



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

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**THANK YOU FOR A WONDERFUL EVENING  
 CELEBRATING "MENUCHA FOR THE NEXT GENERATION"  
 Jennifer Helmer, Friends of Menucha Foundation**

Ultimately all of us are the next generation, the ones who can't keep quiet at the dinner table, the ones who skip down the hall, the ones who dream of the future, who share those dreams with their children, who gather with our elders, listen to their stories, welcome the next wave of loved ones. For those of us who have had the privilege to be and see the next generation enjoy the blessings of Menucha, we look forward to its future and its preservation for years to come.



*From left, Erich Merrill, Laura Merrill, Sherilyn Lawson and Bruce Lawson*

For nearly 100 attendees of the Friends of Menucha Foundation's Annual Dinner on September 11th, the "For The Next Generation" themed festivities began out on the spacious terrace, with wafts of stringed instruments provided by Greg Homza, Stacey Minkoff and Paul Kenney, the offering of hors d'oeuvres presented by dedicated volunteers, and cheerful greetings and reflections from friends and family. We enjoyed an impressive dinner followed by a trio of decadent desserts.

Emcee and Foundation board member Erich Merrill reflected on what makes Menucha so unique and personal. Honorary Chairs Walt and Jean Meihoff presented their own Top Ten List of Menucha's attributes. Keynote speaker, First Presbyterian Church member and actor Bruce Lawson, gave his own plentiful reflections on having "grown up" at Menucha, beginning as a 2-month-old in the arms of his parents Gwenn and Ed in 1959. Many attendees laughed and nodded in agreement with his storytelling and his parting words: "Menucha is a place of discovery and as you discover Menucha, you discover yourself. What becomes so very obvious in this discovery is that you can leave Menucha, but Menucha will never leave you!"



*Honorary Chairs Walt and Jean Meihoff*

Executive Director Rev. Spencer Parks expressed his gratitude to the support and enthusiasm he has witnessed through the years, and he encouraged us to now focus on updating and maintaining the property enjoyed by so many. The "For The Next Generation" campaign will help ensure this not only for the present, but for the generations to come.

A huge thank to everyone who attended, and for all those who made a donation. To date, proceeds from the dinner total more than \$17,000. What a great start to this promising campaign!

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

Fall 2016

**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:

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City, State, Zip \_\_\_\_\_  
 Email address \_\_\_\_\_

**PHONE** 503-695-2243  
**FAX** 503-695-2223  
**EMAIL** office@menucha.org  
**MAIL** PO Box 8  
 Corbett, OR 97019

I would like to receive Menucha communications via:  
 Email  Regular mail

**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](http://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.



## MAKING A DIFFERENCE

### Rev. Spencer Parks, Executive Director

Watching paint dry, contrary to popular opinion, can be quite satisfying. This is especially true when the paint in question is being applied to Wright Hall. After decades of the old building being a kind of mustardish yellow with denim blue trim, Wright Hall is getting a makeover. Our new color scheme includes muted earth tones that blend restfully into the Menucha environment. It's a big project and we hope to have it completed by the end of October. You'll have to drop by and see firsthand what we've done. We hope you like the change.



New paint is just the beginning. Over the next several years we'll be sprucing things up all over the facility. That's because we know we have a responsibility to keep Menucha alive and fresh for future generations. This was the theme behind our fundraising dinner and a charge we take seriously. You see, we think everybody benefits from spending a little time here. Each and every year we support hundreds of not-for-profit organizations and recovery programs by offering them a quiet space, affordable rates and unsurpassed hospitality from a loving and caring staff. Over and over again we hear from these people that the work they do is always enhanced by the time spent at Menucha. Whether it's Habitat for Humanity planning their international projects, the World Forestry Center offering educational opportunities to people from all over the world, or a local recovery program helping folks overcome addiction problems, Menucha helps people reach out to make our world a better place—no matter who you are or where you live. We think this is important. We think this needs to continue, for there will always be challenges in our world that can benefit from the Menucha experience.

We don't intend to stop at hosting events. We intend to expand and enhance the programs we offer as well. Whether it's programs that allow people to explore their artistic side, workshops that help people make spectacular music or opportunities that address life and faith, we are committed to offering the finest instructors, most talented teachers and most thoughtful facilitators we can find. While we know it's important to support organizations that do good in the world, we also think that we have a responsibility to make the world a better place directly. That's why we will continue to look for meaningful ways that we might enhance the world in which we live.

Making a difference...it's what we're about at Menucha. Personally, professionally, spiritually, artistically, musically — we're in it for the long haul. We're in it for generations yet to come. New paint on Wright Hall is just the beginning. We've planned a lot of things that will keep us not just viable, but fresh, dynamic, relevant and meaningful. If you're a long-time visitor at Menucha, we'd like to thank you for your support and care. If you've just started visiting us, please know that we're planning for your future. In either case, we hope you'll come and visit us again soon. We've got a lot to show you.



## GREENING UPDATE

### Tim Kurkinen, Facilities Manager

Much has happened since we kicked off our Greening Project more than a year ago. Last year we replaced light bulbs with LED's in our four historic buildings, bringing much needed reduction in our electrical usage. We also witnessed the effects of these cavernous walls filled with insulation, which now feels much like being wrapped up in a giant comforter. We couldn't have been more pleased to discover just how quiet it would be inside while the east wind howled (*formerly through the buildings!*) this last winter season. Nor did we anticipate that the insulation would benefit us in the summer months, keeping the buildings much cooler on hot days.

Along with the new lighting and insulation, Wright Hall has begun a transformation of its own. Last year we saw the dining rooms transform into a cozy and elegant version of its former self. Now, with summer ending and fall upon us, we are in the process of replacing all of Wright Hall's windows. The installation is nearly complete with trim work and siding still to be repaired. The next time you visit you'll be surprised to see a newer more "stately" manor house, with new windows and a brand new paint job!



This current stage of our Greening Project is expected to be done by Christmas. Our next phase will be to replace exterior lighting (i.e., parking lots, roads and walkways) with LED flood lights. With over 4,300 hours (nearly half a year) of average darkness annually, our exterior lights make up the majority of our lighting usage. Changing over to LED's will prove to be even more cost effective than our interior LED lights have already been.

We are so thrilled with all that is happening and hope that you are too! Again, we would like to say how very grateful we are for your ongoing support in helping us to achieve our goals in energy conservation and with the investments you've made for the future of Menucha.



## MARK MOSLER IS OUR NEW FOOD SERVICE DIRECTOR

We are happy to introduce Mark Mosler as our new Head of Food Services. He joined the Menucha staff on June 21.

"I have a rich, blessed career in food service after graduating from Western Culinary Institute in 1992. I have opened over 80 food service establishments in 17 different states, and have owned 7 diners and catering businesses. I have cooked for 4 US Presidents and a few Hollywood stars as well. Menucha has been a blessing and is such a beautiful place to work. I thank the Lord on a daily basis! My wife Kathy and our eight grandchildren love Menucha, especially the pool. We have an accomplished staff and look forward to serving you during your stay."

The next time you are at Menucha, please take a moment and say hello to Mark.



## THE COOKTOP—a favorite recipe from the Menucha Kitchen Mark Mosler, Food Service Manager

### RATATOUILLE Makes 10 8-ounce servings

This recipe was one of the entrees served at our Fundraising Dinner.

- |                   |                        |
|-------------------|------------------------|
| 1 pound zucchini  | 6 oz. olive oil        |
| 1 pound eggplant  | ½ cup parsley, chopped |
| 1 pound onion     | 1 bay leaf             |
| 4 green peppers   | 1 tsp. thyme           |
| 4 cloves garlic   | Salt to taste          |
| 2 pounds tomatoes | Pepper to taste        |



Cut zucchini into ½ inch slices. Peel eggplant and cut into ½ inch cubes. Dice onion in ½ inch cubes. Clean peppers and dice into 1 inch pieces.

Chop garlic fine. Clean tomatoes and cut into 1 inch chunks.

Sauté zucchini in oil until halfway done and remove from pan. Sauté eggplant in oil until halfway done and remove from pan. Sauté eggplant in oil until halfway done and remove from pan. Sauté onions and peppers until halfway done and add garlic. Sauté for 1 minute and return other vegetables and the remaining ingredients to pan. Cover and cook in 325° oven for 30-45 minutes until vegetables are tender and flavors are well blended. Adjust seasonings and serve.



## WE WELCOME OUR NEW PROGRAM DIRECTOR LORI NANCE

Lori Beer Nance is a native Texan who is thrilled about the opportunity to live, work, explore and discover life in the Pacific Northwest. Growing up in San Antonio, Texas Lori has a deep love of bright colors, tortillas and tamales. College took her to Austin College in Sherman, Texas where she majored in music. Sensing a call to ministry, Lori conversed with her pastor and followed that call to Austin Presbyterian Theological Seminary. As an Associate Pastor Lori has served churches in Tennessee and Texas, and comes to Menucha after serving as Chaplain and Program Director of Presbyterian Mo-Ranch Assembly in the Texas Hill Country. When Lori is not fussing over program details, she'll be found with her husband Aaron trying out his latest brew, reading, cooking up something yummy or playing some music (to her own amazement and amusement). We're grateful that Lori has joined us, and hope the next time you're at Menucha you'll stop by and say hello to her!



## ...AND SAY GOODBYE TO SCOTT CRANE



At our annual Staff Picnic in August, we thanked Scott Crane for 10 years of dedicated service as Menucha's Program Director. Scott planted trees here, literally (over 300!) and figuratively (establishing programs in music, art and faith), which will bless this place for many years to come. We bid him a fond farewell and all the best as he spends more time parenting, pastoring, and pursuing higher education. Godspeed, Scott!

## A NOTE FROM A WOMAN ON OUR MAILING LIST

Your upcoming Fundraising Dinner sounds like such a great event, and I'm so grateful for the difference your involvement is making! I, however, am at the later years and all my savings are now gone. But I have faith in the people who are young, strong and healthy to begin a cherished lifelong tradition, beginning as junior contributors. Best wishes!



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@MenuchaRetreat



## UPCOMING MENUCHA WINTER AND SPRING PROGRAMS

Register at [www.menucha.org/programs](http://www.menucha.org/programs)



**SCRAP & SEW RETREATS**  
November 4-6, 2016  
January 20-22, 2017  
May 12-14, 2017

Come enjoy the company of fellow crafters; bring something you love to do while we take care of the cooking and cleaning. Quilting, knitting, sewing, scrapbooking, digital scrapbooking (we have wi-fi) – come be creative! Can't come in January or May? We also have a December 1-3, 2017 retreat.

### TRANSITIONAL MINISTRY WORKSHOP

February 13-16, 2017

Workshop Leaders: Rev. Scott Lumsden, Rev. Heidi Husted Armstrong, and Rev. Eliana Maxim

Adapting to new realities requires more than just the skills of a good pastor. It takes courage, faith, awareness, knowledge, and a good strategy to guide people through the rough waters of change. Come and gain effective skills and practical wisdom to effectively lead a church to change, renew and grow.



**UKULELE BAND CAMP**  
March 27-31, 2017

Learn from James Hill, Kevin Carroll, Del Rey and Aaron Keim during four nights and three days of fun, instruction and music-making. Additional faculty include Nova Karina Devonie, Matt Weiner, and Artistic Director Marianne Brogan, Portland Ukulele Association. Our camp filled up in a hurry! If you didn't get registered in time, go to our website and sign up to be on our waiting list.

### NO STRESS RETREAT PLANNING WORKSHOP

October 29, 2016 • January 14, 2017 • March 4, 2017

A one-day Saturday workshop for leaders planning retreats at Menucha. The workshop is free for the first 20 participants and includes lunch. Join us for walking through how to budget, promote, and see to all the details of planning a retreat.



## OUR TOP 10 REASONS TO LOVE MENUCHA

Walt and Jean Meihoff

Honorary Chairs of our 14th Annual Fundraising Dinner



For those of you who are late night television watchers, you will remember David Letterman and his Top 10 Lists. We would like to share with you our **Top 10 Reasons to Love Menucha.**

10. The entrance road. After traveling a busy I-84 and Historic Columbia River Highway through Corbett, you turn off at the Menucha sign. Attitude mellowing occurs in the first 100 yards.
9. The grassy lawns that our children used to roll down with their friends.
8. Beautiful Menucha stays the same, but can change, too. An upgraded sewer system handles the crowds, a new roof keeps us warm and dry, and there is no upper bunk sleeping.
7. A staff that can solve every problem, and with a smile.
6. Spiritual corporate worship and places for personal meditation.
5. New discoveries around every corner: trails, orchards, kilns, the labyrinth...
4. You see your friends and buddies at Menucha.
3. Organized facilities and programs. First from Mac and Carolyn, and now from Spencer.
2. Best view of the spectacular Columbia River Gorge from anywhere at poolside.



And the number 1 reason to love Menucha:

1. Great, great food!