

# WELCOME TO RIVERRUN LODGE



Check in is at 4pm.

Check out is at 11 am.

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How things work website

<http://riverunlodge.com/howto.html>

## WELCOME!

We are so glad you picked us for your stay in Bethel / Sunday River Maine! Our intention is to provide a clean, beautiful and relaxing place while you are here. If you need assistance for any reason, or have an emergency, please contact me for guidance and/or help.

### CONTACT INFO:

Kelly Corrigan [kellycorrigan1@gmail.com](mailto:kellycorrigan1@gmail.com)

617 270 6838

### HOUSE POLICIES: (The not so fun stuff)

1. Please DO NOT wear your shoes/boots inside the house.
2. No parties;
3. No additional guests without our prior approval.
4. No food scraps, fats, or oils down the drain. We do not have a garbage disposal.
5. Nothing other than toilet paper down the toilets.
6. Do not misplace any of the remote controls. That will be a very expensive piece of technology for you to replace.
7. Please treat our home as you would treat your own...or better

8. No candles

9.No pets

10. No smoking

Obviously we want you to enjoy yourselves during your stay at our place. This is why we rent it out. We just ask that all guests be respectful of the place and follow the house rules. We've had great success at our other properties and have met some wonderful guests along the way. We have also enjoyed renting other properties ourselves around the country.

All security deposits will be returned to you after your stay based on your following of these house rules. If you do not follow the house rules you are acknowledging that you will be forfeiting your entire security deposit.

By accepting a reservation with us you also accept this house manual and agree to abide by all the rules set forth in it. It is not our intent and it is very rare that we have a guest stay at our home where we feel the need to keep the security deposit, however it has happened before and we are now prepared should it happen again. We are reasonable and nice people and expect our guests to be the same.

**Now to the GOOD STUFF!!**

## OUR LOCATION:

59 Mount Will Farm Road, Bethel, Maine 04217

Directions from Boston:

1. I-95 N to exit 63 in MAINE for Gray 2. Turn left at the end of the ramp (ME-26A N/ME-4 S/US-202 W/W Gray Rd). 3. Take your first right after going over the 95 overpass onto ME-26A N, which will turn into ME-26 North in about 1.2 mi. Follow that to Bethel. Turn right onto Parkway. Take a right on Mayville Rd (Rt 2). Turn right on Mt. Will Farm Rd.

If you are arriving when it is dark – this might help:

Once you pass the Sunday River Brewing Company on the left. You are a few minutes away. Look for a



Then a



then another



. After that there is a guard rail- the right you

want to take is directly at the end of the guard rail.

Follow that dirt road to the left to stay on Mt Will Farm Rd at the very end- we are on the right!

# SECURITY AND ACCESS

## UNLOCKING THE DOOR:

The front door and the back door are locked. I will provide you with your digital code before your arrival. Only lock the deadbolt -DON'T lock the door knob.

## Security Cameras:

There are security cameras facing out windows at each doorway. In the event that either of them get bumped or moved please make sure that they are aiming out the window toward the doorways and let me know.

These are for your protection- and my peace of mind. I only need to see the outside of the house. When I speak with you about other codes I will inform you of where they are located so that you know.

## SHOES:

Please wipe your feet on the outdoor mats as well as the indoor mats and remove your shoes. It is easy to track sand into the house, which scratches the floor, so please try to keep shoes and sand on the entry mats. There are brooms and swiffers on both levels, as well as a vacuum in the closet by the back deck, which you can use in a pinch if you track sand into the house.

# KITCHEN

## General Information

Please enjoy and use common sense if you use our kitchen.

Make sure that no solids, grease or oil go down the drain. THERE IS NO GARBAGE DISPOSAL. Use the drain trap to catch all solids to dispose of in the trash.

The cook top of the stove remains hot long after you have turned off the burners, so please use caution.

Dishtowels are located in the drawer to the left side of the oven.

Cutting boards are located in the lower cabinets to the right of the sink. Please do not cut directly on the counter top OR the island.

Please run the dishwasher when you leave if it has dirty dishes in it. Detergent, trash bags and general cleaning supplies are under the sink.

All other kitchen appliances should be self explanatory, but please let us know if you have any questions.

## Pots / Pans / Knives

Use common sense with these items. There is a slow cooker located in the cabinet under the island.

(It's nice to come home from skiing and have dinner all made!)

## Trash / Recycling

Indoor barrels are marked for recycling and regular trash. There are bags under the sink.

There are 2 outdoor trash cans on the front deck that have bungee cords on the lids to keep them from blowing away and to help keep animals from getting into them.

Please make sure that any trash that needs to go outside ends up in bags and only in these cans.

You can put a bag of recycling in the same outdoor barrel as a bag of regular trash.

## LIVING ROOM

### Fireplace

The fireplace is gas. There is a remote control on the shelf to the right of the fireplace. Please press on or off depending on usage. Please do not try to remove or alter any part of the fireplace.

DO NOT leave the fireplace burning when no one is around to enjoy it.

There is only one setting - on or off.

Please place the remote control back on the shelf upon departure. If this is misplaced, Full Security Deposit will be retained.

- Also note: once you turn the fireplace off- it begins to cool down and makes a quick, loud noise. I don't want you to be startled and wonder what that noise is. 😊

### Internet/Cable

Our guest Wi-Fi network is **MySpectrumWiFi60** The password is **purplerose906**. Reception is pretty good. If there is any interruption in reception or service - please call me right away. I have used "Spectrum" for other rental homes in Maine and their service has been very good.

Also- Netflix, Disney and Amazon Prime are already downloaded onto the tv's. Feel free to log into your account and use them.



- If you are staying with children and do not have a Disney Plus account- call me and I will let you use my account – that is a great station! 😊
- Upstairs has a regular cable box and downstairs uses the Xbox 1 to access the apps for cable, games, Netflix, DisneyPlus and Amazon Prime.
- How to turn the tv on and use it the way you need to:

#### Upstairs:

1. Turn the cable remote(the bigger one) power on.
2. Use the arrows on the TV remote (smaller one) to select which function you'd like to use. For example- select cable for regular cable tv.

#### Downstairs

1. Turn the tv on with the tv controller. (There is only 1)

2. Press and hold the Xbox 1 controller "On" button until the button lights up and the Xbox1 turns on. The red arrow is pointing to it.



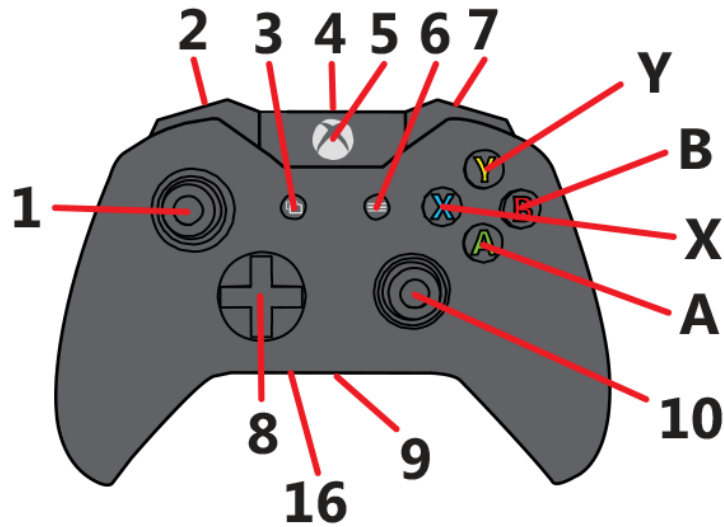
3. Use the toggle to select the app you want to use.



4. Spectrum is the app to select for cable:



5. To change the channel press the buttons on the top and front of the Xbox 1 controller #2 and #7 :



### Music-

There are 2 Sonos sound systems and one Bose sound speaker.

Feel free to download the Sonos2 app. One is named “LivingRoom” (Upstairs) and the 2<sup>nd</sup> is named “Apres Ski”(downstairs).

And / Or feel free to sync in with the Bose speaker.

## GAME ROOM

### XBOX1

We have an XBOX1 gaming console for you to enjoy. Feel free to log into your own account to play games or use the ones that we have there.

Please be careful with this as it is an expensive piece of equipment. Use the same caution that you would use in your own home.

### Air Hockey / Ping Pong

Please do not place any food or beverages on the air hockey table or on the ping-pong table top.

The ping pong table top sits on top of the air hockey table when it is in use. Please be very careful when you are switching from one game to the other. This should be done by at least 2 adults.

All game pieces should be stored in the game chest in the corner of the room.

### Wall Scrabble

Please keep all parts together.

### Apres Ski Bar

There is a bar downstairs. We ask that you use this wisely.

**No standing or sitting on the actual bar.** However, please (if you are over 21) feel free to enjoy your favorite elixir at it!

We will not provide alcohol. **Note that it is house policy that no one under the legal drinking age consumes alcohol at RiverRun Lodge.**

## TEMPERATURE

The heating system is off in the summer. Open windows and sliding doors and use fans to cool the house. You may want to close windows in the early evening since it does cool off significantly at night.

### Heat and Thermostats

You can control the heat in the main living areas as well as in the queen bedrooms.

# “The Great Outdoors”

## Grilling

We welcome you to enjoy the charcoal grill located on the



### COOKING SYSTEM

Extensive thought was put into how your WEBER charcoal grill was designed. We design our grills to perform so that you never have to worry about flare-ups, hot and cold spots, or burnt food. Expect excellent performance, control, and results every time.

#### **A Bowl and Lid**

Every WEBER charcoal grill is made with a baked-on porcelain-enamel coated steel bowl and lid. This is important because it means it will never peel or flake. The reflective surface provides convection cooking, so that the heat radiates around the food much like an indoor oven providing you with even cooking results.

#### **B Dampers and Vents**

A big factor in charcoal grilling is air. The more air you allow into the grill, the hotter the fire will grow (to a point) and the more often you will need to replenish it. So to minimize replenishing, keep the lid closed as much as possible. The bowl vents on the bottom of the grill should be left open whenever you are grilling, but to slow the rate of your fires burn, close the lid damper as much as halfway.

#### **C Cooking Grate**

Made of heavy-duty plated steel, the cooking grate provides ample area to make all of your favorite meats.

#### **D Charcoal Grate**

The charcoal grate has what it takes to withstand the heat of any charcoal fire. Made of heavy-duty steel, this durable grate will not warp or burn through. Additionally, it gives you enough space for direct or indirect cooking, providing you with the flexibility to cook the way you want.

#### **E ONE-TOUCH Cleaning System**

The ONE-TOUCH cleaning system makes cleanup hassle free. As you move the handle back and forth, the three blades in the bowl move ash from the bottom of the grill into the ash catcher. These same vents act as a bowl damper, to help bring oxygen up to the fire or to allow you to easily extinguish the fire.



back deck.



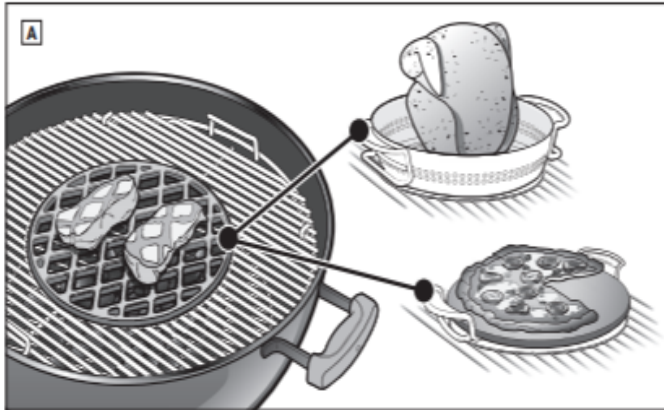
## CHARCOAL GRILL SPECIAL FEATURES

US

Depending on the model you purchased, your grill may or may not be equipped with the features described on this page.

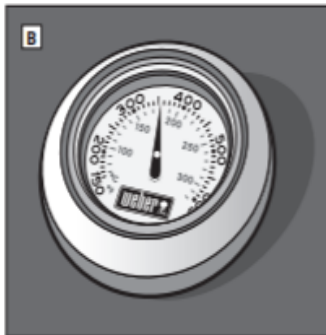
### **A** GOURMET BBQ SYSTEM

Your cooking grate may be equipped with a special center area that is removable. This feature is designed to allow you to easily add special WEBER GOURMET BBQ SYSTEM cooking components such as a pizza stone, wok, griddle, sear grate, poultry roaster, ebelskiver, or Korean bbq insert (sold separately). Each option provides you with limitless opportunities to try new recipes.



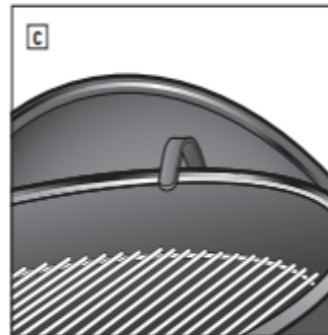
### **B** Built-In Thermometer

A durable, built-in lid thermometer allows you to easily monitor your grill's temperature.



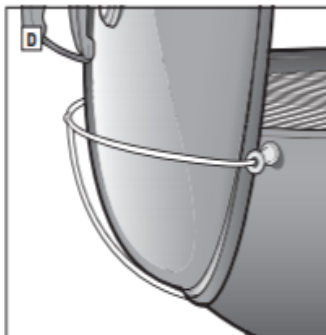
### **C** Lid Hook

Inside the grill lid is an angled lid hook. Simply slide the lid to the side and hang the lid on the bowl.



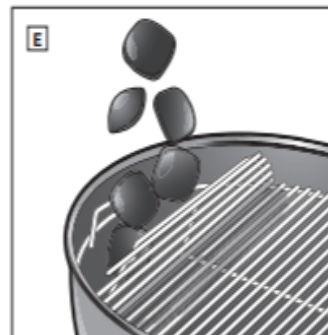
### **D** TUCK-AWAY Lid Holder

The TUCK-AWAY lid holder allows you to easily move your lid to the side to check your meal or to add charcoal.



### **E** Hinged Cooking Grate

The hinged grate has an area on both sides that lift up to allow you to easily add fuel.



### **F** High Capacity Ash Catcher

The fully enclosed high capacity ash catcher keeps ashes from blowing around and easily detaches for quick and clean ash removal.



### **G** Tool Hook Handle

The handle has hooks built right in so you have a convenient place to hang your tools.







## BEFORE LIGHTING

### Choose a Proper Location to Grill

- Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, or any other enclosed area.
- Keep the grill on a secure, level surface at all times.
- Do not use grill within five feet of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

### Choose How Much Charcoal to Use

Choosing charcoal quantity depends on what you are grilling and the size of your grill. If you are grilling small, tender pieces of food that take less than 20 minutes, refer to the *Charcoal Quantity for Direct Heat* chart. If you are grilling larger cuts of meat that require 20 minutes or more of grilling time, or delicate foods, refer to the *Charcoal Quantity for Indirect Heat* chart. For more details about the difference between direct and indirect cooking, refer to the *GRILLING METHODS* section.

Charcoal typically lasts for about an hour before it is completely burnt through and ready to be replaced.

### Charcoal Quantity for Direct Heat

Hamburgers, steaks, chops, kabobs, boneless chicken pieces, fish fillets, shellfish, sliced vegetables

Grill Diameter	Weber Briquettes Needed	Charcoal Briquettes Needed
18" (47 cm)	30	40
22" (57 cm)	40	50
26" (67 cm)	65	80
37" (95 cm)	115	150

### Charcoal Quantity for Indirect Heat

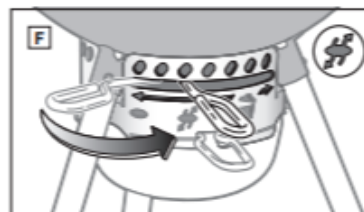
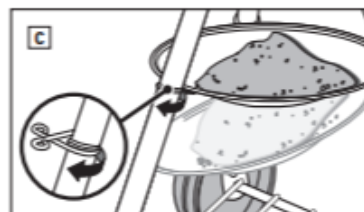
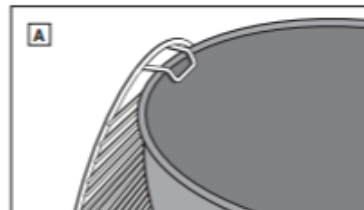
Roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens or turkeys, ribs

Grill Diameter	Weber Briquettes Needed for First Hour	Weber Briquettes Added for Each Additional Hour	Charcoal Briquettes Needed for First Hour	Charcoal Briquettes Added for Each Additional Hour
18" (47 cm)	10 per side	5 per side	20 per side	7 per side
22" (57 cm)	15 per side	7 per side	25 per side	8 per side
26" (67 cm)	25 per side	8 per side	40 per side	9 per side
37" (95 cm)	45 per side	18 per side	75 per side	22 per side

### Preparing the Grill for Lighting

1. Remove the lid and position it on the side of your grill using either the lid hook located on the inside of the lid, or the TUCK-AWAY lid holder (depending on your model of grill).
2. Remove the cooking (top) grate from your grill. For convenience, hang the cooking grate on the bowl, rear panel or frame of your grill by its curved handle (a feature on some of our grills) (A). If your grill comes with the GOURMET BBQ SYSTEM cooking grate, first remove the detachable center area, and then the full cooking grate from the grill.
3. Remove the charcoal (bottom) grate and clear ashes or chunks of old charcoal from the bottom of the bowl. Charcoal requires oxygen to burn, so be sure that nothing clogs the vents. For grills with a ONE-TOUCH cleaning system, move the handle back and forth to move ash from the bottom of the grill into the ash catcher (B).
4. If your grill has a standard ash catcher, release the leg clip to remove the ash catcher (C) then dispose of the ashes. If your grill has a high capacity ash catcher, squeeze the ash catcher handle to release it from the grill (D).
5. Open bowl vent by moving the handle all the way to the right (E) or by moving the handle to the open position (F) (depending on your model of grill).
6. Replace charcoal (bottom) grate.

*Note: Instructions for using lighter fluid were purposely left out of this owner's guide. Lighter fluid is messy and can transmit a chemical taste to your food, while lighter cubes (sold separately) do not. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.*





## TIPS AND TRICKS FOR GRILLING SUCCESS

### Wear Gloves

Always wear a barbecue mitt or mitts when using your charcoal grill. Vents, dampers, handles, and the bowl will all get hot during the grilling process, so be sure to keep your hands and forearms protected.

### Skip the Lighter Fluid

Avoid using lighter fluid, as it can impart a chemical taste to your food. Chimney starters (sold separately) and lighter cubes (sold separately) are much cleaner and much more effective ways of lighting charcoal.

### Preheat the Grill

Preheating your grill with the lid closed for 10 to 15 minutes prepares the cooking grate. With all of the charcoal glowing red, the temperature under the lid should reach 500°F. The heat loosens any bits and pieces of food hanging onto the grate, making it easy to brush them off with a stainless steel bristle grill brush. Preheating your grill gets the grate hot enough to sear properly and also helps prevent food from sticking to the grate.

*Note: Use a stainless steel bristle grill brush. Replace brush if any loose bristles are found on cooking grate or brush.*

### Oil the Food, Not the Grate

Oil prevents food from sticking and also adds flavor and moisture. Lightly brushing or spraying the food with oil works better than brushing the grate.

### Keep the Air Flowing

A charcoal fire needs air. The lid should be closed as much as possible, but keep the lid damper and bowl vent open. Remove the ashes on the bottom of the grill regularly to prevent them from blocking the vents.

### Put a Lid on It

For four important reasons, the lid should be closed as much as possible.

1. Keeps the grate hot enough to sear the food.
2. Speeds up the cooking time and prevents the food from drying out.
3. Traps the smokiness that develops when fat and juices vaporize in the grill.
4. Prevents flare-ups by limiting oxygen.

### Tame the Flame

Flare-ups happen, which is good because they sear the surface of what you are grilling; however, too many flare-ups can burn your food. Keep the lid on as much as possible. This limits the amount of oxygen inside the grill, which will help extinguish any flare-ups. If the flames are getting out of control, move the food over indirect heat temporarily, until they die down.

### Watch the Time and Temperature

If you are grilling in a colder climate or in a higher altitude, the cooking times will be longer. If the wind is blowing hard, it will raise a charcoal grill's temperature, so always keep close to your grill and remember to keep the lid on as much as possible so that the heat does not escape.

### Frozen or Fresh

Whether you are grilling frozen or fresh food, follow the safety guidelines on the package and always cook it to the recommended internal temperature. Frozen food will take longer to grill and may need more fuel to be added depending on the type of food.

### Keeping it Clean

Follow a few basic maintenance instructions to keep your grill looking and grilling better for years to come!

- For proper air flow and better grilling, remove accumulated ashes and old charcoal from the bottom of the kettle and the ash catcher before use. Make sure that all of the charcoal is fully extinguished and the grill is cool before doing so.
- You may notice "paint-like" flakes on the inside of the lid. During use, grease and smoke vapors slowly oxidize into carbon and deposit on the inside of your lid. Brush the carbonized grease from the inside of the lid with a stainless steel bristle grill brush. To minimize further build-up, the inside of the lid can be wiped with a paper towel after cooking while the grill is still warm (not hot).
- If your grill is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, chemicals, and salt water can cause surface rusting to appear. WEBER recommends wiping down the outside of your grill with warm soapy water. Follow up with a rinse and thorough drying.
- Do not use sharp objects or abrasive cleaners to clean the surfaces of your grill.

***\*Charcoal is not provided. ONLY burn charcoal in the grill.  
IMPORTANT: If you choose not to clean the grill(s) IMMACULATELY after your use, we will charge you a \$50.00 additional cleaning fee.  
Please return utensils of the grill where you found them after you've***

*cleaned them as well. We cannot stress this enough!*

## **The Fire Pit**

Enjoy a fire safely in our firepit. Please do not leave this unattended at any point while the fire is burning. The cover must always be ON the pit while there is a flame. This can be very hot so do not touch any part of the steel and keep children at a safe distance at all times.

## **HOW THINGS WORK**

The website below will show you how everything works in the house. If you find something I haven't added- please let me know!

<http://riverunlodge.com/howto.html>

## **CHECKING OUT**

### **Use this helpful checklist**

1. Strip your bed of fitted sheet, flat sheet and pillowcases, collect any dirty bath or hand towels and place them on the floor in front of the laundry machine on the respective floor.
2. Run the dishwasher with all dirty dishes.
3. Empty Keurig coffee carafe and basket. Throw away any used coffee grinds.

4. Seal trash and recycling and place it in the trash cans on the front porch and secure the lids.
5. Make sure all lights are turned off and windows are closed and locked.
6. Turn TV's off.
7. Turn the fireplace off and return the controller to the mantle.
8. Open all bathroom and bedroom doors, close/lock doors to the outside.
9. Make sure all doors, sliders and windows are closed and locked
10. Please leave the door locked. REMINDER to only lock the digital lock on the upstairs door.
11. Notify me of anything that needs additional attention and have a safe trip home!

Have a GREAT STAY and always remember that if you need anything, please don't hesitate to contact me.

Sincerely,

Kelly - 617 270 6838

kellycorrigan1@gmail.com

