



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

ADDRESS SERVICE REQUESTED

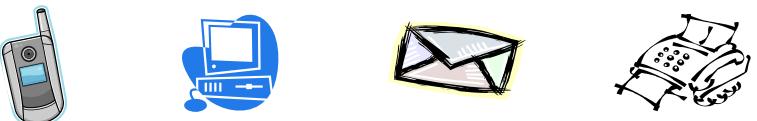
NON-PROFIT ORG
U.S. POSTAGE PAID
PERMIT NO. 323
VANCOUVER, WA

MENUCHA . . . Sacred Space, Purposeful Work

CONTACT INFORMATION

You may join our mailing list or update the information we have for you by returning this form to us, or contacting us:

PHONE 503-695-2243
FAX 503-695-2223
EMAIL 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

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.

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.

MENUCHA
Sacred Space - Purposeful Work

RAISE THE ROOF



ORIGINAL WRIGHT HALL CONSTRUCTION

CELEBRATING THE 60TH ANNIVERSARY OF MENUCHA RETREAT & CONFERENCE CENTER

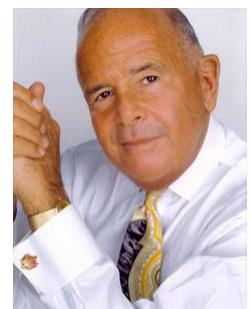
SUNDAY SEPTEMBER 12TH, 2010 AT 5:30PM
IN WRIGHT HALL WITH GUEST SPEAKER GERRY FRANK
\$100 PER TICKET OR \$700 FOR A TABLE OF EIGHT
YOUR TICKET WILL INCLUDE WINE, HORS D'OEUVRES & DINNER

THE FRIENDS OF MENUCHA FOUNDATION INVITES YOU TO "RAISE THE ROOF!!"
at our 8th Annual Fundraising Dinner
Sunday September 12, 2010
5:30 pm in Wright Hall

On June 30, 1950, First Presbyterian Church purchased Menucha, to be used as a place for church camps, conferences and retreats. One of the ways we are celebrating our 60th anniversary is to raise the monies needed to replace the roof on our beloved Wright Hall, and make essential repairs that will allow us to provide sacred space and sheltering facilities for many more years.

Our distinguished speaker at this year's dinner will be Gerry Frank.

His great uncle, Julius L. Meier, built Menucha as an estate for his family. Gerry, president of Gerry's Frankly Speaking Inc., is a fourth-generation Oregonian. He has long-established political and business careers in Oregon, as former Gov.



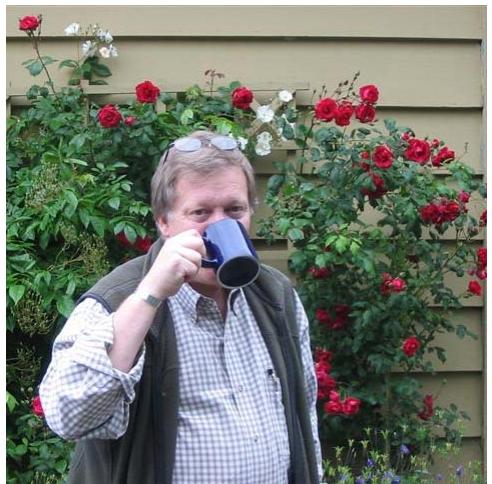
Mark Hatfield's chief of staff for 20 years, vice president of the family-owned Meier & Frank Co. and co-owner of Gerry Frank's Konditorei in Salem. Recently he chaired the construction of the Salvation Army Kroc Community Center in Salem. We are delighted that Gerry will be joining us!

**Table sponsorships: \$700 for a table of 8
Individual tickets: \$100**

Beat the rush—reserve your table now!
Call Menucha at 503-695-2243.

Individual tickets will go on sale on August 1st.

We invite you to join us for an evening of wine, hors d'oeuvres, dinner and celebration!



COFFEE CUPS AND PEOPLE

Spencer Parks, Menucha Executive Director

I love coffee. From the first time I remember tasting it (at the tender young age of about 5) I fell in love with it. Coffee was considered a treat while I was living at home, so my parents did not serve it to me often, but when I went away to college I found that I could have it any time I pleased. Since then I have been a true coffee addict. Working at camp, retreat and conference centers for over 30 years has fed that addiction. Coffee is the one thing that is readily available at almost any time of the day or night, so the next time you visit Menucha, I will, most likely, have a cup in hand.

There has been a long standing tradition of folks donating their old coffee mugs to Menucha. We scatter them around the different buildings. They advertise banks and real estate agencies. They celebrate weddings, anniversaries, and birthdays. They commemorate twin conventions, business openings and a host of other events. Some have the names of their former owners emblazoned on the side; others are rather mundane, ordinary, run-of-the-mill coffee cups. The only thing they have in common is the fact that there are very seldom two alike. It is this abundant diversity that I really love.

My first official act each morning is to get a cup of coffee. I have found that I take much care in choosing my mug. You see, true coffee addicts choose their cups much like a golfer chooses the correct club. Choose a cup too large....you won't get through the entire cup before the coffee goes cold. Choose one with the handle too close to the cup....you burn your knuckles. There is the added bonus of choosing one that matches your mood and hopes for the day—do I feel innovative like Sharp Labs or adventurous like the Bass Pro Shops?

But as pleasant an exercise as this is, there really is only one reason for a coffee cup and that is to hold coffee. One of the saddest sights, at least for me, is an empty coffee cup. It is a lonely sort of thing. I suppose you could put something other than coffee in it, but it just doesn't feel right when you drink Coke out of a coffee cup. A full coffee cup is never alone. There is something about a full coffee cup that is friendly and inviting. I guess that it has something to do with the coffee cup performing its function well. A coffee cup is, after all, incomplete without the coffee. It takes both to make a perfect match. And no matter what mug you choose, it's always better full of coffee.

We see an abundant diversity of guests here at Menucha. It is one of the things I like best about working here. The only thing they have in common is there are no two alike. Our job is to replenish these precious vessels, no matter what shape in which they come to us, with the best we have to offer. We don't want people to leave here half empty, but full to brimming. We want to help folks feel complete and restored.

You see, the stuff that happens on the inside of people is just as important (perhaps even more so) as what happens on the surface. We think by visiting us and attending to what truly matters to you, you will leave a much better, calmer, more energized person than when you arrived. We're out to improve the world, and we'll do it one person at a time.

So come visit us for a couple of days. Maybe we can even share a cup of coffee.

COME SEE WHAT'S NEW IN THE MENUCHA GIFT SHOP

Victoria House, our new volunteer Gift Shop Coordinator, has been busy stocking our gift shop, getting ready for the busy summer months. Many of the new items she has added are from local vendors, and include:

- Travel Bibles
- Labyrinth medallion necklaces in silver, copper or gold
- Spiritual and healing topic books
- "Oregon Stone" medallion necklaces
- Menucha-logo sweatshirts in 7 colors
- Menucha-logo aprons for "purposeful work"
- Menucha-logo ball caps in 4 colors
- Quilter's hand cream
- "Lewis and Clark balm" with authentic ingredients
- "Dead Sea" mineral bath salts, lavender scent
- All-natural "Skin Repair" lotion in lavender or raspberry-rose
- Healthy snacks of Gorge Apple Bars, Gorge Pear-Blueberry Bars and trail mix
- Equal Exchange coffees, teas and organic dark chocolate bars



In addition, we carry jewelry, note cards, pottery, photography and sweaters from local artisans. You will also find jars of homemade Menucha jam, local honey, candy bars, mints and snacks, and an array of toiletries that you may have forgotten to bring with you.

We're adding more all the time, so plan to stop by when you're here!



CONGRATULATIONS!

Alex Merrill, a junior at St. Mary's Academy, won an Honorable Mention in the Congressional Art Competition for Rep. David Wu's first district.

Alex's photo, *Menucha*, is of the reflection of fish in one of our tranquil upper rockery ponds.

Alex attends First Presbyterian Church; her parents are Erich and Laura Merrill. Erich is on the Board of the Friends of Menucha Foundation and the Menucha Commission.

Congratulations, Alex! We are so proud to have you as part of the Menucha family!





THE COOKTOP A Favorite Recipe from the Menucha Kitchen—Enjoy!



PEACH COBBLER (Home Recipe) - Serves 6

Preheat oven to 350°. Grease an 8" x 8" glass or metal baking dish.

Filling:

8 cups sliced peaches (frozen or fresh) (a combo of peaches and blueberries is good)	1/4 cup brown sugar
1 teaspoon lemon juice	1/4 teaspoon cinnamon
1/4 cup granulated sugar	Dash nutmeg
	1 Tablespoon cornstarch

Toss peaches with lemon juice. In small bowl, combine all dry ingredients. Mix dry ingredients with peaches and toss well to combine. Place in baking dish. Bake for 10 minutes. Remove from oven and stir well. Bake for 10 additional minutes. Remove from oven and stir well. If using frozen peaches you may need to bake in additional 5 minute increments until filling is very hot.

Topping:

3/4 cup all-purpose flour	1/4 teaspoon salt (rounded)
3 tablespoons granulated sugar	4 1/2 tablespoons chilled, unsalted butter, cut into small pieces
3 tablespoons brown sugar	
3/4 teaspoon baking powder	3 tablespoons boiling water

Combine dry ingredients with whisk in medium bowl. Blend in butter with pastry cutter, knife or fingers until mixture resembles coarse meal. Stir in water until just combined. Do not over mix. Use spoon or small ice cream scoop to drop topping over HOT peaches.

Sprinkle entire cobbler with a mixture of 2 teaspoons sugar and 1/4 teaspoon cinnamon.

Bake for 30 minutes. Check to see if top is browning too much; cover with foil if it is. Bake for an additional 10 minutes, then check to see if topping is done by lifting a piece up off the peaches with a fork. If topping is doughy, bake in additional 5 minute increments until done.

Let stand at least 30 minutes before serving. Excellent with vanilla ice cream or whipped cream.

THE ONGOING BATTLE WITH GARLIC MUSTARD

Lynn Gibbons, Asst. Maintenance Supervisor at Menucha

In our continued effort against the dreaded garlic mustard, we received a \$3000 grant from East Multnomah Soil and Water Conservation District (EMSWCD) to participate in an experimental program in an attempt to control this pesky plant. We have used the monies to hire Industrial Weed Control for two days to spray large areas of infestation, and have logged more than 500 volunteer hours to pull more than 300 garbage bags full of mustard garlic plants.

The landscaped areas of Menucha are well controlled, and the monocultures (areas mostly covered with garlic mustard) are easily addressed. The woodland areas below Menucha are difficult to control because they are mixed with native plants. The infestation has covered the cliff face below Menucha and is visible from the freeway. Large areas below the rock face along the railroad tracks have turned into monocultures, and some have reached the freeway.

Menucha hosted a community forum in April to address mustard garlic control and eradication with EMSWCD representatives. EMSWCD works on containment at the outer edges of the invasion, and local residents have been battling the weed in hand-to-hand combat.



The Friends of Menucha Foundation invites you to the 3rd ANNUAL MENUCHA INTERNATIONAL CROQUET TOURNAMENT and LAWN PARTY at Menucha

Saturday, July 17 9:30 am—3:30 pm

Tickets: \$35 for participants, \$10 for spectators • Children 6 and under are free

Our annual croquet tournament is fun for the entire family! Your ticket price includes:



- Friendly competition—all skill levels welcome
- Music throughout the day
- Coffee, juice and pastries during registration
- Fun door prizes, with special door prizes just for the kids
- Barbecue lunch prepared by the Menucha staff and served by the pool overlooking the spectacular Columbia Gorge

Come as a participant and join reigning champion Joe Whittington as he defends his title, or bring a lawn chair and join us as a spectator to cheer on your favorite player. Wear your croquet whites and fancy hats if you'd like, or just come as you are. Maybe yours will be the next name engraved on the trophy!

TICKETS ARE ON SALE NOW!

Call the Menucha Office
for details—503-695-2243

Proceeds from this event,
and the funds raised at this
event, will go towards our
Raise the Roof!! Campaign to
put a new roof on Wright Hall.

Sponsored by:



LEAMY printing & design



Received from a group after their week-long retreat at Menucha:

"Thank you for the hospitality you extended to us when we were with you in April. The grounds nourished our souls and the delicious food, especially the bread, nourished our bodies."



CELEBRATING OUR 60th ANNIVERSARY—FROM THE ARCHIVES



USE OF MENUCHA JUSTIFIES FONDEST HOPES

One year ago, First Church was in the process of purchasing the Julius Meier Estate, Menucha, for a program of camps, conferences, and retreats. The success of this venture, both in spiritual advance and from a business standpoint, is very apparent. Its use has justified the fondest hopes of those who saw the possibilities of such a program for First Church.

It therefore seems desirable to report to the congregation regarding the use of the property since its purchase last June 30. This use has fallen into two classes: the first being the program for individual members in the form of picnics, recreation, and devotional services as was held last summer. The second and primary use of the property has been for a program of conferences and retreats. Except for the summer months, this takes the form of meetings and retreats of one, two, three or four days, for from 20 to 150 persons. The first of these was held last September, by the Lewis and Clark College faculty, after improvement of the property to feed and house this number. To date, 46 major retreats have been held, composed of 21 from First Church individually, 6 in cooperation with denomination and interdenominational groups, and 18 from other churches and religious organizations.

The demand for use of Menucha by other than First Church groups has been large, and consequently it has been necessary to plan our own activities well in advance. Income from all such use is necessary not only to pay costs incurred in the individual conferences, but also to pay fixed charges which approximate \$15,000 annually.

Already, Menucha is scheduled for each weekend through November and for numerous weekdays in the Spring and Fall. The summer program consists of constant use during June, July and August, a portion being Presbytery Conferences which First Church young people will attend. A survey of the anticipated use and costs indicate that 1951 operation will be on a favorable financial basis, with a minimum operating deficit, as was originally contemplated.

Administration of the property has been under the direction of an executive committee, appointed by the Session and Trustees with various sub-committees. Mrs. Hilda Granberg was hired last October as cook-housekeeper, and now lives at Menucha. The caretaker also lives on the property.

A \$45,000 mortgage was incurred when the property was purchased, which as so far been reduced \$3,000 by monthly payments. Pledges receivable before December of 1952 now total \$25,000—indicating that the \$72,000 in total pledges has been somewhat behind the anticipated \$90,000 total costs of purchasing and equipping the property. All operations have been on a cash basis, improvements being made only as cash was available.

It is interesting to compare actual costs with the promotional figures estimated a year ago. In the case of fuel oil, for example, a cost of \$800 per year was estimated. By June, the cost for one year will actually be about \$780. In no cases have there been wide variations from original estimates.

Menucha has been so successful that it now appears wise to increase accommodations and equipment beyond the 120 persons capacity planned last year. Such additions are being made within the present buildings and within the funds available. All signs so far point to an even more successful future.



GEARING UP FOR THE REST OF THE YEAR

from the desk of Scott Crane, Menucha Program Director



We are pleased to report our most popular Menucha program so far this year has been the highly successful Columbia Gorge Dulcimer Festival. We welcomed Mountain Dulcimer students from all over the Pacific Northwest and four instructors (two on national circuit!) to Menucha. We were fortunate to attract national performers Lance Frodsham (with performance partner Sylvia Hackathorne) and Robert Force as performer-instructors for the weekend, along with Sally Smith and John Bole as additional workshop instructors.

We anticipate an even greater event next year with expanded workshop offerings and additional instruments from the dulcimer family joining us.



JUST AROUND THE CORNER:

JULY 3-5 FOURTH OF JULY FAMILY FUN RETREAT

Join us for the Corbett Fourth of July Fun Festival—a total community event! Start your day with a little exercise in the new running races, listen to the rumble of the hot rods in the five and a half mile long parade full of old-fashioned candy tossing. Play all day in the Fun Zone. Then stay into the evening, enjoy dinner and the great music of The Kooltones and Johnny Limbo and the Lugnuts, and top it all off with a breathtaking fireworks display. Small town style, BIG celebration!



SEPTEMBER 1-3 2010 PAUL S. WRIGHT LECTURE SERIES

Join us for the 2010 Paul S. Wright Lecture Series. Dr. Rodger Nishioka, Associate Professor of Christian Education at Columbia Theological Seminary, will lead an engaging discussion about doing ministry in the 21st century. At the cutting edge of young adult ministries and Christian Education for the last decade, Dr. Nishioka has been a high-demand speaker all over the country at some of the most prestigious conference gatherings. For this event he writes, "...it is worth noting that there appears to be a growing consensus among church historians that we are on the cusp of a new age of Christendom. Together, we will explore what this new age might look like." Come meet the challenges that confront us!

OCTOBER 25-27

FALL CANCER RETREAT FOR WOMEN

Look for more information in our fall newsletter



NOVEMBER 8-11

FALL SILENT RETREAT

Look for more information in our fall newsletter