



MENUCHA

Sacred Space - Purposeful Work

The Menucha Meander

EVEN IN PANDEMIC TIMES, MENUCHA IS GROWING AND MOVING FORWARD! **Rev. Spencer Parks, Executive Director**

There's been a careful planning process unfolding recently for Menucha's growth and we're excited to tell you about it. In the early part of 2019 we hired a consulting firm to help us set some goals and directions. Their report was thorough and well received by the Menucha Commission (our governing body). We spent a good part of the remainder of 2019 studying their advice and making plans to implement their suggestions. Although the pandemic slowed us down in 2020, it was just for a while.

One of the major items recommended by our consultants is that we incorporate separately from First Presbyterian Church in Portland. For 71 years First Presbyterian Church has operated Menucha as an ecumenical community-based mission. While Menucha's focus has changed over the years, its primary goal of gathering people into communities and offering them the hospitality of Christ has not. In that 71 years, Menucha has grown both in outreach and in size. We have built new accommodations and have remodeled existing accommodations. We have expanded our outreach by offering a variety of programs in faith, music and art. We continue to look for ways to meet our mission with creativity, imagination and love. It is because of this ever-expanding ministry and the need to limit the church and Menucha's liability risk that this change has been under consideration. This process is coming to a close and we anticipate that Menucha will be a separate entity by the end of this year.

1. Why are you doing this?

We feel that separate incorporation will allow each organization to focus on what it does best. While First Presbyterian and Menucha will continue to support each other in a number of ways (we'll always have a close relationship with our congregation), both organizations will be able to develop business processes and tailor administration to fit instead of approaching things as a hybrid. In other words, by separating we will both become stronger.

This change will also protect both organizations from liability risks. Having distinct legal entities allows both FPC and Menucha to better protect their separate assets from any liability that might arise from the actions of the retreat and conference center or the actions of the church.

2. What will be the same?

You will always be welcomed at Menucha with the same warm, friendly hospitality that you've experienced in the past. The meals will be delicious, our rooms comfortable and clean, our staff cheerful and ready to help whenever needed. In other words, we don't think that most people will notice any difference at all.

(continued on page 5)



WHAT THE FUTURE MAY HOLD - Cloie Cohen, Development Director

Living in the present has been particularly challenging over the last year. For most of us, our current lives resemble little of what we had known before. Of course there have been silver linings and blessings tucked in, but at Menucha, we still really long for the return of our community.

I think about the Summer Fair in my first months with Menucha. The tents and games and folks enjoying the property – it was an amazing day! In the darkest moments of the last year, I started envisioning a Summer Fair-style jubilant homecoming: our entrance gate thrown open, an invitation to everyone and anyone, more hugs than any of us could imagine, and our community being whole once again.

Regrettably, it might not go like that. Rather than a grand re-opening of the country, we will likely follow how our nation re-emerged after the pandemic of 1918-19. One story described it as a “slow walk out of the policies meant to keep people safe.” Shaking hands will likely feel strange for a while. The buzz of a crowded restaurant or packed movie theater may feel alarming. But if we’ve learned anything, and hopefully we’ve learned lots of things, it’s clear that we need people and we need community.

Menucha’s emergence is likely to happen through mini-reunions and smaller groups coming together. Folks will gauge how they feel after gathering, and move forward. Nobody can predict the exact timing of when things will go back to “normal”, but we are here and can’t wait to welcome you back!



In the meantime, there are lots of ways you can stay connected with us and help ensure we make it through the challenges still in our path:

- **Tell folks about us!** Share your stories, photos, and memories. Help more people discover Menucha.
- **Reach out if you’d like to visit the property.** Send me an email or call to set that up: cloie@menucha.org or 503-695-2243. Bonus if you bring a friend who’s never been here!
- **Continue to offer your financial support.** Covering our fixed expenses remains a significant challenge, but we made it through 2020 with our community’s generous support (thank you!) and have faith that our mission to enrich lives remains close to many hearts near and far.
- **Think good thoughts for Menucha.** Our collective hopes and prayers for this sacred space, – and all the people impacted by their time here over the last 100 years – each of us can make a difference!

The future of Menucha will surely shine once again and we can’t wait to see it unfold!



WE ARE "BRINGING MENUCHA TO YOU!" Lori Nance, Program Director

We are excited that 146 people gathered at various times online via Zoom throughout January and February. We interrupted the usual to focus on things that feed the soul – connection to others and music, art and conversation. We are grateful to our outstanding instructors Mary Flower, Kristina Olsen, Pat Donohue, Kate Power and Rob Brereton.

"What a great distraction for me from the news. Plus to get back to the music I love."

"I truly am enjoying these on-line lessons. So consistently good and of a high quality – teachers and from the technical point of view too – putting up the lessons, coordinating – great job!"

COMING UP SOON!

See our website (www.menucha.org/programs) for all the details and to register.



UKULELE BAND CAMP – ONLINE!

April 9-11, 2021

\$100 for the best weekend of ukulele playing, teaching, and people.

2021 Faculty: Cathy Fink and Marcy Marxer, the Canote Brothers, Kevin Carroll, Aaron Keim, Nicole Keim, Matt Weiner, Nova Devonie

Artistic Directors: Nicole & Aaron Keim

MENUCHA MOUNTAIN DULCIMER FESTIVAL – ONLINE!

April 19-21, 2021

3 days of delightful dulcimer playing and learning.



SPRING WATERCOLOR WORKSHOP – in person at Menucha!

Yong Hong Zhong

Dates TBA

What's happening this summer? Are you imagining being out of the house? Are you ready to do some things outside? With a small group of people? Stay tuned to our bi-weekly "Greetings from Menucha" where we'll let you know what treats for your eyes, ears and hearts we are planning. (Hints: small classes with "artists in residence" and some outdoor concerts).



WRIGHT HALL RENOVATIONS CONTINUE! Tim Kurkinen, Facilities Manager

These past months we have seen quite a lot of progress in the Wright Hall renovations project with the arrival of the first floor bed frames, more mattresses (lots more!), linens, and the near completion of the upstairs bedroom floors. Soon we will be placing our next order of bed frames for the upstairs rooms and finishing up some of the finer details on the main floor.

We have reached the point in the project where the repair carpentry and electrical work need to begin.

Last year we had access to some very talented professionals who volunteered their time to help the project along. Those same individuals, along with some other highly skilled staff, are just not available any more. We reached out to two familiar and trustworthy professionals: Aho Custom Building and DOT Electric. Both are local, Corbett-based companies who have worked with Menucha for many years and know our buildings better than most of us do!



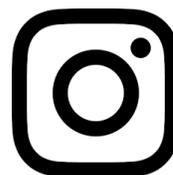
Despite all of the enduring complications, lengthy lead times of our suppliers, manufacturing, and labor pool we remain hopeful and steadfast. We will see this project through and can't wait to see it all come together for the benefit of guests and staff alike.

Many thanks to Sharon Hocking for her continued passion for this project, and to the amazing facility's team members Adrianna and McKenzie Meier. They have continued to work diligently while timelines and goals are constantly shifting around us. Without this team of incredible people this project would be stuck at some point back in early 2020. We are so grateful!

STAY CONNECTED!



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Menucha.Retreat.Center



Follow us on Instagram
menucharetreat



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3. What will be different?

Most of the differences that come with being our own 501(c)3 nonprofit organization will be experienced by our staff. We are hoping for a more streamlined administration and improved business practices. We'll be adding a new person to our staff (a business manager) to help us accomplish this. All in all we're planning to be a more efficient organization which will allow us to continue to improve our facilities and serve our guests better.

If you have other questions, I would encourage you to email them to me (spencer@menucha.org) and I'll get back to you as soon as possible. Please put a phone number in the email as it might be simpler to just call and talk.

This is an exciting time for all of us as we face this new venture. I hope that you'll keep Menucha in your thoughts and prayers as we move forward. In the meantime, we hope that you and your families will stay safe and healthy. Since it looks as if the pandemic is winding down, we are excited about seeing you at Menucha in the very near future.



CALL FOR MENUCHA POETRY



Have you ever written poetry at Menucha? Or about Menucha? If so, are you willing to share?

We're starting to assemble a booklet of poems inspired by this special place. We're not yet sure what format it will take: a paper booklet, a webpage, and a PDF are all possibilities. It depends on how many submissions we receive. This is not a contest, just a call for contributions.

Our thanks to Rebekah Yoder Rattaro for the idea and volunteer work on this project. Rebekah grew up at Menucha (she is daughter of Menucha's retired long-time head of maintenance Ernie Yoder) and is excited to read every poem we receive.

The deadline for submissions is October 31, 2021. More information available on our website (menucha.org/poetry).



SPRINGTIME AT MENUCHA



"The first blooms of spring always make my heart sing." Sterling A. Brown





THE COOKTOP - A Recipe from the Menucha Kitchen

David Bell and Colin Bradley, co-Kitchen Managers

CAJETA

This slow-cooked Mexican caramel sauce starts with goat's milk, and is delicious on pretty much anything!



INGREDIENTS:

- 1 quart (32 oz.) goat's milk. If you don't have goat's milk, regular whole milk may be used.
- 1 cup sugar
- 1 whole cinnamon stick
- ½ teaspoon kosher salt
- 2 teaspoons vanilla extract
- 1 whole vanilla bean, split plus seeds scraped out (optional)
- ½ teaspoon baking soda

Stir together the milk and sugar in a large, heavy-bottomed pot. Make sure the liquid only goes three fourths the way up the sides, as it will froth when the baking soda is added. Add the cinnamon stick, salt, vanilla extract and vanilla bean seeds plus the empty vanilla bean pods. Bring to a boil on medium-high heat while constantly stirring. This will take about 15 minutes. **DO NOT** take your eyes off the pot. It boils over easily and quickly! When the milk comes to a boil, quickly remove from heat and add baking soda to the pot. The mixture will rise and get frothy; just keep stirring the mixture.

Place the pot back on the stove over medium heat, and stir frequently, about every 10 minutes or so. Make sure the milk stays at a gentle simmer rather than a raging boil, and stir across the bottom of the pot to make sure the mixture is not scorching. Adjust heat as needed. After about an hour and a half, the milk should start to turn golden brown. Remove the cinnamon stick and the vanilla pod. At this point, it will start to thicken fast, so it's important to keep stirring so the milk doesn't burn on the bottom of the pan.

Keep stirring until the mixture is a rich brown and thick enough to coat the back of the spoon; this will happen after about 15 to 30 minutes. Allow the sauce to cool slightly and then pour into airtight containers. The sauce will keep in the refrigerator for up to 1 week.



A NOTE OF ENCOURAGEMENT

Spring is on its way! I have snowdrops in my garden and they're blooming and making me think of and miss my February retreat. To celebrate receiving dose #2 of the vaccine, I'm making another donation to you!

Looking forward to Corbett in 2021!



MENUCHA CONFERENCE CENTER
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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 renew-

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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FAX 503-695-2223
EMAIL office@menucha.org
MAIL PO Box 8
 Corbett, OR 97019-0008

Name _____
 Address _____
 City, State, Zip _____
 Email address _____

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

MAXIMIZING YOUR GIFT

Setting up a **Recurring Gift** can be a great way to make a larger gift than you might be able make at once. \$25 over a year adds up to \$300, or \$100 totals \$1,200! Sustaining gifts like this secure the day-to-day operations at Menucha and are greatly appreciated.

Matching Gift programs offer a way to sometimes double your gift as well as an employee benefit you don't want to miss out on utilizing. You might also consider asking family members to match your gift. This is a great opportunity for older generations to talk to younger family members about what is important to them and how Menucha has impacted the family.

If you are 72 or older and must take **required minimum distributions from your IRA**, you can transfer up to \$100,000 annually from your IRA directly to Menucha without having to recognize the distribution as income.