



MENUCHA

Sacred Space - Purposeful Work

The Menucha Meander

CELEBRATE RENEWAL! MENUCHA'S 2008 DINNER AND AUCTION

On a recent, lovely Indian Summer evening, Friends of Menucha Foundation hosted its annual dinner and auction. This year's theme "Celebrate Renewal" seemed particularly appropriate as guests gathered in Wright Hall and on the beautiful lawn overlooking the Columbia River to indeed celebrate all that Menucha is.

This year's gathering hosted some 80 guests who joined together to celebrate the mission of Menucha, to enjoy one another's company, food, wine, and the opportunity to bid on a range of wonderful items, from bowling balls to travel, from wine packages to tires, from dinners to jewelry. Even a loaf of Menucha's famous bread and a jar of homemade jam were auctioned off at each table!



Spirited bidding at the Merrill table

Wright Hall was transformed by the presence of fountains, bamboo and other beautiful plants. This festive environment was enhanced by the silent auction and two raffle sales: the "pick a prize" raffle, and the wine raffle, the latter of which was won by none other than five members of our own Menucha staff!



From left: Karla Benson, Joey Razzano, Susan Hedlund and Nanita McIlhattan

The food was perhaps the best ever! A number of guests asked, "Who were the 'caterers'?" We were happy to respond with, "The Menucha staff"! Speaking of which, it is essential to acknowledge the wonderful contribution both in front and behind the scenes, of the Menucha staff, hard at work, before, during and after the event.

We raised more than \$33,000 in combined ticket sales, auction purchases and donations. We wish to thank the guests, the donors, the contributors, the volunteers and the Menucha staff for making the evening a wonderful success! May we all remember to "Celebrate Renewal" in our everyday lives, and in the life of Menucha, a place that is sacred to us all.

With gratitude,
Your auction chairs Susan Hedlund and Nanita McIlhattan



AMAZING GENEROSITY! Rev. Spencer Parks—Executive Director



Lehman Brothers, Fannie Mae, Freddie Mac and Merrill Lynch have all been in the news of late. It seems as if all our news has been filled with accounts of the worsening economy. While these firms may not affect your personal bank account, I suspect that their financial difficulties have made an impact upon your bottom line. We have felt it at Menucha. Even though the reserve funds at Menucha were very conservatively invested, the falling stock market has taken a bite out of what we had put aside. We had hoped to address a number of projects and expand our scholarship programs, but some of that will have to be put on hold for a bit.

With all the dismal news in our economic future, it is easy to get caught up in a rather pessimistic state of mind. But despite our recent economic downturn, I continue to be amazed at the generosity of those people who support Menucha. If anything, our present economic state makes us more thankful and more aware that we need to be especially thoughtful and good stewards over the things that have been given to us.

I know personally what it's like to live on a tight budget. It hasn't been too many years ago that I found myself at the beginning of the month and the end of the paycheck with only about \$25 to see me through the coming weeks. Therefore, I am moved almost to tears when we receive some small gift from someone who can ill afford it. I know that their faith in our mission and their faith in our stewardship have prompted them to give. They believe in us and they believe in what we do. I suspect they have experienced the sense of renewal and refreshment that time at Menucha provides to so many people. Perhaps they have personally benefitted from one of our workshops or retreats. Maybe their life has been forever changed by the imprint of Menucha. But for whatever reason (and there are numerous reasons) they list us as a priority in their lives.

All of this is a rather roundabout way of saying thank you. Thank you to those of you who have remembered us in your charitable contributions. Thank you to those of you who volunteer your time. Thank you to those who participated in our annual dinner and auction and helped make it a success. We are keenly aware that as resources become stretched and disposable income diminishes, any gift is an affirmation of what Menucha does and who we are. We are truly thankful for your gifts.

Therefore we continue our pledge to use your gift wisely. We will continue to be good stewards of this facility so that even in difficult times, people will come here and know the peace that is central and unique to Menucha. We will continue to offer quality programs that address the needs of our guests and our community. We will continue to offer our sacred space to those groups who pursue their own purposeful work.

Many thanks for all you do to help us.

A huge "Thank You" to Kathy Taggart at Flat Creek Garden Center and Rawley Burns and Rick Pentecost at Burns Feed Store in Gresham for loaning us a truckload of potted plants and flowers for our Fundraising Dinner and Auction. Because of their generosity, we were able to lavishly decorate



Wright Hall inside and out with a wide variety of bamboo, maples, palms and chrysanthemums to reflect our theme, "Celebrate Renewal!"

Menucha purchases plants and landscaping materials from these businesses, and we recommend them highly! Thanks to our Assistant Head of Maintenance, Lynn Gibbons, for helping with the arrangements to make our decorating ideas a reality!





UPCOMING PROGRAMS AT MENUCHA

Indiana University's Center on Philanthropy brings Fund Raising School back to Menucha November 16-21, 2008

Principles and Techniques is back! This week-long course is the foundational course for the Certification in Fund Raising Management program. Four classes long, you have the opportunity to attend all four classes in the next year. Begin now to get your nonprofit organization off on the right foot towards reaching its financial goals. Please see our website (newly updated!) for details, www.menucha.org

Watercolor Techniques November 16-21, 2008

Gayle Weisfield, local watercolor artist in the Columbia River Gorge will bring her expertise in teaching, training, and the wet-on-wet technique to Menucha for Fall color splendor. Come and learn how to express the changing lights and color of Autumn. No experience necessary. Please see our website for details.

Oregon State Bar MCLE Event December 12, 2008

Once again, Menucha offers a one day dual seminar for the legal community. Both MCLE requirements for Ethics and Access to Justice will be presented in a creative and meaningful way to professional legal participants. As the event comes closer, more information will be available on our website.

Upcoming events for early 2009

There are some events coming up in early 2009 that are already on our website, including a Marriage Enrichment Retreat February 13-15 and several Way-Points retreats. Want to get away from it all? Looking for a meaningful vacation? How about something a little out of the ordinary? Menucha, as a founding member of Way-Points.org, has joined with 12 other conference centers throughout the United States to offer some of the finest and enriching experiences for adults and families. Try your hand at animal rehabilitation or visit the Santa Fe opera. There are over 35 different choices from which to choose and they are all located in some of the most breathtaking spots in our country. For more information or to see a full listing of the sites and programs, please visit the web site at www.way-points.org. *Destinations for Spiritual Travelers*.



OUR LABYRINTH IS FINISHED!

During this last spring, thanks to many volunteers, our labyrinth was completed and the dedication service was celebrated on our grounds during the First Presbyterian Church picnic in July. With only a few minor touches on the black stones around the center left to re-mortar after summer traffic, the labyrinth is open and ready for walking

by our guest groups and the wider community. If not staying with a group at Menucha, we request that you phone in and check with the office before visiting. If you would like to schedule a labyrinth walk with a group, we can arrange for the labyrinth space to be rented as a "meeting space" for your group. This can include a meal; call our office for details. Several weeks before the dedication, students from the former Crossroads Alternative School set the final artwork in the center with the help of their advisors. During the celebration, they symbolically placed the last two stones to mark the beginning of the labyrinth. We are very pleased with their work and the oversight of their teacher Anna Meyrick, who is now Director of Hera Community School, a new charter school that opened this fall. Congratulations, Anna!

The grounds surrounding the labyrinth have begun to hint that fall is in the air. The roses are getting ready for the sleeping season. We remain open all year round. You are welcome to visit and walk its contemplative paths. Please call our office to let us know you would like to visit.

Thank you to all our volunteers who have helped take this project from dream to reality during the two years of its construction. Come, spend time with us this fall or winter, reflecting and finding renewal for your spirit.



SHAWN SULLIVAN WINNER OF THE FIRST ANNUAL MENUCHA INTERNATIONAL CROQUET TOURNAMENT

The weather was cool, but it could not dampen the spirits nor the competition for the First Annual Menucha International Croquet Tournament on August 9th. Over forty competitors vied for the championship title. Spectators cheered as music, supplied by the bluegrass band *Ida Viper*, filled the air. Our enthusiastic emcee Melinda Thorsnes gave away a variety of fun door prizes throughout the day. After two qualifying rounds of play, players and spectators alike enjoyed lunch by the Menucha pool.

Congratulations to Shawn Sullivan (pictured at left), who came from behind, scoring the final four wickets in the championship match to win the tournament. Shawn will return next year to defend his title, and we anticipate an even larger

field of competitors to vie for the opportunity to add their name to our trophy in residence.

Many thanks to all who helped make this a successful and fun event. Well played!



Dick Malin lines up his shot

THE COOKTOP . . . A FAVORITE RECIPE FROM THE MENUCHA KITCHEN

Filet Mignon Stuffed with Bleu Cheese and Spinach Serves 4

This delicious entrée was served at this year's Fundraising Dinner and Auction on September 7th

- | | |
|------------------------------------|--|
| 3 strips thick-sliced bacon, diced | 1 tablespoon fresh thyme, minced |
| 6 cups fresh spinach, chopped | 1 tablespoon fresh parsley, minced |
| 3 garlic cloves, minced | 4 beef tenderloin filets, 2 inches thick |
| 1/4 cup dry sherry | Kitchen twine |
| 1 cup bleu cheese, crumbled | |

Sauté bacon in saucepan over medium heat for 2 minutes. Add garlic and spinach; stir to coat with the drippings. Add the sherry and cook until almost evaporated, scraping the pan to mix well. Remove from heat and cool slightly. Combine the spinach mixture with the bleu cheese, thyme and parsley. Season to taste with salt and pepper.

Cut four 14-inch pieces of kitchen twine; tie one around each filet and secure with a double knot. In a large pan heat oil; sear all sides of each filet until golden brown. The interior will be very rare, but you will finish them in the oven. Set aside to cool before cutting the pockets.

With cooled filets, cut an X on the top, about halfway down into the filets. To stuff the filets, spoon 2-3 tablespoons of filling into the pocket. Gently press down, and add an additional 1/3 filling on top.

Preheat oven to 355 degrees. Place filets on a rack over a sheet pan. For medium-rare, roast for 20 minutes; for medium-well about 35 minutes.





We are extremely grateful to all the businesses and individuals who donated to make our Fundraising Dinner and Auction a success!

Herluf Anderson
Anonymous
Atlantis Casino and Resort
Avi Resort and Casino
Suellen Bergdorf
Sue Best
Best Western Columbia River Inn,
Cascade Locks
Big 5 Sporting Goods
Ann Bisgyer, Susan Bisgyer and
John Wolz
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Oregon Shakespeare Festival
Spencer Parks and
Sarah van Haeften
Peg Paulbach
Adrienne Peterson
Alice Petterson
Pink Martini
Pittock Mansion Society
Diane Ponder
Edna Porter

Portland Baroque Orchestra
Portland Beavers Baseball
Portland Center Stage
Portland Classical Chinese Garden
Portland Columbia Symphony
Orchestra
Portland Timbers Soccer
Portland Youth Philharmonic
Association
Steve and Candace Primack
Pup Scrub - David and Diane Jothan
Raleigh Hills Automotive
Joey Razzano
Red Lobster
Rejuvenation Day Spa -
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Whimsy Design - Candace Primack
Phyllis Whittington
Willamette Shore Trolley
Wilsonville Family Fun Center
Amy Wood
Dorothy Wysham
Za Hair Salon—Kelly Hilligoss



MENUCHA NEWS

Boyd Hall (pictured at left) has a new roof. Boyd is actually the upper floor of the building which contains The Habitat and Hideaway on lower levels.

Boyd has a beautiful, open, "surrounded by trees" feeling. A striking westerly view of the Gorge is available from several of the rooms. Three of the single beds in Boyd were recently replaced with double beds, and were ready in time for the FPC Labor Day All Church Retreat.

Several of the Menucha staff (Spencer and Sarah, Scott, Dorothy, Cindy and Donna) will be attending the Presbyterian Church Camp and Conference Association (PCCCA) conference Nov 9-14. This annual event will be held at Zephyr Point Presbyterian Conference Center on Lake Tahoe in Nevada. Not only will PCCCA be celebrating its 100th birthday as an organization, but will be joined by leaders in Outdoor Ministry from the Evangelical Lutheran Church of America. The theme is "Gathered As One" and will focus on education, inspiration and relationships.



It has been a busy, fun summer at Menucha. From groups that have been returning here for several decades—cultural and language camps, art and music retreats, educational and school groups and personal retreats—to family reunions who drove down our winding drive for the first time, we've welcomed them. As we head into fall, we look forward to seeing many familiar faces, and some new ones as well!

STAFF SPOTLIGHT—David Haffner



David, a resident of Corbett, has worked at Menucha for two years. Now 21 years old, he is moving to Eugene, and is excited about his future in the music recording industry. After high school graduation, David started attending Mt. Hood Community College as a music major, and transferred to Clackamas Community College to study Audio Engineering. He has produced a CD entitled "Dawn of Peniel" (Dawn of the Lord) featuring fellow musicians, including our Program Director Scott Crane. Proceeds from the CD sales are dedicated to the Haitian Project which supports a Haitian school (grades 7-13) in European Education Style. All graduates have gone on to the university in Haiti and are committed to living and working in Haiti. The school is a ministry to children from the poorest families in Haiti.

David is moving to Eugene to live with other students in a house called Chi Alpha, a Christian Community House for men. David will be working full time, continuing his music ministry for Abba Do Say, a Christian Jazz group who have produced their first CD, "Praise Him High." David is lead guitar with that group, and has played guitar for nine years, and works in Christian worship ministry.

David's three brothers, Steve, Sean and Kevin, also worked at Menucha in the kitchen and/or maintenance. Their mom, Pat Haffner, has worked for Menucha since 1977. She is excited about David's budding career and is proud and happy for him. At the Menucha staff's sending off party, Dorothy Canzler, head of Menucha Food Service, said she was "proud of how David has grown and developed his working skills" and wished him well in the future.



Donor Pledge Form

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How would you like to make your monetary pledge? Please print clearly.

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 (Call Menucha at 503.695.2243 to discuss details)

Categories of Support:

Seven Generations	\$5,000 or more
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Compensation, goods or services have not been given by Menucha in return for this contribution

P.O. Box 8
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E-mail: office@friendsofmenuchafoundation.org
 Web: www.friendsofmenuchafoundation.org

Phone 503.695.2243
 Fax: 503.695.2223



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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:

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FAX 503-695-2223
EMAIL office@menucha.org
MAIL PO Box 8
 Corbett, OR 97019

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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's easier than ever to support Menucha. You can donate using your credit card with our secure on-line form. Simply go to www.menucha.org and click on the "Donate" 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 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.