Volume 7 Issue 2 February 2020

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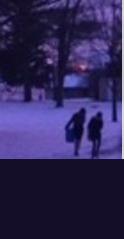
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## **Camp Alexander Mack**

Highlights of What's Inside



- ⇒ "Current Counselor Challenge" with Gene, volunteer leaders remain, but we're hiring to fill the need (p 2)
- ⇒ "We Need You!" with Jess, what ways are you able to serve and get involved at Camp Mack this summer (p 3)
- ⇒ "Winter Work" with Galen, reinsulating in Sarah Major, flail mower repairs, mowing needs (p 4)
- ⇒ "Let Camp be Your Place" with Deanna, participate in learning opportunities and fun activities (p 5)
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# MACKABILIA



Camp Alexander Mack
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## **News from the Director**

#### **Current Counselor Challenge**

My love for Camp Mack and its ministry began in the summer of 1977, when I became a counselor for the first time. In the weeks leading up to that first-time counseling, I was scared! What did I know about counseling? How was I, a nineteen-year-old kid, going to keep all those fourth and fifth graders busy? Would I be able to sleep? And there were a hundred other questions. My week went fine, and I was hooked!

My story is just one of thousands shared over the years by counselors and their campers that reinforce why we have volunteers as leaders for our camps. The volunteers give us opportunities for diversity and depth of knowledge we would not have otherwise. Our campers meet people from different backgrounds and at all age levels, and this makes a difference in their lives. It's not just the campers who benefit. What makes camping ministry so exciting is that, in serving campers, our counselors find they have been served as well.

As long as I am executive director, we will have volunteer leaders for camp!

With that said, we also struggle year after year to find enough people who are willing to give a few days to a week to help children see God's love all around them. This is not a criticism; it is merely a fact. The Church of the Brethren is not growing overall, and that means there are fewer people who are available to counsel. Over the last several years, more and more people, out of economic necessity, have found it difficult to take the time off work in order to minister to a cabin of children. While most people have the skills to counsel, especially with the supports we provide, that's not true for everyone.



In the last several years, there have been many times that we have scrambled to get leaders in the last couple of hours before camp starts. We are grateful to the adults who stepped up, but we know they were not as prepared as they could have been, and that can be difficult for counselors and campers. That's not the mission of sanctuary we seek.

For Camp Mack to be the sanctuary we strive to be, we need to take away some of the anxiety that scrounging for counselors provides. So, this year, we are hiring people to join our summer staff as counselors. While summer staff

have served as counselors once in a while, these staff members will be counselors during all of our Brethren camp weeks. The purpose is to take the pressure off people who feel an obligation to counsel. It also allows us to be more purposeful in recruiting our volunteers.

We don't ever want to lose the connections we have with our full community. The all-summer counselors will join with our volunteers to continue to bring new ideas and wonderful memories to generations of campers who will connect with God, experience the wonders of creation, and build Christian community together.

Gene Hollenberg, Executive Director



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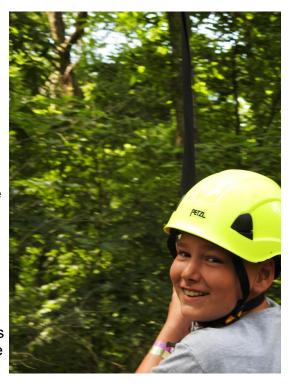
## **Nature Nut News**

#### We Need You!

We need you! Summer Camp registration just opened up, and we need you this summer. At camp, at church, in your communities, and in your homes, we all have a role to play this summer at camp. Keep reading to find out how you can bless the ministry at Camp Mack.

**NEW** to Facebook. We invite all summer camp leaders to join the **Camp Mack Summer TL's, Counselors, CIT's** group through the Camp Mack Facebook page. I will be posting additional resources, Bible study ideas, tutorials, and discussion questions to the page. This page is to enhance the training we offer at camp and prepare you for your best week.

**Summer Camp leaders:** We use around 150 volunteers each summer to lead our summer camp programs. Team Leaders, counselors, and CIT's (counselors in training) are all needed. We also use camp grandparents to spend time with camps to offer one on one time with campers and be an extra adult in the group. What week can I sign you up for? **NEW** this year are four hired counselor positions that will work the entire summer camp season.



**Healthcare Personnel (HCP):** As part of our ACA (American Camp Association) accreditation, we are required to have a healthcare worker with an RN or higher licensing on camp property each day. Our HCP's distribute medication, provide first aid, respond to emergencies, and provide the empathy that campers need. This position is volunteer, but you are able to sign a child up to attend camp for FREE.

**Other Summer Volunteers**: During the summer we also utilize volunteers to assist on facility, in the kitchen, leading crafts, helping with cookouts and campfires, etc... Let us know what skills you can offer.

**Ways to Support:** *Pray!* Everyone can volunteer for this one. Pray about how campers will connect with God, Nature, and Community at Camp Mack this summer. Pray for leaders to step forward. Pray for campers to come. **Sponsor!** Sponsor a child to come to camp and give them the opportunity to connect. **Spread the Word!** Share your stories of camp and invite others to attend.

We all have a part to play in the ministry of Camp Mack. Thank you for all you do, and we look forward to hearing from you. Please contact me at <a href="mailto:jessk@campmack.org">jessk@campmack.org</a> and let me know how you would like to help this summer.

Jessie Kreider, Program Director

## **Sunny Camp Mack**

## **Winter Work**

The facility crew here at Camp is busy at work this winter as usual. This is the time we can get into the buildings and make some repairs and updates during the week. We are currently working in Sarah Major Lodge. We spent some time last winter reinsulating upstairs, and this winter we are downstairs doing the same. We started in the lakeside bedroom, which has recently been cold in the winter. When reinsulating, we take off the wood car siding and pull out the existing insulation. We replace that and then cover it with visqueen and tape all the edges. This gives us a nice seal against the winds coming off Lake Waubee. We then put wood car siding on the bottom four feet and drywall on up. This really changes the looks of the room. The carpet was pretty worn in this room, so we put in new carpet, too. The windows also need changed, but that will have to wait for a bigger budget. With the 40 mph winds we had this last weekend, we held the heat in that room well. We hope to move into the main room and work on the lakeside wall next.

We also are repairing some of our summer equipment in the shop this winter. The flail mower is next to come in. We need to replace all the blades on it. The blades are held on with a small clevis and a pin with a cotter key in it. The cotter keys are all rusted in, and it is a chore to remove them. This will take some time and patience!

I want to finish with a note on our lawn mowing help. Hugh Rettinger has been volunteering to do our mowing for the last four years, but he won't be able to do it next year. Hugh has done a fine job, and we are going to really miss him. We have a one-year old John Deere zero turn with a 72" deck on it. It also has a somewhat "cushy" seat! It currently takes three full days to cover all the grounds at Camp. If someone has an interest in volunteering for all or part of this, we would really appreciate it. It just takes all of us to make Camp Mack "...a sanctuary where people connect with God".

Galen Jay, Facility Director





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## **Be Our Guest**

## Let Camp be Your Place

What's going on in your life right now? It can be a tough time of year, but know that we are thinking about you and care about you.

We have new and returning opportunities to visit camp every time of year, so check out what is coming up and see if you will be able to visit. Maybe it's time you get away for the day or the weekend for an event. Or, maybe you just need to come over and hike the trails or sit by the lake for a while. Camp Mack is your sanctuary. Visit for learning, peace, fun, and joy. Remember that you are a blessing, and you are not alone.

What are some ways you can grow and continue to work for God, here at Camp and in your community? Let Camp Mack be a place you can come to enrich your life. A place where what happens here can go far beyond this physical space and meet needs some didn't even know they had. What message do you need to hear today to know that you are valued?

#### Camp is a VERB

Reach! Do more than what's expected. Learn and continue to grow. Spend time in the outdoors! There is more out there to know.

Take a chance! Discover new activities you like to do. Find new friends! It's easier when you're in a camp group.

Listen for God! Take the time and clear the noise out for a while. Take initiative! Serve others. Go the extra mile.

Give yourself a break! You work hard and carry burdens so far. One step at a time! God is there wherever you are.

Love! God, others, yourself. As much as you feel you can and more. Let God work through you! Witness, disciple, and restore.

Care! For yourself, for your neighbors, and for the earth all around. Be the best you! 'Cause there's no other you to be found.

Deanna Beckner, Guest Services Director







## **Another Way of Giving**

#### **Back to School**

I spent my four years at Manchester taking a wide range of classes. I had many religion and sociology courses, since those were my majors. The rest of my college years were full of philosophy, history, and several other core classes. Some of my favorites include: Ancient Medieval Western Philosophy, Sociology of Religion, Brethren Heritage, Experiencing the Arts, and Aspects of American Culture: Disney, which included a week of field research at Disney.

There was one major corner of Manchester I had never taken a course in: business. The Accounting and Business Department at Manchester was and continues to be top notch. However, during my undergraduate years, I never took any classes in that department. In my graduate studies, I had a wonderful course on Nonprofit Finance, but it was very much a top down approach geared towards executives, not people managing books.

When I started overseeing the business of Camp Mack, I learned much of it based on how things had been done. This kept the wheels turning, but I wanted to know how things work and why. I grew my knowledge with our treasurer Don Fecher, but realized how much there was to learn.

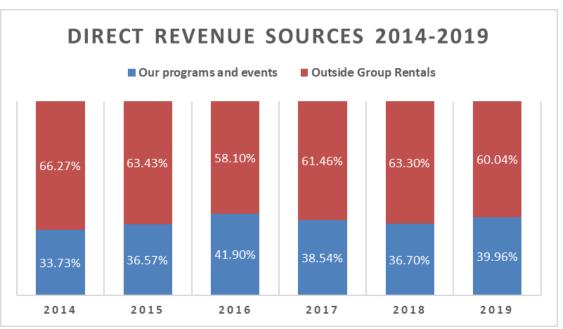
This January, I decided to go back to school. I enrolled to audit "Principles of Accounting II" as part of Manchester's January Term. Each afternoon last month, I headed down to campus for afternoons covering topics like job costing, inventory, receivables, liabilities, and depreciation. It was great to be learning the background and language for the many things we were already doing. I came out also with questions and conversations about how we think about our finances as a whole.

I am a strong proponent of learning what you don't know. We all have many skills and experiences, but none of us have done everything. For example, I know nothing about cooking in a kitchen. I can cook, but I know the limits of my skills, and I am not an expert. Vanessa, Dave, and Nathan are experts, and when they cook, I stay out of their way and let them work their magic.

In my case, someone needed to know the concepts and thought process behind our finances. I was not content with just doing the motions. I went back to school to learn and grow my skills. We

all can go back to school for something. What do you not know, but want to learn?

Todd Eastis, Director of Development and Business



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## **Kitchen News**

#### **Cherry Chip Cupcakes**

Cherry Chip Cupcakes. Pink. Delicious. Perfect for Valentine's Day. I found this Betty Crocker recipe a few years ago and really enjoy making it. I use homemade frosting instead of using the pre-made containers. Enjoy!

#### **Ingredients**

#### Cupcakes

1 jar (10 oz) maraschino cherries, drained, liquid reserved

2 cups all-purpose flour

1 tablespoon baking powder

1/4 teaspoon salt

½ cup unsalted butter

1 1/4 cups sugar

½ cup maraschino cherry liquid

1/4 cup whole milk

2 teaspoons almond extract

Pink food color

2 egg whites, beaten to stiff peaks

#### Topping and Garnish

2 containers Betty Crocker™ Whipped vanilla frosting

Reserved 1 tablespoon maraschino cherry juice

1 teaspoon almond extract

Pink food color

18 maraschino cherries with stems

#### Directions

Heat oven to 350°F. Line 18 regular-size muffin cups with paper baking cups; set aside.

Finely chop cherries with a large chef's knife. Place chopped cherries in a paper towel-lined bowl to drain while preparing batter.

In a medium bowl, stir together flour, baking powder, and salt; set aside. In a large bowl, beat butter and sugar with an electric mixer on medium speed until well blended.

In a glass measuring cup, stir together 1/2 cup cherry liquid, the milk, and 2 teaspoons almond extract.

Beginning and ending with flour mixture, alternately add flour mixture and milk mixture to butter mixture, beating well after each addition. Stir in a few drops of food color until desired pink color is achieved. Fold in stiffly beaten egg whites. Fold in chopped cherries. Spoon batter into muffin cups, filling each about 3/4 full.

Bake 20 to 25 minutes or until cupcakes spring back when lightly touched in center. Remove from muffin cups to cooling rack. Cool completely, about 30 minutes.

To make topping, spoon frosting into a bowl with 1 tablespoon of cherry liquid. Add 1 teaspoon almond extract and enough food color for desired pink color; beat 2 minutes with electric mixer on medium speed. If desired, transfer topping to a decorating bag fitted with large star tip; pipe topping onto cupcakes in large swirls. Or, spread topping on cupcakes with off-set spatula. Garnish each cupcake with 1 cherry with stem.

Vanessa Bohannon, Food Services Director



## **Education Station Part I**

#### **Growth in the Outdoor Education Program**

February has always been the month that I start my seeds and try to make things grow. This February, I am excited to tell you about some new growing projects coming into fruition this spring.

We at camp are very lucky to have the support of our member churches, and I'd love to tell you a little bit about what one of them has been up to and why I will be spending more time there this year! Creekside Church of the Brethren has been working with the Seed to Feed program run by Church Community Services in Elkhart. Churches or communities can grow produce and donate to the CCS food pantry. Creekside has a vast property and has been growing plants for the pantry since 2015. They have planted cucumbers, peppers, tomatoes, broccoli, onions, winter squash, and pumpkins. In 2018, they donated almost 9,000 pounds of produce! They received help with tomato picking and processing from Brethren congregations in the N. Indiana District including Elkhart Valley, Prince of Peace, Rock Run, and Union Center.



Creekside built a greenhouse behind the church last fall so they can start their own seeds for planting this year and use the site for educational purposes. Through a memorial gift from a member of the congregation and a grant from the Global Food Initiative of the Church of the Brethren, together we will be planting a dozen apple trees this spring and installing two bee hives. Creekside's vision statement is "Rooted in God, Growing in Jesus, Bearing Fruit in the Spirit." They hope that the literal ways in which they bear fruit (and vegetables!) will be a blessing to their neighbors and community. Creekside is doing some truly incredible work!





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## **Education Station Part II**



So why am I going to be spending so much time at Creekside? Camp Mack's Outdoor Education Program is excited to announce our first ever Garden Club at Creekside! We will be meeting once a week through the spring and summer to teach kids how to grow, preserve, and cook their own food! We will be using the greenhouse, the gardens, and Creekside's kitchen to give homeschool kids practical experience with growing and cooking vegetables. Studies show that when kids are involved in the growing process, they are more likely to eat fresh produce and live healthier lives. Together we're going to become experts in food literacy, tour the greenhouse and food pantry at CCS, be



mentored by CCS's teen growers, and then have an overnighter at camp when the club is done for the season! I am also so excited to have the opportunity to teach kids about growing vegetables and fruit, beekeeping, and harvesting honey! [Maybe we'll even have some honey available at the Camp Mack Festival this fall.]

As Creekside continues to grow in their vision and in partnership with our Outdoor Education program, I would encourage you to take a look at what growth you are working on. What are your growing goals for this year?

The Garden Club needs your help! We are looking for gardening supplies for kids (gloves, hand trowels, watering cans, packets of seeds) as well as beekeeping suits for children. Please drop off donations at camp or Creekside, or call Kristen to come and pick them up. If you are a gardener and would be interested in giving a 20–30 minute lesson on a growing-related topic to our Garden Club members, please contact Kristen, and we'll see how we can get you involved! Thank you for helping us teach our children new skills so they can live healthier lives!

Kristen Werling, Outdoor Education Coordinator

## **Upcoming Events at Camp Mack**

## Camp Mack Calendar

February 13-16 Quilt Retreat

February 20–23 Scrapbooking Retreat

March 7 Team Leader Training

March 9–11 Volunteer Work Days

March 14–15 Mother Daughter Retreat

March 15 Summer camp registrations with an outstanding balance after this date will incur

a \$20 late fee. Registration is open now! Payment plans are available.

Plan now for these upcoming events!

For more information, check out the website or

a Camp Mack brochure. You may also call the office at 574-658-4831. Click "Register Online"

at the top of the campmack.org website.

March 20 Annual Dinner (Save the date!)

March 20–21 FLYE Weekend

## **Upcoming Get-A-Way Days**

## \*Please sign up for Get-a-Way Days 1-2 weeks in advance—thank you!

Register now! If there are not enough registrants by the Monday before an event, it will be cancelled. Check Facebook or call Camp Mack to inquire.

**February 15—Eagle Watch** Eagle Watch is a program put on by the Upper Wabash Interpretive Center. We will meet at camp and then travel to the Salamonie Nature Center for a brief program on bald eagle restoration in Indiana. From there, we will caravan to popular eagle locations in the area before ending up at the roost site. Dress for the weather. The colder the weather, the better the bald eagle viewing. Saturday 1p–10p. Cost: \$25 (Includes travel and snacks)



**February 22—Scrapbooking** Join the Camp Mack scrapbooking crew for a day of preserving memories. Work on the book you need to finish, catch up on your journaling, scrap a page or two, gain inspiration from the projects surrounding you, and find treasures at the swap table. Saturday 9a–4p. Cost: \$20 (includes lunch)

**February 22—Board Games** Winter is the perfect time to light up the fireplace, gather up snacks, pull up a table, and bring out your favorite board games of yesteryear and today. Saturday 9a–3p. Cost: \$20 (Includes lunch)



**February 29—Personal Finance** Learn about budgeting, debt pay down, completing tax forms, and other finance basics.

Saturday 9a–3p. Cost: \$20 (includes lunch)

**March 28—Woodcarving** Learn to whittle a little caricature (person) and a face (wood spirit). Saturday 10a–3p. Cost: \$25 (includes lunch)

-For more info, check out <u>www.campmack.org/get-a-way-days</u> or email info@campmack.org.

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## **Upcoming Retreats**



#### **Quilt Retreat**

This is a unique opportunity for quilters of all ages to gather and share their expertise and love of quilting while enjoying the tranquil scenery of Camp Mack. Bring your sewing machine, UFOs (unfinished objects), and quilting supplies. February 13–16, 6p Thursday to 3p Sunday. Cost: \$134 per quilter arriving Friday night, \$144 for Friday morning arrival, and \$180 for Thursday evening arrival.

## **Scrapbooking Retreat**

Crop until you drop with a weekend of scrap therapy. Bring the scrapbook you need to finish or may have been waiting for the perfect time to begin. Spread out your supplies and enjoy an uninterrupted time with fellow scrappers. February 20–23, 6p Thursday to 3p Sunday. Cost: \$128 per person arriving Friday night, \$142 for Friday morning arrival, and \$162 for Thursday evening arrival.



#### **Volunteer Work Days**

Volunteers will work with the Camp Mack staff as we make preparation for the summer camp season and work on other projects. We have planned work tasks for all skill levels and ages. Anyone under the age of 18 must be accompanied by an adult. Dates: Monday, March 9— Wednesday, March 11. Come for a few hours or all three days. Meals and lodging are available during this event. Please contact our office for reservations

## Mother Daughter Retreat, "Little House, Big Woods"

Come to the Big Woods where it all began for Laura Ingalls Wilder. Join us for a pioneer home weekend as we spend time doing drafts, carving, square dancing as we celebrate sugar season, and spending time together. This is for mothers, daughters, sisters, and grandmas—women of all ages. Anyone under the age of 18 must be accompanied by an adult. Cost: \$48 per child ages 5–8 and \$86 per person age 9 through adult. The prices include lodging, meals, and programming. Join us March 14–15, 9a Saturday to 1p Sunday.



## Annual Dinner, "A Night on Waubee"

Spend an evening with friends, new and old, enjoying the finest food Camp Mack has to offer. Limited space is available. This event sold out last year. A donation of \$40 per person, \$300 for a table of six, or \$400 for a table of eight. We'll be here to fellowship with you on Friday, March 20 with hors d'oeuvres beginning at 6:15p and dinner at 7p.

## FLYE Weekend

FLYE weekends (Fun Leadership Youth Events) will train youth to be leaders through team building, service, and leadership. FLYE participants will help serve our Annual Dinner this year. These weekends will help youth grow in leadership and may lead them to serving as a CIT (Counselor in Training) or counselor at Camp Mack. The first FLYE weekend is Friday, March 20 at 5p to Saturday, March 21 at 3p. Ages: 14–17. Cost: \$25



## **Summer Camps**

#### **Summer Camp Dates**

All camps are open! Register now to secure your spot in your camp of choice. You are not fully registered until you have paid the \$75 deposit. Call the office if you would like to set up a payment plan or to ask questions. We are here to help!



## **Camp Mack Wish List**

We are now recruiting team leaders, counselors, counselors in training, and summer healthcare personnel. All other volunteer needs are at campmack.org/volunteer-opportunities. Please contact Jessica Kreider at jessk@campmack.org if you are interested in joining!



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