



MENUCHA
Sacred Space - Purposeful Work

The Menucha Meander

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

FALL 2005

Harvest Dinner a Huge Success; Circle Sept. 17th for Next Year!

A picture-perfect late summer day provided the ideal backdrop for our 3rd Annual Harvest Dinner and Fundraising Auction Sunday, September 11. Chaired by Sharley Bryce, the event raised just short of \$25,000 — our most successful fundraising event to date.

Wright Hall was elegantly decorated in shades of burgundy, ivory and forest green by Jeri Yoder. The 110 guests in attendance were surprised to find dinner being served at tables in the Great Hall and up in the balcony, and the three silent auction rooms, arranged by Sarah van Haeften and her team of family and friends, set up in the three dining rooms. The arrangement created a great deal of energy and excitement as guests enjoyed delicious hors d'oeuvres, wine and sparkling cider and placed their bids on a wide variety of items: gift baskets,

getaways (including 2 ticket vouchers good on any Southwest Airlines flight), tickets to events, artwork and autographed CDs by local musicians.

Guests enjoyed the music of Jennifer Craig, principal harpist with the Oregon Symphony, during the four-course dinner prepared by the Menucha kitchen staff led by Tom Lee. The meal received rave

reviews, and included Hungarian Mushroom Soup, Beef Wellington, Menucha's homemade rolls and jam, and an outrageous Chocolate Decadence for dessert.

After dinner, our emcee Julie Emry introduced three special guests. Tara, Marianne and Nate each shared how their lives have been changed forever by coming to Menucha. Their courage in telling their stories highlights what Menucha is all about, and why the Friends of Menucha Foundation exists — to continue to provide a place where people can get away and focus on what is important to them.



Happy guests from the Creative Arts Community

The evening culminated with one special live auction item. Mary Connaire generously donated a one-week stay in her family's recently restored 200 year-old thatched cottage on the shores of Galway Bay in Ireland. Murlan and Ginny Bistodeau Kaufman placed the final bid and will be heading to the cottage next year. Thank you to everyone who came, generously bid, purchased and gave!

**The date for our
4th ANNUAL HARVEST DINNER
will be SUNDAY, SEPTEMBER 17th
Circle the date on your 2006 calendar!**



We want to thank everyone who worked on making this event such a huge success: Chair Sharley Bryce for her leadership, emcee Julie Emry, harpist Jennifer Craig, Jeri Yoder and Sarah van Haeften for decorating and creating such a beautiful backdrop for our evening, Ernie Yoder and Lynn Gibbons for setup, and all the Menucha Staff for their hard work, time and energy. Last, but not least, we want to thank the many family, friends and volunteers who helped wherever needed.

A special thanks to everyone who donated items for our silent auction, live auction and raffle. Without you, this event would not be possible.

Beard's Framing, Justin Jones • Ginny Bistodeau Brickhaven Bed and Breakfast, Ed and Phyllis Thiemann Borders Books • Wes Burden • Priscilla Carlson Colleen Cavin • Celebrate Me Home, Mary Greenslade Choral Arts Ensemble, Roger Doyle • Jon Clemens Columbia Gorge Discovery Center • Columbia Gorge Interpretive Center • Mary Connaire • Lauren Deming End of the Oregon Trail Interpretive Center • Faces Unlimited, Pat Warren • FPC Open Circle • Frame Central, Donna deLay • Friends of Vista House, Louise Yarbrough Katherine Hall • Carl and Peggy Hammond • Michael Allen Harrison • Sen. Mark Hatfield • Jake's Grill, Bill McCormick LA Fitness • David and Janet Leatherwood • Le Charme Salon, Gina Burnett • Legends Salon and Spa • Liner and Elsen Wine Merchants, Bob Scherb • Lyle Hotel, Penny Rutledge • Maryhill Museum • Merritt and Carolyn McCall Nanita McIlhattan • Matt McMahon • Walt and Jean Meihoff • Laura Merrill • Clarence Mershon • Aaron Meyer Ken and Anne Stewart Miller • Mount Hood Railroad Newport Bay/Pacific Coast Restaurants • Tom and Lisa Nolen • Christine Olsen • Oregon Ballet Theater • Oregon Repertory Singers, Gil Seeley • Oregon Symphony Sally Penley • Virginia Perry • Pink Martini • Charles and Ruth Poindexter • Portland Center Stage • Portland Spirit • Portland Trailblazers • Candace Primack, Whimsy Design • Pup Scrub, David and Diane Jothan • Joey Razzano • Riverside Golf and Country Club, Richard Ransome • Marge Rood • Gene and Nancy Seidel Tom Showalter, Nadal Astronomy Team • Jean Smith Southwest Airlines, Michele Kyle • Spencer Parks and Sarah van Haeften • Sternwheeler Columbia Gorge Lily Stevenson • Jon Stuber • Sunny Hans Wok and Grill • Russell and Jaki Svaren • Sysco Food Services, Scott Saunders • The Cellar Door, Karen Hinsdale Pete and Bonnie Taylor • The Trail Band, Marv Ross Uptowne Papers • US Meats, Don Shimek Ann van Bever • Jane van Boskirk • Joyce van Haeften Mary Weaver • White Bird Dance • Wild Oats Market Gresham, Tim Smythe • Wind River Cabins, Jim and Debbie Waters • Nancy Winter • Tom and Kathy Withycombe • Young Shakespeare Players, Susan Scott

Plan on a better night's sleep the next time you come to stay at Menucha.

On Monday, September 26, a delivery truck filled with brand new mattresses pulled up to Wright Hall with 92 brand new mattresses! 86 twin mattresses and 6 box and mattress sets were distributed to Wright Hall, Ballard Hall, Boyd and Habitat. An amazing chain of events came together to make this a reality.

The Menucha Commission took seriously the number one complaint from our guests: our uncomfortable mattresses. Commission member Nanita McIlhattan made the first call to James Schupp, who generously funded the project. Commissioner Cynthia Winter contacted Barbara Baldwin at Parker Furniture in Beaverton, who called Jeff Parker, operations manager. With special pricing from the Simmons Company, free delivery from Parker Furniture with driver Jeff Bowman, and help from students from Portland Christian High School who were on retreat here, our guests are sleeping comfortably. Trout Creek Camp and the Oregon Community Warehouse picked up our old mattresses. Thanks to everyone who played a part!



Portland Christian students helping



GIVING THANKS

As a child I often thought of how wonderful it would be if my birthday came three times a year or if Christmas arrived in both July and December. It is a child's dream of, as one writer put it, "the unbridled avarice of youth." Now that I'm older, I'm delighted that my birthday comes only once a year (I wouldn't complain if it arrived even less frequently). While the celebrations at Christmas are inspiring and moving, a lot of the trappings have become excessive and burdensome, so it is probably a good thing that it is only a once-a-year event. However, in a sense, my childhood dream has been answered. I celebrate Thanksgiving twice every year. And I have found that it is most pleasant to celebrate this holiday multiple times a year.

Now for those of you wondering how this can be, the answer is simple. Sarah, my wife is Canadian. In Canada, Thanksgiving is celebrated on the second Monday in October. (That means that it will be on October 10th this year.) There will be no mention of Pilgrims or Native Americans, although the turkey is pretty traditional fare. So I will sit at table with friends and family on the 10th, we will bow our heads and say sacred words of thanks for the meal that is before us. There will be times during the day when we share stories, both delightful and sorrowful, and recount the many things that have happened during the past year. All during the day, we will give thanks. And by doing so, we will remind ourselves not only of the blessings we have received, but also of the One who has bestowed them upon us. It's a great time of year.

And then a scant six weeks later, on the fourth Thursday in November, I will again sit with family and friends at table and the whole event will be repeated but with one very significant difference. I will have a different set of

stories to share, both delightful and sorrowful, and I will recount a different list of things that have happened over the past year. And all through the day I will be reminded of a completely different set of blessings that I have received throughout the year and in doing so will again be reminded of the One who bestowed them upon me. It's an even better time of year. It is not because it's "American Thanksgiving" but because my "Canadian Thanksgiving" has primed the pump for the second time around.



Rev. Spencer Parks
Executive Director

As I have now been here for just over a year, I have much to be thankful for. I have been blessed to serve with some of the finest staff people (people period, staff or not) that I have ever come across. The facility I serve is beautiful, awe-inspiring, diverse, and challenging. The guests that come to Menucha are enthusiastic about their time here and supportive of the work we do with others. They not only encourage us with their words of praise, but they have generously shown their support through their many donations and through their volunteer efforts. With all that has happened over the past year, I begin to doubt that two Thanksgivings will be enough.

As you prepare for the upcoming holiday season, we at Menucha want you to know how thankful we are for you. Your presence among us has delighted us. The diversity of your efforts in your churches, communities, and occupations has inspired us. The depth of your commitment has awed us. Your generosity has overwhelmed us. Please know that we will hold you in our prayers and wish only wonderful things for you and your families. We hope that you will also find it necessary to have multiple Thanksgivings.



THE MENUCHA COOKTOP — From our kitchen to yours — Enjoy!

Moroccan Stew *Serves 6-8*

Due to the unique blend of flavors in this recipe, it appeals to both meat eaters and vegetarians/vegans

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|--------------------------------|------------------------------|--------------------------------------|
| 1 1/2 cups onion, chopped | 1 teaspoon chopped garlic | 1/2 teaspoon paprika |
| 2 cups sweet potatoes, cubed | 1 15-oz. can garbanzo beans, | 1/2 teaspoon salt |
| 2 cups butternut squash, cubed | rinsed and drained | 1/2 teaspoon pepper |
| 1 cup bell pepper, chopped | 1/2 teaspoon turmeric | 1/8 teaspoon cayenne pepper |
| 2 cups carrots, chopped | 1/2 teaspoon cumin | 5 cups vegetable or chicken broth |
| 1 cup tomatoes, chopped | 1/2 teaspoon cinnamon | 2 tablespoons olive or vegetable oil |

In a large soup pot, heat oil over medium heat. Sauté onions for 2 minutes. Add garlic and spices; stir to combine. Add sweet potatoes, squash, carrots and broth; cook for 10 minutes. Add garbanzo beans and cook until vegetables are tender. Add peppers and tomatoes at the end so that they do not overcook. **NOTE:** This is good served over rice or couscous. **VEGETARIAN, VEGAN** if made with vegetable broth



Menucha Chamber Music Weekend

The Menucha Chamber Music Weekend (MCMW) began in 1996, when a handful of players gathered to make music together from Friday evening through Sunday afternoon. Over the years the event has grown in number of players and number of days. In 2005, nearly 40 musicians met on Wednesday evening. After four days of chamber music, they closed their session with a free concert on Sunday afternoon in Wright Hall.

Modeled loosely on Music Houseparty, an annual chamber music week at Kinhaven in Weston, Vermont, the MCMW brings together string and woodwind players and two pianists for four glorious days of spontaneous, unplanned, uncoached, and unrehearsed chamber music playing. Participation is by invitation only, in order to keep the numbers of each instrument balanced. After the opening dinner, the group divides itself into various small ensembles (trios, quartets, quintets and so on) to read whatever music they wish to play. The goal is not to perfect and perform the music for a critical audience, but instead to communicate with one another through music making and to have fun.

The group loves holding their annual music party at Menucha, where the inspiration and relaxed setting is perfect for this type of informal music making. The group uses the Creevey complex for its central gathering spot. The large room in Creevey Commons serves as the main headquarters for ensem-

bles with piano and for the occasional gathering of the entire group for playing orchestral music. The smaller sitting rooms in Creevey B, C and D serve as places for smaller ensembles to play. The group also spreads out into Beam,



A string quartet enjoys playing outdoors at Menucha Chamber Music Weekend

Lindsay, Wright Hall and Greenhouse.

Mealtimes during MCMW sometimes present opportunities for players to perform for each other and for other groups that are sharing Menucha. Occasionally a group will play something especially beautiful or unusual as before-dinner music. One of the unique things about MCMW is the opportunity for musicians

to try out music they may never have had the opportunity to play due to its unusual instrumentation or other oddity. With so many instrumentalists gathered together in one spot, MCMW provides an ideal chance to read unusual and unfamiliar music, as well as everyone's favorite standard repertoire. In order to provide the group with a broad range of musical choices, all participants bring along their personal music libraries to share.

Of course, it's not all music! Late afternoons are often used for naps, swims or hikes. Late evenings provide an opportunity to sit around and socialize. An annual read-through of all the Bach Brandenburg concertos gives everyone a chance to rotate in and out of the orchestra as they wish. A traditional late night tango session is great fun, and sometimes even inspires some dancing!

Each year the event culminates in a free concert in Wright Hall on Sunday afternoon. Sometimes the concert features individual players, and other times the entire group plays together as an orchestra. The closing concert is a good way for the group to share its joy of making music with family and friends. All are welcome to attend the concert.

Ann van Bever



Old growth tree was here in the 1800s

Mac and Carolyn McCall, Menucha's Administrators from 1974-2004, interviewed and hired me. I learned Menucha was a ministry of Portland's First Presbyterian Church. The idea of ministry was new to me, but I learned a lot by watching Mac and Carolyn, and now

STAFF SPOTLIGHT: BECKY LEAMY

The year was 1978. Looking for a part time job, I saw the Menucha sign, turned down the entrance road and followed the rock wall as it led me down the long winding driveway to Wright Hall.

Mac and Carolyn McCall,

Spencer and his wife Sarah, our current Director. Serving others, caring about folks, being kind, lending a helping hand — it just seems to be second nature to each of them.

I began working in the kitchen, alongside many other local women who had lived in Corbett for a lot of years. It was a lot like working with family—perhaps too much like family for one guest who complained loudly to the office one day that an elderly woman on our staff told him he couldn't have any eggs until he had finished his oatmeal.

I quit after a year but came back from time to time to fill in, working in the dish room when I was just two months from delivering my first child Katy. Katy helped me before she was born, providing the perfect ledge to balance trays on. Fourteen years later, Katy started work in the same dish room, and Sally, my second-born, joined the staff after that. Through the years there

have been many "second-generation" staff hired to work here. Parents and children, serving together.

In 1984, I started working in the office across the desk from Carolyn, Pat and Donna. Some of my most treasured memories happened while I was sitting at that desk. I would answer the phone and hear the excited voices of my girls. "Mom, guess what..." And there are the delightful memories I have of guests, staff and Menucha friends who through the years stop by the office to visit and share their own stories and experiences with us. These people and their stories have helped, encouraged, grounded and inspired me. It is my favorite part of being at Menucha.

My two darling daughters are on their own paths. Katy is beginning her second year in the Master's of Divinity program at Duke Divinity School in Durham, North Carolina. While working in the kitchen at Menucha, Sally met

and worked with Jeremy. They fell in love and got married at Menucha in 2002. Jeremy joined the Army and the two of them along with my two delightful grandchildren Cai and Ava, live on the Army base in Babenhausen, Germany. Sally volunteers at their bases' Chapel and thrift store.

Menucha in many ways remains much the same as the day I first drove down the driveway. The bell still rings waking guests up for breakfast. Meals are served family-style. Guests can still smell homemade bread and cookies baking when they walk by the kitchen. There are hundreds of undisturbed, quiet places to explore and enjoy, old growth forest to see, and dazzling viewpoints. I still get up in the morning and eagerly look forward to starting my day at this wonderful place. I drive down the same driveway and I am transformed once again. You see, all these many years, Menucha has been a ministry to me, too.

Becky

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CONTACT INFORMATION



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Address _____
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Phone: 503-695-2243

Fax: 503-695-2223

Email: office@menucha.org

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I would like to receive Menucha communications via:

Email Regular mail

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

Yes No

We have installed new software which includes our mailing list. If you requested to get our newsletter via email but received one in the mail instead, please let us know. Some email notifications did not transfer to the new program.

IF YOU WOULD LIKE TO GIVE TO MENUCHA, THERE ARE SEVERAL WAYS YOU CAN DO SO



- We now offer a secure on-line form that is simple to use and fill out. Go to www.menucha.org and click on the "Giving to Menucha" link.
- You can fill out the enclosed donor form and send it to us with a check or credit card number.
- You can choose to remember Menucha through planned giving. We have excellent representatives who can answer any questions you might have.

We are grateful for all gifts, large or small. Thank you for your continued support!



Save the Date!

**SUNDAY EVENING,
SEPTEMBER 17, 2006**

**for our 4th Annual Harvest Fundraising
Dinner and Silent Auction at Menucha**





Donor Pledge Form

Name (Please Print) _____
Business (If Applicable) _____
Address _____
City _____ State _____ Zip Code _____
Contact Phone Number _____ Fax _____
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How would you like to make your monetary pledge? Please print clearly.

Amount of gift: \$ _____

Check Made payable to: Friends of Menucha Foundation

Bill me:

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(Call Menucha at 503.695.2243 to discuss details)

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