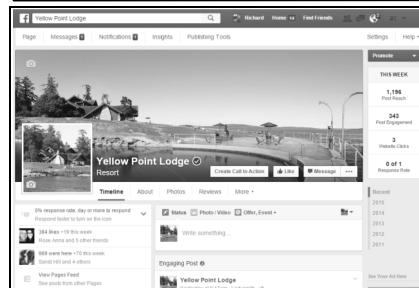
The logging is being done on one of the larger lots of 'Phase I' of the sub-division of the old Frank Rice farm. It is 'L' shaped and faces both the border trail and Yellow Point Rd, wrapping around Tara's house (*head of our kitchen, granddaughter of Frank Rice*), at the corner, by the main entrance gate.

Some of the other lots in 'Phase I' have been sold, but it has been several years since the 'for sale' signs went up along the main road.

There are two more that border our property that will be part of 'Phase II', once the first phase is sold. We are keeping our eye on those and are on good terms with the people who are in charge of the project so I'll keep you posted on any developments on that.

At the end of the day, people are allowed to do what they want on their own property, because it's a free country. We still have the 185 acres of land attached to the lodge and we'll always be buffered from the 'real' world by the nearly 70 acres in the conservation covenant.

We've been here over 75 years and haven't had to face this until now, so it could always be a lot worse. Keep calm, carry on, gaze out to sea and re-book.



Facebook Page: ...lots of Traffic!

As mentioned in the last newsletter, we have forged boldly ahead into last decade by embracing the Facebook page that someone set up in the lodge's name, unbeknownst to us, a few years ago.

It has actually been quite amazing how many guests and friends are checking into it and keeping up with the news. A nice photo of the sunrise that I took on my phone had a 'post reach' of over 2,000 and the shot of the high tide washing up under Rustic Beach #7 was seen by over 5,000 people! We just got over 500 'likes', ...whatever that is.

It has been very useful in letting people know when we get last minute cancellations and an opportunity to get a reservation comes up. If you're looking for a spot, check the website and the Facebook page, since we'll never be on 'Trivago'.

We'll also use it for the latest news, like a new newsletter is out or we've got a special project on that might impact your stay.

Needles to say, we will never be able to handle any kind of reservation requests or business over this channel, we just don't have the staff to monitor it properly. However, if you're into Facebook, check it out and drop us a little comment or photo.

Mars has Been Moved!

When we installed the model of the Solar System, I got the two driveways mixed up that the planet Mars was supposed to be halfway in between of. One of our guests is an ex-astronomy professor at U. Vic and mentioned that something just didn't feel right. So, I double checked, and sure enough, Mars should have been a lot farther away from Earth than it was. You'll now find the model of Mars a bit further up the driveway, almost to our road, on your right.



Friends of Yellow Point Scholarship:

Is still active and this season granted \$5,000 to staff members pursuing a post-secondary education. That means that since 1990, **80 staff members** have benefitted from the hard work of the FOYPS and the generosity of you, our guests. Look for the opportunity to contribute through our office directly, soon! Thanks!

Now that it's Finished, take a virtual... Tour of Our Water System



This is the head of 'Well #4', our star performer

"Where does the water come from?", "Can you drink it?", "Are all the taps the same?" I get these questions all the time, and since we just rebuilt our water system, I thought I'd introduce you to it.

The water comes from four wells on the property that are drawing from a 'fractured sandstone' aquifer. They separate flowmeters where a small amount of chlorine is added to stop the 'iron precipitating' bacteria from turning everything brown.

From there it's into one of the two, 24,000 litre storage tanks. During the peak Summer period, one of these lasts about three days.

From there it travels down through two, big, self-rinsing, multi-media particle filters, that are connected to three, also big, 'air cushion' pressure regulation tanks that are pumped up by one of two pressure pumps that bring the water pressure up to the final value that you get out of the taps.



All four wells deliver water via separate flowmeters.



Two 24,000 litre tanks provide storage



Filters, pressure pump and backup. Pressure tanks not shown.

in and ready to go at a moments notice. If the main pump fails, we throw four valves and one switch and we're back in business.

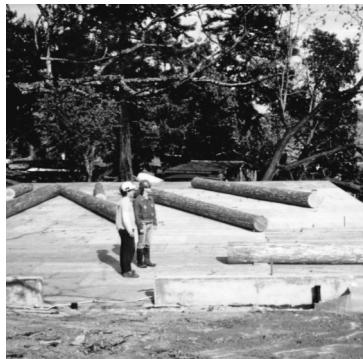
The water is tested several time per year both at the well-head and as it is delivered from the tap. The delivered water achieves consistent 'zero count' (*ie: nothing bad in it*) results and the tiny amount of chlorine needed for the iron in undetectable and usually neutralized by the time it reaches your faucet.

The new installation is much tidier and will soon feature mossy walls and a 'green' roof. Many thanks again to the fabulous Lance Goldy for suggesting and taking on a challenging, important project and making it look like fun.

2016 Marks the 30th Anniversary of...

Part 2

The Rebuilding of the Lodge!



Ray and Dave with the floor in place and peeled logs arriving.

This installment will focus on how we planned and executed the re-building project. Ron Friend was the lodge manager at the time and suggested that we should be open with the cabins, a temporary office, kitchen and dining room, plus five new 'White Beach' cabins and the main lounge of the Lodge, by the *May long weekend*.

A very tall order, indeed, but it energized everyone, we were all up for a challenge and nobody was going to say "no, lets not try for that". So off we went.

The Project team featured Ron as head scheduler, and still general lodge manager which involved all of the operation and regular business as well as the re-building. Bill Phillips was the 'Material Man' in charge of acquiring contractors and the huge supply of building materials. Ray Green (*see photo*) was the 'Site Foreman' and in charge of all aspects of anything to do with the actual re-construction of the building. I represented any concerns of ownership, since Dad was 92 and had already done all this, before.

The 'Log Crew' consisted of Ray, Don Dow, Ron's son Dave Friend, Gary Durban and myself, who was also the crane operator. Several other people including neighbours J.P. Benoit and John McKinley, along with Pete and Kirk Larsen and their crew, rounded out the 'non-log' crew of 10 - 12 people at any time.



The first log 'frame' at the end of the lounge, Feb, 1986.

After the first floor was in place, a typical week would involve the 'Log Crew' working on a 'section' or 'frame', consisting of eight or so of the big logs that all had to be hoisted, 'scribbled' or marked, chiseled and chain sawed with saddles, tenons, 'flat spots' for walls, or whatever they needed to fit in their place. The weekend would roll around, and a smaller version of the log crew, always consisting of Ray and I, would be in to erect the 'frame' when there was no one else around and we could focus solely on the project. Monday would arrive, the log crew would start on another section and the 'non-log crew' would either frame in the newly completed section, start putting the roof over it or whatever other job was needed that didn't involve the logs themselves.

After the last rafter was in place, the 'Log Crew' was done and we all did whatever was required, (*roofing, venting, siding, etc.*) to finish the job.

We did, in fact have the White Beach cabins, temporary kitchen, office and dining room and main lounge open for the May weekend and I'm happy to say that we made it through the whole disaster

without missing a summer. An added bonus was that the scale model of the lounge and fireplace that we got to show guests that Summer was *Actual Size*.

The entire crew dove into the project with amazing effort and enthusiasm but I need to single out Ray for a special mention. His natural ability at visualizing and executing new and non-conventional projects, along with his drive to work and confidence at tackling huge challenges was an inspiration to everyone who worked with him. I've taken lessons from him that serve me well to this day. Dad thought very highly of him, as well. We're still in touch and he continues to amaze me with the huge results that he delivers. Nice guy, too.

So by June we were back in business. Some of you will remember taking your meals in the 'Pavilion', (*our fancy word for 'Tent'*) up in the meadow behind Field Cabin #10 and relaxing on the patio to the dulcet tones of shrieking chainsaws while a palate of roof shakes was slung over your head. Evenings were whiled away in the plywood floored lounge, dodging tools as you made your way through the construction site lobby to the washrooms in order to escape the smoky fireplace. We could have smoked fish in there, the first few weeks, no kidding.

That was all part of the hardest year of my life that I wouldn't trade for anything.



Ray Green: The wheels didn't stop turning until the project was completed.



The lounge was not fully finished, but in service in May 1986.

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, its 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 Deafails, 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.