



Menucha Retreat & Conference Center
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Corbett, OR 97019

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"IF THESE WALLS COULD TALK"
13th ANNUAL MENUCHA FUNDRAISING DINNER
 presented by the Friends of Menucha Foundation
SUNDAY, SEPTEMBER 13th 5:30 pm in WRIGHT HALL

Tickets: \$100 per person or \$700 for a table of 8

Honorary Chairs: Merritt & Carolyn McCall Special Guest Speaker: David Leatherwood

If you have attended this event in the past, you know what fun it is! As guests enter Wright Hall, they notice that the Great Hall has been transformed! The evening begins with wine, hors d'oeuvres, champagne and live music on the terrace overlooking the beautiful Columbia River Gorge. You'll join old friends and new friends in the elegant Great Hall to enjoy an amazing four-course dinner prepared by Menucha's talented kitchen staff. 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 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.



Merritt (Mac) and Carolyn have been actively involved in Menucha for many years. They first attended Menucha as the only "non-FPC" participants in a Labor Day Family Camp. In 1974 they moved to Menucha as staff members, where they lived and worked until their retirement in 2004. Mac became Administrator and Carolyn Assistant Administrator in 1977. Their goal was to express God's love to guests through the beauty of Menucha, the facility's support of the groups attending, and through the quality of relationships between the staff and the guests. They were, and are, deeply appreciative of the ministry FPC provides through Menucha and they felt privileged to be involved in that work. During their tenure much renovation and rebuilding was accomplished, several new buildings were built, and many new persons and groups established long-term relationships with Menucha. Their children (David and Katherine) grew up at Menucha, becoming responsible teenagers who worked on staff before

going off to college. Mac and Carolyn are still very interested in Menucha, and strongly support the upgrading and "greening" which continues to this day.

David has been coming to Menucha since 1974 after marrying into the FPC family by way of Janet. He has served on the Menucha Commission and is currently assisting Menucha with energy conservation. David has over 40 years of experience in both the technical and managerial side of electrical power engineering, fiber and wireless communications. He is now a Certified Energy Manager and Auditor, and heads IntelPoint LLC, an energy engineering and network communications consulting company. He teaches building science and energy conservation classes to students needing Building Performance Certification in the West Coast region for Everblue Technical Institute. He is a member of ASHRAE and Illumination Engineering Society.



Tickets for table sponsorships and individual seats will go on sale Sunday, July 26th. We would love to have you join us for this special evening of celebration and support!

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

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.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.



LIFE-LONG LEARNING

Spencer Parks, Menucha Executive Director

I use to call myself a “piddler,” but a few years ago a friend of mine urged me to use a different phrase. She suggested that I call myself a “sampler.” I’m a pretty curious person by nature so I love to learn new things. I’ve been this way most of my adult life, which means that I started sampling well before the internet was the force it is today. Back then my normal sequence of events went something like this:



- Pick a topic (this one isn’t as tricky as you might think...it was whatever caught my attention at the time).
- Go to the library and check out books on the topic.
- Go to a newsstand and buy magazines on the topic.
- Write off for free stuff found in the magazines (you’d be amazed what you learn from catalogs).
- See if you can put what you’ve learned into something tangible (make something, use something, do something, etc.).

I’d normally spend about six weeks bingeing on any one topic. I must confess, the topics were (and still are, for that matter) really wide ranging, from paper airplanes to astronomy, from falconry to retriever field trial training. Some of the things I’ve learned I still enjoy (I love to make and fly kites). Others I’ve set aside (hot air ballooning fell under this category). The internet has made sampling a lot easier. I no longer visit newsstands for magazines but search blogs, help lines, informational and company web sites. I still write off for catalogs, but don’t have to spend the time hunting down an envelope or stamp...email is great. I don’t even have to go to the library, but can search the stacks on my home computer.

The information overload most folks experience has really been a boon to us samplers. As I’ve grown older I’ve been able to add one more item to how I immerse myself in a topic: real classroom instruction. I love treating myself to creative interaction with knowledgeable instructors. Cheese making workshops, beekeeping seminars, cake decorating classes, ballroom dancing lessons...they all have been just plain fun. In April, I spent a week in Moses Lake, Washington taking a sheep shearing class. Our ever-changing language has created a new term for folks like me that I’m going to embrace: “lifelong learner.” That’s much classier than my roots as a piddler! Some of the stuff I learn I do so because of necessity, but my greatest joy comes from learning things that are just for me.

Menucha offers a wide range of learning experiences. This fall we’ve got Grammy award-winning musicians, Ivy League caliber fundraising professionals, and a seminary president coming to teach in addition to a completely open crafting weekend. Any of them would be a chance to immerse yourself into something new, challenging, rewarding...and just plain fun. You get an opportunity to meet new people, eat great food, and stay at one of the most beautiful places in the world. Treat yourself; indulge your inner lifelong learner and sign up for one of our programs. We offer world-class instruction at an incredible location. Hope to see you here soon.



GREENING UPDATE—Tim Kurkinen, Facility Operations Director

The Energy Trust of Oregon likes what we are doing at Menucha and has agreed to help us with the Greening by giving us incentives for our LED upgrades! We are very excited by this, as it will help us to go further and do more with the project. We are currently in the process of submitting a list of replacement bulbs for the four historic buildings (Wright, Ballard, Boyd and Bowman/Greenhouse), which totals about 500 standard “A” style bulbs alone.

In addition, we have purchased the remaining light fixtures for the dining hall. We included enough fixtures to replace the large glass globes in Ballard and the Greenhouse as well, which are currently using 200 watt incandescent bulbs. The fixtures will reduce our energy usage dramatically, while enhancing the light coverage and the aesthetic of these frequented spaces.

Thank you to everyone for all your support and diligence—together we’re making it happen!



FPC MEMORIAL DAY WORK WEEKEND

Thank you to everyone who attended the Memorial Day Work Weekend, and for all your hard work and tasks accomplished at Menucha. You have helped us to provide a more beautiful, warm, welcoming, energy-efficient and safe place to carry on our mission.

What a difference from beginning to end: a well-stocked woodpile, trails cleared, bridge repaired, flowerbeds and areas planted and weeded, light fixtures in dining room replaced with large, bright energy-efficient ones, lawns mowed, ponds cleaned out, and pool bathroom floors painted.

We are grateful to David and Kathy Hall for all their work coordinating this year’s work party.



THE COOKTOP—a favorite recipe from the Menucha Kitchen

Doug Lang, Food Service Manager

GREEN PAPAYA SALAD—serves 10

2 pounds green papayas, peeled, seeded and cut into ¼ " slices
 10 oz. Daikon radish, peeled and cut into ⅛" slices
 10 oz. carrots, peeled and cut into ⅛" slices

½ cup Thai basil, chopped
 ¼ cup cilantro, finely chopped
 ¼ cup fresh mint
 ¼ cup fresh chives



DRESSING:

5 oz. rice wine vinegar
 ¼ cup granulated sugar
 2 tablespoons tamari (gluten free soy sauce)
 1 tablespoon fish sauce
 1 tablespoon ginger root, peeled and finely grated

1 tablespoon garlic, finely chopped
 1 lime, zested and juiced
 2 teaspoons lemongrass, finely shaved
 1 teaspoon Chinese chili paste

Dissolve sugar in vinegar. Add remaining dressing ingredients. Taste and adjust flavor if necessary. Mix papaya, daikon and carrot in large bowl with the fresh herbs. Mix dressing well and pour over salad. Mix lightly, being careful not to break up papaya slices. Carefully transfer to serving bowl. Garnish with whole sprigs of cilantro.



THANK YOU!

Jon Clemens served as Menucha Commission Chair for six years, giving countless hours to managing and improving our center. When he died in January 2015, his family suggested Menucha as one of several places to which friends could send donations in Jon's memory.

We are so grateful to Jon's friends and family for donations which totaled \$2,375. This enabled us to purchase and install a new gas fireplace in Creevey Commons. The new unit is much more energy efficient than the one it replaced and has the option of adding heat to the room.

Since many important conversations, songs, prayers and thoughts happen when people gather around a fire, this seems a fitting tribute to a man who cared so much about this place, and the people who gather here.



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

(includes pastries and coffee on arrival, lunch, live music and door prize drawing)



If you like to play croquet, or simply enjoy watching the game, we invite you to our 8th Annual Croquet Tournament this summer! Wouldn't it be nice to see your name engraved on one of our trophies?

We begin the morning with pastries, coffee and juice on the Wright Hall terrace. Teams are assigned, and play begins! Our Menucha staff will prepare 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 by The Loafers, and door prizes for the young and the young at heart. We've also planned some fun games throughout the day, with more chances to win a prize! Plan to stay and cheer on those who make it to the championship round!

Again this year we will have a small silent auction. We're collecting a variety of fun items, gift baskets and experiences. Plan to come and bid! (We accept cash, checks, and credit cards.)

We invite you to come as a participant (play solo or in pairs as a team) 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 are on sale now! Go to our website and click on the "Events" tab, or give us a call at 503-695-2243.

We hope you'll plan to join us on July 18th!



 Like us on Facebook
 Menucha.Retreat.Center

 Follow us on Twitter
 @MenuchaRetreat



MENUCHA PROGRAMS—SUMMER 2015

Scott Crane, Program Director



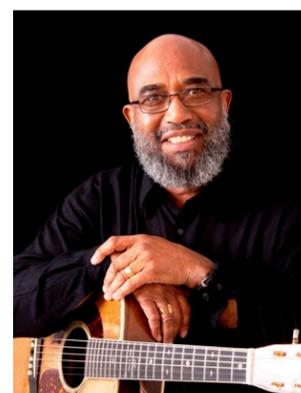
Pat Donohue

BLUES IN THE GORGE

September 30- October 4, 2015

Instructors: Pat Donohue, Josh White Jr., Mary Flower, Scott Ainslie, & Eleanor Ellis

Grammy winner Pat Donohue and Tony Winner/Grammy nominee Josh White, Jr., headline our 2nd Annual Blues in the Gorge guitar camp! When you add our other three instructors – Mary Flower, Scott Ainslie and Eleanor Ellis – this newsletter doesn't have room for all of the awards they've received!



Josh White, Jr.

See our website for lots more information. Don't miss your chance to learn the blues up close with these five extraordinary musicians. Registration is open.

WRIGHT LECTURE SERIES

The Cultural Shape of Faith:
How Culture Shapes Biblical Understanding
October 11-13, 2015

Guest Lecturer: Brian Blount

This series of conversations will look at the role our social location and social identity play in shaping our understanding of New Testament texts. Because our context and our identity shape how we understand the texts, we can also say that our context and identity shape, to a very large degree, our understanding of faith. Professor Brian Blount is President of Union Presbyterian Seminary. Registration is open.



FALL WATERCOLOR WORKSHOP

Margaret Godfrey's *The Bridge Between Abstract and Realism* October 18-22, 2015

Margaret's art begins with an idea, which she combines with an intuitive approach she describes as "creating and solving problems." Her fearless approach to the creation of a painting will help students let go, loosen up, and stop worrying about the rules. Registration is open.



ONLINE REGISTRATION AVAILABLE

www.menucha.org/programs

EXECUTIVE CERTIFICATE IN RELIGIOUS FUNDRAISING

Offered in partnership with Lake Institute on Faith and Giving at the Indiana University Lilly Family School of Philanthropy

October 26-29, 2015 with arrival Sunday, October 25



The Executive Certificate in Religious Fundraising (ECRF) is a four-day intensive program with a practical application project, offered specifically for leaders in churches, nonprofits, and religious social service organizations. The Executive Certificate in Religious Fundraising 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. Space is limited to 25 participants. Registration is open.

Benefits of ECRF training: Participants will gain an understanding of cultural, organizational and philanthropic practices unique to religious institutions. In addition, participants will gain skills for communicating effectively with donors motivated by spiritual and religious values, in order to encourage them to experience the joy of generous giving.



SCRAP AND SEW RETREAT

October 30 - November 1, 2015

Join fellow scrapbookers, quilters, knitters, crocheters, finger weavers, or whatever your creative endeavor is for a great weekend away to be together.

Relax and let Menucha's staff take care of the cooking and cleaning. Focus on doing something you love: sewing, creating albums, making cards or other crafts that remind everyone who sees them of life's little blessings.

Digital scrapbookers: 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. Knitters and crocheters: Sit before the fire and let the conversation wrap around you as your endeavors take shape.

There will be a swap table for supplies in addition to a quick "make and take" lesson from host Carla Nielsen for the weekend.

Registration opens June 17.