



A NATURAL PLACE FOR FUN, LEARNING AND GROWTH



CAMP BOOKING INFORMATION PACKAGE

Open Year Round

250-426-3676

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Welcome!

Thank you for booking Blue Lake Camp! We hope your stay will be comfortable and meets all of your expectations. This package includes all of the information needed to finalize your booking and answer any questions you may have about your stay at Blue Lake. If you do have any questions, please do not hesitate to contact our office.

Group Leader

One member of your group should be designated as Group Leader/Contact Person to coordinate your Blue Lake trip. This will be the only person the Office Manager will coordinate/share information with prior to your stay. This minimizes the possibility of miscommunication. The Group Leader is responsible for leading communications and trip planning with Blue Lake, as well as organizing the members of the group. Follow the *Group Leader Checklist* carefully to make your job as simple and organized as possible. When you arrive at camp, the Group Leader will meet with the camp staff to review the booking arrangements.

Blue Lake is a user maintained facility. Please remember that clean-up and dishes are the responsibility of your group. Cleaning supplies are provided. [Appendix A—Cleaning & Recycling Duties List](#).

The Group Leader is responsible for:

- Group organization and communication.
- Meal planning (meals provided by Blue Lake or by group).
- Daily cleaning, dishwashing, and clean up prior to departure.
- First Aid & Lifeguard planning if required (provided by the group).

Every Rental Receives...

1. Administration Staff

Our staff have the knowledge and experience to assist you in planning the logistics of your trip. We can provide consultation on any safety or logistical questions you may have. Please contact our office with any questions regarding your booking.

2. Camp Staff

Camp staff will check you in/out and is available to answer questions during your stay.

When You Book A Meal Plan You Also Receive....

1. Cooking Staff

If your group has booked a meal plan, then meal preparation (excluding dishwashing) will be looked after by Blue Lake Cooking Staff. Responsibilities of the Cooking Staff include:

- Developing a menu plan (All regular meals are Chef's choice and based on your provided allergy/dietary requirements).
- Preparing meals & snacks based on your set itinerary.
- Accommodate most special dietary needs when given advanced notice.

If including a banquet dinner:

- Provide a special occasion/event dinner— [Appendix B - Banquet Menu](#)

NOTE: Final numbers and any food allergies and/or dietary requirements must be provided 3 weeks prior to your booking date for food ordering purposes. If not received within this time we may not be able to accommodate.

Those with extraordinary special dietary requirements may be required to supplement part of their meals. Please discuss with office staff prior to the booking regarding meal supplements that may be needed.

Food Safety

If you are not using Blue Lake's cooking staff, you will need to arrange for a cook. It is recommended that the cook have Food Safe (Ministry of Health). Whether it is Blue Lake's cook or not, be informed of any food allergies or dietary concerns well in advance of the groups arrival.

Important Things To Consider

*Your group will be responsible for First Aid and Lifeguard Services. Blue Lake is in an remote location. In the event of a medical emergency, Blue Lake is not responsible for providing first aid services unless you hire our first aid staff. Please be prepared with your own first aid supplies, emergency transport vehicle, and lifeguard if required.

Check In & Check Out

Check In:

The camp staff will greet you when you arrive and will provide a tour and answer any questions you may have. Camp staff is available to answer questions during your stay! Camp staff will provide you with a Check-In/Out cleaning list that outlines cleaning expectations upon arrival. [Appendix C.—Check In/Out List.](#)

Check out :

Blue Lake Camp is a user maintained facility so it is important that each group understands the expectations and clean-up procedures. All cleaning supplies are provided. Camp staff will be by prior to your departure to ensure cleaning was adequately performed. The Blue Lake Check-In/Out list is to be signed by the registered guest to ensure correct billing.



Camp Facilities & Equipment

The following facilities will be available during your visit

- 14 cabins with a total capacity of 138 people. Each cabin varies in size from 6 to 16 beds. Please see cabin placement sheet for details. [Appendix D - Cabin Placement Sheet](#)

Note: *Spruce, Cotton Wood, Birch, Fir, and Dogwood cabin do not have a wood stove and therefore are not available in cold months.* The capacity during cold months is 96 people.

- Dormitory style bunk beds
- Anti-bacterial, hypo-allergenic mattresses
- Storage cubbies
- Wood stove
- Firewood & fire starting supplies included
- Fire safety equipment in each cabin

Note: *cabins do not have electricity nor will they be pre-heated when you arrive. Please bring bedding and flashlights.*

Washhouse:

- Separate men's and women's facilities
- Each equipped with hot water, showers, toilets, change area, granite counter tops, sinks, and mirrors. Toilet paper and paper towel provided.
- Electrical lights
- Tile floors with in-floor heating

Commercial Kitchen:

- Electric lights
- Electrical heat & wood stove
- Large walk in cooler for food storage
- Large 8 burner stove with 2 ovens plus 2 hot plates
- 36" grill
- Salamander (Broiler)
- A variety of cooking utensils designed for large group cooking). For example, pots, pans, mixing bowls, baking trays, knives, whisks, spatulas, etc.
- 2 60 cup coffee makers
- Outdoor propane 6' BBQ (please ask staff before using)
- 3 sink dishwashing station in kitchen
- Separate dish pit with three sink dishwashing station

Dining Hall with tables and seating for 135 people

- 22—8' Benches
- 1—36" x 60" Table
- 2 20" x 60" Tables
- 2 25" x 96" tables
- 11 38" x 98" tables

Gazebo/Picnic Area

- 10' x 20', covered, open sided outdoor shelter
- Equipped with picnic tables (5 available on site)
- Provides outdoor recreational opportunities during inclement weather

Presentation Equipment

- White Board
- Screen
- Flip Chart
- Projector

Educational Trail System

- Blue Lake Camp offers approximately 100 km of hiking, biking, cross country skiing, and snowshoeing. Maps are available on site.

Waterfront Area

- 2 docks with a roped off swimming area
- Fleet of canoes equipped with PFD's and paddles

***NOTE:** The waterfront is a “use at your own risk” facility. A qualified Lifeguard is available when your booking specifies this service.*

Campfire Area

- Location overlooking Blue Lake
- Bench seating for approximately 75 people around the fire pit
- Firewood provided.

***NOTE:** All campfires must be held in the campfire pit and must be doused at the end of every evening. Please ask staff where to cut roasting sticks.*

Parking

Parking is available in designated locations, with unloading areas near the Dining Hall and Camp Office. Due to the location of the septic system, vehicles in the central camp area are prohibited.

If you have added the Salmon Lodge onto your Camp Booking... Please refer to the Salmon Lodge Booking Information Package.



Frequently Asked Questions

Pet Policy:

At the discretion of the Group Leader, a maximum of two pets are permitted providing the owners control their behavior and clean up after them. Pets are to remain on leash while within camp boundaries. **They are not permitted in the bunk cabins, dining hall, registration office, or in the swimming area.** Extra baggies are available through the camp staff. There is a \$100.00 charge, per pet, per stay. **If you've added the Salmon Lodge onto your camp booking, pets are permitted inside, however must be kept in the basement level of the Lodge while inside.**

Smoking:

All buildings at the Blue Lake Camp are smoke free. **Smoking is restricted to the camp fire pits, lodge balcony, and dining hall deck only.** Please ensure that butts are properly disposed of in tin cans containing sand, or in the campfire pit

Potable Water:

Blue Lake draws its water from a well, not the lake. Our water is potable (safe to drink) and is tested by Interi- or Health on a regular basis. Feel free to drink as much water as possible. It's delicious!

Other Groups:

If you have not rented the Salmon Lodge, it may be rented to other groups during your stay, however Lodge guests will not have access to camp facilities (Cabins, Washhouse, Dining Hall, Camp Store).

Hydro Electric Management:

Blue Lake generates its own power via a micro hydro-electric system and is off grid. This system generates a limited amount of power and is used by the entire camp. [Appendix E - List of high powered appliances prohibited at camp — "What not to Bring to Camp"](#)

Fire Safety:

Blue Lake has developed in-depth fire procedures in case an emergency should arise. Your group must report any fire to Blue Lake staff immediately for the implementation of emergency procedures. It is the responsibility of the group to report any fire, regardless of size. Cabins are equipped with fire safety equipment. Please ensure camp fires are put out completely.

Internet Access:

Although Blue Lake Camp is located in a remote location, we do have access to internet. The booking contact person will be provided with a QR Code for internet access while at camp.
Appendix F - QR Code for Internet Access.

Phone Service:

As Blue Lake has internet access, you are able to use your cell phone at camp, but you must switch to wifi calling prior to coming to camp, please consult your provider. There is also a phone located in the camp office in case of emergency.

Cancellation Policy:

50% refund of the deposit if cancellation is received in writing at least 120 days prior to the beginning of the License Period.

100% of the deposit is forfeited if cancellation is less than 120 days before the commencement of the License Period.

Garbage/Compost/Recycling:

We at Blue Lake Camp pride ourselves in practicing the 3 environmental R's, reduce, re-use, recycle. Our intention is to minimize the waste headed to the landfill. We appreciate all efforts made to support our policies. Non recyclable waste is collected in a separate bin from recycling, and is to be discarded accordingly. Large commercial trash bins are located to the left of the cookhouse in the lower parking area. A recycle bin is located next to the trash bin. Compost can be collected in the plastic bucket provided and disposed of in the designated compost bin. Please inform camp staff when composting needs attention. Do not leave buckets of food waste outdoors as it will attract wildlife.

Parking & RV's:

Please see the Blue Lake Camp Map below for parking locations and designated unloading zones. Parking organization is the responsibility of the group. We recommend assigning volunteers to direct guests to parking spots and RV locations. RV parking (no hook ups) is available on the access road behind the dining hall, on the road in front of the Staff Only building closest to the lake, and directly beside the Lodge. There is space for approximately 10 RVs depending on their length. Due to the location of the septic system, vehicles in the central camp area are prohibited.

Camp Layout



Guest Packing Suggestions

Lodge Guests (if Lodge has been booked)

- Personal belongings including toiletries (soap, shampoo, etc)
- Bathroom towels and facecloths (bedding is provided in the Lodge)

Cabin Guests

- Personal belongings including toiletries (soap, shampoo, etc)
- Flashlights (no electricity in cabins)
- Bedding (mattresses are provided)
- Bathroom towels and facecloths

Due to our elevation, it can be cold in the evenings even in the summer. Please remember to bring warm clothes.

Group Leader Checklist

Use Agreement & Deposit

- **Read Agreement thoroughly**, sign, date and return the Use Agreement to Blue Lake Camp's office. Email: info@columbiaoutdoorshcool.com, Mail: PO Box 759, Cranbrook, BC V1C 4J5.
- Submit the deposits as outlined on the Use Agreement
- Please note, your booking is not confirmed until the signed Use Agreement and deposit is received. **Please read the contract thoroughly** and contact our office if there are any changes.

Pre Planning (at your convenience)

- Organize participants into duty groups.
- Use the cabin placement sheet to organize sleeping arrangements.
- Plan an appropriate arrival and departure time. Unless other arrangements have been requested, regular check in is after 2:00pm and regular check out is before 1:00pm.

Three Weeks Prior to Booking

- If you've booked a meal plan, we will require your final group numbers, and any food allergy or dietary restrictions three weeks prior to your license period.
- If you will be providing your own meals or have hired an outside caterer, please just update us with your final numbers prior to your arrival to camp.

After Departure

You will receive an invoice for your final balance after your stay.

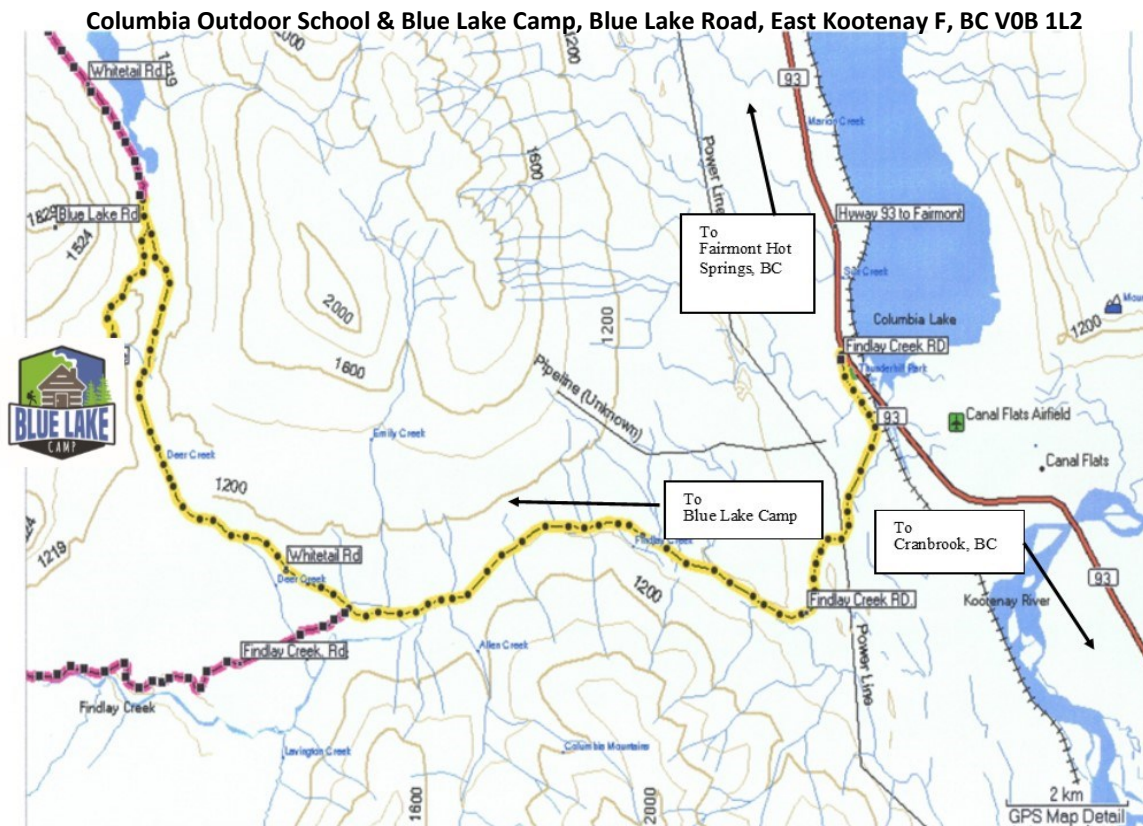
DIRECTIONS TO BLUE LAKE CAMP...

Blue Lake Camp is located approximately 45 minutes South of Fairmont Hot Springs, BC and 70 minutes North of Cranbrook, BC. The highway turn off is located near Canal Flats, BC on Highway 93/95.

From Highway 93/95, approximately 4 km North of Canal Flats, turn West off of the Highway at Findlay Creek Forest Service Road. Travel just past the 15 km marker and turn right onto White-tail Forest Service Road. At 23.5 km, turn left onto Blue Lake Forest Service Road.

All roads off of the Highway are active logging roads. Please use caution, be aware of the speed limit, and look ahead. Roads are well maintained. Watch for Blue Lake Camp directional signage along the way.

Goggle Maps Camp Address:



Office Phone: 250-426-3676
Email: info@columbiaoutdoorschool.com

Cleaning Duties

Blue Lake Camp is a user-maintained facility. Each group is responsible for daily cleanup and final cleanup prior to departure. The following is a brief description of what areas are expected to be cleaned and how. Also, there is a sample duty schedule to help you plan your clean-up process. It is recommended that the group leader divides the group into 4 duty groups prior to arrival. Generally groups organize clean-up times after each meal, with a more specialized clean-up on the day of departure. Before any group leaves, they must go through a camp inspection with a Blue Lake Staff person. This person will check off all areas of camp to ensure cleaning is to Blue Lake standards and to ensure camp is ready for the next group. Camp staff will provide a cleaning check list at check in. Cleaning supplies are provided.

Daily Cleanup

Roustabouts

- Set up dining hall 20 minutes before meals
- After meals, clear tables and wipe tables after meals and walls if necessary
- Sweep front porch and steps
- Sweep dining area floors
- Wipe around the juice jug area
- Wash plates, cutlery and cups
- Dry mop dining area floors if needed
- Mop around sinks after dishes are done

Kitchen Patrol (KP)

- Wipe the counters and empty the garbage/compost
- Wash, rinse, disinfect and air dry kitchen dishes
- Sweep and mop the kitchen floors
- Put food away and help cook if assistance is required
- Clean and organize the recycling buckets
- Clean compost bin, turn over compost pile and cover with dirt/ash
- Sweep pantry floor and back loading dock

Royal Order of Sanitary Engineers (ROSE)

- Responsible for cleaning wash-houses
- Restock toilet paper and paper towels
- Clean toilets, counters, sinks, mirrors, showers and walls if needed
- Sweep and mop floors
- Empty garbage and replace bags

Appendix A

Grounds

Breakfast:

- check all garbage cans, empty and replace bags if necessary
- pick up garbage in camp

Lunch:

- sweep all docks and clean up boat house
- clean Gazebo, sweep and hose if necessary

Dinner:

- Stock campfire wood shed
- Clean fire pit area and set up campfire (assisted by a supervisor)

Sample Duty Schedule: This schedule is based on a 2.5 day booking for a group of 30 or more.

Group #	#1	#2	#3	#4
Day 1, Lunch	Roustabouts	KP	ROSE	Grounds
Day 1, Dinner	Grounds	Roustabouts	KP	ROSE
Day 2, Breakfast	ROSE	Grounds	Roustabouts	KP
Day 2 Lunch	KP	ROSE	Grounds	Roustabouts
Day 2, Dinner	Roustabouts	KP	ROSE	Grounds
Day 3, Breakfast	Grounds	Roustabouts	KP	ROSE

Final Cleanup Prior to Departure

The expectations are as follows:

Cabins:

- Wipe mattresses with sanitizer (1 capful/bucket)
- Sweep and mop floors
- Empty the garbage and replace with a new bag
- Pick up garbage around the cabin
- Sweep the porch
- Clean any graffiti that may have occurred

Washhouses:

- Spray and wiped down showers with sanitizer
- Scrub toilets with come
- Sweep and mop floors with sanitizer
- Sanitize sinks, mirrors and counters
- Ensure there is no garbage in or around the washhouse and that the garbage cans have been emptied and the bags replaced when full.

[Appendix A](#)

Kitchen: (only if your group did not select the menu plan):

- Clean grill according to posted directions.
- Clean sinks with sanitizer
- Clean counters with sanitizer
- Clean all spills from stovetop
- Clean, air dry, and put away all dishes, juice jugs, etc.
- Empty cooler, wipe shelves, sweep and mop floor

Dining Hall:

- Wipe down tables with hot soapy water and sanitizer
- Sweep and mop floors with sanitizer
- Restock wood in wood storage and (basement)
- Empty garbage and replace bag.
- Clean and organize porch

Grounds:

- Pick-up any garbage or other litter lying around camp.
- Empty all garbage bins and replace bag
- Restock wood at campfire woodpile.
- Organize and sweep boathouse, hang-up lifejackets and paddles.
- Put all canoes away (on racks upside down)
- Rake beach
- Sweep docks

Recycling & Compost

Blue Lake is reducing the amount of garbage produced, by implementing a recycling program. The program has 2 steps and, when done properly, is easy and beneficial.

Step 1: Place articles into the designated bins

- tin cans*
- aluminum cans (pop cans)
- Plastic jugs (#2 plastic jugs i.e. milk jugs)
- Paper/Cardboard

***NOTE:** Plastic jugs **MUST** be rinsed and lids removed and should be compressed. Tin cans **MUST** be rinsed with labels removed and should be compressed.

Step 2: Blue Lake Staff will empty the bins after your departure. Please inform them if the bins are full in the middle of your stay and they will be emptied as soon as possible.

Composting at Blue Lake

Along with recycling at Blue Lake we have implemented a composting system to further reduce our waste. If you wish to compost while you stay, the following are the steps you need to follow.

Step 1: In the kitchen island there are holes at each end. Use one for garbage and one for composting.

[Appendix A](#)

Items to put in the Compost

- All uncooked fruits and vegetables
- Coffee grounds
- Tea bags
- Oatmeal
- Plain cooked vegetables
- Egg shells (once washed or baked)

Items NOT to put in Compost

- Onions
- Meat products (cooked and uncooked)
- All foods containing any oils and or meat byproducts
- Pastas

Step 2: Remove the bucket of compost daily and inspect. (If any garbage or items not to be composted are in the bucket throw it in the garbage)

Step 3: Take the bucket of compost down to the compost bins at the rear of the kitchen. Dump the compost into the open bin, spread it out with the shovel and then cover it with about an inch of dirt from the pile beside the bin.

Blue Lake staff will look after turning and watering of the piles after you leave. If you have any questions please ask one of the staff.



Banquet Menu

Office Location:

PO Box 759, 2791 Cranbrook Street North

Cranbrook, BC, V1C 4J5

Phone: 250-426-3676

Email: info@columbiaoutdoorschool.com

BLUE LAKE CAMP

Located steps away from Blue Lake, our dining hall provides the perfect location for a banquet dinner. Bright and airy, the dining hall seats up to 135 people. Our culinary team can accommodate special dietary needs. We are flexible and can customize a menu based on your needs upon request at the time of booking.

Buffet style service.

All meals are served with fresh dinner rolls, fresh crudities, tea and coffee

Plus your choice of one Potato Side Dish, one Pasta Side Dish, one Salad, one Pasta Salad & One Vegetable

Dining hall cleanup and dishwashing service are not included.

MAINS

Chicken Cordon Blue

Tender chicken breast stuffed with ham and swiss cheese, gently baked in the oven and served with a savory Veloute sauce

\$26. 00 per person

Roast Turkey Dinner

Oven roasted Tom turkey served with savory stuffing and our made in house spiced cranberry sauce

\$24.00 per person

Herb Roasted Nine Cut Chicken

Chicken pieces seasoned and marinated, oven roasted
and baked until golden

\$25.00 per person

BBQ Mustard and Curry Pork Loin

Tender whole pork loin seasoned with savory herbs
and mustard curry rub

\$28.00 per person

Baked Virginia Ham

Honey glazed whole smoked ham, oven baked,
and served with spiced apple sauce

\$27.00 per person

Prime Rib Au Jus

Carved by the Chef, Triple A prime rib of beef slow roasted to perfection
And accompanied with Yorkshire pudding, Au Jus, and horseradish

Market Value

SIDE DISHES

Choose your side dishes:

You have your choice of one Potato Side Dish, one Pasta Side Dish, one Salad, one Pasta Salad & One Vegetable

Pasta Salads

Greek Salad with Rotini

Macaroni Salad

Orzo Salad

Pasta /Rice Side Dishes

Penne Carbonara

Penne with Marinara Sauce

Rice Pilaf

Potato Side Dishes

Roasted Garlic Whipped Potatoes

Mashed potatoes

Herb Roasted Baby Potatoes

Vegetable Dishes

Carrots

Corn & Roasted Red Pepper Medley

Broccoli & Cauliflower Au Gratin

Baby Carrots with Green & Yellow Beans

Salads

Greek Style Salad

Caesar Salad

Spring Mix Salad

Honey Mustard Coleslaw

GENERAL INFO

- Buffet style service.
- Dining hall cleanup and dishwashing service are not included.
- Minimum of 20 people for catered meals.
- Youth 6—12 are half price, and 5 & under are free.
- Organizers are responsible for any damage done to supplies, premises or equipment by any person in the group.

CATERING BOOKING & PAYMENT

- Menu selection, estimated numbers, 25% deposit on meals at time of booking.
- Final menu selection, allergy information, and full payment are required 3 weeks prior to service.
- Any additional charges will be invoiced after check out. Full payment is required within 30 days.
- Billing for food service will be based on the minimum number of people, final numbers provided 3 weeks prior, or the actual number, whichever is greater.
- Cancellation Policy: Full payment is due 3 weeks prior to service and is non-refundable if notice of cancellation is received within 3 weeks (21 days) of service date.
- All prices are subject to applicable taxes at the time of service rendered.

250-426-3676

Info@columbiaoutdoorschool.com

www.columbiaoutdoorschool.com



Camp Check-In/Out

Arrival

Group Name:			Greetings & Introductions:					
Group Contact:			Unloading & Parking:					
Group Type:			Cabin Placement:					
Cabins:	In	Out	Cabins:	In	Out	Cabins:	In	Out
No Food:			Fireplaces:			Cleaning Requirements:		

Cabins	Wood		Floor		Beds		Walls		Fire Ext.		Alarm		Garbage	
	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out
Aspen														
Pine														
Juniper														
Cedar														
Birch														
Larch														
Willow														
Cotton Wood														
Maple														
Alder														
Hemlock														
Fir														
Dogwood														
Spruce														

Washhouse	Sinks/ Counters		Floors/ Bathmats		Lights		Toilets		Showers		Mirrors		Garbage		Cleaning Supplies (Stock)	
	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out	In	Out
Girls																
Boys																

Appendix C

Around Camp	In	Out
Recycling		
Garbage		
Fire Starting Materials		
Canoes		
Waterfront/ice		
Trails		
Cleaning Requirements		

Kitchen/Dining Hall	In	Out
Cleaning Supplies		
Sinks		
Counters		
Hood Fan		
Stove		
Grease Pit		
Grill		
Dishes		
Food Storage		
Cooler		
Garbage		
Floor		
Pantry		
Bathroom		

Around Camp	In	Out
Litter Free		
Campfire Wood		
Docks		
Beach		
Boathouse		

Safety Concerns:

Kitchen/Dining Hall	In	Out
Lights		
Electricity		
Tables		
Staff Bathroom		
Wood		
Boiler		
Chairs		
Washrooms		
Floor		
Pantry		
Bathroom		

Comments:

Generator Use: _____ hours. (\$10/hour)

# of People	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Accommodation							
Meals							
Breakfast							
Lunch							
Dinner							

Please initial to acknowledge pages 1 & 2 have been reviewed.

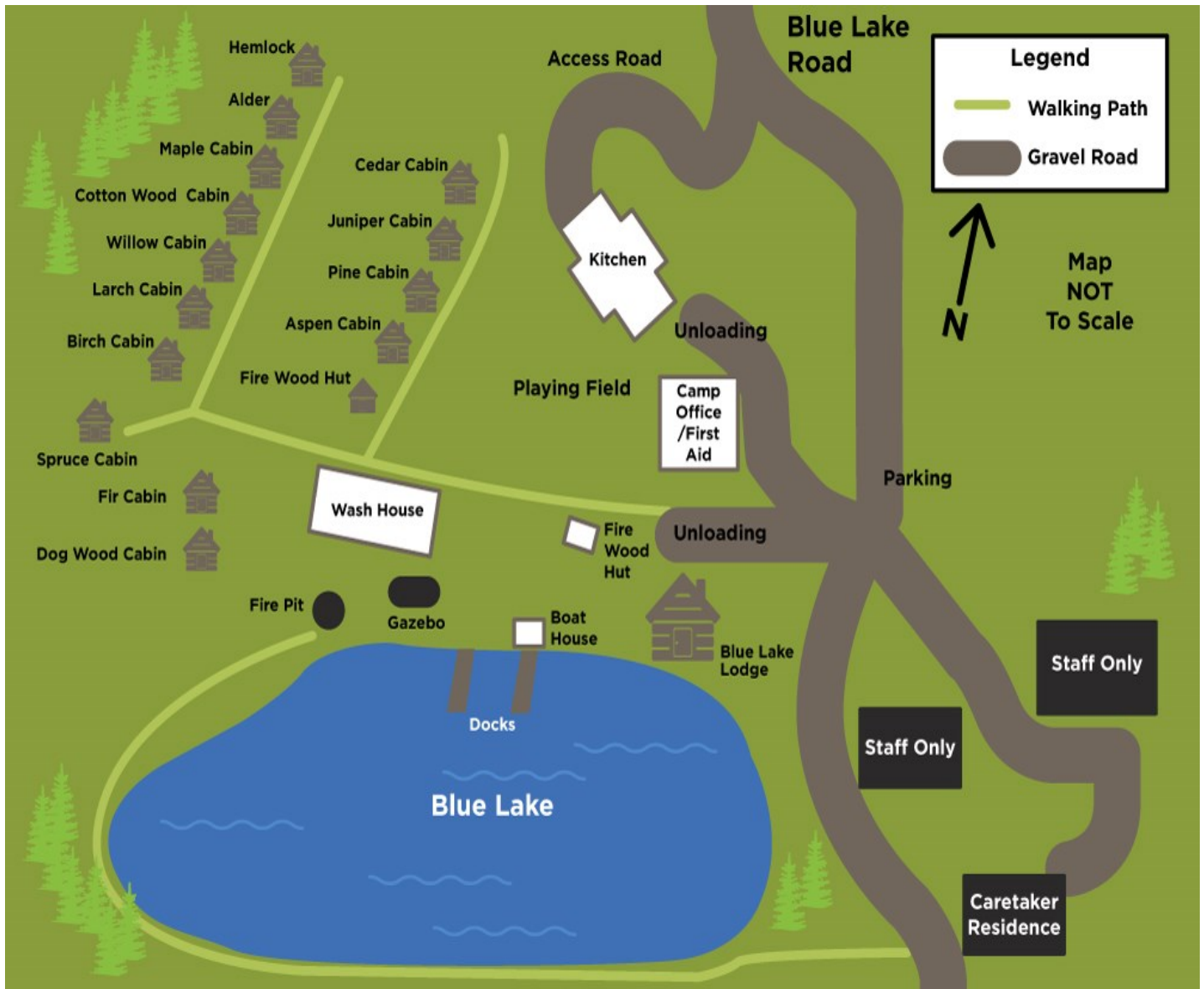
In Out

Client: _____ _____

Staff: _____ _____

Cabin Assignment

Please use this site map and corresponding cabin placement sheets to assign guests to their cabins



Blue Lake Camp Cabin Placement

	Larch (upper)	Willow (upper)	Maple (upper)	Alder (upper)
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
	Hemlock (upper)	Aspen (lower)	Pine (lower)	Juniper (lower)
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
	Fir Cabin (lower)	Dogwood (lower)	Cotton Wood (upper)	Birch (upper)
1				
2				
3				
4				
5				
6				
7				
8				
9	8 BEDS IN FIR CABIN	8 BEDS IN DOGWOOD		
10				
	Spruce (upper)	*ONLY AVAILABLE DURING SUMMER MONTHS*		
1		Cotton Wood Cabin		
2		Birch Cabin		
3		Dogwood Cabin		
4		Fir Cabin		
5		Spruce		
6				

Blue Lake Camp Cabin Placement (cont.)

	Cedar Cabin (Lower)
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	
12	
13	
14	
15	
16	





Columbia Outdoor School & Blue Lake Camp

PO Box 759, Cranbrook, BC V1C 4J5

Phone: 250-426-3676

Info@columbiaoutdoorschool.com

www.ColumbiaOutdoorSchool.com



To our Guests,

Thank you for choosing to stay at Blue Lake Camp. Blue Lake Camp generates its own electricity through a Micro Hydro System invented by Thompson and Howe Energy Systems from Kimberley, BC. This system generates a limited amount of power and is used by the entire camp facility. Our power limitation restricts the items that can be used in the Lodge. High power users run the risk of overloading the power system and shutting the system down. Restarting the system will take upwards of an hour to complete by the camp staff.

High power appliances that are PROHIBITED at camp include:

- Crockpots
- Electric Grills
- Electric Deep Fryers
- Toaster Ovens
- Hair Straighteners/curlers
- Hair Dryers
- Latte/cappuccino makers
- Campers
- Trailers
- Electric vehicles

Please contact camp staff before plugging in any high-power appliances. Campers, Trailers and electric vehicles are not permitted to plug into our system.

Phones, cameras and laptops are all low consumers of power and are fine to plug in.

Thank you for your compliance and we hope you enjoy your stay.