



**MENUCHA**

*Sacred Space - Purposeful Work*

# The Menucha Meander

The Friends of Menucha Foundation invites you to the

## 2nd ANNUAL INTERNATIONAL CROQUET TOURNAMENT and LAWN PARTY

Saturday, July 18, 2009  
9:30 am - 4:00 pm at Menucha

Cost: \$35 for participants

\$10 for spectators

Children 6 and under are free

Join us for a fun-filled day, perfect for a family outing, and lend your support to Menucha at the same time. Ticket price includes music by Ida Viper (pictured at right, back by popular demand), a delicious lunch prepared by the Menucha staff, lots of door prizes, and a day of croquet! Will your name be the next to be engraved on the championship trophy? Call the Menucha office at 503-695-2243 for tickets.



It's time to ... **SAVE THE DATE!!!**

**Menucha's 7<sup>th</sup> Annual Fundraising Dinner**

**Sunday, September 13, 2009**

**Hospitality Hour: 5:30 p.m.**

**Dinner of Elegance: 6:30 p.m.**

**Exceptional door prizes**



This year's event takes on a new image as we focus on our theme, *Still Waters in Turbulent Times*. Today's economic turmoil is affecting all of us. Our community needs Menucha and the services it provides all the more. The Friends of Menucha Foundation invites you to join us as we support the mission and celebrate the impact Menucha has had on our community. We are counting on your generous support to help Menucha broaden its reach and expand its mission.

**Distinguished Guest Speaker:** Tom Mears, Chairman of The Holland, Inc., parent company of the Burgerville Restaurant chain. Tom was featured in the *Presbyterian Today* Magazine article, "Taking Care of Business" and is the recipient of the Rotary Club of Vancouver and the Columbia River Economic Council 2009 Vocational Service Award. He speaks from the heart and leads by deeds in his nationally-recognized commitment to provide health insurance to all employees and use of sustainable sources in Burgerville's operations. He is the driving force behind its mission-led philosophy of "service with love," which is the foundation of the company's goals for conducting food and business operations.

**Table sponsorships: \$700 for a table of 8      Individual tickets: \$100**

Beat the rush — reserve your table now! Call Menucha at 503-695-2243.

Individual tickets will go on sale in early August. We look forward to seeing you!

**MENUCHA — SACRED SPACE, PURPOSEFUL WORK**



## A NEW WAY TO BE PRODUCTIVE - Spencer Parks, Executive Director

It has been an absolutely spectacular spring at Menucha. The weather has been warm. Sunshine has filled our skies. The wildflowers have appeared in an abundance not seen in years. Someone once said that in spring a young man's thoughts turn to love. If there has ever been a spring to turn anyone's thoughts to love, this one has been it. While I can no longer lay claim to the adjective "young" it is true that this season has brought into focus one of my lifelong loves: barbecue. Actually, it happens every year as the weather grows warmer, but with the wonderful weather this year, it came earlier.

Before we go too far, a few explanations are in order. I grew up in eastern North Carolina and have spent most of my life in the southeast. Barbecue, therefore, is not a verb, nor does it refer to that device which cooks food by way of an open flame. Barbecue is smoked meat. Specifically, at least in the area in which I grew up, barbecue is smoked, pulled pork. For me, a really good barbecue sandwich is comfort food at its best. It brings back memories of my childhood and stirs my soul in ways no other dish can touch. You can find a passable barbecue sandwich in the Portland area, but believe me, it's not easy. Which brings us to spring....

I not only love to eat good barbecue, but I also love to cook good barbecue. Cooking good barbecue only happens when the weather turns warm. It's an outdoor experience that involves fire, smoke, and a fairly lengthy period of time. Good barbecue isn't rushed. Once the meat is put on the grill, the fire requires constant and loving attention. Too hot, and the meat cooks too quickly and becomes tough. Too cool and it doesn't cook at all. Here's the best part: it mostly involves just sitting close to the grill. It's great! You are out in the sunshine and fresh air with very little to do. It is one of the most relaxing ways to spend a day that I know. It also has the added advantage of producing something that is, more often than not, fairly tasty.

It occurs to me that this is very similar to what happens when folks visit Menucha. We have as our tag line "Sacred Space, Purposeful Work." We believe just that. Menucha is very sacred space where some truly wonderful work is accomplished. However, we know that folks don't come here just to work. They come to rest and relax and to be restored by these beautiful surroundings and the hospitality of our staff. We believe that this part of who we are, and what we do, is very important.

In our everyday life, we work harder and harder at trying to fit more and more into our day. Our personal productivity is under constant scrutiny. We are pushed harder to do more with less and in less time. Sometimes it is easy to get lost in the "doing" to the extent that we have forgotten why or even what we want to do.

We think differently at Menucha. We believe that purposeful work can't always be rushed. It requires some loving attention and a little space to breathe. It requires a little unstructured time in conversation at meals. It requires some quiet time just sitting and enjoying the view. It requires some laughter and playfulness as you get to know those around you. We hope it will be one of the most relaxing ways you will find to spend some time. We also hope that you'll discover the added advantage of producing something that is, more often than not, truly wonderful. Come visit us and discover a new way to be productive.

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## THE COOKTOP . . . A Favorite Recipe from the Menucha Kitchen. Enjoy!

### AU GRATIN HASH BROWNS—serves 12.

*This dish was served at the FPC Palm Sunday Brunch, and our kitchen received many requests for the recipe.*

1 package (30 oz.) frozen shredded hash brown potatoes, thawed	2 cups (16 ounces) sour cream
2 cups (8 ounces) shredded cheddar cheese	1 can (10 ¾ oz.) condensed cream of mushroom soup, undiluted
¼ cup chopped onion	½ cup butter, melted and divided in half
½ teaspoon salt	2 cups cornflakes, finely crushed
½ teaspoon black pepper	

In a large bowl, combine the hash browns, cheese, onion, salt and pepper. In another bowl, combine the sour cream, soup and ¼ cup butter. Pour the second mixture over the potato mixture and mix gently to combine. Transfer to a greased 9x13" baking dish. Toss cornflakes and remaining ¼ cup butter and sprinkle over the top. Bake uncovered at 350° for 45-55 minutes or until heated through.



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## UPCOMING MENUCHA PROGRAMS FOR 2009

All programs are on Menucha's web page ([www.menucha.org](http://www.menucha.org)). You can either download a registration form and send in a check, or you can pay online using our secure shopping cart system.

### **MENUCHA FALL SILENT RETREAT** September 25-27, 2009

This retreat is designed to help us let go of those many things that tie us up and to focus our inner lives on the deep wellspring of God's Spirit dwelling within us. We encourage you to come and practice some spiritual disciplines in the tradition of Solitude. In a culture where we are constantly attached to one another via email, chat, Twitter, Facebook, cell phone texting or instant messaging, we forget the primary connection that we must have with God before we reach out with authentic contact with one another and with Creation. Come, find renewal in the silence of Creation's earth song and the company of fellow pilgrims.

### **WAY-POINTS PROGRAM: DIGITAL PHOTOGRAPHY IN THE COLUMBIA RIVER GORGE**

**October 18-21, 2009 with Riley and Karen Caton**

Located in Gresham, Oregon Riley and Karen produce digital images for use in local, national, and international media. They create human interest, industrial, landscape, fine art, and wildlife images for print and web media.



In addition, they conduct photography workshops locally and on travels throughout the world. They are members of the American Society of Media Photographers and North American Nature Photography Association. All levels of experience are welcome!

**THE DIGITAL CAMERA:** Finding your way through your camera's confusing settings is daunting. Learn how to set your camera for easy and creative image-making.

**MEMORABLE PHOTOS:** Subject placement, lines, frames, foreground, color, and other techniques are some of the compositional elements that are used in photography. Learn how to make those memorable photos.

**SHOW YOUR IMAGES:** Making an image is the first step in the process of capturing a moment in time. The next step is to save and display those images with your friends and family. Learn how to conquer the technology of saving, sorting, and displaying your photos.

**PRACTICE:** Bring it all together by practicing what you learn. Everyone learns in different ways, so we provide visual, verbal, and tactile learning opportunities throughout the workshop.

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## OUR VISION FOR 2010

With vision, all obstacles become opportunities. We envision 2010 programs at Menucha to include:

- **Spiritual renewal**, with silent retreats and conferences/retreats with practical means to enrich participants' spiritual journeys.
- **Educational opportunities** such as continuing with the Educator Certification courses. This successful program has been operating with assistance from a Synod grant which concludes this year.
- **Wright Lecture Series:** Rodger Nishioka is coming in September 2010 to lead a two-day seminar right before the FPC Labor Day Retreat, in which he is the keynote speaker.
- **Pastor/elder/church trainings** in the areas of stewardship, officer training, and confirmation.
- We will continue to offer the **Way-Points, Destinations for Spiritual Travelers** older adult ministry programs at Menucha with three 2010 offerings: **Wildflowers and Falls** tour of the Gorge, **The Majestic Columbia Tour of the Gorge** (including the Historic Scenic Highway, Crown Point, Multnomah Falls Lodge, and other points east), and **Fourth of July Family Frolic**, participating in the annual 4<sup>th</sup> of July Corbett Fun Festival.
- In the future, we envision **extending our retreats** to include intentional recovery or support-oriented events such as cancer patient retreats and recovery groups. We believe this fits in well with our existing mission and vision statements.



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## THANK YOU, FAE MARIE!

The Creative Arts Community has been coming to Menucha every summer since 1966. After last year's conference, participant Fae Marie Beck contacted our Head of Food Service, Dorothy Canzler, with a generous offer to purchase new tablecloths for our dining room. After much research and looking at dozens of sample swatches, we found a pattern that worked well with our dishes and décor. The cost was more than first anticipated, but Fae Marie donated the majority of the money needed, and Menucha picked up the balance.



As you can see, the new tablecloths have arrived! They are ivory with cranberry and forest green speckles, which pick up the colors in the dining room and considerably brighten up the space.

Thank you, Fae Marie, for seeing a need and turning it into a reality. The tablecloths make such a big difference, and we are receiving many positive comments from our guests. We are anxious for you to see them when you return with the Creative Arts Community in August.

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## HAPPY RETIREMENT, PAT

In September of 1977 Pat Haffner started working at Menucha as a dining room hostess. The Census Bureau lured her away for a brief time, but Pat was rehired to work in the office. She has been a friendly face and a warm, caring voice on the phone for more than 30 years. During that time, Pat has done nearly every job in the office, from payroll calculations by hand, inventory and filing to bookings, billings and collections.

We wish her well as she heads into retirement...a different kind of busy! She is currently the President of her local Kiwanis club and is very active in the community. In addition, she plans to spend lots of time this summer with her two grandsons visiting from Illinois, and has a new grandchild on the way. Pat enjoys working in her garden, helping at her church, and spending time with family and friends. We will miss Pat, but look forward to seeing her in October when she will come back to fill in for a week while Christine is on vacation.

## WELCOME, JESSICA

Joining us to fill Pat's position is Jessica Kennedy. She and her husband Carlton live in the Gresham area, love the great outdoors and are avid campers. She brings vibrant energy and a sincere gift of hospitality to our staff, which combined with her past experience in the area of customer service and hospitality, enable her to step into her new role at Menucha.

The transition has been a smooth one, with Pat working alongside Jessica for a couple of weeks, helping her learn the various aspects of the job. In addition, Jessica will eventually share group booking responsibilities with Christine Olsen.

We are delighted to welcome Jessica to our staff, and hope you will get the opportunity to have her greet you in the near future.





## WE ARE GRATEFUL FOR OUR VOLUNTEERS!



These are just a few of the many people who volunteer at Menucha. Some come on a weekly basis, some once or twice a year.

We have had individuals, couples, families, and groups come to help, and we are so grateful! We can't say thank you enough for all you do — mow lawns, weed, paint, wash windows, plant flowers, pull mustard garlic, cut and stack firewood, work in our Gift Shop, and much more! If you would like to be one of our volunteers, just contact the Menucha Office—we'd love to talk with you!





**Menucha Retreat & Conference Center**  
**PO Box 8**  
**Corbett, OR 97019**

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## 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 is easier than ever to support Menucha. You can donate using your credit card with our secure online 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.