



**MENUCHA**

*Sacred Space - Purposeful Work*

# The Menucha Meander

## OUR FALL FUNDRAISING DINNER - AN EVENT LIKE NO OTHER!



*From left: Lorraine, Grace, Amber and Justin*

This was our first in-person fundraising dinner since 2019 and if we've learned anything during the pandemic, being flexible and ready to pivot is crucial. Little did we know that we would be hosting our nearly 100 guests without electricity and with a drastically smaller, but mighty, kitchen crew. PGE had turned off power in the area two days before the dinner as a safety precaution with high fire danger, but between Menucha's generators and Spencer's remarkable cooking skill, the meal was delicious and folks seemed particularly pleased with the southern options, truly cooked with love.

Guests were happy, the atmosphere under the big tent was festive, and everyone seemed genuinely thrilled to be together. The power was restored just as the meal was served, and we got the opportunity to thank and feed the PGE crew. The community building was all we hoped for and more, and of course the primary purpose of this event is to raise money—and what a tremendous outpouring of generosity! You all collectively contributed over \$50,000, a record for the fall fundraising dinner! These unrestricted funds will support efforts as we continue to rebuild, establish our new normal, and enrich lives. As has always been true, Menucha thrives when our community comes together. Our sincere gratitude for all!



*The PGE crew who restored our power!*



*Erich and Laura Merrill*



*Chris Grewe and Norma Fales*



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## THE TIMES THEY ARE A-CHANGIN'

(with apologies to Bob Dylan)

Reverend Spencer Parks, Menucha Executive Director



The one phrase I've heard over and over again recently is, "Things just aren't what they used to be." I could not be more in agreement with that. In the 30+ years that I've been doing this kind of work, things have changed radically. I remember doing slide presentations (using real slides), laying out copy for print brochures, and mailing out registration pamphlets. I'm even old enough to remember when most transactions were accomplished through the post office. I remember when long distance calling was REALLY expensive, and every office had a typewriter. (When was the last time you saw a typewriter?)

Maybe it's because I turned 65 this year, but there are times when I'm overcome with nostalgia and long for what was. I know this is not the most productive way to spend my time. I also realize that memory often puts a rosy hue on things. If I'm being honest with myself, I know there were a lot of issues with the past that were not that good and we're better for being beyond them. Be that as it may, wishing for what was does not change the reality in which we now live.

I think many of us thought that most things would return to the way they were pre-pandemic. Sure, we knew that some things would change, but life in general would go back to what we all deemed as normal. And while some things have returned to "normal," there is so much more that has not. Ways of doing simple tasks, like attending meetings, have changed and I don't see them going back to the way they were. We are facing a new reality and coping with it has been, and will continue to be, challenging.

In saying that, the core of who we are and what we do has not changed. We still gather people together so that they can make plans, heal their spirits, make music, produce beautiful art and return to their everyday world refreshed, renewed and ready for what the world might throw at them. In fact, we find that people need this kind of experience now more than ever. There is something profoundly life-changing about living and interacting with people in this kind of environment.

But we are not immune to what goes on in the wider world. The whole world seems to be short-staffed now. Everywhere I go, I see signs offering employment. We are in need of teachers, engineers, hospitality workers, tradespeople....the list is endless. We have experienced that kind of shortage here as well, and we are making plans to deal with this new reality. This is but one example of the many new things we now face. We're not turning a blind eye to them, but we are tackling them head on and trying to come to new and creative solutions.

The end result of all of this is that some of the things at Menucha will change. If we are to survive and grow, change is inevitable. We know that change is never easy or comfortable and so we promise this: No matter what changes we make, we will continue to be a place of warmth and hospitality. We will continue to be a place where people return to the world better than when they arrived. We will continue to be a Sacred Space devoted to Purposeful Work. We hope to see you here soon.



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## FACILITIES UPDATE

Tim Kurkinen, Facility Operations Director

I would like to introduce McKenzie Meier as our new Housekeeping Assistant Supervisor. McKenzie and his wife Adriana have been working at Menucha for many years. They have been a critical part of keeping Menucha operating, especially during these past few years.



McKenzie brings experience, optimism and a heart of service to Menucha. We are so proud to see McKenzie step into this new role. If you see him the next time you're at Menucha, stop and say hello!

Here he is with our new housekeeping van, which we have named "Guppy". It was purchased with the help of generous donations. Thank you all for helping Menucha continue its mission.



*"Let us all be the leaders we wish we had." Simon Sinek*

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## ENCOURAGING WORDS FROM OUR GUESTS

"Our thanks to everyone involved for the wonderful, restorative weekend we all enjoyed at Menucha! I know these are challenging times, but it's wonderful to see that the spirit of Menucha is going strong."

Gayle Starker and the Women Seeking Wisdom reunion group

"To all the staff at Menucha! Thank you all so much for the food, facilities and support for our elders at their Earthkeepers Retreat Sept. 11-14, 2022. All arrangements went off without a hitch. We couldn't have asked for better!"

Blessings and love, Sharon Geldaker, Oregon Synod ELCA



## MENUCHA PROGRAMS—Lori Nance, Program Director

It's been a musical and artistic Fall here at Menucha! Wright Hall has welcomed landscape painters, blues guitarists and a whole bunch of enthusiastic harmonica players. Within the walls music has been created, painting techniques explored, and best of all are the conversations over cups of coffee and tea that happen between teaching sessions that have forged and grown friendships amongst participants.

Some pictures from our Fall programs . . .





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**ENRICHING LIVES. BUILDING COMMUNITY.  
OPPORTUNITIES FOR REFLECTION AND RENEWAL. THIS IS WHAT  
HAPPENS IN OUR FAITH, ART AND MUSIC PROGRAMS.**

As 2022 winds down for our programs, 2023 is on the way. Soon registrations will open for programs in the winter and spring. You are invited to stretch your creative muscles by joining us for one these programs. Find all the info about the programs on our website:  
[www.menucha.org/programs](http://www.menucha.org/programs)

**Sacred Stories: A Retreat with Mark Yaconelli**  
February 27-March 1, 2023

**Scrap & Sew**  
March 3-5, 2023

**Ukulele Band Camp**  
March 27-31, 2023

**Easter Sunrise Worship**  
April 9, 2023

**Dulcimer Festival**  
April 17-21, 2023

**Spring Watercolor Workshop**  
May 2023

**Bluegrass in the Gorge**  
June 1-4, 2023





## WE WELCOME OUR NEW FOODSERVICE MANAGER . . .



We are happy to introduce you to Christina DeFrisco, our new Food Service Manager, who joined our staff in late September. She is excited to be at Menucha, and is enjoying working in such a beautiful environment and peaceful surroundings, which she noticed the first time she drove down our entrance road.

Christina grew up in an Italian family on the East Coast, and moved to the Bay Area with her parents and siblings. She attended UC Berkeley and earned her B.A. in landscape architecture. She has always liked to cook, and after graduation worked in landscaping by day and restaurants at night.

She was attracted to Menucha because of our location outside of the city, and the work we do with the wide variety of groups we host, as well as our arts and music programs.

Her two favorite things to cook are sausage bread and pignoli (pine nut cookies). When she is not cooking, Christina loves to paint and draw.

We hope you will get the opportunity to meet Christina during your next visit to Menucha!

## . . . AND SAY THANK YOU TO OUR DEVELOPMENT DIRECTOR



It is with a heavy heart that we say goodbye to Cloie Cohen, Menucha's first Development Director. Cloie arrived in our midst May of 2019. We had hoped to give her at least a year to settle into this new position before we launched anything new. Due to the pandemic, this was not to be the case.

Largely due to Cloie's efforts during the pandemic, Menucha was able to remain financially viable. We are grateful for her gifts and talents and the time she spent among us. We feel fortunate to have worked with her during this difficult season and we wish her success and all good things in her new position.



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## THE COOKTOP - A RECIPE FROM THE MENUCHA KITCHEN

### CHOCOLATE BREAD PUDDING with CARAMEL SAUCE Served at the Fall Fundraising Dinner at Menucha

#### PUDDING

Preheat oven to 350°. In a heavy large saucepan, combine **2 cups whole milk, 2 cups heavy whipping cream, and 1 cup white sugar**. Stir together over medium heat until sugar dissolves and mixture comes to a boil. Remove from heat. Add **9 ounces of semi-sweet chocolate** and stir until smooth.



In a large bowl, beat **8 eggs and 1 tablespoon vanilla**. Gradually whisk in slightly cooled chocolate mixture. Add **1 pound of egg bread** (sliced into 1 inch pieces), and let stand until bread absorbs some of the custard, stirring occasionally about 30 minutes total.

Transfer mixture to a 13x9x2-inch glass baking dish. Cover with foil and bake until center is set, about 45 minutes.

#### CARAMEL SAUCE

In a medium pot, boil **1 ½ cups of white sugar** and **¾ cup of water** together over medium to low heat until the sugar caramelizes and turns golden brown. Be sure not to stir the mixture as the sugar heats. This will take approximately 7 to 15 minutes.

Once the sugar is golden, immediately remove the pot from the stove and carefully whisk in **1 cup of heavy whipping cream**. Wear oven mitts and be very careful. The cold cream will splatter when it hits the hot sugar. Once the cream has been added, whisk in **2 tablespoons of butter**, one tablespoon at a time. Then set the caramel aside to cool slightly as it will still be very hot. When you add the cream and butter, this is when you might choose to add in **a few tablespoons of bourbon** to kick up the flavor.

***Note:** The melted sugar is extremely hot and can cause severe burns. Please use caution. Here is a great Youtube video showing the technique (though a slightly different recipe): [https://youtu.be/ypW\\_s4DLjbE](https://youtu.be/ypW_s4DLjbE)*

## STAY CONNECTED!



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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:

**PHONE** 503-695-2243  
**EMAIL** office@menucha.org  
**MAIL** PO Box 8  
 Corbett, OR 97019-0008

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I would like to receive Menucha communications via:  
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## 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.