

# Camp Alexander Mack

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# MACKABILIA



Camp Alexander Mack  
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## Well Wishes for Retirement, Deb!

Many of you may not know me. I've been at Camp Mack for about eight years between volunteering and employment. Most of the time I've been in the background, which is where I like to be. My "hats" have been varied over the years. I have been a volunteer, the Gift Shoppe Manager, the Financial Assistant, and was most recently the Administrative Assistant. You may have seen me helping with the Annual Dinner, the 5K, the Camp Mack Festival, or the Volunteer Banquet. I love projects and have thoroughly enjoyed all of those roles.

With that being said, April 30th was my last day of employment at Camp Mack. I'm not feeling an urgency to be done, but I know that the time has come to move on to a new season of life. My husband is retired, and there are things we want to do while we can. We will be traveling for a little while, and then we'll be looking into some short term mission work occasionally. Our family is so important to us, and those grandchildren grow so fast. We want to be available to be a part of their lives.

Jim Shively (Indiana Camp Board Chair) had some very kind words for me at the Indiana Camp Board meeting. My fellow staff had a little party for me where we had some time to just have some fun and enjoy each other's company. Gene Hollenberg was very eloquent in his remarks at the party and in his weekly communication. I've received a lot of "warm fuzzies" the past few days—hugs, kisses, words, gifts, fun teasing—it's all a blessing to me.



I feel good about the future of Camp Mack. We are on the right track after a number of years of upheaval. We've come a long way in standardizing procedures and policies. There is more work to be done, but I have much confidence in the staff and board to accomplish the remaining tasks.

My heart is very full right now. God sent me to Camp Mack at a time in my life when I needed a place like this. I've had the privilege to work with people that gave me love and support and grace when I've needed it. This has been my home and my family. As I told the staff, I am not leaving my family here, I'm just moving. I'll be back to visit and help when I can.

Deb Roe, Retiree, Former Administrative Assistant



## News from the Director

A year ago this month, I was diagnosed with type 2 diabetes. This was a pretty big shock for me. As far as I know, no one in my family has had diabetes, and I am not a huge sweets eater (ice cream excluded).

I do an annual physical, so this was caught very early, and the numbers indicated that my levels were not extreme. Yet, it was still a blow. I started a low level dose of medication right away, and I waited for a month before I could talk to the doctor about what to do. In the meantime, I stopped eating any desserts. I began researching diet for diabetics on the internet. I don't recommend that strategy—I was given a LOT of bad advice.

When I met with the doctor, I was given a prescription for a glucose monitor and told to test daily at different times so I could see the impact of my food choices on my sugar levels. He corrected some of the information I had read and set me up with a diabetic education class later in the summer.

I continued the medication, tested daily, and followed the advice the doctor gave me. By the time I got to the diabetic class in August, I had lost about 15 pounds and dropped 4 inches around my waist. The class gave me even better information, and I developed a long-term strategy for controlling my sugar levels. In September, it was time for another blood test, and I got great results. My number had dropped below the level for diabetes! However, it was still higher than normal. The doctor congratulated me and told me to come back in March. I could skip the three month test.

Over that six-month period, I had the holidays, trips that meant eating in restaurants every meal, and lots of visits to churches and pot-lucks. But I stuck to the plan: choosing the foods I wanted for carbs, making intentional choices to splurge, avoiding processed foods, cutting back on meats and dairy, and increasing vegetables for carbohydrates and proteins. When the blood test came back in March, I had lowered my level again and was only one tenth of a point away from normal. The doctor allowed me to go off my medication, and I am monitoring my levels very carefully.

Why am I telling you all of this?

There are many reasons for me to improve my diet and minimize the effects of diabetes on my body, but the primary reason is Camp Mack.

When I started here in September of 2016, I was coming in to my dream job—the job which I believe God has spent years preparing me. I want to be here for the long-term making a difference in the lives of the people who come here. My association with Camp Mack has impacted nearly every facet of my life over the last forty-plus years. It focused my career long before I joined the staff. It gave me direction theologically. It kept me in the Church of the Brethren.

For all of you who have supported this ministry through the years, this is one story of the impact of your support. Countless others have had their lives changed and improved because of the mission and service provided here. Thank you!

Gene Hollenberg, Executive Director



Gene is pictured here in the middle of the back row with the blue shirt on.

# Nature Nut News

## Earth Day Every Day

“If you love the Creator, take care of creation” are the words on a bumper sticker I picked up years ago. April 22 celebrates Earth Day each year. In the past couple of years, I have taken off that day to hike, birdwatch, and simply enjoy time admiring God’s good creation. For me, creation care is shown in how I treat the earth, plants, animals, and the people around me. Each of these affects the other, and so I leave you with some ways that animals and plants that some people find unloveable provide a benefit to us and the ecosystems we live in.



**Snakes:** Help control the rodent population. The white-footed mouse is a common carrier of the bacteria that causes lyme disease and the mouse is often a blood meal for a tick. Thank you snakes for eating the rodents that are a part of the lyme disease transmission cycle.

**Mosquitoes:** They are one of the most deadly animals on the planet spreading disease, what good are they? The larvae are important to the food web in our aquatic ecosystems. Mosquitoes are also important pollinators.

**Skunks:** These adorably striped pole kitties really can be quite friendly and useful. They help protect your lawn and house by eating grubs, roaches, termites, rodents, and more. Have you thanked a skunk lately?

**Bats:** Horror stories of bats getting caught in your hair are often passed on but never experienced. Bats feast on mosquitoes, are important pollinators, and fruit eating bats are masters of seed dispersal.

**Poison Ivy:** We detest the itchy reaction we have to the urushiol in the oils of the plant. Poison ivy is a native plant that provides protection within its vines for many of the birds you love. Some of your favorite birds, like eastern bluebirds, depend on the berries to survive the winter.

**Opossum:** Opossum are like marsupial superheroes. They are immune to rabies and are mostly immune to the effects of snake venom. They remind me of hungry teenagers eating everything in their path, but instead of junk food, they eat ticks, mice, and carrion.

So maybe you cringed at the photos or have found yourself saying, “the only good snake is a dead snake.” I hope this encourages you to thank God today for his good creation and especially how these animals and others that make us squirm, protect us from disease, help plants flourish, and serve God’s purpose in the world around us.

Jessie Kreider, Program Director 

## **Be Our Guest**

Wow, spring has sprung quickly around here. Of course we're always in transition around here with retreats and summer camps, conferences and weddings, get-a-way days and church groups. There's not often a dull moment.

Though there's much work to be accomplished before the summer, I so look forward to seeing campers tall and small running around Camp Mack.

I look forward to opening campfires where we can act silly and sing our hearts out praising God. Summer nights bring some amazing sunsets, well, and also some insects.

We have more staff around here in the summer to keep up with everything that's happening, and it's a joy to get to know the new (or returning) team.

It's great to see the team leaders, counselors, and CITs who join us, some of which we see many times throughout the warm months.

In the office, we crank out the Waubee Waves weekly (and sometimes even more than once a week), we sort the lost and found, we contact camper families and answer questions, we record life-guard check-ins when a swimming or boating session is done, and we gather the mail that will be dispersed to the eager campers.



Wooden cookie nametags are seen everywhere with colored strings to hold them around necks.

Boats begin to dot the lake with colors and laughter, small waves and shiny oars.

Campers are found dressed in some creative themed gear for planned theme meals.

Hugs are to be had while either coming to a meal or just enjoying some time with friends old and new around camp.

Kids are comforted and encouraged to reach the end of their journey at camp, exploring all there is to learn and gaining confidence along the way. Their loved ones will soon be here to get them, and then friends will be missed and naps will be had.

Churches come to worship near the lakeside of Camp, and baptisms take place, marking special moments and days to remember forever. God sure is good.

The grass is mowed again and again. The flower beds are tended to. Sticks are gathered, and logs are chopped for firewood.

God's creation is enjoyed and experienced. This sanctuary is felt and manifested.

The beach is lined with footprints in the sand, campers with lifejackets, people burning their names in their nametag, and when people aren't around, geese.

Crafts are shown proudly to counselors and friends. Boats are rowed to Rock Island and the Sunken Barge. Drinks are had out of the Artesian well. Squeals are heard as campers fly down the zip line. Lessons of God's stories are shared and discovered. Campers navigate their Bibles to dig deeper into the word. God's love is shared all around.

A lot is to come, but there's a lot still going on here at Camp Mack in the mean time. May we open our hearts to new things and continue to thank God for many blessings.

Deanna Beckner, Guest Services Director



## Another Way of Giving

Change is scary but constant. That has been very true in the office here at Camp Mack.

Our wonderful colleague, Deb Roe, retired on April 30, which means that after being here less than a year, I am taking on new responsibilities as the Director of Development and Business. I will still do all the work with *Planting the Future* and fundraising efforts here at Camp Mack, but I will also be managing the business side of our ministry.

Working with me is our Office Assistant for Receivables, Brittany Hartman. Brittany started last fall and is the one who processes camp registrations, contracts for rental groups, and many other office responsibilities. We are currently evaluating candidates for an Office Assistant for Payables, who will oversee our Gift Shoppe, payroll, pay bills, and help around the office.



So, what have I added to my responsibilities? First, I provide the financial information for Gene and our Indiana Camp Board (ICB) treasurer, Don Fecher. This is a weekly job and I run many reports as needed. Quarterly reports are available to anyone requesting them, once they have been presented to the ICB. Starting in September, our annual financial process review will be conducted by an outside accounting firm, and I will serve as the point person on that work. I will supervise human resources, like conducting background checks, civil rights trainings, supervising payroll, insurance claims, and many other little things. I continue to oversee our software, from accounting to

camp registration and everything in between.

In the end, all the business of Camp Mack needs to meet three critical criteria. It has to be sustainable, accountable, and transparent. We need to make good financial decisions to ensure that Camp Mack is around another 94 years. We must be accountable for our actions and decisions. We must be transparent and clear as to how decisions are made and what is going on behind the scenes.

There are things that we cannot share due to confidentiality, but those are in the minority. We grow most by asking questions. Whether it's *Planting the Future*, financial statements, or other questions you have, we are here to help.

Todd Eastis, Director of Development and Business

## Kitchen News

I decided to try something new this week. I found an old recipe in the camp recipe book: *Lemon Basil Chicken*. It looked like a pretty good recipe with lemon juice, onion, garlic, basil, and cayenne pepper.

Cayenne pepper is a fairly warm pepper and I think it would add a little too much 'kick' to the chicken. A kick that I personally would enjoy but some of our guests probably would not. So, I got onto my trusty sidekick website, Pinterest, and went looking for *Lemon Chicken recipes*.

There were all kinds of different recipes, and the pictures that went with them made my mouth water. Lemon chicken with cream sauce, garlic lemon chicken, copycat Olive Garden chicken piccata, lemon pepper chicken. The possibilities were endless! I settled on a really easy Lemon Pepper Chicken and it turned out so well, I am making it again. It has a good lemon flavor and a nice peppery spice that isn't quite the kick cayenne pepper has.

I love trying out a new recipe and then learning new things from it. I take what I learn and try more new things. Maybe I will make an Italian chicken next, or a southwest smothered chicken. Maybe I will take the seasoning from this recipe and mix it with the breading of our banquet chicken recipe, Kate's Chicken, and make something new and different! No matter what I do next, I know I found a new keeper recipe! I hope you enjoy it as well!

### Oven Baked Lemon Pepper Chicken

#### Ingredients:

- 2 1/2 Pounds Fresh Chicken
- 2 Tablespoons Olive Oil
- 2 Tablespoons Lemon Juice
- 1 Tablespoon Lemon Pepper Seasoning
- 1 Teaspoon Salt
- 1 Teaspoon Garlic Powder
- 1/2 Teaspoon Onion Powder
- 1/2 Teaspoon Italian Seasoning
- 1/2 Teaspoon Paprika



#### Directions:

Preheat convection oven to 350 degrees.

Combine all ingredients, except chicken, in a medium mixing bowl.

Dredge chicken in seasoning mixture. Place on a greased sheet tray that is lined with parchment paper. Bake for 35 minutes.

Remove chicken from oven and place in a greased roasting pan. Cover with foil.

Bake at 300 degrees (convection oven) for 1 hour.

Vanessa Bohannon, Food Services Director

# Sunny Camp Mack

## Finally Spring of 2019!

I think we have arrived. We finally hit 69 degrees and I took off both of my jackets. But with the arrival of spring comes a lot of projects to finish up and to begin. Lynn and his crew have spent the winter making new doors for Quinter Miller Auditorium. Frick Lumber donated the lumber for the doors, and Lynn's crew has built them. Now it is time to install them. As you might guess, there are a considerable number of problems involved in that. With the doors having been built into a rock wall, it is not unreasonable to find that most openings are not square. Also, the doors have a large solid oval area above them that rests on the 2 x 4 lumber that forms the door frame. Most of the frames have rotted off at the floor level, therefore letting the oval structure settle. The whole frame is going to have to be jacked up; we will have to replace some wood at the floor level and then square the door up. This is going to take some time and patience.

We have the Shady Banks residence to work on also. It needs an electrical upgrade. We are having an electrician put in a new 200 amp service, and then we will replace some wires and install new receipts. This should make the place a bit safer for our staff that will be moving in.

We are in need of a new heating and cooling system in the North Residence. That is the staff house out by the road. The old system was put in in 1996, and has served us well, but it's time has come. The new system is a geothermal system but will have new controls that will help each apartment to control the temperature a little better. Alliance Solutions out of Warsaw will be doing most of the work. We will just be helping to take out the old system.

Another interesting situation we have is the roof on Sarah Major. The roof was installed in the late 90s, and the wind this winter took off some of it. I was thinking about getting the 40-foot extension ladder out to look at it when Todd spoke to me about a drone he had. He cranked up his drone and took all kinds of pictures of the roof and I did not have to climb a floppy aluminum extension ladder! Life is good! Thanks, Todd.

I need to thank all of the volunteers we had this winter. They really helped us to complete some winter projects and be ready for the spring work load. If you have some spare time, we could really use some help this spring. We have a lot of work to be done to prepare this "Sanctuary" for summer.

Galen Jay, Facility Director



## Now Hiring!



*We need you!* Camp provides a unique job opportunity for the summer:

Apply now for summer staff at Camp Mack. Spend a summer living in community and making new friends. You will work in the areas of housekeeping, kitchen, and facility, as well as opportunities in program areas that include lifeguarding, belaying at the climbing tower, leading night hikes, recreation, campfires, crafts, and more. Benefits include onsite housing, camp meals, training, and college scholarship. Apply now for a summer you won't soon forget.

**Applications are available at [www.campmack.org/employment](http://www.campmack.org/employment) or stop by the camp office. For questions, contact the Camp office: (574-658-4831, [info@campmack.org](mailto:info@campmack.org))**

# Camp Mack Wish List

We are now recruiting team leaders, counselors, counselors in training, and summer healthcare personal.

Team Leader needs:

## Followers Camp—July 7-12: 1 leaders

All other volunteer needs are at [campmack.org/volunteer-opportunities](http://campmack.org/volunteer-opportunities). Please contact Jessica Kreider at [jessk@campmack.org](mailto:jessk@campmack.org) if you are interested in joining!



## CAMP MACK'S COUNSELOR NEED IS LISTED BELOW—Where can we sign you up?

(You can find updates to this list at <http://www.campmack.org/counselorneed> )

Camp	Date	Counselor Male	Counselor Female	CIT Male	CIT Female
<b>Week 1: June 5-7</b>					
Samplers	June 5-7	1	1	2	4
<b>Week 2: June 9-14</b>					
Beginners	June 9-11	1	3	4	4
Archery	June 9-13	3	1	n/a	n/a
Seekers	June 9-14	1	2	1	2
Finders	June 9-14	3	3	2	5
<b>Week 3: June 16-22</b>					
Dadirri	June 16-22	THANK YOU!	1	n/a	n/a
<b>Week 4: June 23-28</b>					
Eco Adventure	June 23-28	1	1	1	1
<b>Week 5: June 30- July 6</b>					
Seekers	June 30- July 5	3	1	3	2
<b>Week 6: July 7-12</b>					
Samplers	July 7-9	1	THANK YOU!	THANK YOU!	1
Followers	July 7-12	3	5	n/a	n/a
Splash	July 7-12	THANK YOU!	THANK YOU!	1	1
Samplers	July 10-12	THANK YOU!	3	2	THANK YOU!
<b>Week 7: July 14-19</b>					
Seekers	July 14-19	2	THANK YOU!	THANK YOU!	THANK YOU!
Finders	July 14-19	3	2	2	3
Creative Arts	July 14-19	THANK YOU!	2	n/a	n/a
Culinary	July 14-19	1	2	n/a	THANK YOU!
<b>Week 8: July 21-27</b>					
Survivor	July 21-27	2	THANK YOU!	apprentice	apprentice

## Register for Summer Camp!

These are the camps that are currently full, but others have limited spaces.

Sign up now to guarantee your spot!



Samplers	June 5-7	Samplers	July 7-9
Beginners	June 9-11	Followers	July 7-12
Archery	June 9-13	<del>Splash</del>	<del>July 7-12</del> <b>Full</b>
Seekers	June 9-14	Samplers	July 10-12
Finders	June 9-14	Seekers	July 14-19
Grand Camp	June 13-15	Finders	July 14-19
Dadirri	June 16-22	Creative Arts	July 14-19
Eco Adventure	June 23-28	<del>Culinary</del>	<del>July 14-19</del> <b>Full</b>
Seekers	June 30-July 5	Survivor	July 21-27
Youth	June 30- July 6	Grand Camp	July 28-30

Register online at [www.campmack.org](http://www.campmack.org) or with the paper registration in the brochure. Registrations are being received now with late fees. Scholarship help is available. Please contact us with any questions about summer camp at [info@campmack.org](mailto:info@campmack.org) or by calling 574-658-4831. We are looking forward to great campers and leaders alike. Who will you invite to camp this summer?

# Summer Healthcare Personnel Needs

Volunteer Camp Healthcare Personnel are needed this summer. For two weeks, they have the option of being a counselor in our wilderness camps. Volunteer for a week and bring a child or grandchild to camp for FREE for one week this summer. Healthcare personnel administer first aid, pass meds, respond to emergencies, and give empathy and compassion. An RN or above must be on site daily. All medical staff must be trained in First Aid and CPR/AED. Room and board are provided.

Please contact Jessie at [jessk@campmack.org](mailto:jessk@campmack.org) for more information.

## WEEKLY HEALTHCARE PERSONNEL NEEDS

Dates	Camps	Medical Personnel needed	Other notes
June 5-7	Samplers	1-2	Camp ends 10:30 am on the 7th.
June 9-14	Beginners, Archery, Seekers, Finders	2	Beginners (ends Tues 10:30 am), Archery (ends Thursday 1:30 pm)
June 23-28	Eco Adventure	1	Wilderness Camp- Can be a counselor for camp
June 30- July 6	Seekers, Youth Camp	2	Seekers leave Friday evening, Youth leave Saturday 11 am
July 7-12	Samplers, Followers, Splash	1-2	There is a mid week check in for the 2nd Samplers Camp
July 14-19	Seekers, Finders, Creative Arts, Culinary	2	I bet you can get Culinary Camp to let you taste test
July 21-27	Survivor	1	Wilderness Camp- Can be a counselor for camp. Ends Saturday morning

## CHECK IN PERSONNEL NEEDS

Dates	Checkers needed
Sunday, June 5	4
Sunday, June 9	6
Sunday, June 23	1
Sunday, June 30	6
Sunday, July 7	6
Thursday, July 10	3
Sunday, July 14	6
Sunday, July 21	2

For a further description of qualifications needed and what to expect, please check out Camp Mack's website at:

<http://www.campmack.org/summer-healthcare-personnel>



## Upcoming Events at Camp Mack

### Camp Mack Calendar

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May 2–4	Birdwatcher's Retreat
May 5	5K Run/Walk and Kid's Fun Run
May 6–9	Seasoned Citizen's Retreat
May 10–11	Counselor/CIT Training
May 30–June 1	South Central Women's Camp

### Birdwatcher's Retreat

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Enjoy the spring migration with birdwatchers of all ages. New and experienced birdwatchers will experience the various habitats and birds at camp. We will also travel to other locations to see birds not usually found at camp. May 2–4, 6:30p Thursday to 2p Saturday. Cost: \$120 for 2 nights and 5 meals or \$75 for 1 night and 2 meals.

### 5K Run/ Walk and Kids' Fun Run

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Grab your friends, form a team, and participate in the 5th Annual 5K Run/Walk to raise money for camp improvements. The 5K course is mostly flat with a finish lap around the Camp Mack property. The Kid's Fun Run will be on Camp Mack property. Prize categories for all ages. A traveling trophy goes to the church with the most registrations. Race t-shirts for early registrations only. Sunday, May 5, 1:00 Registration opens. 2:30 p.m. Fun Run, 3 p.m. 5K. Cost: \$25 for 5K, \$15 for Kids' Fun Run



### Seasoned Citizens Retreat

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Join this group of life-experienced people who gather twice a year to meet old friends and make new ones. Special programs, crafts, vespers, and Bible studies will be offered along with plenty of free time for fellowship, "joke time", indoor and outdoor games, hiking, puzzles, and naps, too! Our facility offers handicap-accessible sleeping and meeting rooms, as well as dining options for those on special diets. Bring your special talent, humor, Bible, bedding, and games... and be refreshed at Camp Mack. May 6–9, 3 p.m. Monday to 1 p.m. Thursday. Age: Older Adults. Cost: \$171 per person or \$115 if not staying overnight; please contact camp for shorter lengths of stay.

## Counselor/ CIT Training



Leadership training is for all Team Leaders, Counselors, and Counselors in Training. It is a packed weekend that covers emergency procedures, schedules, Bible Study, age group dynamics, program ideas, and time to network with other leaders. Binders will be passed out at this time. Come and prepare yourself to make a difference in the life of a camper today. May 10–11, 7 p.m. Friday to 3 p.m. Saturday. Cost: FREE! Overnight lodging provided. Please bring your own bedding and other overnight needs.

## South Central Indiana Women's Camp

Gather with Church of the Brethren from South Central Indiana for a time of worship, reflection, and fellowship. Guest speakers, swimming and boating, campfires, night hikes, and time spent in fellowship are all part of this retreat. For registration information, contact the South/Central District office at 260-982-8805. May 30–June 1, 4 p.m. Thursday to 1:30 p.m. Saturday.



## Upcoming Get-A-Way Days

*\*Please sign up for Get-a-Way Days 1–2 weeks in advance.*



### May 4—Canoe the St Joe River—**CANCELLED due to high water levels.**

Canoe the St. Joe River from Mottville to Bristol on this relaxed, beginner level canoe trip. Watch as Blue Herons fly overhead, Smallmouth Bass swim below, and keeping with tradition, do a turtle count—some trips we have seen over 1000! We recommend bringing an extra set of clothes, shoes that can get wet, and sunscreen. We will meet at camp in the John Kline Welcome Center before going offsite. Saturday 9 a.m.—4 p.m. Cost: \$20 (Sack lunch included)

### May 4—Dutch Oven Cooking—**CANCELLED due to low enrollment.**

From appetizers to desserts, you'd be amazed at what you can cook in a Dutch Oven. Food cooked over the coals always tastes better. Explore a variety of recipes and techniques for cooking in a Dutch Oven. We bet you won't leave here hungry. We will meet in the Northwest Shelter by Wampler Lodge at Camp Mack. Saturday 3 p.m.—7 p.m. Cost: \$15 (Dinner included)



### June 1—Campfire Jam



Come on over to camp for the first campfire of the summer season. Bring your guitar, rhythm, or other instruments, and your voices. Sing old favorite campfire songs and learn a few new ones. Saturday, 7 p.m.—9 p.m. Cost: FREE. Popcorn in the kettle included.

-For more information, check out Get-a-Way Days at [www.campmack.org/get-a-way-days](http://www.campmack.org/get-a-way-days) or by emailing [info@campmack.org](mailto:info@campmack.org).

## Who are Summer Staff?

### What to do with page 15...

If you know someone who would do a great job working at camp, cut out the next page and give/send it to them. (If you don't want to print it out, consider taking a snip or screenshot of it to pass along in person, via text, via email, via social media, etc.)

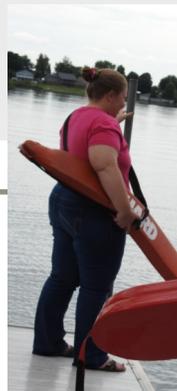
Churches, this would make an excellent bulletin insert, and Camp would appreciate your connections. Print this out to post on a bulletin board, hand to a friend, or slide into your bulletins. A plain copy of this can be requested ([info@campmack.org](mailto:info@campmack.org)).

Questions? Wanting to apply?

- Go online to [campmack.org/employment](http://campmack.org/employment) to see a description and find an application. Applications can be emailed to [info@campmack.org](mailto:info@campmack.org), mailed to PO Box 158, Milford, IN 46542, or dropped off at the Camp office (1113 E Camp Mack Road, Milford, IN 46542).
- Contact Camp Mack at [info@campmack.org](mailto:info@campmack.org) or 574-658-4831

Come make a difference and allow for campers to have a positive experience at camp this summer. Are you being called to serve?

We hope to see you and a friend this summer at  
Camp Alexander Mack!





# A DIFFERENT KIND OF

CAMP MACK  
IS HIRING  
SUMMER  
STAFF!



# JOB

PAID POSITIONS WITH SCHOLARSHIP  
OPPORTUNITIES & LIFEGUARD BONUS; ROOM AND  
BOARD INCLUDED PLUS STAFF SHIRTS;  
PROGRAM, KITCHEN, AND FACILITY WORK;  
COMMUNITY LIVING; SUMMER TO REMEMBER



Ideally College Age

[HTTP://WWW.CAMPMAK.ORG/EMPLOYMENT](http://www.campmack.org/employment) | 574-658-4831