



BARK LAKE

LEADERSHIP AND CONFERENCE CENTRE



Bark Buzz


Your Bark Lake Newsletter

Winter 2020 Edition


A quarterly newsletter created by Bark Lake Leadership & Conference Centre meant to update you with what's happening here and provide information about how your next visit can be your best.

Upcoming Workshops & Events

Winter Camping with Kevin Callan: The Happy Camper



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The Joys of Winter Camping

Learn the techniques of renowned survivalist Kevin Callan, The Happy Camper

FEBRUARY 1, 2020 | 10 AM - 4 PM
BARK LAKE LEADERSHIP AND CONFERENCE CENTRE

\$99+HST, INCLUDING ALL GEAR, SUPPLIES AND LUNCH!
CONTACT YOURS OUTDOORS AT 705-754-3436 OR
INFO@YOURSOUTDOORS.CA

Embrace the cold with this workshop on winter camping. Kevin Callan, the Happy

Duke of Edinburgh: Adventurous Journey



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Duke of Edinburgh
Adventurous Journey

AVAILABLE 2020 DATES

BRONZE: MAY 15-18	SILVER: JULY 3-8	BRONZE: AUGUST 24-27
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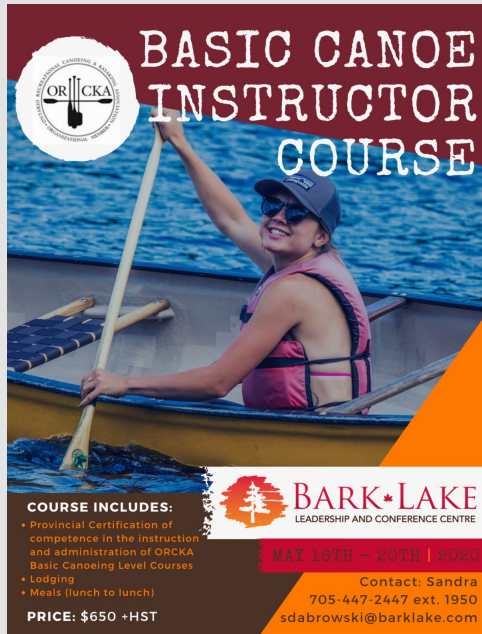
FOR RESERVATIONS AND MORE INFO:
1-888-517-9999 • INQUIRIES@BARKLAKE.COM



Visit Bark Lake Leadership and Conference Centre to complete your Duke of Edinburgh

Camper, will introduce you to the practices and principles of winter camping.
Register Now

ORCKA: Basic Canoe Instructor Course



BASIC CANOE INSTRUCTOR COURSE

COURSE INCLUDES:

- Provincial Certification of competence in the instruction and administration of ORCKA Basic Canoeing Level Courses
- Lodging
- Meals (lunch to lunch)

PRICE: \$650 +HST

MAY 16TH - 20TH 2020

Contact: Sandra
705-447-2447 ext. 1950
sdabrowski@barklake.com

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The ORCKA Basic Canoe Instructor Course is for those with a desire to teach basic canoeing skills, typically in a camp or education environment.
Register Now

Adventurous Journey! Now offering 2020 dates for Bronze and Silver trips.
Register Now

Adventureworks!:Level 1 Ropes Instructor Course



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adventureworks!
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ASSISTANT ROPES COURSE INSTRUCTOR LEVEL 1

May 6 - 10, 2020 at 8:30 AM - 5:00 PM

Early Bird: \$1015 +HST
Regular: \$1065 + HST
Meals & Accommodation included

For More Information Contact: Sandra
sdabrowski@barklake.com
705-447-2447 ext 1950
www.barklake.com

This 40 hour entry level certification teaches the technical, facilitation, and safety management skills required to lead low and high ropes programs.
Register Now

Tuck Shop at Birch Cabin



Bark Lake Brings Back Birch

Last Spring, we decided to make an investment into the venerable Birch Cabin. Over the years this log cabin has been everything from an office, to the director's cabin, to an accommodation space. Unfortunately it was not feasible to simply renovate the cabin, so it was decided to tear the building down and rebuild a newer version.

This unique opportunity allowed us to redesign the interior space with a certain use in mind, specifically a new Tuck Shop. The Tuck Shop at Birch cabin features many long wished-for amenities such as a larger storage space, an in-shop change room, and a more accessible counter. Moving the store into this custom space has also had an additional benefit: we will be transforming the old store space back into a classroom!



To learn more about our Tuck Shop, or to order

A huge shout-out and thank to the team from Crown Construction in Bancroft for the incredible job they've done. The new Tuck Shop, at Birch Cabin, is officially open!

your Bark Lake swag now, contact Joe at jfortin@barklake.com.



Original Birch Cabin



Birch Cabin, the Tuck Shop



Come Join Us!

If you're at the following schools, be sure to stop in and visit our Bark Lake staff!

Lakehead University: Orillia Campus
January 29 - 10:00am - 2:00pm

Trent University: Peterborough
January 30 - 11:00am - 3:00pm

Fleming College: Frost Campus
February 20 - 10:00am - 2:00pm

www.barklake.com/join-us



Job Opportunities:

- [Program Facilitator](#)
- [Waterfront Coordinator](#)
- [Challenge Course Supervisor](#)
- [Special Events Assistant](#)

Welcome Chartwells Culinary Crew!



Roderick Gruffydd: Director of Culinary

We are pleased to announce our new partnership with Chartwells! Over the last 20+ years, Chartwells has been building an incredible dining experience. Through serving nutritious foods, engaging with communities, and innovating meal locations with new technologies, Chartwells goes beyond providing just a meal.

Chef's Favourite Winter Recipe: **Beef Pot Pie**

Produces 4 x 5” pies

Ingredients

4 each: Pie Shell, Top, Unbaked, Unsweetened, 5"
1.5 lbs: Beef, Diced, 1"x1” preferably from the Chuck, Sirloin or Round)
700 ml: Beef Stock (can use powdered or bouillon cubes)
1 cup: Onions, Yellow, Fresh, Diced, same size as peas and carrots
2 tbsp: Chopped garlic
1.5 tbsp: Oil, Canola
1/3 cup: Butter or Margarine
1/3 cup: Flour, All Purpose
1 cup: Potatoes, Peeled, diced 1/2” x 1/2”
1/2 cup: Peas, Green
1/2 cup: Carrots, Fresh, Diced, small, same size as green peas
Spice, Pepper, Black, Ground to taste
Salt, Bulk, to taste
2 tbsp: Parsley, Fresh, Chopped
1 each: Egg, cracked and beaten (Egg-wash)

Directions

1. Wash vegetables, cutting boards, knives and utensils in clean and sanitized sink. Wash hands immediately before handling food, when changing tasks, and as often as necessary to remove soil and contamination.
2. Thaw pie shell tops and beef in refrigerator.
3. Prepare Beef Stock according to package.
4. Heat oil in pan and add garlic and onions .saute onions until tender but not brown.
5. Melt margarine/butter then combine with flour and stir to make a roux. Slowly pour in beef stock, stirring constantly.
6. Add vegetables and seasonings to sauce.
7. Add beef and potatoes. Return to a slow simmer for 30 minutes or until beef is tender.
8. Portion evenly into each 5" pie shell. If there's extra stew it can be used for up to three days from day of cooking.
9. Top with 5" pie shell top and brush with egg wash.
10. Bake at 350°F (180°C) for 40 minutes or until pastry is evenly browned.

Chef's Notes:

You can also omit the pie shell and put the beef stew in an oven proof container, top with puff pastry sheet, brush with egg wash and bake at the same temperature.

You can also substitute chicken for beef and 35% cream for beef stock to make a chicken or fish pot pie.

The Bark Lake Team:

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Pat Hurley
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Guest Services Coordinator

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Assistant Program Manager

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ext: 1950

Special Events Coordinator

Angie Grant
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General Manager: Chartwells, Food Services

Zahra Calle
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Maintenance Manager

Vinnie Santo
vsanto@barklake.com

ENJOY
10% OFF

When booking your next School Trip or Winter Wedding, be sure to remit code **BUZZW2020** to our Sales Department to save!

*Available until December 31st, 2020
*Available for new bookings only

INQUIRE NOW

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1.888.517.9999
inquiries@barklake.com

Visit our website

