



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

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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 enrich lives through hospitality, learning, reflection and renewal.*

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

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

### 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.

### GREENING OF MENUCHA PROJECT UPDATE

Tim Kurkinen, Facility Operations Director

We are happy to say that phase one of our Greening Project, implementing our much anticipated lighting upgrades, has started. We are in the process of purchasing the classic "A" style LED bulbs (standard screw in light bulb) for our buildings, and have decided on a new fixture for our dining hall. The new fixture (pictured here) is an LED design which takes "A" style LED bulbs, and has a look and feel much closer to the time period of the original dining hall. The old chandelier style light fixtures used 200 watts per fixture; the new ones will use just 30 watts per fixture but produce roughly 20% more light and provide a surprisingly softer glow as well.



When all of the lights are installed in both dining rooms, we will reduce our energy consumption from 4000 watts to 1080 watts. In the main dining room alone, we will reduce our energy consumption from 2400 watts to 360 watts, an incredible savings that should lower our electricity bill significantly.

We are excited to finally begin the project, and can't wait to see how everything will come together. Thanks again to everyone who has supported this project!

### Congratulations, YouthBuild Vancouver!

Recently, we were delighted to host YouthBuild Vancouver. Twenty-four young adults came for two days to work on team building and individual resilience in a "mental toughness boot camp." The stakes were high for the participants: if they passed, they would be invited into a two-year program in which they would earn their GED, gain construction certifications and build a home.



First, they had to prove that they could stick with something, even when it was difficult, and could work cooperatively with others. All had past life situations which had prevented them from finishing high school, so this program could make a huge difference in their future prospects.

Before they departed, the YouthBuild participants stopped by our office to thank us in person. Many told us they had a life-changing experience here. A few days later, they learned that they all passed - all were invited to continue in YouthBuild! Menucha and Habitat for Humanity are among a group of community partners involved in this project. We look forward to having them back when they can put some of their new skills to work on some projects here at Menucha.





## BITS AND PIECES

### Spencer Parks, Menucha Executive Director

Normally I try and write an article that has only one main focus. This article will be an exception. There have been a number of things that have occurred since the last newsletter that deserve mention and I'm not sure there is a unifying theme (other than they are all, more or less, Menucha-related).

First, we have a new mission statement. Some months ago the Menucha Commission (the folks who make up our board) decided to reevaluate our mission statement. We had been using one for just over ten years and it was time to take a fresh look at who we are and what we do. It turns out that we've changed a good bit over that period of time. Most notably, we've begun to provide a lot of our own programming to the public. In the end it was decided that a new mission statement would help focus our efforts and would better describe ourselves to others. After a daylong work session back in December, a couple of months of contemplation and another group session at the Commission's annual retreat in February, we are proud to present our new mission statement:

***Enriching lives through hospitality, learning, reflection and renewal.***

On a very practical level this new mission statement won't affect guests that visit us. You'll still see and experience the same high level of hospitality and care to which you've grown accustomed. What it will do is help our staff and the folks who govern us plan more carefully and thoughtfully and give the people who award us grants a better idea of who we are. A plus for us all is that it's shorter and easier to remember.

Second, I'm heading back to Africa. (Actually, by the time most of you read this I will have come and gone.) I will be traveling with four other people from my congregation back to the school in Kamwenge, Uganda, where Sarah and I spent a month three years ago. I'm very excited about this trip as we've managed to raise enough money to fund over half of a duplex home for the married teachers the school employs. At present, they have no married teacher housing. Most of the teachers are either single (the majority) or married and visit their spouse on weekends (not the best of situations). These folks don't tend to become long-term teachers at the school. Housing for married teachers will give the school a much more stable teaching staff.

I'm also looking forward to seeing friends that I met three years back. Communication between here and there is poor at best. I'm not even sure who is still around. I do know that I will, once again, be working with my friend Rev. John Mulindabigwi, an Anglican Canon who is from Uganda. It will be nice to see John and his family again, as well as the teachers who are still at the school. I hope to be able to post reports to my blog while I'm in Africa (<https://menuchadirector.wordpress.com/>). Check it out to see how we did.

Finally, our Greening project is beginning to move forward in a very visible way. We'll be installing new lights in our dining area in the next few weeks. This will significantly cut our energy consumption. It will also give more light and will be more in keeping with the historic nature of Wright Hall. The lights are not the only upgrade to the dining area. We'll be adding more efficient windows and doors and additional insulation. We hope to have a warm dining area in the winter and a cooler one during the summer.

As I write this, there is a fellow measuring the buildings to give us an estimate on insulation. We hope to have the exterior walls in our historic buildings insulated within the next six months. This is going to make a huge difference in our energy bill, and you'll be more comfortable when you visit here as well.

All of these changes mean a better Menucha for you. We hope you'll be visiting us soon.



## REMEMBERING OUR FRIENDS

### JON CLEMENS

Our dear friend Dr. Jon K. Clemens passed away on January 7, 2015 in Camas, Washington at the age of 76. Jon was an active member of the First Presbyterian Church in Portland, singing bass in the choir, serving as an elder, and sitting on many committees including the Menucha Commission as Chair. Jon was an important part of his community serving on various boards, playing tennis and golf with friends, and inviting many to join him in his real passion, sailing, on his beloved Moonstruck. We enjoyed seeing Jon at Menucha; he always had a smile and a kind word for each of us. He will be dearly missed by everyone who had the privilege of knowing him.



A touching memorial service was held at First Presbyterian on January 25th which included tributes from colleagues, family and friends. The music was performed by the First Presbyterian Choir, which included many former choir members who returned to honor Jon.

Jon is survived by his wife Arlene; their three children Terri (Michael) Coar, Gina (Todd) Novak, Steven (Maria) Clemens; four grandchildren Evan Coar, Marisol Clemens, Trevor Coar and Andrés Clemens; and four siblings Paul, Ed, Becky, and Mary. He was preceded in death by his father Paul, mother Mary, and two siblings Sylvia and Phil.



### DAVE MESIROW

Menucha lost a dear and devoted friend on November 21, 2014. Dave Mesirow volunteered at Menucha for eight years. After a brief time digging drain field ditches and pruning forays, he adopted the rockery as his special focus. His vision of the rockery led to the rediscovery of the alpine steps and the pathways of the stroll garden above the upper rockery, which had been covered in soil after 60 years of leaf litter build up.

Dave donated shrubs and trees for the upper beds, replacing what had been at one time just ivy. Part of Dave's genius was relocating old parts of the garden, like the daffodils in the upper woodlands area to the lower garden area, making them more visible from the roadway.

Thanks to the thoughtfulness of Dave's family and friends, money is available to help design and install handrails for the rockery steps to make access to the rock garden safer. In his honor this fall, 100 daffodil bulbs will be planted in the upper rockery beds. As the bulbs bloom it will be a beautiful reminder of Dave. When the bulbs need separating and replanting in a few years, it will be a wonderful opportunity for fellowship with other volunteers. Thus, Dave's vision will continue.

Dave is survived by his loving wife Margaret; daughter Catherine; son Nicholas; daughter-in-law Sharnel; grandsons Navin and Suren; sister Louise; and hundreds of friends and students whose lives he touched and changed forever.





## MARK YOUR CALENDARS and SAVE THE DATES!

### 8th ANNUAL INTERNATIONAL CROQUET TOURNAMENT and LAWN PARTY AT MENUCHA

Saturday, July 18th 9:30 am - 4:00 pm  
Ticket price: \$40 participants, \$15 spectators

If you like to play croquet, or simply enjoy watching the game, we invite you to Menucha for our 8th Annual Croquet Tournament this summer! Will this be the year we engrave your name on the winner's trophy?

We begin the morning with pastries, coffee and juice on the Wright Hall terrace—a great way to start off your day! Your ticket price also includes a delicious lunch served by the pool overlooking the spectacular Columbia River Gorge.

The tournament is fun for all ages, with friendly competition, live bluegrass music, and door prizes for the young and the young at heart. Again this year we plan to have a small silent auction with a variety of items.

We invite you to come as a participant (play solo or in pairs) or join us as a spectator cheering on your favorite players. If you'd like, wear your croquet whites and fancy hats and compete for the highly coveted Best Dressed for Croquet award!

Tickets will go on sale later this spring. We hope to see you on July 18th.



### 13th ANNUAL MENUCHA FUNDRAISING DINNER presented by the Friends of Menucha Foundation SUNDAY, SEPTEMBER 13th 5:30 pm in WRIGHT HALL

The Friends of Menucha Foundation invites you to join us as we support Menucha and celebrate what this wonderful place in the Columbia River Gorge offers to nonprofit organizations, individuals and families.



Photo by Amanda Thompson, A.R.T. Photography

If you have attended this event in the past, you know what fun it is! As guests enter Wright Hall, they immediately notice that the Great Hall has been transformed! Wine and hors d'oeuvres are served on the terrace overlooking the beautiful Columbia River Gorge. The dinner, prepared by the talented Menucha kitchen staff, is always delicious and beautifully presented.

The highlight of the evening centers around Menucha, and why individuals, families and communities need Menucha, and the services we provide, today and in the months and years to come. The monies we raise at this year's dinner for the "Greening of Menucha" will help us become as energy efficient as possible and help to make our buildings more comfortable for our guests.

Tickets for table sponsorships and individual seats will go on sale mid-summer. We would love to have you join us for this special evening of celebration and support!



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

Doug Lang, Food Service Manager

### GREEN TEA CAKE—Makes a 2 layer cake

#### CAKE

2 cups all purpose flour	2 cups canola or olive oil
2 cups cake flour	6 large eggs
2 teaspoons baking soda	2 cups Greek yogurt
2 teaspoons sea salt	1 teaspoon vanilla extract
¼ cup iced green tea mix	½ cup crystal ginger, chopped
¼ cup matcha (green tea powder)	2 teaspoons poppy seeds
2 ½ cups granulated sugar	



Preheat oven to 350°. Prepare two 10" pans with parchment paper and spray well. Sift together flours, baking soda, salt and the two types of green tea. Beat together sugar, oil and eggs in mixer with a whisk attachment. On low speed, alternately add yogurt and dry mix in small amounts. Scrape bowl down. Increase speed to medium and mix for 2 minutes. Pour into pans and spread evenly. Bake for 20-25 minutes until pick comes out clean. Allow to cool and remove from pans. Ice with cream cheese icing. Score, cut and sprinkle with crystal ginger and poppy seeds.

#### CREAM CHEESE ICING—makes 2 ¼ cups

1 cup powdered sugar	½ cup butter, unsalted
¾ cup cream cheese	1 teaspoon pure vanilla extract

Cream butter and cream cheese with paddle. Scrape down bowl and paddle and mix until free of any lumps. Add sugar and whip until smooth. Add vanilla, scrape bowl again and rewhip until light and fluffy.



Please join us for our annual EASTER SUNRISE SERVICE at MENUCHA Sunday, April 5 at 6:30 a.m.

All are welcome!

We invite you to gather with us as we celebrate our Lord's resurrection and new life! The service will be held in Wright Hall, with coffee and pastries served after the service.

38711 E. Historic Columbia River Hwy, Corbett • 503-695-2243  
Sponsored by Menucha and East Multnomah County Presbyterian Churches

Robert DeGraff photo, used with permission



## MENUCHA PROGRAMS—SPRING 2015

### Scott Crane, Program Director

We invite you to join us for one of our exciting offerings. More are scheduled throughout the year, so stay tuned to our website for a complete listing. Second quarter programs are listed below:

### CRAFT AND SEW RETREAT May 8 – 9 or 10 , 2015

#### WHAT IT'S ALL ABOUT:

Join fellow quilters, scrapbookers, knitters, crocheters, finger weavers, or whatever your creative endeavor is for a great weekend away to be together. Overnight accommodations and craft space in Ballard Hall.

- Relax and let Menucha's staff take care of all the cooking and cleaning.
- Focus on doing something you love: sewing, creating albums or other crafts that remind everyone who sees them of life's little blessings.
- Option to stay a 2nd night and depart before lunch on Mother's Day.

Bring your sister. Bring a friend. Bring your mother or your daughter and start a tradition you will never forget. There will be a swap table for supplies in addition to a quick "make and take" lesson from the host for the weekend. Digital scrap bookers: complimentary Wifi is available; however please consider uploading your digital photos ahead of time since multiple mass uploads over our system can slow things down quite a bit. Your host for weekend is Gail Heibert. Online registration available.

### COLUMBIA RIVER GORGE DULCIMER FESTIVAL May 28 – 31, 2015

#### WHAT IT'S ALL ABOUT:

The Sixth Annual Columbia River Gorge Mountain Dulcimer Festival offers you the chance to play music you love, learn from top-notch instructors, relax and enjoy the view. This year's instructors include artistic director Janita Baker, Bing Futch (*shown in photo*), and Aubrey Atwater. Online registration available.



## ONLINE REGISTRATION AVAILABLE

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

### LOOKING AHEAD TO THE FALL: EXECUTIVE CERTIFICATE IN RELIGIOUS FUNDRAISING OCTOBER 26-29, 2015



#### WHAT IT'S ALL ABOUT:

Clergy and leaders responsible for fundraising in any religious setting should attend this top-of-the-line training from the renowned Lake Institute on Faith & Giving at the Indiana University Lilly Family School of Philanthropy. This intensive 4-day program provides the research, tools, and training to meet the growing needs of religious leaders to inspire and transform philanthropic giving within their congregation and community. Online registration is open. Space is limited to 25 participants. First 12 to register receive \$150 off of tuition.



### BLUES IN THE GORGE Sept. 30 - Oct. 4, 2015

#### INSTRUCTORS:

- Pat Donohue
- Mary Flower
- Scott Ainslie
- Eleanor Ellis
- Jerron "Blind Boy" Paxton

#### WHAT IT'S ALL ABOUT:

Watch, listen, and learn up close from a few of the best musicians around for five days/four nights. Space is limited to only 54 participants to ensure plenty of instructor attention for everyone.

Artistic Director and instructor Mary Flower is renowned for her personal vision of roots music that blends ragtime, acoustic blues and folk. She has invited an outstanding team of faculty for this year's event: Grammy Award winner Pat Donahue, international blues social activist Scott Ainslie, East Coast legend Eleanor Ellis, and Jerron "Blind Boy" Paxton, the Artistic Director for the Port Townsend Blues Festival. Online registration will open on May 1st.