



MENUCHA

Sacred Space - Purposeful Work

The Menucha Meander

LABYRINTH NEARS COMPLETION

Scott Crane, Program Director

During this fall, thanks to many volunteers, enormous strides were made on construction of our labyrinth.

Most of the surface of the labyrinth has been filled in with stone, with only slightly more than a quarter of the paths left for placing stones. Many of the placed stones in the rest of the labyrinth have been set in place, with numerous fall volunteers trickling sand in and moving around the stones for the best flat walking surface.

The grounds surrounding the labyrinth have been graded and sod has been laid around it. In addition, the future rose beds have been redefined for planting time. Anna Meyrick, a local mosaic artist and instructor at Crossroads Alternative School, is designing a pebble mosaic with her students to fit in the center. To find out more about the pebble mosaic project, you can read about it on Anna's website:

www.herainternationalcommunity.org/menuchapebblemosaicproject.html

I am confident that before next summer, our wonderful Menucha Rose Garden Labyrinth will be complete! I look forward to that day and hope that we can celebrate together with a dedication service in late spring.



CONGRATULATIONS, SCOTT AND KATIE!

Scott Crane and Katie Long were married on December 2 in a beautiful evening ceremony in the Great Hall at Menucha, surrounded by their families and friends.

Katie and Scott met at First Presbyterian Church, and are making their home in Forest Grove.

God bless you both — we are happy that you found one another, and wish you all the best in your new life together.



FOCUS ON THE IMPORTANT THINGS —Spencer Parks, Director

Each year about this time, I go to war with myself. Part of my makeup wants this to be a winding-down time of year. I have, throughout my professional life, been in charge of two other facilities like Menucha and since they dealt mainly with children, we didn't have much activity over the Christmas season. So I yearn for the quiet I so closely associate with the winter months.

While the wind does blow pretty fiercely here at times during the winter, the snow sometimes falls as well and it blankets our gardens in a wonderful woolly quiet which seems to say "just rest a little while." The days grow increasingly shorter, evening falls quicker, and my internal clock (which seems to always be a bit off even in the best of times), tells me it's time to go to bed earlier and earlier.

But then the other half of me speaks up and does so with loud enthusiasm. Rest? You don't have time to rest or gear back! Christmas is almost upon us. Trees have to be sought out and decorated. Lights need to be strung. Presents have to be purchased. Parties need to be attended. Cookies need to be baked. The hot chocolate needs to be mixed. Cards have to be addressed. Relatives need to be picked up at the airport. Why, my list is so long that I hardly have a chance to check it once, yet alone twice. Good will to all? Most certainly. Peace on earth? Not likely and least not my world.

So no matter which way I lean, I seem to be betraying some part of my inner self. I feel guilty for driving forward so hard and I feel guilty when I put my feet up. I don't seem to be alone in all this either. A good number of my friends tell me that they are in the same paradox. They know they ought to be in a more peaceful frame of mind, especially for this season of the year, but they find that, if anything, their days are even busier than usual. So what is a body to do?

At times like these I have to remind myself to stop long enough to take stock of what is really going on. It is so easy to get caught up in the moment, where everything seems equally important and equally demanding. I often find that when I take a few minutes to reflect, a lot of things that seemed so very important in the beginning, really don't hold up to the hard light of day, especially in the light of this season of the year when family and friends are so important. Perhaps that's the lesson of our holiday season. That no matter what demands are placed upon you in every day life, it is always good to keep in mind what is truly important and to budget your time and energy accordingly. And as for myself, I always feel much more peaceful knowing that at least I have my priorities in order.

So, this holiday season, make time for those you love. Spend your energy on the truly important things in life. Your friends at Menucha wish you a wonderful, peaceful, renewing holiday.



OUR COMMITMENT CONTINUES...

Menucha's commitment to a sustainable and equitable world continues as we proudly announce that all of the coffee we serve will be Fair Trade Certified. While coffee that carries this type of certification costs more, we simply believe that it is the right thing to do.

Fair Trade Certification empowers farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment, and developing the business skills necessary to compete in the global marketplace. Fair Trade is much more than a fair price! Fair Trade principles include:

Fair price: Democratically organized farmer groups receive a guaranteed minimum floor price and an additional premium for certified organic products. Farmer organizations are also eligible for pre-harvest credit.

Fair labor conditions: Workers on Fair Trade farms enjoy freedom of association, safe working conditions, and living wages. Forced child labor is strictly prohibited.

Direct trade: With Fair Trade, importers purchase from Fair Trade producer groups as directly as possible, eliminating unnecessary middlemen and empowering farmers to develop the business capacity necessary to compete in the global marketplace.

Democratic and transparent organizations: Fair Trade farmers and farm workers decide democratically how to invest Fair Trade revenues.

Community development: Fair Trade farmers and farm workers invest Fair Trade premiums in social and business development projects like scholarship programs, quality improvement trainings, and organic certification.

Environmental sustainability: Harmful agrochemicals and genetically modified organisms (GMOs) are strictly prohibited in favor of environmentally sustainable farming methods that protect farmers' health and preserve valuable ecosystems for future generations.

(Information taken from www.transfairusa.org
Please see this site for more information.)





STAFF SPOTLIGHT—Patti Story

My name is Patti Story and I am the Assistant Food Service Manager in the kitchen at Menucha.

This is the second time I have been part of the Menucha staff. I worked in the kitchen for about a year and a half, leaving for Central Oregon in the summer of 2005 to cook at a dude ranch. It didn't take too long to figure out where my heart belongs, because I came back to Menucha in January of 2007. I just had to come back home.



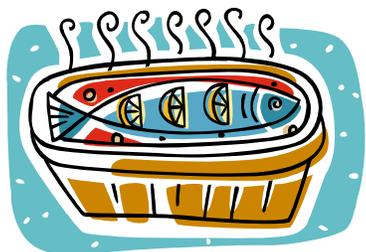
There's something about this place that crept into my heart and didn't let go. Maybe it's the sense of family: Spencer made me a rolling pin when I left, and Dorothy responded to my e-mails about recipes and scheduling. I was a mess of tears, felt all the prayers throughout the year and a half that I was gone, and welcomed all the hugs and tears when I came back.

Maybe it's the sense of hospitality that we as a cohesive community strive to extend to each and every one of our guests. Maybe it's the grounds over the changing seasons — I think that the current season (whichever one it is we're in) is always my favorite. Maybe it's that I really like my job—what a blessing! Planning and cooking for various groups of people is challenging and fulfilling.

I'm learning more and more each day and I look forward to preparing for your next visit!

TANGY TOPPED SALMON

A favorite Menucha recipe enjoyed by guests and staff alike — Serves 9



1 ½ pounds salmon	4 teaspoons lemon juice
½ cup sour cream	1 teaspoon salt
⅔ cup whole milk	¼ teaspoon pepper
3 eggs	1 ⅓ cups mayonnaise
1 cup croutons, crushed	4 teaspoons prepared mustard
¼ cup finely chopped onion	2 egg whites
¼ cup finely chopped celery	Parsley flakes for garnish

Cook salmon (alone) at 350° for 10-15 minutes. Set aside. Reduce oven temperature to 325°.

Place sour cream, milk and eggs in mixer bowl. Beat on low speed until combined. Add crushed croutons to sour cream mixture and mix just until blended. Let stand for 10 minutes until croutons are softened. Beat again until mixture is smooth.

Crumble the salmon into a bowl, removing any bones you may find. Add onions, celery, lemon juice, salt, pepper and crouton mixture. Pour into greased 8x8" baking dish. Bake at 325° for 20 minutes, or until knife inserted in center comes out clean. Remove from oven.

While salmon mixture bakes, mix mayonnaise and mustard. Beat egg whites until stiff. Fold mayonnaise mixture into beaten egg whites. Spread on top of hot casserole and return to oven. Continue baking for 10-15 minutes or until topping is slightly browned. Remove from oven and let stand 10-15 minutes.

Cut into 9 squares, sprinkle with parsley flakes and enjoy!



FRIENDS OF MENUCHA FOUNDATION UPDATE—Nanita McIlhattan, President

Thank you! 2007, our fourth year as Menucha's fundraising foundation, has been the year we established a steady, repeatable momentum in support for Menucha's mission. This year we again transferred nearly \$40,000 to Menucha, funding projects and providing general operating support. The annual Harvest Dinner and Auction was a successful and fun showcase of Menucha's warmth, food and mission. Next year's auction is already getting underway and promises to continue the tradition—we hope to see you there on September 7, 2008! We again welcomed many new faces to the Foundation's supporters, reflecting the broad community Menucha serves. We have turned the corner from our start-up phase and are eagerly expanding our vision and capabilities. In 2008 we will add fundraising focus areas which are coordinated with Menucha's mission, vision and strategies. We are recruiting new members to the Board of Stewards, seeking leaders for each of our focus areas. Look for the First Annual International Croquet Tournament on August 9, 2008! Your contributions to the Friends of Menucha Foundation made this forward momentum possible. On behalf of the Foundation Board of Stewards....Thank you!

WE GRATEFULLY ACKNOWLEDGE THOSE WHO HAVE SUPPORTED THE FRIENDS OF MENUCHA FOUNDATION November 16, 2006 – November 15, 2007

SEVEN GENERATIONS (\$5000 or more)

Elizabeth Price

OLD GROWTH (\$2500 - \$4999)

Graham and Sharley Bryce
Dave and Julie Dougherty
Nanita McIlhattan
Don and Rosemary Pullin
Todd and Carrie Stucky

TOUCHSTONE (\$1000 - \$2499)

Bob Blum and Carol Black
Jon and Arlene Clemens
Jerry and Sally Fish
Tim and Linda Killen
David and Janet Leatherwood
Anne Lezar
Patricia Melrose
Erich and Laura Merrill
Wes and Gail Post
Steve and Rachel Preston
Dan and Myra Rounsavell

JOURNEY (\$500 - \$999)

John and Justie Braestrup
Howard Burford
John and Peggy Chamberlain
Dave and Jan Halsey
John and Sara Hortenstine
David and Diane Jothen
Murlan and Ginny Kaufman
Betty Jo Lee
Rick and Jill Lee
Dick and Joyce Malin
Mike and Diane McKeel
Jim Milne
Steve and Candace Primack
Jeff and Mary Kay West
Rich and Julie Williams

NURTURE (\$250 - \$499)

Cam and Midge Birnie
Kate Brady
Pat and Pat Brothers
Priscilla Carlson
Elizabeth Dean
Will and Lauren Deming
Don and Norma Fales
Brad and Katrina Halverson
Keith Hartner
Gene and Lois Jackson
Jerald Johnson and Susan True
John McSwigan and Dr. Benneth Husted
Jerry Mishler and Sara Grigsby
Spencer Parks and Sarah Van Haeften
Mark and Kim Reller
Al Richard and Sue O'Halloran
Tim Sercombe and Jane van Boskirk
Tom and Mary Ellen Showalter
Russell and Jean Smith
Judith Teufel
Peter and Ann van Bever
John and Marjory Warne
Kathy Wolfard

HERITAGE (\$100 - \$249)

Tim and Jennifer Bergemann
John and Kim Bradley
Norm Brill
Eddie and Melissa Camarillo
John and Sharon Cartwright
Mary Crawford
Creative Arts Community
Stephen and Vicki Crow
Ernest and Merlene Drapela
Janet Eastman
Joseph and Diane Ehrman III
Charles and Charlotte Faries
Barbara Gay and K.P. Francis

HERITAGE (\$100 - \$249)

David Hawkins
Tom and Gayle Hughes
Vernon and Vicki Jackson
Rita Jendro
Chris Lowe
Brian and Maureen Lawson
Merritt and Carolyn McCall
K. Ann McCartney
Dave and Marge McCool
Matt and Liz McMahon
Walt and Jean Meihoff
David and Margaret Mesirow
Ken and Anne Stewart Miller
Ron and Jan Mittelstaedt
John and Brenda Morris
Kent Neff
Tom and Lisa Nolen
Christine Olsen
Peg Paulbach
Bruce and Barbara Purdy
Chris Rasmussen
Joey Razzano
Ed and Doris Reid
Check Rhoads
Steve Robards
Roy and Sheri Sheffield
Willard and Laurna Shively
Lisa Smith
Michael and Janet Starosciak
Ed and Phyllis Thiemann
Nick Van Haeften & Judith Hayes
George and Lori Webb
Terry Wolf
Dorothy Wysham



UPCOMING PROGRAMS AT MENUCHA

To register for any of these programs, please go to our website www.menucha.org or call Scott Crane at 503-695-2243



JANUARY 14-16, 2008

THE FUND RAISING SCHOOL: PLANNED GIVING—GETTING THE PROPER START

You'll Learn How To:

- Determine if your organization is ready for a planned giving program
- Understand the benefits to donors for making planned gifts
- Recognize which planned gifts are best for certain donor situations
- Match donor needs to your nonprofit's needs
- Understand appreciated property, deposit agreements, wills and bequests, insurance and charitable lead trusts

FEBRUARY 8-10, 2008

COACHING THE SPIRIT MEN'S CONFERENCE with Christian Life Coach Tony Husted

Each of us is a unique child of God, and each of us must grow in our relationship with God, but one size doesn't fit all! In this retreat, we will discover that God empowers us with wisdom, intuition, perception, and understanding. These are the qualities Tony Husted uses as tools, among others, to clarify goals, create action plans, and overcome obstacles to reach those goals.

Coaching the Spirit is a process of bridging the gap between what we experience and what is true. The beginning of any journey starts with where you are now. The destination is living your life in alignment with the Word of God.



FEBRUARY 18-20, 2008

PRESBYTERIAN PROGRAM and MISSION CERTIFICATION COURSE

Meets all requirements for Certified Christian Educator and Certified Associate Christian Educator

The goal of this course is to understand the complex approach to program and mission of the PC (USA) and to identify helpful resources that enhance the ministry of its participants.

The objectives of this course are to equip the church educator to:

- Define the connection between the Bible and the modern day ministry of a congregation
- State the connection between Chapters 1-3 in The Book of Order with the Program and Mission of the church
- Identify the ways the great ends of the church are lived out in their congregation
- Demonstrate how the "watch words" of the Reformed faith guide the program and mission of a congregation and the larger arenas in the PC(USA)
- Design at least 3 presentations or educational events to help church leaders understand the program and mission of the PC(USA)

MARCH 21-23, 2008

THE SPIRIT AND THE PEN: A SACRED CREATIVE WRITING JOURNEY with author Christina Baldwin
A part of the Menucha Expressions Series, A Ministry for Adult Learners

Join author Christina Baldwin for three days of creative writing and reflection in the beauty of the Columbia River Gorge. Transform your experience into story. The days are creatively structured to spend time meeting together, wandering in the forest, and writing in journals. People with all degrees of writing experience are welcome. The seclusion of Menucha, a quiet environment in close proximity to Portland, is perfect for deep immersion into writing and reflective space. Magnificent views and natural flora grace the 100-acre grounds, and trails take you through the woods, into a creek canyon and along the Gorge.





EXCITING THINGS ARE HAPPENING AT MENUCHA!



- In late November, the final settlement of an estate inaugurated an endowment for Menucha. At a bit over \$100,000, this endowment will bring in approximately \$5000 per year to be used for a variety of needs. If you would like to add to this endowment to help insure Menucha's future, please contact our office.
- A new roof and gutters have been put on Ballard Hall, which were much appreciated during the December rains.
- We are developing a consistent group of volunteers, both outdoors and in our Gift Shop. If you would like to join our team of volunteers, please give us a call!
- The remodeling of the upper floor at Beam House is underway and will be completed by the second weekend in January.
- Both our Kitchen and Maintenance departments have purchased new software programs. *Maintenance Manager Plus* will give Ernie tools for budget planning, vehicle/equipment maintenance and staff scheduling. Dorothy and Patti are excited about *ChefTec*, which will automate the kitchen ordering and inventory, and provide immediate nutritional information and cost for the recipes we prepare.
- This year we have seen substantial growth in our program offerings at Menucha. In particular, three program series have been very well received:
 - Our Presbyterian Church (USA) Certified Christian Educator began the first part of December. These courses are designed to prepare church educators (and particularly Presbyterian Church educators) for their Certification exam. Church educators in other denominations will also benefit from this series. We will continue to support church professionals as we work with San Francisco Theological Seminary and other theological institutions to develop the new direction of the Paul S. Wright lecture series. We have arranged for Dr. Stan Wood, Ford Associate Professor of Congregational Leadership and Evangelism, to lecture in 2009. He will be speaking on his current research.
 - Our fund raising course, offered through the Indiana University Fund Raising School, has offered people from various non-profit institutions an chance to sharpen their skills. Our cycle of courses are designed to complete a certification in fund raising.
 - We have continued to offer a number of retreat programs designed to nurture the spiritual growth of adults. With our labyrinth nearing completion, we are excited about the future of these retreats.
- In addition to these series, which have been designed to become a regular part of our programming, we continue to explore other ways in which we might meet our mission to the community. In the latter part of November, we held a successful continuing education seminar for lawyers in the area of ethics and elimination of bias in the workplace. We began working with other conference professionals throughout the country to initiate a national network for adult learning and ministry opportunities, and expect to be able to offer these opportunities to our supporters in 2009. We would like to give a warm word of thanks for those who have attended one of our retreats or conferences. If you have not yet taken advantage of this part of Menucha, we would encourage you to look over our courses and register soon.
- Our guests continue to encourage us with their comments:
 - "I really love the grounds and the sense of powerful sacredness in the place."
 - "I enjoy the warmth, hospitality and family feel (and the bread!)"
 - "You folks do a great job! The food is yummy and the staff is warm and helpful. The accommodations and earthly beauty is unbeatable."
 - "The view! And the great commitment of FPC Portland to keep this facility top-flight."
 - "Good food. Friendly staff. Clean accommodations. Beautiful grounds. You took care of all of our needs."



Donor Pledge Form

Name (Please Print) _____

Business (If Applicable) _____

Address _____

City _____ State _____ Zip Code _____

Contact Phone Number _____ Fax _____

E-mail Address _____

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

#: _____

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

Please check one:

This donation is unrestricted

This donation is restricted for _____

Signature _____

Date _____

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

P.O. Box 8
Corbett, Oregon 97019

E-mail: office@friendsofmenuchafoundation.org
Web: www.friendsofmenuchafoundation.org

Phone 503.695.2243
Fax: 503.695.2223



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Corbett, OR 97019

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

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

I would like to receive Menucha communications via:

Email Regular mail

Is this a change of address (mailing or email) notification? Yes No

planned giving: *verb* 1) An act of incredible philanthropic kindness. 2) A means to insure the future of the mission of Menucha. 3) Open to everyone and easier than you think. 4) May have positive tax consequences!

Remembering Menucha in your estate planning is a wonderful way to support the mission of Menucha for years to come. Due to recent changes in federal law, certain giving opportunities may be more attractive now than in the past (please consult with your financial planner concerning any tax questions). We have excellent representatives who can speak with you and 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

You can donate to Menucha using your credit card with our secure on-line form. Simply go to www.menucha.org and click on the "Giving to Menucha" link. You may also print out a Donor Form and mail it to Menucha, or simply fill out the Donor Form in this newsletter and send it to us.

We are grateful for all gifts, large or small. Your gifts help us make Menucha available to groups and individuals from around the Pacific Northwest and beyond. We are grateful for your continued support.