



MENUCHA
Sacred Space - Purposeful Work

The Menucha Meander

*Menucha is an ecumenical
community based mission
of First Presbyterian
Church of Portland, OR*

**SEPTEMBER
2004**

McCalls Retire from Menucha after 30 Years of Ministry

Carolyn and I began working at Menucha in 1974, with no clear length of stay in mind, and to our amazement it has now been more than 30 years since we started. We have loved our work and we feel blessed! We have had the privilege of trying to serve God in a place we love for many years, working side by side with deeply caring friends. Menucha's department supervisors and most of its other senior staff members have worked at Menucha for between 10 and 27 years, a rarity in today's world. In addition, Carolyn and I have had the chance to build lasting friendships over the years with many persons who came to Menucha repeatedly as guests.

Yet now it is time for us to retire. We know that not only because of the number of years we have lived, but because some internal message tells us that it is time for us to move on for our own growth, and by doing so, allow Menucha to continue to grow in the ways it needs to grow to minister well in the world of today and tomorrow.

Much has changed in the world since we started at Menucha, but Menucha itself has been a steady place of hospitality and caring, a beautiful place of spiritual calm. We have been told again and again how much people look forward to returning to Menucha because of what it does for them. To illustrate, the last two guests I talked with on



MERRITT and CAROLYN McCALL

our last day each told me, in individual conversations, about the impact it has on them to drive down the entrance road into Menucha. Both told me how much they had been looking forward to traversing that drive during the weeks prior to their arrival. Many other people have told us the same thing over the years. Menucha touches peoples' lives deeply.

Interestingly, to remain a steady place of hospitality and caring in this world, Menucha must constantly change, but that has been happening since Menucha first became a Retreat Center 54 years ago. Far more time must be spent by our staff these days on ensuring that all necessary regulations are met so that Menucha can remain open at all, and what must be an ongoing process of fund-raising has just been begun, with the purpose of keeping Menucha's rates affordable, while still maintaining and improving our facilities. Most of Menucha's housing has been changed in the last 30 years, adding many 1 or 2

person rooms to the remaining dorm rooms.

There will inevitably be other changes in Menucha in the future, but the core of Menucha—the ministry of hospitality Menucha seeks to provide—will not change. Menucha's new Executive Director, Spencer Parks, has a similar vision of Menucha to the one we have held, and he brings a variety of skills which will benefit Menucha at this time in its life. Our current senior staff members plan to continue to minister through Menucha. So, will Menucha change with our retirement? Of course, but we believe that the direction of those changes will be to better minister to its guests.

We will miss Menucha—the place, and our friends there, both co-workers and guests—but we leave convinced that the spirit of Menucha will remain unchanged. Menucha will continue to speak to those who are open to God's still small voice, experienced amidst the beauty and power of this very special place. We will hold it, and you, in our hearts.

Mac

We've Moved Our Offices!

For years our offices have been located in Wright Hall, but we outgrew our space! After discussing our options, we decided the best place to move was Bowman House, located west of Wright Hall.

Ernie Yoder, our Head of Maintenance, did most of the remodeling work, and has created a wonderful space for us to work and to welcome guests. Bowman is light and bright—windows to the west provide a spectacular view down the gorge toward Portland, with windows to the east looking toward Wright Hall and the rockery.

Bowman provides office space for a reception desk (Becky), reservations (Christine and Pat), Development and Fundraising (Donna) and a conference room. There are two offices upstairs: one for our new Director (Spencer), and one shared by Cindy Wheeler, our Head of Housekeeping and Ernie Yoder, Head of Maintenance. Dorothy Canzler, our Food Service Director, will keep her office near the kitchen in Wright Hall.

We are currently using Wright Room 2 (our old office space) as our Gift Shop; it will eventually be turned back into a bedroom. Room 1 (Mac's former office) will become our new Gift Shop space

We hope the next time you're at Menucha you'll stop by and see our new offices.

**We'll
save
you a
cookie!**





Spencer and Sarah

A New Executive Director?

I suspect that many folks harbor secret suspicions about a new director at Menucha. After 30 years of service, a lot of people have come to know and love Mac and Carolyn. Their essence permeates Menucha. You can see their personal touch in so many things, and you can feel the love they put into this place the second you set foot on the grounds.

So it is very understandable that when I meet new people they at first seem a tiny bit apprehensive; especially the ones who have been coming here for a number of years. I can almost see the questions in their expressions: "What are YOU going to do to MY (pick one) retreat center, rest/restoration/recreational center, spiritual center, educational center? Will you change it so that I'll no longer recognize it? Will I still get the same sort of feeling I've always had when I come here?"

First, in response to these questions, let me assure you that I know that Menucha really is YOUR facility. In part, your presence here, whether it's been an ongoing presence for years or you've

just discovered Menucha, has shaped the facility and the staff into what we all know and love. Just as Menucha has become a part of you, so you have become a part of Menucha. We value that relationship and will do everything to maintain, strengthen and support it.

I feel very strongly that I have been given a very precious trust and I will work to the fullest extent of my ability to preserve the very best parts of Menucha. This means that Menucha will always be first and foremost YOUR facility.

As to the question of change, the answer is yes. Change is inevitable. It would happen no matter who is or was the director here. If things remain static then death can't be too far behind. However, I promise that you'll always be able to recognize Menucha. Our core principles and our heart will remain the same. Our staff will continue to be warm, caring and welcoming. Our facility will be neat and clean and ready for your use, our meals wonderfully prepared and

served in an atmosphere that feels more like home than a restaurant.

There will be new things. New programs, newly remodeled rooms, new faces (as well as those with which you are already familiar), new ways of accomplishing old tasks, new ways in which your needs are considered and met.

But all of the new things will join with the familiar to make sure you still get that same feeling you've always had when you visit here. Menucha is a Hebrew word that means "ever-changing stillness." We want to make sure that we take our name very seriously.

I invite you to visit Menucha, either again or for the first time. Come and discover our ever-changing stillness. Come and be refreshed for your journey, have your spirit renewed, rediscover your own ever-changing stillness. And while you're here, stop by and meet the new Executive Director.



"I invite you to visit Menucha, either again or for the first time. Come and discover our ever-changing stillness. Come and be refreshed for your journey, have your spirit renewed, rediscover your own ever-changing stillness. And while you're here, stop by and meet the new Executive Director."

Rev. Spencer Parks

CONTACT INFORMATION



You may join our mailing list or update our information for you by returning this form to us, or 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

Is this a change of address (mailing or email) notification?

- Yes No



SECOND ANNUAL MENUCHA HARVEST FUNDRAISING DINNER AND SILENT AUCTION SUNDAY, OCTOBER 24



**Menucha
is a
sanctuary
set apart
for
individuals,
families
and
communities**

If you attended our first annual fundraising dinner last November, you know how much fun it was to spend an evening with people who love Menucha and want to see its ministry continue for years and years.

You can become a vital part of our mission by joining us for this year's Harvest Dinner on Sunday, October 24th — an opportunity to get dressed up (cocktail attire) and join the festivities.

The evening will begin at 5:30 with hors d'oeuvres, music and a silent auction. At 6:30 dinner will be served in our dining room, prepared by the Menucha staff.

After dinner, everyone will join in the Great Hall, where we will reveal our vision as we focus on the future and ask for your support.



HOW CAN YOU HELP?

BUY A TICKET We'd love to have you join us for this special evening of celebration and fundraising. Tickets are \$50 per person, or \$350 for a table of eight. Maybe you would like to sponsor a table. (Please see the form below.)

DONATE You may have something creative you'd like to donate for our silent

auction: a weekend at your beach or Central Oregon home, tickets to a Blazer game...or who knows what? Maybe you aren't able to attend our dinner on October 24, but would like to give financially — any donations are appreciated.

PARTICIPATE We'll have some creative and fun items in our silent auction this year. Come prepared to bid.

We are excited about the many new possibilities and prospects that face us in the coming year, and your support is crucial to our mission and our future.

Call the Menucha Office at 503-695-2243 — we'd be happy to answer any questions you may have or send you a silent auction donation form. Seating is limited.

◀.....▶ Please Detach Here ◀.....▶

Name: _____ Phone: _____

Street: _____

City: _____ State: _____ Zip: _____ Email: _____

Yes! I plan to attend the 2nd Annual Harvest dinner. Please reserve _____ ticket(s) (\$50.00 per ticket) or _____ table(s) (\$350.00 per table). Total amount enclosed for dinner \$ _____

I will not be able to attend, but please accept my donation of \$ _____

Credit Card Information

Company: _____ Expiration Date: _____

Card Number: _____

Signature: _____

Please make all checks payable to Menucha. Please send this form and your contribution to:

Menucha

P.O. Box 8

Corbett, OR 97019

Seating is limited please register early!!!



OPPORTUNITIES to VOLUNTEER at MENUCHA



Do you have spare time and want to make a difference? Menucha is looking for a few good volunteers. No matter if you have just a few hours or can give us time on a weekly basis, we have the job that is right for you. We have a variety of tasks from landscaping to hosting our gift shop. A number of individuals and groups have found out what a rewarding experience volunteering at Menucha can be.

Earlier this summer a group of young people from the Springdale Job Corps came to give us a hand with our landscaping. English ivy is a non-native very invasive plant. This group of volunteers made great strides in controlling and what we hope will be the eradication of this pesky plant. Members of First Presbyterian Church in Portland, OR held a Memorial Day Weekend work party here. Trails were improved

and the grounds were given a head start on summer.

Perhaps you would like to volunteer with your family, or bring a group from your church or organization. Join us and enjoy the wonder and beauty of Menucha while being a vital part of our staff. For more information on how you can become involved, please call our office at 503-695-2243. Remember—you can make a difference!

The heart of a volunteer is not measured in size, but by the depth of the commitment to make a difference in the lives of others.

DeAnn Hollis



FRIENDS OF MENUCHA FOUNDATION LAUNCHING

Menucha is a special and magical place. It has touched our lives and we want to give back. We are the Friends of Menucha Foundation, a nonprofit organization created solely to raise funds to support Menucha's program and facility.

"(To the staff) you can tell this is a ministry. To quote St. Benedict, 'Receive all as Christ' — and you do."

"Our group felt a peacefulness pervading the whole area."

For individuals, families and communities, we provide:

- opportunities to engage in personal spiritual journeys
- experiences that promote personal growth through a variety of activities
- encounters that expand environmental awareness and awaken an appreciation of nature

We have come together to insure the life-changing experiences we have known are available to others, now and in the future.

Please join us! Donate to Menucha today or attend our Harvest Dinner on October 24th at Menucha — see page 3 for details.

And if Menucha inspires your passionate commitment, consider joining our Board of Directors.

Menucha is needed. A few comments received from our guests give only a glimpse of how they feel about Menucha.

For more information about the Friends of Menucha Foundation, contact Board President Nanita McIlhattan at 503-693-9128.

"Thank you for a wonderful respite. Your name says it all."

Menucha is a special and magical place. It has touched our lives and we want to give back.



Creative Arts Community: Touchstone and Transformation

Summers at Menucha with the Creative Arts Community have been times of transformation and touchstones for those who've been returning for years. The people and the place have been woven into the fabric that constitutes our lives.



Mask making at The Barn

We have gathered as a creative community during the first two weeks of August since 1966. The living rooms, community rooms, and outdoor areas are converted into art studios. The magic begins with the arrival of instructors and participants. Guests new to the community are greeted, and old friends welcomed.

Folks often only see one another during our sessions together, and there is a kind of settling in and catching up that naturally happens over the first few days. Our classes are strong in the visual arts with painting, drawing, maskmaking, pottery, and sculpture consistently filling to capacity. We have offered writing, photography, jewelry, and fabric arts in past years. We once had chamber music in the orchard.

With the studios as arenas for relationships, we see in each other the things that we value in ourselves. We see the time spent in the studios as precious time. Time set apart from the hustle of routine life. We have come to know that there are high points and low points in creative work, and we try to be sensitive to that rhythm as the week unfolds. It is a treat for us to be free of concerns about cooking and cleaning up.

Rest, reflection, and moving further along our creative path are our chief responsibilities while there. The grounds of Menucha and the staff who work there have set the stage for experiences that have changed many lives. The bond of relationships built over time has an impressive strength. For many of us, our friendships extend over years with contact that occurs with the Creative Arts Community's annual meeting at Menucha.

The twenty-two members of our Board of Directors plan our experience. The group meets monthly throughout the year with the express purpose of creating an enriching experience for those in attendance. Attracting and securing a faculty is of great importance. Publishing the brochure that announces the offerings for the coming season, then registration, and setting up studios are other major projects. This year, we have started offering some one day intensive classes in Portland. They have been

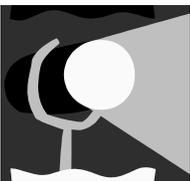


Painting at The Kennel

inspirational, and have given us another way to work together. We keep trying to improve the experience for the participants, and we will hope to be testing new ideas for many years to come.

Judy Teufel, member of the Board of Directors, Creative Arts Community

Note: Judy's first year at Menucha was 1976. There were three other folks at Menucha this year that were part of that 1976 group. For more information about Creative Arts Community, visit their website at www.creativeartscommunity.org



STAFF SPOTLIGHT

My name is Dorothy Canzler, and I am the Food Service Manager at Menucha.

I was born in Portland, Oregon and grew up in the Corbett area. I attended and graduated from Corbett High School, the same school where my parents and three children graduated. My husband and I were married after we both graduated from Corbett, and will celebrate

our 40th anniversary next June. We raised two sons and a daughter, and now enjoy our two beautiful grandchildren, Joshua 11 and Hannah 9.

My ties to Menucha date back before Menucha existed, as my father-in-law, in his teens, worked for the Meier's estate in the 1930s as a groundskeeper. A brother-in-law worked for Menucha in the 1950s in maintenance. When I started my employment at

Menucha in April 1977, my sister was a cook. I was hired mainly for kitchen work, but during slow times we would do whatever needed to be done, so I have worked in housekeeping, painted buildings, answered phones and washed windows. Through the years I have learned all aspects of the kitchen while working as the assistant to several supervisors, including my sister, who managed the kitchen for several years in the late 1980s.

I finally stepped up and accepted the position of Food

Service Manager in May 2000, and am proud to say the ties continue, as my daughter is one of the great cooks here at Menucha and my right hand person.

There are two aspects of my job that are very rewarding. One is the opportunity to meet so many different people as they come here for their retreats. The other is watching the young people that we hire grow and become hard-working adults. — a lot of them are experiencing their first job.



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The Cooktop...a favorite recipe from the Menucha Kitchen

PECAN CRUSTED SALMON with ROASTED RED PEPPER SAUCE — Serves 4

SALMON:

- 4 six-ounce salmon filets
- ¾ cup bread crumbs
- ½ cup pecans, finely chopped
- 1 dash salt
- 1 pinch pepper
- 2 eggs, beaten
- ¾ cup flour

RED PEPPER SAUCE:

- 1 red pepper, roasted
- 1 cup mayonnaise
- 1 teaspoon dill
- 1 Tablespoon lemon juice
- 1 dash salt
- 1 pinch pepper

“This is one of our most popular salmon entrees. It is easy to make and serves well at any function.”

*Dorothy Canzler,
Head of Food Service*

SALMON: Place beaten eggs in a bowl and set aside. Place flour in a separate bowl and set aside. Combine the pecans, salt, pepper and bread crumbs in another bowl. Dip each filet in the flour, then the eggs, and finally the crumb mixture. Place on greased sheet pan. Bake at 350° for 15-20 minutes, or until done.

RED PEPPER SAUCE: Combine all ingredients in a food processor and blend well. Serve with salmon.

2005-2006 Rates are set. Please call the Menucha Office (503.695.2243) for reservations. ALSO: Our rate structure has been simplified; we hope you will find it easier to use. We’re looking forward to your call!