



Menucha Retreat & Conference Center
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Menucha is a sacred sanctuary held in stewardship as an ecumenical, community-based mission of First Presbyterian Church – Portland. Our mission is to offer the finest retreat and conference center experience possible by providing opportunities for reflection, spiritual discovery, renewal, education and enrichment for individuals, families and communities.

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

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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.friendsofmenuchafoundation.org and click on the "Donate Today" link. You may also print out a Donor Form and mail it to Menucha.

We are grateful for all gifts, large or small. Your gifts help us expand our programs, 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.



HAPPY BIRTHDAY, MENUCHA!

Susan Hedlund, Friends of Menucha Foundation Board

On a warm September 7th evening 104 guests gathered to celebrate and honor Menucha's 100th birthday at our 12th Annual Fundraising Dinner. 19 members of the Julius Meier family, from grandchildren to great-great grandchildren joined us to celebrate and remember the legacy of this special place. Great granddaughter Debbie Kaye emceed the evening and shared lovely memories of her grandparents and their love for Menucha. Photos from the early days of the Meier estate were on display for all to enjoy. It was such fun to hear Debbie describe her earliest memories of times spent at Menucha as a child and to hear some of the stories behind the photos.



Descendants of the Julius Meier family

The social hour, timed perfectly at sunset, included tasty appetizers, celebratory champagne and wine. The Portland Brass Quintet regaled us with lovely pieces, including "Happy Birthday" to which guests chimed in with their voices. Murlan Kaufman and Ginny Bistodeau were our honorary co-chairs. The two of them have volunteered countless hours, and are wonderful ambassadors for Menucha. New chef Doug Lang and his exemplary kitchen staff wowed all in attendance with a four-course meal typical of 100 years ago, with a lovely birthday cake as the centerpiece for each table.

Sally Penley, our keynote speaker, described how her many experiences at Menucha have impacted her own life. She attended her first calligraphy retreat in 1977, and has returned to Menucha every year since. Her love of Menucha was

evident as she described it as a truly inspiring setting through which to create art.

Friends of Menucha Foundation Board Member Mike Starosciak shared how monies raised at the dinner would be dedicated to the Greening of Menucha project. Many of the buildings, including Wright Hall, were built in the late 1920s and 30s. Installing new insulation, windows and lighting will help us continue to be good stewards of our buildings and the earth by becoming as energy efficient as possible.

So far proceeds from the dinner total more than \$18,000. We hope Menucha will be here for another 100 years. Just think how many lives will be touched by Menucha's grace by then!



From left, Lily Helmer, Chris Rasmussen, Kate Commerford, Bob and Cindy McSwain, Jeff and Hedy Foley, and Jennifer Helmer.



THANKS FOR THE MEMORIES

Rev. Spencer Parks, Executive Director

How do you pay proper homage to 34 years of hard, dedicated and faithful work? That is the bittersweet task we at Menucha face this month. At the end of October, we will send Ernie Yoder onto his next venture in life: retirement.

Ernie has been our Head of Maintenance at Menucha since 1980. He has served under two different directors, and supervised a small army of volunteers and staff over that period. He has shampooed acres of carpet, polished miles of flooring, and unstopped more toilets than I care to think about (one of his favorite jokes concerning this aspect of his job is: "A straight flush beats a full house every time.") He has gone through enough building supplies to stock your local big box hardware store at least twice over, and kept a small fleet of vehicles (cars, trucks, tractors and lawn mowers) rolling. He has greeted more people, helped more guests, and gone above and beyond what was expected more times than can be counted. In short, Ernie is an institution here.



In my comparatively short tenure here, I have been privileged to work with Ernie and get to know him. On a personal level I especially appreciate his integrity, his honesty and his sense of humor (Ernie LOVES puns and corny jokes. My favorite: "We don't have a single mosquito here at Menucha; they are all married and have large families.") His office is across the hall from mine and I will miss seeing him there. I will also miss his wise counsel, his insights and intimate knowledge of our buildings and grounds. I know Ernie will be missed by staff and guests alike and for so many different reasons.

In a recent article from Forbes magazine, I learned that if you are entering the work force these days you will spend an average of 4.4 years in a position before you move to another. In fact, there is a trend of people spending less and less time at any one job before moving on to another, so I suspect that in the years to come the figure of 4.4 years will be whittled down to something substantially less. I appreciate the commitment Ernie has given us. 34 years at the same place is unheard of these days. His longevity has been such a gift to Menucha.

Tim, our new Facilities Operations Manager, has been working side by side with Ernie for over a year. We are confident that Ernie is leaving us in good hands. Tim has some big work boots to fill!

We invite you to help us celebrate this legacy. If you have some special "Ernie" stories or favorite remembrances, we would encourage you to share them with us. We'll pass them along to Ernie. He's not moving too far from Menucha and while we won't see him every day, we will be sure to keep in touch. In the meantime, if you're visiting Menucha in the next few weeks, be sure to make a special effort to wish Ernie well as he heads off to retirement.



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Written by George H. Perry, Sr., December 1946

All gardens and lawn areas blend in with the native flora, which surrounds. The soil and climate favor the growth of azaleas and rhododendrons and these have been used extensively.

White birch, pin and golden oak, beech, sycamore, chestnut and walnut are among the trees used. Colorado blue spruce, incense cedar, Port Orford cedar, Alaskan and Wesslie cypress are among the evergreens added. Various viburnums, spireas, forsythias, barberries, cotoneasters, lilacs, privets and Japanese vine maple are among the hundreds of deciduous shrubs and small trees to be found in the border and hillside plantings.

The Rose Garden is the only formal part of many developments. Here, a long wide central grass path is dignified with a succession of arches covered with climbing Dainty Bess and Dr. Van Fleet roses. In the beds are to be found the finest roses in existence: Senora, Shot Silk, Feu Joseph Lroymans, Mrs. Pierre S. DuPont, Mrs. Sam McCredy, Herbert Hoover, McCredy's Scarlet, Golden Emblem, Autumn, Angele Pernet, and Mme. Caroline Testout are a few of them.

To walk over the spacious, velvety lawns and through the flower gardens and finally come to look across the perfect swimming pool which is focused directly to the middle of the "picture ahead" up the middle of the Columbia River Gorge is an experience to be treasured, if only done once. And to think of living here!

The swimming pool (with its ideal appointment of dressing rooms, showers, drinking fountains and filters) together with the large cement tennis court and the massive beautiful barbecue, is a grand place for young folk; and when electrically illuminated seems like a page from a fairy tale.

NOTE: While serving as Governor of Oregon, the late Mr. Meier made Menucha his official summer residence; Statesmen, Presidents, Senators and famous persons from all walks of life have enjoyed its great beauty.

George H. Perry Sr. was Chief Landscape Gardener and Caretaker from 1922-1950.





MENUCHA—The Columbia River Highway Estate of the late Governor Julius Meier of Oregon



Any word description of Menucha would sound fabulous, yet it could only give but a meager conception of the dramatic beauty and grandeur of its setting, and only hint of the feeling of peace and serenity of its wide lawns and virgin woods.

This place includes all of the wide promontory which rises majestically 700 feet above the Columbia River, about

1½ miles west of the world renowned Crown Point, to vie with that tourist's mecca in its panoramic view east up the Columbia River Gorge; North, to Washington's mountains and West, to the matchless sunsets over the widened island dotted river and the rolling suburban acres with Portland (the city of Roses) and its myriad lights on the horizon.

This whole area is naturally clothed in the lush green of firs, cedars, maples, dogwoods, alders, elders, etc. with a forest carpet of delphinium, bleeding heart, anemone, spring beauty, oxolias, etc. and various ferns in profusion.

Some thirty years ago, before the Columbia River Highway had unlocked this marvelous area, a man of vision (with adequate finances) started to develop this location, not as a show place, but as a home. And now, that word "Home" with all its overtones of love, devotion, farsighted planning, and realization of dreams come true, most eloquently sums up the feel of the place. That man was the late Gov. Julius L. Meier, who lived to enjoy the growth and development of this home, but did not live to enjoy the golden years.

All buildings are of the finest materials, constructed for convenience and permanence with the idea always uppermost, that they shall enhance and not compete with the natural setting. This same has been the guiding principle in the development of the grounds.



THE COOKTOP—a favorite recipe from the Menucha Kitchen Doug Lang, Food Service Manager

JAMBALAYA—Makes 1 gallon (20 6-oz. servings)

One of the new recipes we've added to our dinner menu.

2 pounds raw, boneless, skinless chicken thighs
3 tablespoons 75/25 canola oil/olive oil blend
2 tablespoons chopped garlic
1 teaspoon black pepper
¾ teaspoon dried oregano
1 pound Andouille Cajun sausage
3 tablespoons 75/25 canola oil/olive oil blend
2 tablespoons chopped garlic
1 cup celery, ½" dice
2 cups yellow onions, ½" dice
1 cup green peppers, ½" dice
½ cup green onions, ¼" dice

2 tablespoons fresh parsley, chopped fine
1 tablespoon lobster base (or shrimp shells)
2 cups chicken bouillon
1 cup tomato puree
3 cups canned, diced tomatoes
3 bay leaves
½ teaspoon dried thyme
1 teaspoon garlic powder
¼ teaspoon cayenne pepper
1 teaspoon white pepper
1 ¾ cups long grain Jasmine rice
1 pound 71/90 shrimp, tails off

Use a heavy bottomed saucepan. Cut up thighs into 1" pieces. Brown in oil on high heat with garlic, black pepper and oregano. Cut sausage into ½" pieces. Add to chicken and cook until the internal temperature of chicken is 165°. Set aside.

In separate pot, sauté celery, yellow onions and peppers in second amount of oil and garlic. Add green onion and parsley towards end of cooking process. Dissolve lobster base in hot water. Add chicken bouillon, tomato puree, canned tomatoes, bay leaves, thyme, garlic powder, cayenne and white peppers (please measure—can be too spicy!) Add rice and allow to cook 20 minutes or until tender. Add cooked chicken and sausage, then shrimp. Cook just until shrimp are cooked through. Remove from heat immediately.



GREENING UPDATE

Tim Kurkinen, Facilities Operations Manager

We are now well into the first stages of our Greening Project here at Menucha. Our planning team has defined the scope of the project, calculated costs, and is beginning to draft proposals for grants. The project has taken steps towards realizing what our biggest challenges are, and meeting them with practical and tangible goals. The far reaching scope of the original plan incorporated four of our historic buildings. However, after pouring over cost analysis, time frames, and overall "biggest bang for the buck" options, we decided that it would make much more sense to begin the project with our biggest hurdle: Wright Hall.

Wright Hall poses many challenges of its own. Not only is it the only building which serves as a meeting space, sleeping quarters, and a dining hall, but it also functions as our kitchen and house-keeping headquarters. This diversified building serves the mission of Menucha like no other on the property. Wright Hall is a symbol of Menucha's rich history and of its enduring legacy. These factors added together made Wright Hall an obvious choice to be the first historic building to be "greened" here at Menucha.



PROGRAM NOTES FOR FALL/WINTER 2014-2015

Online registration available www.menucha.org/programs



1st ANNUAL MENUCHA BLUES IN THE GORGE October 2-5, 2014

This event is full. What you are missing:

Instructors: Pat Donohue, Mary Flower, Robert Jones, and Suzy Thompson.

Watch, listen, and learn up close from some of the best

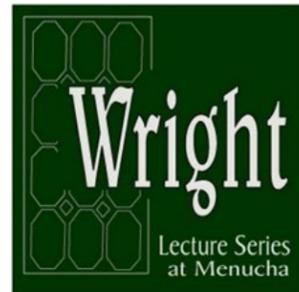
musicians around for four days and three nights. Space is limited to only 36 participants to ensure plenty of instructor attention for everyone. Stay tuned for Blues in the Gorge 2, October 2015.

WRIGHT LECTURE SERIES October 12-14, 2014

Registration is still open for this event.

Vera White, Jeff Eddings, and Jim Walker will keynote our series with conversation around *Practical Approaches to Emerging Ministries: Creating, Growing and Sustaining New Possibilities.*

Jeff and Jim are co-pastors at Hot Metal Bridge Faith Community, a church that was planted in the South Side neighborhood of Pittsburgh in the fall of 2004. It is multi-denominational, being sponsored by both the PC(USA) and the United Methodist Church. It uses a narrative style of worship that shares the story of God through drama and the arts, as well as traditional forms of worship. Vera is the PC(USA) associate spearheading our 1001 New Worshipping Communities movement.



FALL WATERCOLOR WORKSHOP WITH CHRIS STUBBS "BUILDING A PORTRAIT" October 26-30, 2014

This event is full. What you are missing:

Offered in partnership with the Watercolor Society of Oregon, this workshop is a combination "left-brain/right-brain" class. Chris will be teaching some anatomy and using a skull to demonstrate the structure of the head. No memorization required!



SCRAPBOOKING RETREATS

October 31-Nov. 2, 2014 and January 2-4, 2015

Registration available online for October retreat

Registration for January retreat will open at the conclusion of the October retreat.

Join fellow scrapbookers for a great weekend away. Focus on starting or finishing a project; whatever you choose to bring, there will be ideas and supplies to try something new. If you are a digital scrapper, we have complimentary Wifi available. Carla Nilsen will host the October retreat; the host for the January retreat is Joey Razzano.



PRACTICAL CHURCH LEADERSHIP SEMINAR

Renewal, Rebuilding and Retooling for the Future

November 22, 2014 **Registration available online**



Join Scott Lumsden for a broad overview of what you really got yourselves into when you said "yes" to church leadership. This is the last of our 2014 seminars; stay tuned for 2015 offerings.



PASTORS UNPLUGGED

February 1-4, 2015 **Registration will be online this fall.**

This retreat involves purposeful work, but still serves as a time of renewal and connection with your colleagues after a busy Christmas season.

- Disconnect from your parish for a while and rest
- Connect with other pastors, especially regarding issues of mutual concern
- Optional participation in hands-on activities

QUILTING RETREAT February 13-16, 2015

Registration will be available online this fall.

Kick off a weekend of quilting Friday afternoon with two brief technique classes, dinner, then sewing 'til all hours. We've got excellent instructors, great homemade meals, a gorgeous historic location, and uninterrupted time for you to do what you love—quilt!



TRANSITIONAL MINISTRY WORKSHOP

Leadership for Change, Renewal and Growth

February 23-26, 2015

Registration will be available online this fall.

Leading a church is hard work, but leading a congregation through change requires more than just the skills of a good pastor, elder or staff person. It takes courage, faith, awareness, knowledge and a good strategy to guide people through the rough waters of change. By investing in these seminars, you will

gain the skills and practical wisdom to effectively lead a church to change, renew and grow—you'll even meet some new friends in the process!

BREAD AND WINE LENTEN RETREAT

March 10-12, 2015

Registration will be available online this fall.

This reflective yet experiential journey includes sessions on the art of making bread, a trip and travel component to local wineries to taste and discover wine making, as well as morning and evening devotions around Lenten themes. Devotional times will include community

devotional practices as well as opportunities to engage in self-directed spiritual disciplines on your own.

