



MENUCHA

Sacred Space - Purposeful Work

The Menucha Meander

HARVEST DINNER 2006 — Fun, Fabulous and Successful!

Nanita McIlhattan—President, Friends of Menucha Foundation

A huge "Thank You" to all of you who helped make our 4th Annual Harvest Dinner and Auction on September 17th a wonderful evening.

Guests arrived to find Wright Hall transformed into a harvest of fruit trees, dinner tables of plenty and auction tables of temptation. Jazz by the Patrick Lamb Duo wafted from the balcony, adding to the celebration as the Hall filled with a broad cross-section of Menucha supporters.



After an exciting raffle and silent auction, guests gathered in the Great Hall to experience a sumptuous dinner. What a feast! Menucha went all out with a gourmet menu of pear and butternut squash soup, mixed baby green salad with toasted hazelnuts, stuffed pork loin in a port wine reduction and a festive poached pear with sugared almonds for a spectacular dessert.

With dinner well underway, the live auction began, led by auctioneers Pat and Pat Brothers. The auction highlighted a special appeal to expand the mission of Menucha. Scott Crane, our new Program Director, described a new facet to Menucha's work. He told of the many new and exciting programs, workshops and retreats that are now being sponsored by Menucha as a part of its outreach to the community, highlighting the need to fund our expanded outreach. Two of our upcoming programs, Stone Soup: Solace for the Winter Heart (Dec. 15-16, 2006) and the Principles and Techniques of Fundraising (March 19-23, 2007) are featured in this newsletter. The auction was fast and fun, adding an element of excitement to a successful evening of raising funds to support Menucha.

The auction raised almost \$35,000! Thanks so very much to the fabulous auction item donors, volunteers and staff that made the evening possible. And thanks to all of you who attended the auction or sent in a donation. It is through just such efforts that Menucha can continue and expand its mission to meet the needs of our community.

SPECIAL THANKS TO EVERYONE WHO MADE OUR EVENT A SUCCESS

Auction Committee

- Sharley Bryce, Chair
- Janet Eastman
- Donna Leamy
- Nanita McIlhattan
- Spencer Parks
- Wes and Gail Post
- Carol Wright

Our hardworking, dedicated Menucha staff!

All our volunteers!

The donors of auction items (listed on pg 3)

Al's Garden Center, Gresham - fruit trees

Pat n' Pat Brothers Auctioneers - Live Auction

FPC Handbell Choir - setup

- Daniel & Emily Burnett
- Kristen Buhler
- Sandy Castles
- Jack and Barbara Hansen
- Midori Lafayette
- Joey Razzano
- Grace Sawyer
- Jon Stuber
- Amy Wood

FPC Youth - servers

- Steve Magnuson
- David Smith
- Erin Pascoe
- Julia Miller

Patrick Lamb Duo - music

Liz Dean and Barb Purdy - jam jar favors

Brian and Bruce Lawson - fruit stand construction

Leamy Printing & Design - invitation design and programs

Lin Loen - table and entry decor

Sarah van Haeften - silent auction decor

Charles and Ruth Poindexter - fruit

Ed and Phyllis Thiemann - wine glasses

Wild Oats Market, Gresham - checkout bags



SWEET MEMORIES FROM AROUND THE TABLE

Rev. Spencer Parks, Executive Director



My recollections of growing up almost always include food. Some of my earliest and best memories are centered around the family table at meal time. I can remember my grandfather chasing a bean around his plate until we kids howled with laughter. I remember desserts being eaten while missionaries told of their adventures in far off lands (Dad was a Presbyterian minister). I remember countless meals enriched with aunts and uncles, friends from next door and far away and a parade of last minute guests. My mother was (and still is) a wonderful cook and the food that graced our table comforted the anxious, imparted joy to the weary, and bound us all together, at least for a little while, in some wonderful and mystical way. It was her gift to us and with it she nurtured not only our bodies but our spirits as well.

As I grew older, I had the opportunity and the privilege of being a guest at other tables. Not only was my palate broadened, but my sense of family was broadened as well. I was often welcomed into homes and treated not as a stranger, but as an adopted son. I can think of no more enjoyable way to spend time with friends than at table. It is there that the outside world is held at bay. Televisions are put turned off, radios are turned down and conversation reigns supreme. Relationships are strengthened, friendships renewed, all within the warm glow of something wonderful to eat. Yes, the food is important, but what happens around the food, in between bites if you will, will always be the part of the meal that stands out in my mind.

Almost 200 years ago, a French writer of cookbooks put it this way: "At a banquet Wisdom may renew its moral forces. The bonds of society become narrowed, and the rivals or enemies are merged into friends or guests. Persons who are entire strangers to each other share in the intimacy of the family, differences in rank are wiped out, weakness is united to power, manners are polished, and the mind takes fresh flight." (A. Beauvilliers, *L'art du cuisinier*, 1814).

I have come full circle now. I find myself being in the position of my mother and father. My wife and I love to cook and we love to have folks over for a meal. We enjoy the look of satisfaction on our guests' faces as they try something we have prepared. We delight in sharing a part of ourselves with others. We can think of no greater joy than the bonds of friendship that are developed at table with our guests.

As an extension of all that, I take a great deal of personal delight in watching the faces of our guests at Menucha. I have eaten at a number of conference centers; Menucha consistently serves some of the best food I've ever had at such facilities (I'd say this even if I wasn't the director here.) Our food service staff takes a great deal of pride in what they serve and how they serve it. We get pretty high marks for our food from our guests. At the time this article was written, Menucha has served over 34,000 meals since the beginning of the year, and we are scheduled to serve over 10,000 more before the year ends. And while we know that the food is important, we realize that the really important stuff still happens between bites. In our heart of hearts, we hope that our meals (all 34,000 of them) are the stuff around which friendships are built, new bonds are made and old ones strengthened. We hope that you will make new companions (literally a word that means "the one with whom bread is broken") around our tables. We even hope that you'll take a little of this feeling home with you and share it with the important people in your lives.

THE COOKTOP — A FAVORITE RECIPE FROM THE MENUCHA KITCHEN — ENJOY!

Pear and Butternut Squash Soup

Served at this year's Harvest Dinner - Makes about six 8-oz. servings

1 cup onion, diced	1/2 Tbsp ground cinnamon	2 ripe pears, peeled, cored and diced
3 garlic cloves, minced	3 cups vegetable stock (plus more as needed)	3/4 tsp curry powder
2 Tbsp brown sugar		1/2 cup sour cream
1 Tbsp ground cumin	1 butternut squash, peeled, cored and diced	1/2 cup pumpkin seeds, toasted and salted



Oil squash and sprinkle with salt and pepper. Roast in a 350° oven until soft. Heat oil in a large pot over medium heat. Add onion and stir often until soft, about 5 minutes. Add garlic, cumin and cinnamon and stir for a few seconds. Add vegetable stock, brown sugar, squash and pears. Bring to a boil. Reduce heat and simmer, covered, until pears are tender, about 20 minutes. Puree in a blender, food processor or with an immersion blender. Add more stock as needed to thin to proper consistency.

Mix together curry powder and sour cream. Taste soup and sour cream and adjust the salt and pepper to taste. Garnish each serving with the sour cream and pumpkin seeds.

Recipe adaptation by Becky Lindsay, Assistant Head of Foodservice



THANK YOU TO EVERYONE WHO GENEROUSLY DONATED TO OUR AUCTION!

Anonymous	Higgins Restaurant	Portland Center Stage
Avi Resort and Casino	John Hortenstine	Portland Children's Museum
Benihana's, Beaverton	Tom and Gayle Hughes	Portland Kayak Company
Jenni Bergemann	Inn at Cannon Beach	Portland Timbers
Best Western Hood River Inn - Riverside Grill	Michele Kalberg	Portland Trailblazers
Big Town Hero, Gresham - Holly Koester	Murlan and Ginny Bistodeau Kaufman	Portland Winterhawks
John and Justie Braestrup	LaQuinta Inn and Suites, Newport	Portland Youth Philharmonic
Brickhaven Bed & Breakfast - Ed & Phyllis Thiemann	Brian Lawson	Port of Cascade Locks - Sternwheeler Columbia Gorge
Pat and Pat Brothers	Bruce Lawson	Wes Post
Sharley Bryce	Leamy Printing and Design	Steve and Candace Primack
Café Paninis – Susan Whitfield	Leatherman Tool Company	Pup Scrub - David and Diane Jothan
Priscilla Carlson	David and Janet Leatherwood	Raleigh Hills Automotive - Mike Gray
Chinook Winds Casino Resort, an enterprise of the Confederated Tribes of Siletz Indians	LeCharme Salon - Gina Burnett	Reynolds School District - Andrea Watson
Clear Creek Distillery—Rachel Showalter	John and Ann Leuthauser	Sarah Schwab
Jon Clemens	Lloyd Center Ice Rink	See's Candies
Columbia Gorge Discovery Center	Wakefield Mack	Shriner's Hospital for Children, Portland
Columbia Gorge Premium Outlets	Marine Discovery Tours, Newport	Senator Gordon H. Smith
Columbia Pacific – Becky Erickson	Maryhill Museum	Smoky Hearth Pizza
Mary Connaire	Maryhill Winery and Amphitheater - Craig and Vicki Leuthold	Southwest Airlines
Cookies by Design, Beaverton	Nanita McIlhattan	Square Deal Wine Company
Scott Crane	Matt and Liz McMahon and family	Stoller Vineyards - Bill and Cathy Stoller
John Crowell	Walt and Jean Meihoff	Jon Stuber
Eric Danskine	Erich and Laura Merrill	Sur la Table
Dinners Done Right - Steve Harris	Ken and Anne Stewart Miller	Pete and Bonnie Taylor
Janet Eastman	Mission Mill Museum	Tillamook Air Museum
El Gaucho Restaurant	Kent Neff	Diane Trapp
Enchanted Forest	Oregon Peak Adventures - Joe Whittington	Pat Troyer, Touch of Elegance
End of the Oregon Trail Interpretive Center	Oregon Public Broadcasting - KC Cowan	Jason Tuite, Executive Fitness
Evergreen Aviation Museum	Oregon Shakespeare Festival	Joyce van Haeften
Family Fun Center, Wilsonville	Michael and Alyssa O'Rourke	Nick van Haeften and Judith Hayes
First Presbyterian Church	Pacific Coast Restaurants - Newport Bay	Brent Warren
Jerry and Sally Fish	Spencer Parks and Sarah van Haeften	Dudley Weaver
Gresham Ford	Pittock Mansion	Jeff West
Friends of Vista House	Charles and Ruth Poindexter	W. Columbia Gorge Chamber of Commerce
HART (Hillsboro Artists Repertory Theater)	Portland Baroque Orchestra	Whole Foods - Chef Steve Gazda
	Portland Beavers	

STAFF SPOTLIGHT

Lynn Gibbons



My first introduction to Menucha was in the late 1980's when I saw an ad for grounds work at the State Employment Office at Mt. Hood Community College. I was attending classes full-time and needed some part-time work. After meeting with Ernie I started working on the grounds and eventually moved into the Annex, a small apartment at Menucha, helping guests after hours. I lived there for six years until I finished my degree at Portland State University. In 1991 I left Menucha to pursue other interests, and returned in the fall of 2001.

Coming back to Menucha was like coming home. By then I had shared-custody of Anna, my 3-year old daughter. We lived in the Lindsay House for a year, and the McCallHouse for another year. I worked as Ernie's

assistant during the day and helped guests.

My daughter's Grandfather, George Perry, grew up at Menucha, and I enjoy a warm relationship with the Perry family and share a love of Menucha's history during the Painter and Meier eras. My first love is the Villa at Bridal Veil, owned by the Franciscan Sisters of the Eucharist. The Villa is a 5-acre estate built in 1915 and restored by the Sisters. On my days off you can find me there pruning and working with the volunteers.

Growing up, my family hiked and camped and explored most of the northwest in all seasons. I still enjoy hiking and backpacking.

My main interest is my daughter Anna. She attends the Franciscan Montessori Earth School as a 5th grader. She is active with the Girl Scouts and is enjoying her first year on the school's volleyball team.

Menucha offers a rich natural and cultural history, but it is the staff and the guests that make Menucha special.



Kathy Delumpa Allegri

STONE SOUP: SOLACE FOR THE WINTER HEART

with Artist Kathy Delumpa Allegri

December 15-16, 2006

Stone Soup will be a retreat for artists and families who wish to explore creative expression of Advent themes during the Christmas season. Kathy says "I would like to offer an opportunity for adult artists to reflect on the spiritual dimension of creating art. We are, in fact, co-creators with God in this process. Creating and using a journal is an important way to explore this." Participants will share a community building weekend, make journals with Kathy and work on various art projects brought by guests and/or created on the spot at the retreat. Children will have the opportunity to create and play with puppets, telling their own versions of the stories of Advent. Adults will have opportunity to simply journal, reflect, relax or create.

PROGRAM FEES

FAMILY LODGING (one family/room) @ \$110.00 per room	=	_____
Meals:		
_____ Adult (12+ years) @\$29.00 per person	=	_____
_____ Child (ages 6-12) @ \$14.50 per person	=	_____
_____ Child under 6 (no charge)		
_____ Semi-private lodging (includes meals) @ \$159.00 per person	=	_____
_____ Late fee (if postmarked after Nov. 15, 2006) @ \$25.00	=	_____
TOTAL AMOUNT DUE		_____

Saturday dinner will be a communal meal as we make Stone Soup together.

Be prepared to bring ingredients to make soup...details to come in your confirmation packet.

Registration materials available for download from www.menucha.org

Cancellation policy: 50% refund 7-45 days in advance. Non-refundable less than 7 days out.

REGISTRATION: *Please return this form with payment postmarked by Nov. 15, 2006.*

If submitting registration after Nov. 15, add \$25 late fee. Confirmation of all deposits will be sent promptly.

Name (as you'd like it on your name tag): _____

Email _____ Phone _____

Address _____ City _____ State _____ Zip _____

Physical/Dietary needs _____

Requested Roommate (Group okay) _____

PAYMENT OPTIONS: _____ Visa _____ MasterCard _____ Check enclosed (make payable to Menucha)

Name on card _____ Card # _____

Expiration date _____ Signature _____

Please send your registration with payment to: Menucha, PO Box 8, Corbett OR 97019

Directions: www.menucha.org OR: Call 503-695-2243 Email: office@menucha.org

Complimentary Wifi is in many buildings, and there is a free computer lab available.



Donor Pledge Form

Name (Please Print) _____
 Business (If Applicable) _____
 Address _____
 City _____ State _____ Zip Code _____
 Contact Phone Number _____ Fax _____
 E-mail Address _____

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:

- Quarterly, starting _____
- Monthly, starting _____
- Semi-annually, starting _____
- Other, starting _____

Credit Card: Visa Mastercard

#: _____

Exp. _____

Other _____

(Call Menucha at 503.695.2243 to discuss details)

Categories of Support:

Seven Generations	\$5,000 or more
Old Growth	\$2,500 to \$4,999
Touchstone	\$1,000 to \$2,499
Journey	\$500 to \$999
Nurture	\$250 to \$499
Heritage	\$100 to \$249

Please check one:

This donation is unrestricted

This donation is restricted for _____

Signature _____

Date _____

Compensation, goods or services have not been given by Menucha in return for this contribution

P.O. Box 8
Corbett, Oregon 97019

E-mail: office@friendsofmenuchafoundation.org
Web: www.friendsofmenuchafoundation.org

Phone 503.695.2243
Fax: 503.695.2223



Principles & Techniques of Fundraising

March 19-23, 2007

Indiana University School of Philanthropy's Trademark course for the Fund Raising School

Recognized internationally, *Principles & Techniques* gives you the foundation and inspiration to lead your nonprofit to its financial goals. It provides you with the framework for operating a successful total development program. It is an intensive five-day, A-through-Z training program that is the basis for the rest of the School's courses. Please see our website for more details www.menucha.org.

This course includes 3.2 CEUs

Class Schedule

March 19 8:30 a.m. - Registration
 March 19 9:00 a.m. - 5:00 p.m.
 March 20 8:30 a.m. - 7:30 p.m.
 March 21 8:30 a.m. - 5:00 p.m.
 March 22 8:30 a.m. - 5:00 p.m.
 March 23 8:30 a.m. - 12:30 p.m.

CANCELLATION POLICY:

**Full refund up to 90 days in advance,
 50% refund 7-90 days,
 non-refundable under 7 days in advance**

REGISTRATION

Must be postmarked by January 2, 2007.
 If submitting registration
 after January 2, add \$25 late fee.
Confirmation of all deposits will be sent promptly.

Complimentary Wifi is in many buildings,
 and there is a free computer lab available.

Program Tuition and all printed materials	<input checked="" type="checkbox"/>	\$1106.00
Private Lodging (limited, first-come first-serve basis)	<input type="checkbox"/>	\$ 589.00
Semi-Private Lodging Room and Board	<input type="checkbox"/>	\$ 379.00
Extra night private lodging (early arrival Sunday) add	<input type="checkbox"/>	\$ 45.00
Extra night semi private lodging (early arrival Sun.) add	<input type="checkbox"/>	\$ 35.00
Optional Sunday Dinner for early arrivals add	<input type="checkbox"/>	\$ 12.00
Optional Monday Breakfast for early arrivals add	<input type="checkbox"/>	\$ 8.00
Optional Friday Lunch for late departures add	<input type="checkbox"/>	\$ 9.00
Two-way shuttle service from PDX or Union Station	<input type="checkbox"/>	\$ 25.00
Late fee (if postmarked after January 2, 2007)	<input type="checkbox"/>	\$ 25.00
Total cost of conference		_____

Name (as you'd like it on your name tag): _____

Email _____ Telephone _____

Address _____ City _____ State _____ Zip _____

Physical/Dietary needs _____

Requested Roommate (Group okay) _____

PAYMENT OPTIONS: _____ Visa _____ MasterCard _____ Check enclosed (make payable to Menucha)

Name on card _____ Card # _____

Expiration date _____ Signature _____

**Please return this form with your payment no later than February 19, 2007 to:
 Menucha, PO Box 8, Corbett, OR 97019**

Directions: www.menucha.org



LABYRINTH UPDATE

Scott Crane, Menucha Program Director

The labyrinth is different things for different people. It can sometimes take several encounters with one before it becomes accessible as a meditative tool. Prayer in a labyrinth can be a rich experience for those on whom the labyrinth has begun its work.

Let me tell you a story. I was first beginning to explore the more contemplative spiritual disciplines a few years back. The labyrinth I first discovered was at a park next to my seminary and used by locals for all kinds of reasons. After I discovered it I was puzzled by how it might be used in the context of my Sunday school class. So, I investigated a little of its history and use, and then took my middle-school youth out on a field trip (we walked from church) to walk it. I was amazed at how different each person's experience was with the design. For some it moved them deeply; for others it didn't make any sense at all. The younger the participant, the more "fun" it seemed just to run around the pattern and back out. But, as they ran, you could watch their faces change. Even running the labyrinth does something to lighten the heart.

We have received a number of donations, large and small, toward the Rose Garden labyrinth project, and are grateful for the generosity of those who have given. As you can see from the photo below, our labyrinth is taking shape. Preparation of the ground is complete, and we have begun to lay the stones.

I hope that you will come and walk the Rose Garden Labyrinth soon and add your story to the rich traditions that we can offer here at Menucha.



The Rose Garden Labyrinth — a work in progress



MENUCHA NIGHTS - Tom Showalter

Pegasus, the great square that forms the body of the flying horse, dominates the fall sky. Sharing the spotlight are the constellations Andromeda the princess, Cepheus the king and Cassiopeia, the queen. These characters are the "stars" of a drama played out annually in the Autumn skies. Cepheus and Cassiopeia, the rulers of ancient Ethiopia, are the parents of a self-possessed and boastful daughter, Andromeda. One day she got into a bragging contest with the sea nymphs who were also known for their great beauty. The much offended nymphs ran, or more likely swam, to their father Poseidon, the king of the seas. So angry was he that he created a flood and sent Cetus the sea monster to gobble up all the citizens of Ethiopia, and insisted that the only way out of this bad situation was for King Cepheus to sacrifice Andromeda. Kingly pragmatism trumps fatherly emotional ties as he leads his daughter to the seashore and chains her to a rock where she is left to ponder her fate at the hands of Cetus the sea monster....

To find out how all this turns out, come to Menucha and listen to the complete story as told by our teller of celestial tales, Dan Roundsavell. This tale, along with others, serves the purpose of learning to navigate the night sky, and Dan does a great job with the aid of his laser pointer.

While all of this is going on, Tom Showalter, David Leatherwood and Reto Toengi are manning the Nadal telescope, allowing us to see the stars that make up these constellations in greater detail. In addition to these stars, some of which are called red giants, white and blue-white dwarfs, eclipsing binaries and yellow stars like our sun, we will see open clusters, globular clusters, nebulae and visible planets. All of these objects will be identified and described by our group of experts.

So if you are going to be visiting Menucha, call ahead. Weather permitting, we will finish the story and you will know Andromeda's fate.



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

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5th Annual Harvest Dinner & Auction
Sunday, September 9, 2007
SAVE THE DATE!

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

Is this a change of address (mailing or email) notification? Yes No

WAYS TO GIVE TO THE MISSION AND MINISTRY OF MENUCHA

PLANNED GIVING

If you would like to remember Menucha in your estate planning and see the ministry and mission of Menucha into the future, please contact us. Many people have discovered the joy of planned giving as a way of being responsible stewards of the blessings God has entrusted to them. We have excellent

representatives who can talk with you about planned giving and answer any questions you might have.

DONATE ONLINE

You can donate to Menucha using your credit card with our secure on-line form. Simply go to www.menucha.org and click on the "Giving to Menucha" link. You may

also print out a Donor Form and mail it to Menucha, or simply fill out the enclosed Donor Form in this newsletter and send it to us. We are grateful for all gifts, large or small. Your gifts help us make Menucha available to groups and individuals from around the Pacific Northwest and beyond. We are grateful for your continued support.