



**Menucha Retreat & Conference Center**  
**PO Box 8**  
**Corbett, OR 97019**

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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 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.*

## 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

## 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.friendsofmenuchafoundation.org](http://www.friendsofmenuchafoundation.org) and click on the "Donate Today" 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 programs, 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.



## 12th ANNUAL MENUCHA FUNDRAISING DINNER CELEBRATING 100 YEARS OF MENUCHA — "STILL WATERS RUN DEEP"

Sunday, September 7, 2014 5:30 pm in Wright Hall

Tickets: \$100 per person or \$700 for a table of 8  
 Honorary Chairs: Murlan Kaufman and Ginny Bistodeau  
 Special Guest Speaker: Sally Penley

There is excitement in the air as we look forward to our annual fundraising dinner on Sunday, September 7th. As part of the evening's festivities, we will celebrate the Meiers' purchase of Menucha on May 9, 1914. Our evening of celebration begins with wine, champagne and hors d'oeuvres served on the terrace overlooking the magnificent Columbia River Gorge. Then join old friends and new friends in the elegant Great Hall to enjoy an amazing four-course dinner prepared by Menucha's talented kitchen staff.



*Murlan and Ginny*

It is indeed a privilege to have Murlan Kaufman and Ginny Bistodeau as our honorary chairs. Murlan and Ginny are among our most treasured supporters and ambassadors and have volunteered many hours in a variety of ways to help make Menucha the special place that it is.

We are pleased to have Sally Penley as our guest speaker this year. Sally is an amazing graphic designer and lettering artist from Olympia. She has been coming to Menucha for many years as part of calligraphy and arts retreats and cares deeply about all things Menucha!



*Sally*

The monies we raise at this year's dinner for the "Greening of Menucha" campaign will help us continue to take care of our buildings and the earth by becoming as energy efficient as possible. One hundred years ago insulation in exterior walls was unimportant. Today, in order to conserve our precious natural resources, it is essential. We will begin with Wright Hall and our other historic buildings, which were built in the late 1920s and early 1930s. Our focus will be on installing new insulation, energy-efficient windows, a high efficiency heating system, and new plumbing that will provide hot water and hot showers without heating up our environment.

Tickets will go on sale Sunday, July 27. We would love to have you join us as we celebrate together!



## THE MOST IMPORTANT PART

### Rev. Spencer Parks, Menucha Executive Director



Menucha is celebrating a significant anniversary this year. On May 9<sup>th</sup>, 1914 Julius Meier signed the deed to this parcel of land and named it Menucha. Menucha is Hebrew for refreshing stillness, and as the name implies, it became for him, and over the years for countless others, a place of revitalizing quiet.

We have officially been in existence as “Menucha” for 100 years. My anniversary this year is not as impressive, but, at least for me, no less significant. In June of 2004 I began working at Menucha, and this year I celebrate ten years here.

One huge reason this is an important occasion in my life is it marks the longest I’ve ever lived in one place. My father was a Presbyterian pastor and, growing up, we moved several times. It was always exciting and we never really moved too far (my first 22 years were spent in eastern North Carolina), but the towns were different and it always took a while to settle in.

After college and seminary I moved around a bit again—two years at a small church in North Carolina, seven years at a church related camp and conference center in South Carolina, ten years at another camp and conference center in east Tennessee and then finally out to Oregon. Although we’ve enjoyed everywhere we’ve lived, Sarah and I really like it here. We feel as if we’ve settled.

While the area is beautiful, it’s the people around us who have made it a wonderful living experience, which is also why I love my work at Menucha. Menucha is beautiful and restful and a wonderful place in and of itself, but it is the people here that make Menucha special. It is, without a doubt, the finest group of folks I’ve ever had the privilege to work with. Each person, in their own way, brings a lot of caring and love to what they do. Whether it’s preparing programs, meals, rooms, the grounds, or the details of your stay, the staff here always has our guests as their ultimate end goal—which is to say that we all REALLY like to see happy people and we all REALLY like to take care of others.

In turn, we also take care of each other. I have been nurtured by the folks on this staff since the first day I arrived. We have become more like a family than a group of people who just happen to work in the same place. When (on the extremely rare occasion) I have to interview folks for a position here, I often tell them that we’re not looking to hire someone so much as adopt them. This is a family that has stayed together. We’ve weathered a lot of different kinds of storms together. There have been good times and times that were difficult. No matter the circumstance, folks here go about their jobs with good hearts. Many of the people here have been working at Menucha for multiple decades. My 10<sup>th</sup> anniversary seems a bit pallid in comparison.

All of this is to say that a good deal of what makes Menucha special, loving, kind, and caring is due to the staff, whom I look forward to working with each and every day. It’s really not so much a job for us as it is a calling. It’s a wonderful thing to turn 100. We promise to work very hard to keep this a special place for the next 100 years.

We hope to see you here soon!



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## GOVERNOR’S SUMMER HOME HAS RARE SETTING

Originally published in the Sunday morning Oregonian on July 12, 1931.

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One of the most beautiful estates in the vicinity of Portland is the summer home of Governor and Mrs. Meier on the Columbia highway. It consists of 120 acres, of which about ten acres are occupied by the home buildings and surrounding lawns and gardens.

An unusual feature of the estate is a widespread picnic ground where employees of the Meier & Frank company, 2500 strong, will hold their annual outing today. The Governor of Oregon spent much of last Friday personally supervising arrangements for this picnic, a task which he will not trust to any subordinate. This outing is an event looked forward to eagerly by the store personnel, and with good reason. Trails cut through the native forest lead to numerous points of vantage on the river bluff where vistas of the sweep of the Columbia River meet the observer as agreeable surprises.



The wide porch and easy chairs suggest cool comfort

The rock gardens of the Meier summer home are famed throughout the country and have been the subject of magazine articles and the object of long pilgrimages by garden lovers particularly interested in this type of floriculture. One of these, a Swiss alpine garden, has commanded the admiration of many noted experts.



General view of house and grounds, looking across the swimming pool

A large swimming pool, landscaped to form a part of the picture, is an attraction of the estate that suggests Hollywood rather than Portland. It is surrounded with dressing rooms so that almost any number of guests can be accommodated. The main house of the residential buildings is 125 feet long, and it stands in a setting of 6½ acres of verdant lawn.

Much of the property has been left entirely in its wild state. Other portions, such as the picnic ground, have been cleared of underbrush to create large parks providing cool comfort and picturesque view through the trees. Trails wind in and out, and along these apparently natural footpaths, hardy perennials such as sweet William, Canterbury bells and larkspur have been

naturalized so that they give the effect of having been there always. One trail follows the northern edge of the 120-acre tract at only a safe distance from the brink of the Columbia Gorge, which, in this vicinity, drops away in a sheer cliff of columnar basalt. From this trail the visitor may enjoy at least a hundred panoramas of the broad river, each view different from the others and all entrancing.

A smooth automobile road winds through the artistic landscaping of the grounds, and from this road a branch leads to the picnic grounds which today will resound with the happy clamor of a great friendly crowd at play.



## MENUCHA'S NADAL TELESCOPE

Twelve years have passed since the acquisition of the Celestron Nexstar 11 telescope, donated by the Joseph Nadal family as a gift in Joe's memory. Over the years preceding his passing, Joe had introduced many members of First Presbyterian Church, young and old, to astronomy. It was deemed that a continuation of this experience would be a fitting memorial to Joe. Over the past 12 years a small but enthusiastic group of volunteers from First Presbyterian have provided Menucha guests with the experience of viewing the night skies up close with this amazing instrument.



The enthusiasm continues, so much so that we would like to share the experience with a new generation of volunteers. To that end we envision teams of 3 or 4 individuals—young and old, high school and beyond, male and female—that are willing to be available should Menucha call if guests are interested.

We will provide instruction this summer at Menucha on the use of the telescope as well as some basic knowledge of astronomy. The instruction will include stellar evolution, composition and other topics of interest. If you would like to find out more about participating in this program, please email one of us:

Dan Rounsavell    rounsavell@aol.com    David Leatherwood    dmjswood@comcast.net  
Tom Showalter    showalter1055@comcast.net    Reto Toengi    rounsavell@spiritone.com



Facilities Manager Tim Kurkinen on our new mower

## THANK YOU!

Gail Post was a long-time and beloved member of First Presbyterian Church in Portland. When she died unexpectedly in December 2013, her husband Wes requested that, in lieu of flowers, donations be made in Gail's name to the Friends of Menucha Foundation.

The Foundation received 66 gifts in Gail's memory, totaling \$5150. The family put no restrictions on the gifts, and allowed the Foundation stewards to decide how best to use the monies.

Knowing how much Gail cared about Menucha, the stewards chose to purchase a new lawn mower to help maintain the beautiful lawns and grounds. Menucha is the proud owner of a brand new Gravely Pro Zero Turn commercial mower. Used by most landscape and lawn care companies for golf courses and large lawns, this mower is able to perform a wide range of tasks in a fraction of the time we've been spending.

In addition, we were also able to purchase a mulch kit for the mower. With its capabilities, we hope to significantly decrease the amount of time our staff and volunteers spend raking leaves in the fall.

We are grateful for all those who donated in Gail's memory. We have lost a good friend and wonderful person, and she will surely be missed.

## WE SAY GOODBYE TO BECKY LINDSAY . . .



Becky Lindsay has been our Head of Food Service for almost five years. In that time she instituted many positive changes and impacted the lives of guests and staff alike. We say "thank you" for the thousands of meals prepared, renovations overseen and employees trained and managed. Becky and her husband Jason have moved in with Becky's aging aunt and uncle and are taking on the loving responsibility of caring for them and allowing them to stay in their home. Her presence here will be missed and we will keep her in our thoughts and prayers as she and Jason enter this new phase of their lives.

## . . . AND HELLO TO DOUG LANG

We are now very proud to welcome to our staff Doug Lang. He comes to us with over 30 years in the food service industry and is wonderfully qualified to take up where Becky left off. We are confident that our guests will continue to enjoy wonderful meals for which Menucha has become known. He adds another smiling face and warm personality to our kitchen staff. Our staff have enjoyed getting to know Doug. We hope that you will be able to meet him on your next visit to Menucha and will join us in welcoming Doug to the Menucha family.



## THE COOKTOP—a favorite recipe from the Menucha Kitchen Doug Lang, Food Service Manager

**LEMON HERB VINAIGRETTE**—a new recipe that Doug created with the help of Adrianna, one of our kitchen hostesses extraordinaire. A guest told us it was "the best dressing I've ever tasted!" Makes 2 cups

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|--|--|
| 1½ lemons, juiced and zested                 | ¾ teaspoon oregano, fresh (if available)     |
| ¼ cup white wine vinegar                     | ¾ teaspoon tarragon, fresh (if available)    |
| ¼ cup white balsamic vinegar                 | ¾ teaspoon thyme, fresh (if available)       |
| ¼ cup + 2 tablespoons raw honey              | 1 teaspoon Dijon mustard                     |
| 3 tablespoons red onion, chopped             | ¼ teaspoon sea salt                          |
| 2¼ teaspoon garlic, chopped                  | ¾ cup canola oil                             |
| 1 ¼ tablespoons chives, fresh (if available) | ¼ cup + 2 tablespoons extra virgin olive oil |



Combine all ingredients into blender or food processor. Mix for 30 seconds to chop all herbs, onion, etc. Slowly drizzle oils into machine while it is running. It will emulsify within a minute or two. Use right away, or place into sealed container. Variations can be made of this basic formula. You can substitute oranges or other fruit, different vinegars or sweeteners. If no fresh herbs are available, you may substitute dry herbs, but only use a quarter of the amount listed.



## SAVE THE DATE!! Sunday, September 28, 2014

It's hard to believe, but Ernie Yoder is retiring! You are invited to stop by Wright Hall from 3:00-5:00 pm for cake and coffee as we thank Ernie for all the ways he has taken such good care of Menucha since 1980. There are sure to be many fun stories and fond memories shared!



## 7th ANNUAL INTERNATIONAL CROQUET TOURNAMENT and CENTENNIAL CELEBRATION

Saturday, July 19th, 2014

Registration begins at 9:00 am Tournament 9:30 am - 3:30 pm

Ticket price: \$40 participants, \$15 spectators

Children under 6: Free

Our annual croquet tournament is fun for the whole family. Your ticket price includes:

- Friendly competition—all skill levels welcome
- Coffee, juice and pastries upon arrival
- Lunch prepared by the Menucha staff served by the pool overlooking the Gorge
- Fun door prizes, with special door prizes just for the kids
- Games for little kids
- Live music throughout the day
- A small silent auction

Come as a participant or bring a lawn chair and join us as a spectator to cheer on your favorite players. Wear your croquet whites and fancy hats if you'd like or just come as you are.

### NEW THIS YEAR:

- #1: Players may choose to compete as individuals or on a 2-person team. Two tournaments mean twice the fun! And winners' names always get engraved on our trophies.
- #2: We'll award a prize to the player or spectator who is "Best Dressed for Croquet!"
- #3: It's a Centennial Celebration –100 years of Menucha! We'll have cake, historical memorabilia on display, and some games for younger children to mark this milestone anniversary.

Proceeds from this event will go toward efforts to make Menucha a more environmentally friendly facility and reducing its carbon footprint. For example, new insulation and windows would make our 1920's era buildings more energy efficient, saving Menucha money, saving energy, and making our guests more comfortable.

Ticket sales begin Sunday, June 1. Reserve your tickets by calling our office at 503-695-2243.

## GARLIC MUSTARD UPDATE

Menucha continues the battle for the natural areas against garlic mustard with a renewed grant from East Multnomah County Soil and Water (EMCSW). A two-year matching grant of \$6000 pays for contractors who carefully spray woodland areas. Portland State University's Environmental Studies Department has sent 35 students to come and pull garlic mustard. They work for half a day for academic credit under the leadership of instructor Dr. Dick Dewey. Oregon State Parks, also with an EMCSW grant, has achieved excellent control of second-year plants that produce seed. However, both on Menucha and adjacent state parks woodland areas, mono-cultures expand to larger and new areas every year due to seed spread from ground water, wildlife and people. With our best efforts, success is not likely, with more of the beautiful natives being overcome by the toxic garlic mustard. The current estimate is that one-third of Menucha's woods is mono-culture with the loss of all native flower and ground cover. The battle continues, but the only hope for the long term is bio-control.



## UPCOMING FALL 2014 PROGRAMS

Online registration available [www.menucha.org/programs](http://www.menucha.org/programs)



### 1st ANNUAL MENUCHA BLUES IN THE GORGE October 2-5, 2014

Instructors: Pat Donohue, Mary Flower, Robert Jones, and Suzy Thompson.

**What it's all about:** Watch, listen, and learn up close from some of the finest musicians around. Space is limited to only 36 participants to ensure plenty of instructor attention for everyone.

### PRACTICAL CHURCH LEADERSHIP SEMINAR November 22, 2014

with Scott Lumsden, Executive Presbyterian, Seattle Presbytery

**What it's all about:** Renewal, Rebuilding and Retooling for the Future. Join us for a broad overview of what you really got yourselves into when you said "yes" to church leadership. Stay tuned for 2015 offerings.



### WRIGHT LECTURE SERIES October 12-14, 2014

Vera White, Jeff Eddings, and Jim Walker will keynote our series with conversation around Practical Approaches to Emerging Ministries: Creating, Growing and Sustaining New Possibilities.

Jeff and Jim are co-pastors at Hot Metal Bridge Faith Community, a church that was planted in the South Side neighborhood of Pittsburgh in the fall of 2004. It is multi-denominational, being sponsored by both the PC(USA) and the United Methodist Church. It uses a narrative style of worship that shares the story of God through drama and the arts, as well as traditional forms of worship. Vera is the PC(USA) associate spearheading our 1001 New Worshipping Communities movement.

### FALL WATERCOLOR WORKSHOP WITH CHRIS STUBBS "BUILDING A PORTRAIT" October 26-30, 2014

This event is offered in partnership with the Watercolor Society of Oregon.

This is a combination "left-brain/right-brain" class. Chris will be teaching some anatomy and using a skull to demonstrate the structure of the head. (No memorization required!)

