



Menucha Retreat & Conference Center
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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 by contacting us:

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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.

WRIGHT HALL ROOF AND CHIMNEY PROJECT: "RAISE THE ROOF" UPDATE

Ernie Yoder, Menucha Maintenance Supervisor

Julius Meier's summer home was constructed 83 years ago and was the centerpiece of the Menucha estate. After First Presbyterian Church purchased Menucha in 1950, the main building was named Wright Hall in honor of Dr. Paul S. Wright, the pastor at that time, who envisioned how Menucha could be used to enhance the ministry of First Presbyterian.

As with any structure, time and the elements take their toll. Because Wright Hall was so well constructed, it has long withstood the effects of man, nature and the laws of physics. However, even the best construction eventually needs to be repaired. About ten years ago, the roof and chimneys of Wright Hall were added to Menucha's deferred maintenance list. Six years ago, it was suggested that we get estimates for the cost of replacing the roofs and chimneys. It was beyond what the regular annual budget could handle. About this same time, the Friends of Menucha Foundation was formed for the purpose of raising funds for Menucha. In 2010, the Foundation launched the "Raise the Roof" campaign to raise monies to repair Wright Hall's three chimneys, remove and replace its 35-year old roof, and repair the brickwork around its foundation.

The campaign has come to a successful end! This project has generated a great deal of excitement, enthusiasm and hard work. All monies raised at the annual Croquet Tournament and the annual Fundraising Dinner, in addition to gifts made by individuals, contributed to the success of the campaign. In addition, Joyce Malin, President of the Friends of Menucha Foundation Board, successfully wrote five grant proposals which were funded. We are extremely grateful to the M.J. Murdock Charitable Trust, The Collins Foundation, Meyer Memorial Trust, The Kinsman Foundation, and the Wheeler Foundation for their generous partnership in this effort.

Once the funds were raised, the next phase began: getting bids from contractors, deciding on the materials, looking at the historical aspects of the building and what need to be done to preserve them, and lastly, when to begin the project.

The Menucha Commission Property Committee has met several times to consider all of these issues and formulated a plan. Phase one of the project began on March 11 as scaffolding went up around the first of the three chimneys to be torn down. We expect work on the chimneys to be completed by the end of April. The replacement of the roof is scheduled to begin immediately after the chimneys are replaced. If all goes as planned and the weather cooperates, we expect that the roof work will be completed by mid-May. The final phase of the project, the surrounding brickwork and patios, will be finished by the end of October at the latest.

Be sure to check out the Menucha Retreat Facebook page; we will post photos of the project as it progresses. If you haven't done so already, friend us on Facebook. You can also follow us on Twitter at twitter.com/MenuchaRetreat.





THE BEST STAFF IN THE WORLD

Rev. Spencer Parks—Executive Director

I work with the best staff in the world (and I'm not saying that just because I know they read our newsletter). They are talented, dedicated and experienced professionals who really know their job. In our office department alone we have a combined experience level of over 50 years among just 4 people. A little over a year ago that would have been over 80 years, but we've had a retirement since then. Our maintenance department (just 2 people) has over 40 years. Over all, the supervisory staff here has been working at Menucha for a combined total of over 100 years. Pretty impressive figures since the median number of years an employee stays with an organization is 4.4 years. Actually, within our industry—officially labeled the hospitality industry—it's much lower at 2.5 years.



While that kind of longevity really does add to their ability to do their job well, that's not what makes them the **best** staff in the world. Longevity, talent, and dedication make them good, but what makes them the best is how they work together. You see, after all this time, we're really more like a family than a staff. Not only do we work together, but we also eat most lunches together. We even play together on occasions (we have a great pumpkin carving party that turns out spectacular works of art, and our Christmas party is a hoot!). We have celebrated births of kids and grandkids. We have mourned the deaths of loved ones. We have laughed together in the good times and cried together during the bad times. In short, we don't just care about the work, we care about each other. I like working here. I especially like working with the people here. They really are a part of my family.

Family and community are important to us all. In my work as a pastor I have seen people with desperate illnesses cope better (and I truly believe live longer) because of a good support system (family and/or friends). As the director here at Menucha I have seen creativity sparked, programs enhanced, and work improved all because a sense of community developed among the participants. Family and community are powerful concepts that create a kind of synergy among those involved. Working together, thinking together, even laughing and living together, make us stronger individuals.

One of our goals at Menucha is to provide a space and an atmosphere that makes the possibility of community probable. First, we provide the place. While Menucha is very accessible from the outside world, once you get here you feel as if you were a thousand miles away from the everyday. The views are inspiring, the grounds conducive for walks and meditation. Other than the ones guests bring, there are few phones (none in the rooms), only a couple of radios (one in the kitchen for the folks who work there), and our TV's get no "outside" programming (dvd's and videos only). Couple all that with comfortable meeting spaces, good food served "family style," and an attentive staff and you have a recipe for the beginnings of a community experience, a family experience—a powerful experience.

We invite you to come and get to know the people with whom you work, the people with whom you worship, the people with whom you play. The community, the sense of family that you will develop here will only make things better. I can promise that because I live, we live it, every day at Menucha.

AND THE WINNER IS... "JUST WRIGHT JAVA"



Congratulations to Bill Tichy, who submitted the name which was chosen for our coffee bar. Wright Java is located downstairs in the old prohibition bar in Wright Hall basement. When we have groups in, operating hours are 6:30-8:00 am and 2:30-4:00 pm.

The coffee we serve is from Bridgetown Coffee Company, and you can get 12 oz. coffee drinks for only \$2.50—Latte, Espresso, Cappuccino, Americano and Mocha. A variety of flavors are available. Coffee cards, good for two cups of coffee, are available for sale in our office and gift shop.

On your next visit to Menucha, we hope you'll stop by and check us out!



SUSTAINABILITY AT MENUCHA

Menucha is proud to be a 2011 recipient of the Presbyterian Green Leaf Seal. To be a Green Leaf Seal facility, we have addressed at least five areas of sustainable practices throughout our operations. The Green Leaf Seal program is a joint effort between the Environmental Ministries Office of the General Assembly Mission Council of the Presbyterian Church (USA) and the Presbyterian Church Camp and Conference Association.

Some of the exciting ways we are meeting these criteria include the following:

- Use of fairly traded coffee throughout our facilities
- Aggressive removal and/or control of invasive species
- Recycling program in place
- Ongoing partnership with Energy Star company Intelpoint.com for upgrade/installation of energy efficient lighting throughout our entire facility
- Exploring renewable energy sources for specific buildings that lend themselves to it
- Use of environmentally sensitive cleaning agents when possible
- Some local artisan products in our gift shop
- Use/purchase of locally produced food for our kitchen when available
- Education opportunities for guests concerning our sustainable practices
- A publicized forest management plan in place to enhance and restore our natural habitats
- Just beginning a compost project for food wastes to a local farm

With these items in place and/or on the way, we are well positioned as we examine the future and how to best meet the needs of our guests and to become a truly sustainable facility. To find out more about the Green Leaf Seal program, please follow the link to the Environmental Ministries Office of the Presbyterian Church (USA): <http://gamc.pcusa.org/ministries/environment/>

EASTER SUNRISE SERVICE AT MENUCHA Sunday, April 24 6:30 a.m.

We invite you join us for our annual Easter Sunrise Service on Sunday, April 24th.

This community service, sponsored by Menucha and the Presbyterian Churches of East Multnomah County, will begin at 6:30 am.

Weather permitting, we will gather at the pool area. If the weather is poor, we will meet in Wright Hall. Coffee, tea, hot cocoa and pastries will be served following the service.

Menucha is located at 38711 E. Historic Columbia River Highway in Corbett, 22 miles east of Portland.

All are welcome. We invite you to gather with us as we celebrate our Lord's resurrection.



Our mission is to offer the finest retreat and conference center experience possible by providing opportunities for reflection, spiritual discovery, renewal, education and enrichment for individuals, families and communities.



SAVE THE DATES!

4th ANNUAL MENUCHA INTERNATIONAL CROQUET TOURNAMENT and LAWN PARTY at Menucha

Saturday, July 16th • 9:30 am - 4:00 pm

If you enjoy playing croquet, you won't want to miss our 4th Annual Croquet Tournament this summer!

The tournament is fun for all ages. Friendly competition, live music, fun door prizes for the young and the young at heart, pastries, coffee and juice on arrival, and a barbecue lunch by the pool overlooking the spectacular Columbia River Gorge are all included in your ticket price.

We invite you to come as a participant and challenge reigning champion Samuel Reid, or as a spectator cheering on your favorite player. Feel free to wear your croquet whites and fancy hats if you'd like, or just come as you are.

Tickets will go on sale later this spring.



Mark your calendars for our 9th ANNUAL MENUCHA FUNDRAISING DINNER presented by the FRIENDS OF MENUCHA FOUNDATION SUNDAY, SEPTEMBER 11th 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.



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 into a festive environment. Wine and hors d'oeuvres are served on the back lawn overlooking the beautiful Columbia River Gorge. The dinner, prepared by the 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 it provides, today and in the months and years to come.

We hope you are planning to join us on Sunday evening, September 11th as we gather together in celebration and support of Menucha! Tickets for table sponsorships and individual seats will go on sale mid-summer.



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



Chicken Broccoli Wild Rice Casserole

Makes one 8x8" square pan
6 to 8 servings

- 2 cups wild rice, cooked
- 2 ½ cups broccoli, blanched for 1 minute then cooled
- 2 cups chicken, cooked and diced
- ½ cup mushrooms, sliced
- ¼ cup water chestnuts, drained and chopped
- ½ cup cream of mushroom soup (we use Campbell's Healthy Choice or cream of celery)
- ½ cup mayonnaise
- ½ cup sour cream
- 1 cup (4 ounces) cheddar cheese, shredded, medium to extra sharp
- 1 ½ tsp dry mustard
- ½ tsp curry powder
- 1 Tbsp parmesan cheese, grated

Prepare wild rice, broccoli and chicken.

Mix together chicken, mushrooms, water chestnuts, soup, mayonnaise, sour cream, cheddar cheese, dry mustard and curry powder. Set aside.

Coat baking dish with oil. Spread cooked rice in bottom of casserole dish. Top with broccoli. Cover with the chicken mixture. Spread evenly.

Bake at 325° for 45 minutes to 1 hour (internal temperature of 165°).

Sprinkle with parmesan cheese and serve.

NOTE:

Casserole may be mixed a day ahead. Set out at room temperature for 30 to 45 minutes before baking as usual.



PCCCA KITCHEN CONNECTION

At the end of February, Menucha and our Food Service Director Becky Lindsay hosted the Presbyterian Church Camp and Conference Association (PCCCA) Kitchen Connection, a gathering of Food Service staff from camp and retreat ministries across the nation. This year we had twelve participants from nine different states (Colorado, Florida, Georgia, Missouri, Montana, Nevada, Oregon, Pennsylvania and Washington.)



Although the unexpected snowy weather proved to be a challenge, we were able to get everyone safely to Menucha from the airport and train station. Nothing deterred this group from having a good time! They talked about hospitality—how to

recognize it, practice it and train for it. They shared recipes and ideas from their individual sites, learned how to make Menucha bread, and talked about nutrition and menu planning.

A field trip to visit three centers along the Oregon Coast had to be cancelled because of bad weather. Instead, the group toured Pendleton Woolen Mills in Vancouver, Washington and Bonneville Dam in the Columbia River Gorge. They ended their day with a northwest-inspired dinner at Multnomah Falls Lodge.

They also had the opportunity to tour Bob's Red Mill Natural Foods, which produces more than 400 products including a full line of certified gluten free products and an extensive line of certified organic products.

Menucha strives to nurture our guests by providing delicious food, and it was a pleasure to host other Food Service Directors from around the country who share that passion. Thank you to everyone who made this year's Kitchen Connection a success!





UPCOMING SPRING AND SUMMER MENUCHA PROGRAMS

Scott Crane, our program director, will be taking the remainder of his family leave from March 21 through May 27, 2011. Never fear, however. Our own Program Committee, with the help of Lauren Deming part time, will be keeping tabs on all things Program at Menucha. You may reach Lauren at 503-695-2243, ext. 215, or by email: lauren@menucha.org.

In the works for this fall are the annual Paul S. Wright Lecture Series (August 31—September 2). In addition, we are working on another fall retreat (November 6-8) for women with cancer. This retreat will focus specifically on breast cancer. Our facilitators for the event, Susan Hedlund and Sara Goodman, are seeking a grant opportunity through the Komen Foundation.

For this spring and summer, we have two programs lined up that cater to the creative side of human nature, and as such reflect a joyful process which we invite you to come and lose yourself in. Be sure to note the last day for registrations. We hope to see you!



MENUCHA UKULELE BAND CAMP

May 23-27, 2011

Last day for registrations is May 2, 2011

Welcome to the first ever Ukulele Band Camp! Four nights and three days of intense fun, ukulele instruction, and merry music making within the structure of a band, led by some of the ukulele world's finest band masters:

- James Hill - Ukulele Big Band Swing
- Del Rey - Skiffle Orchestra
- Jere and Greg Canote - Old Time Ukulele String Band
- Brook Adams - Rhythm & Blues

Instrumental support provided by:

- Matt Weiner on bass
- Nova Karina Devonie on accordion
- Piper Heisig on percussion

COLUMBIA GORGE MOUNTAIN DULCIMER FESTIVAL

June 2-5, 2011

The last day for registrations is May 12, 2011

If you want to learn to play the mountain dulcimer, then this festival is for you! Beginners through experienced players gather for four days of amazing musical fun! Put us on your calendar and register today for the premiere mountain dulcimer festival of the Pacific Northwest!

Register at www.menucha.org/programs/dulcimer-festival.



GARLIC MUSTARD UPDATE and COMMUNITY FORUM

It's that time of year, when garlic mustard begins to grow. We will be using the remaining grant monies given by East Multnomah Soil and Water Conservation District (EMSWCD) to hire Lee Gillette with Industrial Weed Control to spray large areas of infestation. EMSWCD works on containment at the outer edges of the invasion. Local residents have been battling the weed in hand-to-hand combat, and we at Menucha want to continue to do our part.

Here at Menucha, we plan to have volunteers on our grounds again this spring to pull up and bag the dreaded mustard garlic plants, which are easy to identify when the plants are flowering.

Menucha will host a COMMUNITY FORUM on THURSDAY, APRIL 14th at 7 pm at Menucha. We will address mustard garlic control and eradication with EMSWCD representatives.

Garlic mustard crowds out native plants and wildflowers, and it releases chemicals into the soil that kill fungus vital to native plants. EMSWCD has been very successful in keeping the garlic mustard from spreading farther into the Columbia Gorge. Our efforts at Menucha over the past five years are helping!



NEW ADDITIONS TO THE MENUCHA FAMILY



Timothy

CONGRATULATIONS, SCOTT AND KATIE!

Our Program Director Scott Crane and his wife Katie are first-time parents! Timothy Scott Crane was born January 20, 2011. He weighed 7 pounds 4 ounces and was 19 1/2 inches long.

Timothy is growing and meeting all benchmarks well! He is now at 11 pounds and is wearing size 3 month clothing. He prefers be held, and likes to fall asleep in his mommy or daddy's arms. Timothy enjoys his swinging chair, loves to go on walks in the neighborhood in his front carrier, and is starting to be quite social.

We wish the three of you all the joys and blessings of being a new family!

DENISE IS A NEW GRANDMA!

Denise Troen, one of our extraordinary Menucha Housekeepers, is a first-time grandma, and she is about as happy as she can be!

Tanner Lee Troen was born on January 30, 2011. He weighed 6 pounds 15 ounces and was 19 3/4 inches long. He was born with lots of dark brown hair and loves to make the funniest faces!

Congratulations to parents Kevin and Brittney, and grandparents Mark and Denise. Tanner is sure to bring much joy and a lot of fun to your lives!



Tanner