



**MENUCHA**

*Sacred Space - Purposeful Work*

# The Menucha Meander

## HARVEST DINNER and AUCTION 2007 An Evening to Celebrate and Support Menucha

The fifth annual Menucha Harvest Dinner and Auction, sponsored by the Friends of Menucha Foundation, was held on a lovely summer evening in early September. The 80th anniversary of the construction of Wright Hall was celebrated with a Roaring 20s theme; short dresses, long strings of pearls, white shirts and bow ties were the prevailing cocktail attire of the evening. Many of the 110 guests arrived early to have their photo taken alongside the 1929 Packard parked outside.

Wright Hall was transformed—silver champagne buckets filled with long stemmed red roses, round tables adorned in black and white with red rose petals scattered around—historic Menucha photos as centerpieces—music from the 20s. All helped to set the mood for a memorable evening.

The lively crowd enjoyed wine, champagne, sparkling cider and an array of delicious hors d'oeuvres as they bid on a wide variety of silent auction items, followed by a superb dinner prepared by the Menucha kitchen staff. As dessert was served, auctioneers Pat and Pat Brothers called out the bids for the live auction.



*Spirited and competitive bidding helped make this our most successful event to date*

"borrow" their beautiful automobile—it set the tone for our entire event. In addition, we are grateful for all who attended and for those who sent in a donation. The monies raised will be used for facilities and for program development at Menucha as well as for scholarships for those attending Menucha sponsored programs.

### MARK YOUR CALENDARS:

Next year's event will be held on **Sunday - September 7, 2008**. We hope you will plan to join us!



*From left: Hadas Leizerovich, Terry Wolf and Friends of Menucha Foundation President Nanita McIlhattan*

live auction. Guests raised their cards for a wide assortment of items, including vacation trips, a money tree, hosted dinners in people's homes, and a romantic dinner and evening for two after hours at the Vista House.

We raised more than \$42,000—nearly \$7,000 more than last year! During the Special Appeal alone, \$5,310 was raised as Executive Director Spencer Parks shared with our guests the importance of continuing the legacy and mission of this wonderful place.

The auction continues to be one of the signature events at Menucha. New people have joined our ranks of supporters, and it helped make the Harvest Dinner a wonderful tradition. The anticipation is always rewarded by the energy and enthusiasm of the crowd!

A heartfelt "thank you" to all of our auction item donors, and to the volunteers and staff that made the evening possible. We also want to thank Pat and Pat Brothers for allowing us to



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## O THE POSSIBILITIES! Spencer Parks, Executive Director



It was a chance meeting—two folks from widely diverse backgrounds that happened to sit together at a meal during a conference held at Menucha. They began to talk about the material covered in their workshop, and the discussion turned toward their own work in the world. Problems were voiced. A few ideas were generated. “What-if” scenarios were played out. A passerby overheard something in the conversation that piqued her interest and she joined the discussion. More ideas were generated. The discussion became more animated and lively, and more folks were drawn in. Suddenly, a perplexing problem which had stumped one individual had more possible solutions than you count.

I have seen the above scenario played out countless times here at Menucha. It is a beautiful and inspiring process to watch. It is an even more beautiful and inspiring process of which to be a part. I think most folks view this kind of synergy as accidental or somewhat serendipitous. To some extent they are, but I also think that there needs to be some very crucial pieces in place in order for possibilities to be born.

First and foremost you need a safe environment. People won’t even give voice to problems in a hostile setting, yet alone offer solutions; you need to be relaxed and comfortable. I think this is why I see a lot of these encounters in the dining area just after a meal. There is an intimacy in eating together, and this is reflected in the conversations that follow. People do feel safe here. They feel cared for and cared about — not just by the staff, but by the others who attend our conferences and workshops.

Next, you need an environment that is conducive to creativity. This means that you need a space that affords you the opportunity to think; to reflect on the essence of a matter without the distractions that are so predominate in our daily lives. When you put people together in such an environment, where all the extraneous background noise of blaring TVs and radios, constant email chimes and insistent telephones are filtered out, good ideas are a natural result. And that’s not the only element to a creative environment. I think face-to-face communication is necessary. Experts tell us that the majority of the information we communicate to one another is visual. Being able to look someone else in the eye stimulates the process. Add to that mix the natural diversity of people we have at Menucha and you get an environment that encourages creativity.

Finally, you need time. Not just a piece of a day, but quality time that allows people to focus on what really matters. Time to just let one’s mind drift in order to clear out the old. Time to rejuvenate in order to be receptive to new ideas. Time to reflect on core issues and values.

There is nothing that fosters despair and hopelessness more than problems without solutions. There is nothing that inspires or instills a sense of hope than all the possibilities that confront the problems of today. We offer a number of great courses and workshops at Menucha, each designed to help people meet day-to-day problems. There is a lot of good information to be gained here, but what happens in the “in-between” times is amazing. We invite you to come and be inspired here. We invite you to come and be inspiring. The possibilities are endless.



### THE COOKTOP—A favorite recipe from the Menucha Kitchen

#### Sweet and Yukon Gold Potato Galette — Serves 4

If you attended the Harvest Dinner, you tasted these delicious potatoes for yourself. If you were unable to join us, you might want to give these a try—simple to prepare, but nearly impossible to resist!

1 Yukon gold potato, peeled, sliced thinly

Salt and pepper to taste

1 sweet potato (medium sized) peeled and sliced thinly

1 teaspoon fresh rosemary, chopped finely

In a 4-inch skillet sauté one half of potatoes, overlapping them 3 layers high in butter until tender. Add salt, pepper and ½ teaspoon rosemary. Repeat this process with remaining potatoes. Flip gently. Place on parchment lined sheet pan and finish baking in 325° oven for 20-30 minutes or until tender crisp.



## FALL PROGRAMS AT MENUCHA

Online registration for each class is available at [www.menucha.org](http://www.menucha.org)



**OCTOBER 29-31, 2007**

**Indiana University Center on Philanthropy's Fund Raising School**

**Developing Major Gifts: The 8 Steps to Raising Major Gifts**

Class size limit: 40 CEUs: 1.6

**As a participant, you will learn how to:**

- Use your mission to motivate volunteers
- Develop an organizational vision for major gifts
- Organize your major gift program
- Provide & cultivate leadership for your major gifts program
- Help volunteers overcome their resistance to asking for gifts
- Respond to objections in your presentation
- Define the roles of board & staff in major gift fund raising
- Manage the 8-Step Major Gifts process
- Use current research to guide your approach
- Forge leadership partnerships

**What you'll receive:**

- Planning outlines, vision statement outline, and a comprehensive easy-to-understand Study Guide with background reading

**NOVEMBER 2-4, 2007**

**Annual Women's Fall Spirituality Retreat:  
The Practice of Spirit Nurture**

We welcome back Kathy Stewart and LaVae Robertson as spiritual directors for the weekend, as well as hopefully celebrate the completed Rose Garden Labyrinth. We listened carefully to your evaluations from last year, knowing that it is our job to make you as comfortable as possible as you explore a deeper relationship with God. With this in mind, we are pleased to present a slightly new set of spiritual practices including reflection, journaling, and silence along with more semi-private sleeping arrangements.

There will again be a separate Spirituality Center offering information and materials for self-guided meditation and exploration of several spiritual disciplines away from the meeting space. And, of course, there will be Menucha's famous "soulful" family style home cooked food. Don't miss it!



**NEW TO MENUCHA!**

**PRESBYTERIAN EDUCATOR'S CERTIFICATION COURSE SERIES**

**Class One will be Presbyterian Polity, held DECEMBER 10-12, 2007**

**This course meets all requirements for Certified Christian Educator and Certified Associate Christian Educator**

The goals of this course are to help the Christian Educator learn and appreciate the interrelationships of theology and structure in the Presbyterian Church and to be able to educate others about this interrelationship.

The structures and processes of the Presbyterian Church (USA), which we call Presbyterian polity, result from the church's attempt to live out of its theology as faithfully as it is able. Our polity grows from our convictions based in Scripture and its Reformed interpretations, as articulated especially in our Book of Order and Book of Confessions. To be Presbyterian is to act Presbyterian, for "truth is in order to goodness... [and]...we are persuaded that there is an inseparable connection between faith and practice, truth and duty" (G-1.0304).

**COMING SOON:**

- **January 14-16, 2008** Fund Raising School course "Introduction to Planned Giving"
- **February 8-10, 2008** Coaching the Spirit men's weekend conference on spirituality
- **February 18-20, 2008** Certification Course for Christian Educators: Presbyterian Program and Mission
- **April 7-11, 2008** Certification Course for Christian Educators: Faith and Human Development



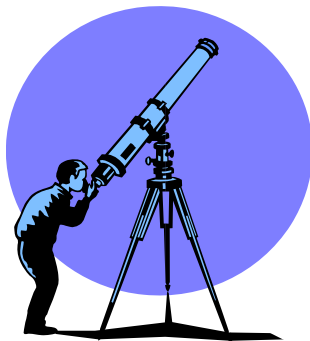


## STAFF SPOTLIGHT: Christine Olsen



My path to Menucha is the path of my adult life. While attending Portland State University in the 70s I attended several workshops sponsored by PSU at Menucha and then left for Europe to study in London. In the 80s I strayed away from the continental US to study Mandarin Chinese and teach English in Taiwan. Back in Portland while I lived and worked in downtown Portland I attended First Presbyterian Church and got acquainted again with Menucha. As my co-worker Betty says, "Around the world and back, right back to Menucha."

While working for one of the largest corporations in the world (Nissho Iwai, a Japanese corporation) selling fabric to large sporting apparel companies, I could not wait for Friday night when I would take that long drive up I-84 to Corbett. Once I got to the entrance, I would drive down the winding driveway, letting all the cares of my world go as I entered into the lush green folds of Menucha. As I volunteered working with the staff at Menucha, I was encouraged to change my career path to conference center administration by Carolyn and Mac McCall. What a blessing that has been. I began by attending an internship program at Mt. Sequoia Methodist Conference Center in Arkansas, working at Zephyr Point, a Presbyterian Conference Center in Nevada, and finally coming back home to Menucha. I am still learning from Spencer and the staff who have worked here for many years, teaching me the art of hospitality, and what a gift it can be to share with others. I can honestly say the spirit of hospitality changed my life.



### NIGHT SKIES OVER MENUCHA Tom Showalter for the Nadal Telescope Team

The Autumnal Equinox on September 22 marked the end of Summer, when the sun appeared to cross the celestial equator. This is an example of apparent motion. Since the motion is a result of the 23 ½ degree

tilt of the earth and the motion of the earth as it orbits the sun, it is not, by definition, real motion.

Deneb, Altair and Vega, the Asterism called the summer triangle, no longer dominate the night sky. The Great Square of Pegasus is the dominant constellation of the Autumn sky. Casseopia and Cepheus, both circumpolar constellations, are still with us and due to their proximity to Polaris are with us through the year.

Other characters of Greek literature begin to make their presence known and will become more apparent as we progress toward the winter solstice, such as Aries the Ram, possessor of the legendary golden fleece. The legend says that Aries died and the fleece was placed in a sacred tree. It was guarded by the hydra, a multi-headed dragon. It falls upon Jason, heir to the throne of Thesaly, to find it and return it to Thesaly. To do so he gathers the mightiest warriors of the time; Hercules, Orpheus and the twin brothers Caster and Pollux answer the call. Jason and his Agonauts set

forth on the Argo in search of the Golden Fleece and together experience numerous adventures on the high seas but, alas, fail to find the "Fleece". Though we don't find Jason, many of the argonauts as well as portions of the ship are to be found scattered about in all four seasons skies.

As always we invite you to come to Menucha and view these ancient characters through the Nadal Telescope. Dan, David, Reto, Sid and Tom will be there to welcome you aboard.

Get a group together and make a night of it. Watch the sun set in the gorge followed by an evening with the stars.

Please call the Menucha office at 503-695-2243 to schedule some time to enjoy the wonder of God's creation.





## LABYRINTH UPDATE

Scott Crane, Program Director



How often do we allow mystery to touch us with its silence? How often do we stand in a place of quiet, either physically or metaphorically, to reflect? Moments such as these feed our spirit. One such place for me is the location of our labyrinth, still under construction.

There is a mysterious far-reaching gaze that meets the eye upon completing the inward journey of our labyrinth. It is a brush and tree lined path of stone steps leading up and away. Pictured at left in spring, it almost leapt out at me. As you gaze up this path out through the trees and you see nothing but sky behind, it is as if you are looking forward into an eternity just waiting to happen. It almost calls you to step out in faith and see. What would you see if you follow your inner pathway of reflection with softly treading feet? I will leave that for you to discover.

A few early fall leaves are beginning to trickle down and rest upon its surface. Each Saturday in September we have been working diligently to lay more stone in hopes of finishing before wintertime, that time of reflection when all of Creation sleeps. We will continue to schedule labyrinth work parties in October as we push to finish before really cold weather sets in. Please call the office and sign your group up to come assist, and we will feed your group a complimentary lunch. "Come, follow me," says our Lord. And my feet, almost of their own accord, take me once more down to the labyrinth to walk its paths and feel the mystery. Won't you join me? — Scott



### MEET KAO LOR

With a full-time job and ten children ranging in age from four to twenty-two, who has time for farming? Kao Lor and Me Tao, husband and wife operators of XL Beautiful Garden in Corbett, Oregon. They both work full time (other than the rearing of their children), but somehow find time to produce some of the freshest green beans and cucumbers it's been Menucha's pleasure to put on the menu.

Kao was a farmer for many years in California, and 2007 was the first year he's farmed in Oregon. Before that he spent 17 years in California and 5 years in Colorado. Kao came to the United States in 1979 with his mother, brothers and sister, after having spent three and a half years in a refugee camp in Thailand.



XL Beautiful Garden is the first local, sustainable provider of produce in what we hope is going to be a continuing effort on Menucha's part to contribute to the growth in sustainable agriculture.



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## We are extremely grateful to all the businesses and individuals who helped to make our 5th Annual Harvest Dinner and Auction a success!

Edgar Aponte  
Atlantis Casino and Resort  
Avi Resort and Casino  
Avis Rent a Car, Gresham -  
Chris Sharpe  
Beard's Framing, Gresham  
Erik Berg  
Jenni Bergemann  
Best Western Columbia River Inn  
Big 5 Sporting Goods  
Big Town Hero, Gresham -  
Holly Koester  
Bob Blum and Carol Black  
John and Justie Braestrup  
Pat and Pat Brothers -  
Pat n' Pat Fundraising Auctions  
Graham and Sharley Bryce  
Café Panini's - Susan Whitfield  
Chinook Winds Casino Resort,  
an Enterprise of the Confederated  
Tribes of Siletz Indians of Oregon  
Jon Clemens  
Columbia Pacific - Becky Erickson  
Columbia Gorge Discovery Center  
Columbia Gorge Premium Outlets  
Cookies by Design, Beaverton  
Paul Cosby, Morton and Associates  
Scott Crane  
Gregg Cunningham - Oregon  
Property Services  
Liz Dean  
Will Deming  
El Gaucho Restaurant  
Eleni's Philoxenia  
Enchanted Forest  
Charlotte Faries  
First Presbyterian Church -  
Jon Stuber & Ann van Bever  
First Presbyterian Church Quilters  
Jerry and Sally Fish  
Friedlander's Jewelers  
Friends and Supporters of  
Jade Razzano  
Friends of the Vista House  
Glendoveer Golf Course  
Grand Central Baking Company  
on Hawthorne  
Grand Vines Wine Shop, Salem  
Margaret Green  
Rev. Tom Green  
Gresham Ford - Bess Wills  
Katrina Halverson  
Jack and Barbara Hansen  
Keith and Claudia Hartner  
HART (Hillsboro Artists'  
Regional Theatre)

David Hawkins  
Higgins Restaurant and Bar  
John Hortenstine  
Inn at Cannon Beach  
Iron Horse Restaurant  
Jake's Famous Crawfish  
Jake's Grill at the Governor Hotel  
Helen Juckett  
KPTV Fox 12 - Mark Nelsen  
LaQuinta Inn and Suites, Newport  
John and Donna Leamy  
Leatherman Tool Group, Inc.  
David and Janet Leatherwood  
LeCharme Salon - Gina Burnett  
Ann and John Leuthauser  
Lloyd Center Ice Chalet  
Longbottom Coffee and Tea  
Toni Lynn, Fabric in the City  
Dick and Joyce Malin  
Marine Discovery Tours, Newport  
Ruth Matsell  
Merritt and Carolyn McCall  
Nanita McIlhattan  
Menu Creations  
Erich and Laura Merrill  
Jim Milne  
Jerry Mishler  
Mission Mill Museum, Salem  
Ruth Anne Moore  
Mountain View Boarding Kennel -  
Les and Teri Jonak  
Mount Bachelor  
Multnomah Falls  
Jeanne Nadal  
Nadal Astronomy Team  
Kent Neff  
North Clackamas Aquatic Park  
Christine Olsen  
Oregon Coast Aquarium  
Oregon Shakespeare Festival  
Pacific Coast Restaurants -  
Newport Bay  
Spencer Parks and  
Sarah van Haeften  
PGE Park - Portland Beavers  
and Portland Timbers  
Pink Martini  
Pittock Mansion Society  
Portland Art Museum  
Portland Baroque Orchestra  
Portland Center Stage  
Portland Children's Museum  
Portland Classical Chinese Garden  
Portland Columbia Symphony  
Orchestra  
Portland Kayak Company

Portland Spirit and Sternwheeler  
Columbia Gorge  
Portland Trailblazers  
Portland Winter Hawks  
Portland Youth Philharmonic Assn.  
Christina Price -  
Edward Jones, Gresham Station  
Steve and Candace Primack  
Pup Scrub - David and Diane Jothan  
Mark and Kim Reller  
Reynolds Schools - Andrea Watson  
Steve Robards  
Evelyn Rogers  
Dan and Myra Rounsavell  
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Sargeant's Towing -  
Steve and Rachel Preston  
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Produce - Julie Schedeen  
Maren Schmidt  
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Shed Rain Corporation  
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Senator Gordon Smith  
Smoky Hearth Pizza Company  
Cheri Spainer  
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Square Deal Wine Company  
Stoller Vineyards -  
Bill and Cathy Stoller  
Dr. Susan Stratton-Miller -  
Gresham Dental  
Gregg Swanson  
Tad's Chicken 'n Dumplings  
Pete and Bonnie Taylor  
Trader Joe's, Hollywood District  
Diane Trapp, Illusionary Designs  
Viewpoint Inn - Geoff Thompson  
and Angelo Simone  
Dick Walker  
Jim and Ann Walsh  
Wanderlust Tours  
West Columbia Chamber  
of Commerce  
Whimsy Design - Candace Primack  
Joe and Phyllis Whittington  
Willamette Shore Trolley  
Nancy Winter  
Dorothy Wysham  
Zan's Flowers and Gifts -  
Su-'Zan Barker

**Thank you!**





# 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 \_\_\_\_\_

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\_\_\_\_\_

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](mailto:office@friendsofmenuchafoundation.org)  
Web: [www.friendsofmenuchafoundation.org](http://www.friendsofmenuchafoundation.org)

Phone 503.695.2243  
Fax: 503.695.2223



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

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*You can find the Menucha Meander in full color on our webpage at [www.menucha.org](http://www.menucha.org)*

## 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](mailto: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

**planned giving:** *verb* 1) An act of incredible philanthropic kindness. 2) A means to insure the future of the mission of Menucha. 3) Open to everyone and easier than you think. 4) May have positive tax consequences!

Remembering Menucha in your estate planning is a wonderful way to support the mission of Menucha for years to come. Due to recent changes in federal law, certain giving opportunities may be more attractive now than in the past (please consult with your financial planner concerning any tax questions). We have excellent representatives who can speak with you and 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

You can donate to Menucha using your credit card with our secure on-line form. Simply go to [www.menucha.org](http://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 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.