



Menucha Retreat & Conference Center  
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Corbett, OR 97019

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**MENUCHA . . . Sacred Space, Purposeful Work**

## CONTACT INFORMATION



You may join our mailing list or update the information we have for you by returning this form to us, or by contacting us:

**PHONE** 503-695-2243  
**FAX** 503-695-2223  
**EMAIL** office@menucha.org  
**MAIL** PO Box 8  
Corbett, OR 97019

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City, State, Zip \_\_\_\_\_  
Email address \_\_\_\_\_

I would like to receive Menucha communications via:  
 Email  Regular mail

## PLANNED GIVING: SECURING MENUCHA'S FUTURE

Remembering Menucha in your estate planning can have positive consequences for both Menucha and you. By setting up a Charitable Trust, you provide Menucha with a source of income in the future while guaranteeing yourself and/or your loved ones a steady income stream now. You may even avoid costly capital gain taxes. It's a wonderful way to support the mission of Menucha for years to come. We have excellent representatives who can speak with you and your financial planner to answer any questions you might have about planned giving or estate planning. Please call our office at 503-695-2243 for more details.

## DONATE ONLINE

Now, it's easier than ever to support Menucha. You can donate using your credit card with our secure on-line form. Simply go to [www.menucha.org](http://www.menucha.org) and click on the "Donate" link. You may also print out a Donor Form and mail it to Menucha.

We are grateful for all gifts, large or small. Your gifts help us expand our program, improve our facility and reach out to groups and individuals from around the Pacific Northwest and beyond. Please contact our office if you would like to remember someone special with your gift. Thank for your continued support.



## 8th ANNUAL FRIENDS OF MENUCHA FOUNDATION "RAISE THE ROOF" FUNDRAISING DINNER CELEBRATES 60 YEARS OF MINISTRY

Joyce Malin, Foundation President

The past, present and the future all came together on Sunday, September 12, as 114 guests were ushered into Menucha's historic Wright Hall, the hub of Menucha's conference and lodging facilities. The young and the young at heart came to celebrate Menucha's 60<sup>th</sup> anniversary and to *Raise the Roof* for necessary repairs and restoration of the Wright Hall roof.

Guests dressed in their finest were engaged in light-hearted conversation during the social hour on the lawn overlooking the Rose Garden Labyrinth, old growth trees and beautiful flowerbeds, while *The Nightingale Strings* from the Vancouver Symphony played in the background. Wine and hors d'oeuvres created by Menucha's culinary staff were enjoyed by all, only to be outdone later by the roast rack of lamb, cornish hen, roast vegetable and herb cheese tart entrees, fresh seasonal vegetables, and an elegant ginger crême brûlée for dessert.

A number of guests, including Honorary Chairs Edward and Doris Reid, played significant roles in Menucha's purchase in 1950 by Portland First Presbyterian Church, along with volunteering hard work during the next few years to bring back to life this beautiful property that had laid dormant for several years. In their thank-you note following the event, Doris wrote, "What a grand party it was! I felt like Cinderella at the Ball, only there was no clock ticking, no glass slipper— and my Prince Charming and I were home by 10 o'clock!"



Ed and Doris Reid

Menucha has touched the lives of many of its guests and two special ones shared their Menucha experience. Susan Russell, with the Snohomish Arts Guild, shared how she often envisioned being at Menucha, which helped her during her recovery from cancer. Judy Teufel, who has been coming to Menucha for many years, hand-crafted a beautiful vase which was given as a door prize. These are just two heartfelt stories that have been multiplied many times over by our guests during the last 60 years.



Emcee Julie Emry with Gerry Frank

We were especially honored by our distinguished speaker Gerry Frank, whose great uncle, former Oregon Governor Julius Meier, built Menucha as an estate for his family in the 1920s. Wright Hall was the family's primary residence of the estate. Gerry eloquently shared some of his experiences at Menucha and keenly remembered such things as how cold the water in the swimming pool always was (and still is!). He brought to life the memorable history of his great uncle, who made significant contributions to Oregon as a politician as well as a businessman.

Then it was time to "*Raise the Roof*" and highlight our fundraising campaign. The campaign was launched this Spring by the Foundation to raise monies to repair Wright Hall's three chimneys, remove and replace its 35-year-old roof, and repair some of the brick and stonework around its foundation. It was my privilege to report that Menucha had recently received a \$30,000 challenge grant from The Collins Foundation for this project. Several dinner guests shared their love and memories of Menucha and how it has positively affected their families for generations. They publicly accepted the Collins' "challenge" and committed to adding their financial support to the campaign. When the evening ended, \$23,075 had been donated by our guests, which will now be doubled because of this grant. Total monies raised for the event, minus expenses, was \$27,818.27. The fund-raising campaign will continue until we reach our goal of \$220,000.

Menucha's future is in very good hands thanks to our donors, our volunteers, and our dedicated staff. We look forward to being able to report at this time next year that we have *Raised the Roof*, which will protect and shelter our guests for many years to come.



## ONE MORE FRIEND Rev. Spencer Parks—Executive Director



Throughout my life, I have visited more than my fair share of conference centers. They have ranged from upscale resort hotels to the extremely rustic. By and large, my experiences at each of these facilities have been positive and uplifting (with the exception of the one that offered only composting toilets). Most conference centers are defined by their accommodations and their physical attributes. Good beds, tasty food, comfortable meeting spaces and convenient locations are all necessary for a good conference experience.

We have all of those things at Menucha. Our accommodations are clean and comfortable. Our food is outstanding (who can resist fresh baked bread every day?). Our meeting spaces provide pleasant places for thoughtful work. We are easy to get to as we are just a couple of miles from Interstate 84. Even though we are only about 22 miles from the heart of Portland, it seems as if you have been magically transported hundreds of miles away from the busyness of city life. Our views are inspirational. Our grounds are inviting. Just to drive into Menucha is an exercise in relaxation. While all these things go into making Menucha a great conference center, none of them are what I think truly sets us apart. I think that the one thing that makes Menucha a special place is our staff.

Most of our core staff have been here for a decade or more. Ernie Yoder, our Maintenance Director, celebrated his 30<sup>th</sup> anniversary with us this year. This kind of longevity gives us a different perspective. The majority of us see what we do as a calling rather than just a job. This means that we don't just provide good customer service, but rather we think of guests as old friends that we welcome back year after year. We hope that each new group that visits will provide us an opportunity to make new friends that will become old friends over the years. We truly love getting to know the folks who visit us, which means that it's more like hosting people at your home than running a conference center.

Over the years it has been our joy to know some wonderful people. Some of the groups have been visiting us for more than 40 years. We have been privileged to share photos of kids and grand kids and even great grand kids. We've laughed with people and celebrated their joys. We've comforted some when they were going through difficult times. We've even mourned with some and cried with them in their sorrows. In short, we've come to know the person, so they have become much more to us than just a guest. I like that. It makes us a really special conference center. It makes Menucha a really special place in which to work, and most days it's a bit difficult to even call it "work."

We'd love to have you visit us—again and again. Stop by and introduce yourself. You can pull out the pictures of your grandkids or summer vacation. We would love to hear about the good things in your life. We'll even offer what encouragement we can if you need a little picking up. We've always got the time for one more friend.



### ARE YOU LOOKING FOR AN AFFORDABLE WAY TO CELEBRATE THIS CHRISTMAS SEASON?

*Menucha is available for group banquets,  
and Wright Hall will be beautifully decorated for the holidays!*

Contact Christine or Margaret in Guest Services (503-695-2243)  
to check availability, and then speak directly with our Food Service  
Director Becky Lindsay to create a menu that will please your group.

*\* Banquets are limited to not-for-profit and faith-based groups only.*



## CELEBRATING 60 YEARS: FROM THE ARCHIVES

### MENUCHA FACILITIES ENJOYED BY MANY From First Presbyterian Church Spire—Sept .17, 1952

Menucha, our First Church Conference grounds, located in an advantageous spot overlooking the Columbia Gorge and facing the Washington hills, was purchased in the summer of 1950. In a special dedicatory ceremony it was set apart to be used as a place for retreats and conferences where people may find replenishment of diminished physical resources, and may gain new insights for competent Christian living and service. Scores of conferences and retreats have been held there during the past two years. The summer months have been booked solidly with various church groups which have each spent an entire week there. Among these have been the camps and conferences for young people sponsored by the Presbytery of Portland; The Camp Farthest Out for adults; The Northwest Presbyterian Ministers' Conference; The Council of Churches Interracial Institute, and the Family Life Conference.



Since acquiring the property many improvements have been made. These include the enlargement of the dining room by means of enclosing a part of the veranda with glass; equipping the kitchen with electric ranges, refrigerators and a dishwashing machine; resurfacing the entrance road, and opening up a supplemental exit road; and also improving the picnic areas. At the present time Menucha is equipped to provide for groups small or large, up to one hundred and fifty persons.

### SPRINGTIME STIMULATES OUTDOOR IMPROVEMENTS AT MENUCHA From the First Presbyterian Church Spire—March 25, 1953

Menucha is alive with spring activity. Many First Church members who love the place are spending weekends in the gardens and around the buildings getting the grounds ready for our third outdoor season.

Under the expert direction of Charles Fogelquist the following people have spent one or two Saturdays pruning up the old fruit trees and cleaning up the orchard in general: Alfred Cardiff, Vernon Duncan, Jim Rath, Ed Reid, Oran Rickard, John Smeaton, Charles Starker, Roy Tarber and Ben Wood.

Through the generosity of Avery Steinmetz, 23 new fruit trees have been planted to fill in vacant places and to extend the orchard to the woods on the north end. After a few years of normal growth, the trees should be producing luscious pears, peaches, apricots, cherries, plums, prunes and a variety of apples. With the aid of a newly-purchased sickle mower and a new sprayer attachment, the orchard now can be kept in good condition and a high quality of fruit assured.

### ATTENTION OF NATION DIRECTED TO MENUCHA From the First Presbyterian Church Spire—May 6, 1953

Menucha, owned and cherished by First Church, has been brought to the attention of the entire nation through an article by Mrs. C.U. Moore appearing in the May 2 issue of Presbyterian Life. Excellent pictures and text share with Presbyterians everywhere the significance and beauty of our conference grounds.

It will be of interest to First Church members that over 300 people participated in conferences scheduled for Menucha during the month of April. This number is exclusive of First Church groups which used the grounds for their own meetings. The scheduled organizations and their membership were: Northwest Presbyterian Ministers' Convention, Piedmont Westminster Fellowship, Disciples' Student Fellowship, and the Pacific Lutheran Pastoral Conference. As we approach summer, the Menucha schedule becomes very full. Scarcely a day will pass without a meeting or conference of some kind.



## CONGRATULATIONS, SAMUEL!

The winner of the 3rd Annual International Croquet Tournament and Lawn Party, held July 17th at Menucha, is Samuel Reid. Our hearty congratulations!

Nearly forty competitors vied for the championship title, including defending champion Joe Whittington. Participants were cheered on by a large crowd of enthusiastic spectators.

Music by the bluegrass band Grasshoppah filled the air as people enjoyed pastries, coffee and juice on the lawn. Teams were announced, courts assigned, and the first rounds were underway. A variety of fun door prizes were given away throughout the day by our emcee Melinda Thorsnes. Before the final rounds took place, players and spectators alike enjoyed a delicious lunch by the pool, prepared by the Menucha kitchen staff.

We added two new opportunities for fun this year: The Sticky Wicket, where folks had one shot to get their ball through a wicket 50 feet away (think hole-in-one on the golf course) and Beat the Champ, a special 4-wicket course set up for players to play against defending Champion Joe Whittington.

We raised nearly \$2500, which will go toward our *Raise the Roof!!* Campaign to put a new roof on Wright Hall as well as make necessary repairs to the chimneys and brickwork.

Our thanks to our Tournament Sponsor, Leamy Printing and Design, to our referees, and to everyone who worked so hard to make the tournament a success. Congratulations to Samuel, who will return next year with his Lincoln teammates to defend his title.



## MARK YOUR CALENDARS!

Next year's tournament will be on **SATURDAY, JULY 16th!**

Plan to join us for the chance to add your name to our trophy in residence!



## WE JUST CAN'T SAY "THANK YOU" ENOUGH!

We are extremely grateful to everyone who made this year's Fundraising Dinner a success:

- Special Guest Gerry Frank—thank you for sharing your thoughts and memories of Menucha and your Uncle Julius
- Honorary Co-Chairs Edward and Doris Reid—it was a privilege and joy to have you with us
- Auction Chairwoman Joyce Malin—great job, Joyce!
- Emcee Julie Emry—thank you for being a part of our evening and for caring deeply about Menucha and its ministry



*Sarah van Haeften, Amy Wood, and Nanita Sammons*



*The Nightingale Strings*

- Susan Russell—for opening your heart, telling a bit of your story, and sharing what Menucha means to you
- The Nightingale Strings from the Vancouver Symphony—Joan Hamilton, Susan Anderson, Lisa Hanson and Barbara Rinearson—for your beautiful music before dinner
- Portland First Presbyterian Church Handbell Choir, for setting tables, creating centerpieces, folding napkins, and making everything look beautiful for our special evening

- Servers: Tatum Bolding, Scott Crane and Katie Long, David Deming, Erika Garvin, Cherie Jellison, John Leamy, Diane Ponder, Joey Razzano, Chip and Nanita Sammons, Sarah van Haeften and Amy Wood
- Menucha Food Service Director Becky Lindsay and her entire staff—what an outstanding meal you prepared!
- Kristin Leamy—photography
- Bruce Lawson—videotaping
- Judy Teufel—for the spectacular vase you created for us to give away. It was one of the highlights of the evening!
- Kathy Taggart, Flat Creek Garden Center—plants and shrubs for decorating
- Rick Pentecost, Burns Feed Store—mums for decorating
- And last, but certainly not least: A huge thanks as well to the entire Menucha staff. Much of your work was done "behind the scenes." You all did a fabulous job!

## DID YOU KNOW?

- At this year's fundraising dinner, David Leatherwood announced an incredible gift to Menucha. Over the next two years, all of our lighting at Menucha will have energy efficient replacements! Thank you to Intelipoint, a company that specializes in energy efficiency auditing for both commercial facilities and residential home performance optimization.
- Menucha has switched to Bridgetown Coffee in our dining room and in all of our buildings. Bridgetown buys only the highest grade Arabica coffee beans exclusively from producers with documented Fair Trade and Sustainability track records. We're receiving rave reviews about it! "Menucha Mornings," our signature blend of coffee, is now available in our Gift Shop.
- You can now find Menucha Retreat and Conference Center on Facebook, as well as follow us on Twitter @MenuchaRetreat.



## PROGRAM NOTES —Scott Crane, Menucha Program Director



During the Paul S. Wright Lecture Series held at Menucha September 1-3, Dr. Rodger Nishioka, the Benton Family Associate Professor of Christian Education at Columbia Theological Seminary, engaged us with intense dialog about what Christianity will look like in the very near future based on his research and work with youth and young adults.

Roger has spent the bulk of his career focusing on equipping pastors to be teachers and leaders in the church's educational ministry, with an emphasis on the younger generations.

In our dialog together on contemporary issues facing ministry in the 21st century, we grappled with some of the following:

- Major Church change every 500 years (*The Great Emergence* by Phyllis Tickle)
- Major Generational Cycle upheaval (*Generations* by Strauss and Howe)

The changes ahead are leading to a fiercely fermenting period that will take ministry to another dimension of existence. We are grateful for the opportunity to have these important and timely discussions at Menucha, and look forward to offering more outstanding programming on this and other topics. Stay tuned!

## FALL RETREAT for WOMEN WITH CANCER October 18-20, 2010

When this newsletter goes to press, we anticipate a full complement of registrations for this retreat, to be facilitated by Susan Hedlund (at right) and in partnership with the Pink Lemonade Project, a philanthropic support group funded through the efforts of the offices of Dr. Allen Gabriel and the Southwest Medical Group Plastic Surgery in Vancouver, Washington



### What guests will be doing:

Taking time to consider the impact of cancer on their lives and reflecting upon both the difficulties and the potential that now exists as a result of their experience with their illness. Guests will set an "intention" to consider what they personally would like to discover on the retreat. In setting their intention, participants begin the process of slowing down and turning inward, which is crucial to maximizing their retreat experience.

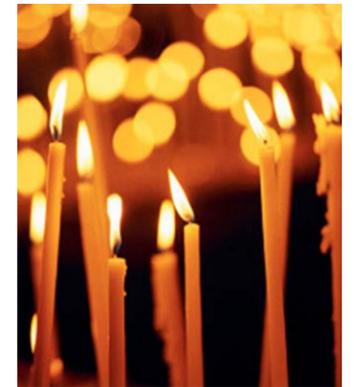
It is our hope that at the end of the retreat guests re-emerge with renewed perspectives and energy.



## FALL SILENT RETREAT November 8-11, 2010

*It is not too late to sign up for this event, and there are still a few openings available!*

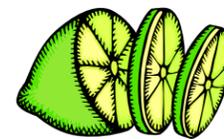
This retreat is designed for anyone wishing to deepen practical spiritual practices based in the discipline of silence. Richard Foster, in his book *Celebration of Discipline*, writes, "Jesus calls us from loneliness to solitude...our fear of being alone drives us to noise and crowds. We keep up a constant stream of words even if they are inane. We buy radios that strap to our wrists or fit over our ears so that, if no one else is around, at least we are not condemned to silence."



Foster continues: "T.S. Eliot analyzes our culture well when he writes, 'Where shall the world be found, where will the word resound? Not here, there is not enough silence.' But loneliness or clatter are not our only alternatives. We can cultivate an inner solitude and silence that sets us free from loneliness and fear. Loneliness is inner emptiness. Solitude is inner fulfillment." (*Celebration of Discipline* p. 96)

These words were true when he first wrote them and remain true to this day. In a culture where we are constantly attached to one another via email, chat, Twitter, Facebook, cell phone texting, pinging or instant messaging, we forget the primary connection that we must have with God before we reach out with authentic contact to our fellow beings.

## THE COOKTOP—A Favorite Recipe from the Menucha Kitchen



### CHIPOTLE-LIME SWEET POTATOES—Serves 4

*This much-requested recipe was served our annual Fundraising Dinner*

2 ½ pounds sweet potatoes or yams (or a combination)

Scrub the potatoes, place on a baking sheet and poke them in several spots with a small knife. Bake at 400° F for 25 minutes. Turn the potatoes over and continue cooking until the center is soft (another 15-25 minutes or so depending on the size of the potato). Remove from the oven and let cool until you can handle them. This can be done ahead – keep the potatoes in the fridge until you need them.

Slice the cooked potatoes in half and scoop out all the insides with a spoon into a mixing bowl. If you have a ricer, food mill or china cap, press the potatoes through it to make them smooth. If not, use a masher or mixer to puree. (Be careful with the mixer – too much mixing can make glue).

### ADDITIONAL INGREDIENTS

- |                                                                     |                          |
|---------------------------------------------------------------------|--------------------------|
| 1 lime – zested and juiced                                          | Salt and Pepper to taste |
| 1 Chipotle pepper, from a small can – finely minced plus the liquid | Heavy cream              |
| Brown sugar to taste (if you want it a little sweeter)              |                          |

Once the potatoes are pureed, add the lime zest and juice and chipotle – **start small and add to taste**. Mix the potatoes by hand at this point. Add heavy cream little by little to moisten and soften the mixture. Add salt and pepper and brown sugar to taste. To reheat for serving: grease a baking dish, scoop in the puree, cover tightly and reheat in 350° F oven until hot.