

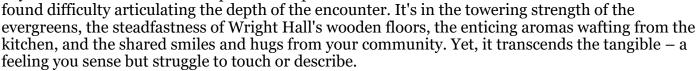
# WORDS FROM OUR NEW DEVELOPMENT AND COMMUNICATIONS DIRECTOR Debbie Vasen

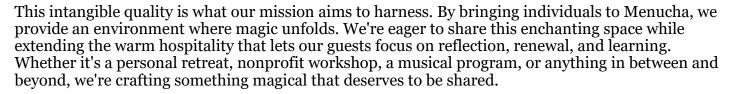
In early November of 2023, I stepped into the Menucha office for my first day of work. The team had curated an inviting space with cheery notes and chocolate. Throughout those initial weeks, my interactions with staff, guests, volunteers, and supporters consistently echoed a common theme – "welcome."

Menucha has an enchanting quality that becomes apparent whether it's your first or hundredth visit. As you turn into the entrance, the sign indicates that it is a sacred space for purposeful work. Traversing down the driveway provides a distinct sense of transcending time and space. You are entering into a spiritual dimension, and you are welcome there.

Over the past few months, as I have become more confident in my position as the Development and Communication Director, I have been collecting stories capturing the essence of this extraordinary place. For those who have yet to experience it firsthand, comprehending the transformative power of a Menucha retreat or program can be challenging. How can a few hours, days, or weeks in one location be life-altering?

I can imagine now how you are nodding your head. Undoubtedly, many of you have encountered these powerful experiences at Menucha but





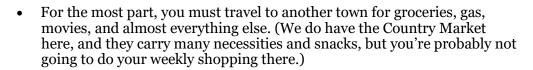
I invite you to join me in spreading the word. Engage with us on our social channels, encourage friends and family to subscribe to our emails and newsletters, attend our events and programs, and, most importantly, simply come and visit. Rediscover the magic within Menucha, and let's collectively celebrate the extraordinary experiences that make this place special.





#### SMALL TOWN LIFE Reverend Spencer Parks Menucha Executive Director

We've lived in Corbett for close to 20 years now. It's a lot like other small towns I've lived in (except for college and seminary, I've never really lived in a town of any significant size). Living in Corbett means that:





- You're not going to have the luxury of being anonymous. Everyone knows pretty much everyone else, which means that secrets are hard to keep, and sometimes the rumor mill works overtime.
- Electricity is something you never take for granted. As I'm writing this, my electricity came back on just an hour ago. That was the second time we've lost power in less than a week. While a wild winter storm was the culprit this time, we lose power on average about once a month.... which is why we have a generator. (I also realize that part of this is due to living in the "suburbs" of Corbett. I don't live at the edge of the world...but you can see it from my porch.)
- I don't get reliable cell phone service (again...this is due to the "suburb" effect...most of Corbett gets some cell phone service).

Now, don't get me wrong. While there are challenges to living out here, we love it. When I retire, we don't plan on going anywhere. We're staying put. That's because living in Corbett also means:

- On a clear night, the stars are breathtaking. We can watch the Perseid Meteor Shower from our backyard. The air is clear and clean.
- Things move a bit slower here. Folks don't seem to be in as much of a rush as they do in town. There's time to notice the small things.
- You know your neighbor (by the way, we define "neighbor" as anyone who lives within 5 miles of your house), and your neighbor knows you. This means that, even though we might have some differences, we look after one another (most acutely demonstrated during the Eagle Creek Fire in 2017 but continues to play out in winter storms and other such events).
- There is a sense of community. We have a great 4<sup>th</sup> of July celebration and a robust Grange Hall that offers activities that range from concerts to yoga classes. There are book clubs, art guilds, gardening meets, and a host of other activities that happen throughout the year.

We're proud that Menucha is a part of the Corbett community. Many of the advantages of living in a small town can be found right at Menucha.... a community, people who care for each other, and a plethora of activities that can enrich your life. It's a sense of coming home to a place that feels warm and comfortable, a place where you can be yourself, a place where you can take a deep breath and relax. It's a place where, on a clear night, the stars are breathtaking.

We hope that part of your 2024 will be spent at Menucha. We think we have some beautiful things to offer that will make the rest of your year even better.



### YEAR-END UPDATE FROM THE FRIENDS OF MENUCHA FOUNDATION Susan Hedlund, President

As we bid farewell to 2023, I am excited to share the remarkable achievements we have accomplished together at Menucha. This year has been a testament to our community's strength and our supporters' unwavering commitment.

Thanks to your generosity, I am thrilled to announce that we have successfully concluded the year by raising \$181,464. This would not have been possible without the dedication of our 196 active donors, 34 of whom joined us for the first time this year. Your belief in our mission and your willingness to contribute have made a lasting impact, allowing us to continue our journey of enriching lives.

Reflecting on the past year, 2023 has been a beacon of hope and resilience for Menucha. Despite the challenges posed by the pandemic, we have witnessed our guests and programs flourishing, demonstrating the incredible power of community support. Moreover, we have smoothly transitioned to our own nonprofit status, marking a significant milestone in our organizational journey. This achievement ensures the sustainability of our initiatives and opens new avenues for collaboration and growth.

Looking ahead, we are primed and ready to embark on the exciting journey that 2024 holds for us. With your continued support, we are confident we will build on the past year's successes and further our mission of enriching lives. Together, we will create lasting positive

# A FOND FAREWELL - Donna Leamy

Donna Leamy started working at Menucha in the late 1970's. With the exception of a few years, she has worked steadily at the facility for over 40 years. During that time she has served in a number of roles. In the last 20 years she has been our office manager and primary staff support with the Friends of Menucha Foundation.

She has put together and edited countless newsletters, written thousands of thank-you letters, and has been the first voice most of us have heard when we have phoned in. Along with her regular duties, she has stepped into fill in for our housekeeping staff, has been known to lend a hand in our kitchen, and has provided invaluable support for our fundraising and other events (she has a keen eye for decoration).



Donna completed her service to Menucha the end of December of 2023. It is with great fondness (and a little sadness on our part) that we wish her well in her retirement. She has been a vital part of the ministry and mission of Menucha and her presence will be missed.

Donna drops by the office on occasions now so if you'd like to send her well-wishes you can do so in care of our office address.



# THE COOKTOP - A Recipe from the Menucha Kitchen Sergio Calvillo-Ruelas, Food Services Manager

### Ricotta Cheese Manicotti - Prep 1 hour, Serves 12

32 oz Ricotta cheese 1 cup of mozzarella 1 cup of parmesan 1 - 2 handfuls of spinach 2 large whole eggs 12 - 14 lasagna noodles 32 oz of tomato sauce 1 medium yellow onion 3 tbsp of Italian seasoning 3 garlic cloves minced 2 tbsp of oil



- 1. Filling for pasta: in a bowl mix all the cheeses together with eggs and spinach. Place in fridge once ready.
- 2. In a pot, place noodles in water and bring to a boil. Boil for 15 minutes. Drain and set aside (*tip:* once pasta is ready and drained, toss with oil so noodles don't stick)
- 3. To make sauce, add oil and onions to a pot and let them cook for 5 minutes on high heat. Turn down heat, and add garlic to cook for 2 more minutes.
- 4. Add tomato sauce to the pot with the onions and garlic. Let simmer for 10 minutes.
- 5. Making noodles: bring out filling and 8x8 baking tray. Put filling on each noodle and roll up. Spread sauce on bottom of 8x8 tray. Place noodles on tray. Cover in sauce + cheese. Bake for 40 minutes at 350 degrees.

# FACILITIES UPDATE Tim Kurkinen, Facility Operations Director

As we reflect on the past year, I am thrilled to share with you the incredible impact your support has had on our facilities and, more importantly, on the lives we touch.

# **Key Projects (completed and planned):**

- **Renovated Spaces:** Painting the McCall house in anticipation of our new executive director, landscaping Ballard, and painting the Creevey complex.
- **Hospitality Initiatives:** Our tools and organization management project (aka T.O.M) is in full force as we improve the housekeeping department, vehicle, and tool storage to ensure our staff work safer and more efficiently.
- **Water Upgrades:** From updating our old water filtration system at the pool to new hot water storage to serve all our guest facilities, efficient water movement is our goal.
- **Heavy Equipment:** We are excited about our new rotary brush for cleaning the roads and plan to purchase more chainsaws and generators.

Even though 2024 has already tested us with a significant winter storm, Menucha stands strong, determined, and eagerly poised to serve our guests with vigor. Your partnership is a cornerstone of our success, and we are thankful for your continued support.

Our journey is never over, and essential projects are still on the list. However, your ongoing commitment makes a tangible difference in our ability to enrich lives and create a welcoming space for generations to come. We look forward to the continued collaboration on this transformative journey. Thank you for being an integral part of Menucha's success.



# 2024 PROGRAMS AT MENUCHA Lori Nance, Program Director Enriching lives. Building community. Opportunities for reflection and renewal in our faith, art, and music programs.

The joy of learning together, making friends, and renewing friendships in-person continues to make our retreats and workshops amazing experiences. Find returning favorites, and new offerings that will bring people together. Learn more about these or to register at: www.menucha.org/programs.

March 1-3, 2024: Scrap & Sew #1

March 21-24, 2024: Columbia Gorge Early Music Retreat

March 25-29, 2024: Ukulele Band Camp

March 27, 2024: Menucha-lele Concert

May 6-9, 2024: Spring Watercolor Workshop

May 10-12, 2024: Scrap & Sew #2

May 30-June 2, 2024: Bluegrass in the Gorge

June 3-6, 2024: Painting with Shahrad Malekfazeli

June 21-23, 2024: Painting with Joanne Kollman

August 4-10, 2024: Week 1 of Creative Arts Community at Menucha

August 11-17, 2024: Week 2 of Creative Arts Community at Menucha

**September 13-15, 2024: Missing You: A Loss & Grief Retreat for Body, Mind, & Spirit** When someone in our life dies, our world can turn upside down. Grief impacts our bodies, our minds, and our spirits - especially when the person who has died is a part of us. This weekend retreat led by Donna Schuurmann and Monique Mitchell, offers participants ways to explore and express their love and grief.

October 2-6, 2024: Blues in the Gorge

October 24-27, 2024: Harmonica Northwest

October 31-November 2, 2024: Fall Watercolor Workshop

November 1-3, 2024: Scrap & Sew #3









### WE GRATEFULLY ACKNOWLEDGE THOSE WHO HAVE GENEROUSLY SUPPORTED THE FRIENDS OF MENUCHA FOUNDATION January 1 - December 31, 2023

Peggy Acott

Greg and Susan Aldrich

Anonymous

Mary Ann Axelson Marilyn Badurina

Janita and Robert Baker

Gretchen Barron Karen Bassett

Jon and Sally Bates

Annie Battee Mike Becklund

Cam and Midge Birnie

Karen Black

Robert Blum and Carol Black

Bonterra

Jim and Nancy Boyle Marianne Brogan

Jann Brown

Graham and Sharley Bryce

Natalia Burgess Paul and Grace Butler

Matt Butler Priscilla Carlson Debra Chase Connie Cheifetz

Barbara Clark Jim Clark Arlene Clemens

Deva Coder

Cloie Cohen Courtney Coleman

Jill Collaro Roselle Colwell Kit and Liz Conner

Palani Correa

**Creative Arts Community** 

John Crowell, Jr.

Paul and Melissa Dailey Lauren and Will Deming

Joe and Jeannie Depinto Susan Grathwohl Dingle

Elaine Dubesa Ebay Inc

Paul Ecker and Beth Essex

Vena Edwards

George and Georgia Erdenberger Bob and Michelle Johnson

Svea Erickson Amy Estrin

John and Joyce Evans

Norma Fales Nancy Farland Darlene Fav

Bruce Felix and Audrey

Schindler

Jerry and Sally Fish Gerry Foote Steve Foote

Derek Foote and David Radford

James Galluzzo

Jason and Marni Gardner

Raj and Shelly Garg

Carol Gies Mark Gliebe

EH and Inga Gloekler Sandi-Jo Goddard

Del Gossen Chris and Susan Grewe

Kathy Hall

David and Carolyn Hampton

Margaret Hancock Ulrich Hardt

David Hawkins
Sandra and Chuck Haynie
Susan Hedlund & John Walling

Mark and Judy Helzer Heritage Bank

Kathryn Hill Kevin Hoder Maurine Hoder

Janet Homrighausen

Sara Hortenstine Tom and Gayle Hughes Jack and Ruth Hutteball

Nancy Icenogle

Randy and Jeane Iles Ben Jennings

John and Emily Jo Jensen

Bonnie Jepsen

Don Johnson and family

Julie and Kyle Kates

Murlan Kaufman & Ginny

Bistodeau

Ted and Debbie Kaye

Cassie Kebler

Clancy and Tracy Reilly Kelly Gordon Kennedy & Liisa

Mannery Anne Kennedy Carol Kirkbride Kristan Knapp

Barbara Kuehner Lynn Labasan

Bill and Mary Ellen Laird

Paul Lambertsen

Terry and Thad Langford

**Bruce Lawson** 

David and Janet Leatherwood

Rick Lee

John Leuthauser Eric Lichtenthaler

Buck and Jenny Lindsey Louis-Courion Giving Fund

Whitney Lundy Robert Madera

Ted and Nancy Magnuson Rick and Sharon Malin Ann and Sam Martin K. Ann McCartney

Keren and Craig McCord

Katie McEntee Paula McNamee

Laura and Erich Merrill

Jerry Mishler and Sara Grigsby

Debabrata Mohapatra Tom and Sue Moore Mary Mullen

Joe and Diana Nadal Jr. Lori and Aaron Nance

Kent Neff

Neva's Legacy Fund Jennifer O'Donnell



### WE GRATEFULLY ACKNOWLEDGE THOSE WHO HAVE GENEROUSLY SUPPORTED THE FRIENDS OF MENUCHA FOUNDATION January 1 - December 31, 2023

Jennifer O'Donnell

Oregon Community Foundation

Gary Pape Sarah Parker

Spencer Parks & Sarah Van

Haeften Bob Parsons Sandra Pearce

Louise and Steve Perram Charles and Ruth Poindexter Portland Ukulele Association

Wes Post

Gordon and Mary Priedeman

Rosemary Pullin Bruce Purdy Chris Rasmussen

Rick Ray

Burl and Abigail Romick Dan and Myra Rounsavell

Pamela Russell Mary Sauve

Savage Memorial Presbyterian

Church

Mark and Maren Schmidt Joe and Debbie Schneider Tim and Bonnie Schnell Connie Schwendemann

Seattle Dulcimer Bruce Seiler

Tim Sercombe & Jane Van

Boskirk

Tom and Debra Sexton

**Chuck Shaw** 

Keisha Shippy

Willard and Laurna Shively Lori & Jeffrey Sievert Steve and Lisa Snodderly

Kristin Solomon Cheri Spanier Gayle Starker Paul Sunderland Margot Swanson

Ryan and Maryssa Tapio

Judy Teufel

Mari and Richard Todd

Rukshana Triem Umpqua Bank Michelle Urke US Bank Shelby Walker Jim and Ann Walsh Cameron Webb Jackie West

MaryKay and Jeff West Michael Wetter & Jennifer Pratt

Kelly White

Joe and Phyllis Whittington

Rich Williams
Mary Lou Williams
Juliet Williams
Susan Winterbourne
Kathy Withycombe
Bruce Withycombe
Steve Wojahn

Sarah Wolf Newlands Kathy Wolfard Emmie Wurm Dorothy Wysham Ernie and Jeri Yoder Rebekah Yoder-Rattaro Monica Yoshinaga Sharon Ziel

**Given in Honor** 

First Presbyterian Church

Portland
Donna Leamy
Ann Leuthauser
John Leuthauser
Menucha Staff
Lori Nance
Judy Teufel

**Given in Memory** 

Dr. Jon K. Clemens

Joe Ehrman Linda Foote Lynn Gibbons Eleanor Hardt

Betty and Evan Kennedy

John Kinyon

Ed and Gwen Lawson

Joyce Malin Carolyn E. McCall Mac McCall Jeanne Nadal Barbara Purdy Susan Russell

Jean Elsa Sloss

# **STAY CONNECTED!**



Like us on Facebook

Menucha.Retreat.Center
center



Follow us on LinkedIn
menucha-retreat-and-conference-



Follow us on Instagram



### MENUCHA CONFERENCE CENTER PO Box 8 Corbett, OR 97019-0008

NON-PROFIT ORG U.S. POSTAGE PAID PERMIT NO. 323 VANCOUVER, WA

**Address Service Requested** 

#### Sacred Space, Purposeful Work

Our mission is to enrich lives through hospitality, learning, reflection and renewal.

# **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 97

Name\_\_\_\_\_

Address\_\_\_\_\_

City, State, Zip \_\_\_\_\_\_

Email address\_\_\_\_\_\_

97019- I would like to receive Menucha communications via:

# **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.