



MENUCHA

Sacred Space - Purposeful Work

The Menucha Meander

SECOND ANNUAL PAUL S. WRIGHT SEMINAR for CHURCH LEADERS "Funding Your Congregation's Mission: The Continuing Challenge!" January 31—February 3, 2006 at Menucha Rev. Richard A. Craft, Seminar Leader

Each year congregations confront the challenge of how best to fund the church's life and mission. Christian financial stewardship, though, is more than a campaign, more than a program; it is part of one's whole-life response to God's grace and mercy poured out upon us in Jesus Christ. Richard H. (Dick) Craft, Associate for Stewardship Education, Presbyterian Church (U.S.A.) will lead this year's Paul S. Wright Seminar for Church Leaders.

- The seminar will include a wealth of biblical resources—not just proof texts or verses to make people feel guilty about money—but resources rooted in the Good News of Jesus Christ and the joy of discipleship.
- The seminar focuses on stewardship as a matter of faithful, joyful discipleship.
- The seminar will address questions such as: "Is there a cure for Affluenza?" and "What is the impact of generational theory on Christian stewardship?"
- The seminar will offer some powerful approaches to funding the ministry of the congregation and the wider church, including sample resources.
- By the end of the seminar you will be able to choose next steps for your church and you will know why!

Dick Craft has a passion for stewardship as a matter of discipleship—our grateful response to a generous God. He wants to help people grow spiritually, in joy, gratitude and generosity as well as help the church to respond to the crippling materialism, which permeates our life and culture. Dick served Presbyterian congregations in Illinois and California before moving to Colorado in 1988 where he served as an interim pastor, a Minister of Music, Stated Clerk of the Presbytery of Colorado, and later as Executive Presbyter of the Presbytery. He took his present position with Stewardship and Mission Funding, a unit of the General Assembly Council, in March 2005.

The seminar will be held at Menucha. Located in the Columbia River Gorge, only a short drive from Portland, we offer scenic views, quiet respite, comfortable accommodations, and outstanding "family-style" meals. **The registration deadline is January 20th. There will be a \$50.00 additional charge for late registration (after January 15th).**

You can register securely online or download our registration form from our webpage (www.menucha.org). Fill it out and either mail or fax it to Menucha. Contact particulars are on the form.

FRIENDS OF MENUCHA FOUNDATION UPDATE

Just one year ago, the Friends of Menucha Foundation incorporated and received its 503(c)(3) non-profit status from the IRS. Thanks to support from many people in many ways, we are now



well established as Menucha's fundraising partner.

We worked closely with the Menucha Commission and staff to keep our ef-

forts aligned with Menucha's needs, such as the teamwork resulting in 100 new mattresses. The annual Harvest Dinner and Auction was a beehive of creative collaboration which showcased Menucha's festive beauty, warmth and food...and raised funds for Menucha! Menucha's stewardship heritage stepped forward with the Menucha Commissioners from the past 55 years making contributions.

We were just as busy in the back office. Fundraising software was purchased, installed and will soon become the operations hub. We invested in training, with Spencer attending an Indiana University non-profit management and fundraising seminar. In addition, our website is up and running at www.friendsofmenuchafoundation.org or you may email us at our new address: office@friendsofmenuchafoundation.org

Looking ahead, the stage is set for us to be a strong financial steward of Menucha's mission and vision.

Nanita McIlhattan, FoMF President



THE TRUE JOY OF GIVING



They say that the weekend after Thanksgiving marks one of the busiest times of the year for the retail market. Folks rouse themselves from their day of feasting to plunge into shops and stores in preparation for that long slippery slope that eventually leads to Christmas. For some it is a season filled not with peace and joy but with frustration and anxiety. We not only check our lists twice, but we also check our bank balance, our credit limits, and our patience. I think the root of all this unrest stems from the age old practice of gift giving. I am amazed at how we have turned such a wonderful event into such a stressful activity.

Gift giving was never meant to push us to the brink of sanity. And the history of gift giving wasn't always tied to Christmas. While giving gifts at this time of year has been a part of many cultures dating back to the Greeks and Romans, gift giving in this country has had a checkered past. The Puritans not only discouraged gift giving at Christmas time, but some even went the extra mile by discouraging the celebration of Christmas itself (I personally wouldn't advocate this tact). In the more rural parts of our country, gift giving commonly consisted of homemade items (lots of time for such with the onset of winter) with the more substantial gifts going mainly to family. When we moved into the cities gifts went from homemade to store-bought. We left our extended families behind and we began to expand our gift giving circle. Now we include our mail carrier, the babysitter, the garbage collectors, and anyone else for which we have any sense of obligation. Now I'm not saying that you shouldn't grace these folks with gifts at Christmas time. I'm sure they appreciate your generosity.

I rather like the thoughts of one elderly lady (a Ms. Alice Count, whose deceased husband Earl wrote a book about Christmas traditions titled *4000 Years of Christmas: A Gift from the Ages*) when she said, "Giving is a state of mind. I think it's important to give throughout the year. You see someone who needs something. That's your opportunity to give something. It may cost nothing. It may cost a little. The cost is not a part of the expression; it's the DOING that counts." So just to take a little pressure off you at this time of year, let me remind you that while you may only have a few shopping days left until Christmas, you have the rest of your life to give gifts to others. There are lots of people out there who really need a gift; perhaps a special gift that only you can give. And to echo Ms. Count, your gift will be remembered (and appreciated) much more in the DOING rather than in the cost. As I reflect back over the gifts that have meant the most to me, I always come back to the things folks have done rather than what they have spent.



At Menucha, we always try to practice what we preach. We truly believe that each day is God's gift to us and we do our best to share that gift with all those who come here. We call it "the gift of contentment" – the comfort of needs well met and the freedom to engage in purposeful work. In a society where the day flies by all too fast, Menucha offers opportunities and time for community building, reflection, renewal, cultural and artistic creation, advancement of personal and community possibilities, and spiritual pilgrimages. We do hope that you'll stop in soon and visit us and allow us to give you our gift. Don't worry. It doesn't have to be at Christmas. We'll be here, ready and waiting at any time of year. So from our staff to you and yours: May you and your family have a joyous and peaceful holiday season, and may you discover the true joy in giving at all times of the year.

Spencer

CAULIFLOWER SOUP – makes 2 quarts

Easy to fix, this soup is popular at Menucha on chilly, windy days. Can be vegetarian if vegetable broth is used.

5 cups cauliflower, bite size	3 tablespoons butter	2 cups milk
$\frac{3}{4}$ cup carrot, shredded	3 tablespoons flour	1 cup cheddar cheese, shredded
$\frac{1}{4}$ cup celery, chopped	$\frac{3}{4}$ teaspoon salt	1 teaspoon Tabasco sauce
2 $\frac{1}{2}$ cups chicken or vegetable broth	$\frac{1}{8}$ teaspoon pepper	

In a saucepan, combine cauliflower, carrot, celery and broth. Bring to a boil. Reduce heat, cover and simmer for 12-15 minutes or until vegetables are tender; do not drain.

In another saucepan, melt butter. Stir in flour, salt and pepper. Mix until smooth. While stirring, gradually add the milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat to low. Stir in cheese until melted. Add the Tabasco sauce. Stir into the cauliflower mixture.





STAFF SPOTLIGHT

My name is Julie Swenson, and I have been a cook at Menucha for the last six years.

Menucha has been a part of my life since I was five years old. My mom, Dorothy, the current Food Service Manager, began working here in 1977. In 1985, at the age of 14, I was hired to work in the kitchen as a dishwasher and eventually as a hostess. I worked steadily throughout high school and then occasionally through college, and then left to pursue a career.

In the summer of 1988, I met my future husband, Thom, at Menucha. Thom is the nephew of Mac and Carolyn McCall, former Administrators of Menucha. We married in 1992 and have two beautiful children; Joshua is 12, and Hannah is 10.

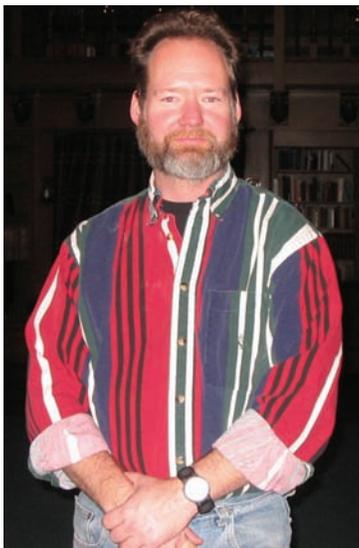
After graduating from college with a legal secretary degree, I began working at a law firm in downtown Portland. After the birth of our son, I decided a career in the legal field would take more time away from my family than I was willing to give. After six years and two different jobs, I wanted to find a job that would be flexible with two school aged children. My first thought was Menucha.

I had no intention of cooking when I came back to Menucha. In fact, I didn't like to cook at all. What I do like is a challenge, so I started training. I have grown to love cooking and the opportunity it gives me to serve people.

Working with my mom while in high school was challenging, mostly due to my immaturity. This time around, it is one of the greatest blessings God has given me. I love what I do, the people I work with, and God for allowing me to be a part of Menucha.

ALL THE WAY FROM NORTH CAROLINA

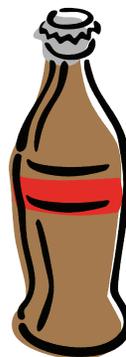
We would like to welcome David Pauley as a new staff member in the position of Assistant Food Service Manager. A few months ago David came to Menucha from North Carolina to be interviewed by the staff. He impressed us with his clear vision that food was a venue for graciousness. We asked him what were his favorite foods to cook, and he immediately responded, "seafood." He loves the challenge of the difference between undercooking and overcooking in degrees of seconds. We can see his undergraduate background in chemistry by the way he expresses cooking in the form of creating a delightful treat for the palette, rather than "heating and assembling" a dish for consumption.



He chose to come to Menucha because he appreciates the emphasis on hospitality in the form of food. He said he is ready to chop, slice and make good meals.

Welcome, David!

DID YOU KNOW. . .



Pop can money (from the cans and bottles brought in by guests and left for us) was used this year to buy five new bedspreads for Boyd, and additional lighting above the coffee service area in Ballard — a big improvement suggested by one of Menucha's staff, Betty Welch.

Cindy Wheeler, head of Housekeeping



From our staff to you . . .
We wish you and those
you love a blessed Christmas
and a new year filled with
Peace, happiness and joy.



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



CONTACT INFORMATION



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Name _____

Address _____

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PHONE 503-695-2243
FAX 503-695-2223
EMAIL office@menucha.org
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Corbett, OR 97019

I would like to receive Menucha communications via:

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Is this a change of address (mailing or email) notification?

Yes No



THANK YOU, BRUCE and BARBARA!

Bruce and Barbara Purdy volunteer at Menucha. Barbara works in the Gift Shop, visiting with guests and selling merchandise. All profits from the Gift Shop go right back into Menucha operations. Bruce serves wherever needed, inside and outside, and does a great job.

This delightful couple is a happy blessing to our Menucha ministry!

**THANK YOU TO ALL THOSE
WHO HAVE SUPPORTED US AT THESE LEVELS
FROM THE INCEPTION OF THE FRIENDS of MENUCHA FOUNDATION
September 2004 - November 15, 2005**

**SEVEN GENERATIONS
(\$5000 or more)**

David & Janet Leatherwood
James Schupp

**OLD GROWTH
(\$2500 - \$4999)**

Murlan & Ginny Kaufman
Nanita McIlhattan
Erich & Laura Merrill

**TOUCHSTONE
(\$1000 - \$2499)**

Bob Blum & Carol Black
Creative Arts Community
Elizabeth Dean
John & Sara Hortenstine
John & Donna Leamy
Rick & Jill Lee
Christine Olsen
Michael & Alyssa O'Rourke
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Elizabeth Price
Don & Rosemary Pullin
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(\$500 - \$999)**

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Dave Dougherty & Julie Emry
Jerry & Sally Fish
Walt & Jean Meihoff
Jeanne Nadal
Spencer & Sarah Parks
Wes & Gail Post
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Jim Reynolds
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& Jane Van Boskirk
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**NURTURE
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Merritt & Carolyn McCall
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Kent Neff
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Charles & Ruth Poindexter
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George & Lori Webb
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**HERITAGE
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Connie Cheifetz
Mary Crawford
Charlie & Trina Denson
Carnett & Ruth Falconbury
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Amy Wood
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Don & Dorrie Wysham

*Thank
You!*



Donor Pledge Form

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City _____ State _____ Zip Code _____
Contact Phone Number _____ Fax _____
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How would you like to make your monetary pledge? Please print clearly.

Amount of gift: \$ _____

Check Made payable to: Friends of Menucha Foundation

Bill me:

- Quarterly, starting _____
- Monthly, starting _____
- Semi-annually, starting _____
- Other, starting _____

Credit Card: Visa Mastercard
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Exp. _____

Other _____
(Call Menucha at 503.695.2243 to discuss details)

Categories of Support:

Seven Generations	\$5,000 or more
Old Growth	\$2,500 to \$4,999
Touchstone	\$1,000 to \$2,499
Journey	\$500 to \$999
Nurture	\$250 to \$499
Heritage	\$100 to \$249

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This donation is unrestricted

This donation is restricted for _____

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Date _____

Compensation, goods or services have not been given by Menucha in return for this contribution