

Camp Alexander Mack

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THE
STAFF
ISSUE!

EXPERIENCING GOD, COMMUNITY, AND NATURE

MACKABILIA



Camp Alexander Mack
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574.658.4831 | info@campmack.org

UPCOMING EVENTS

- **Camp Mack Festival**, TOMORROW, October 2: Food, fellowship, and fun for the whole family. Enjoy a wide range of entertainment, demonstrations, crafts, food, and other activities. Free admission and parking. Festival proceeds support camp ministries. 10a to 2p.
- **Father Son Retreat**, October 9–10: The theme this year is, “Go!” Join Caterpie and Mudkip for a weekend of geocaching, building bat boxes, and intergenerational gaming. Bring a friend for a weekend of discovery and seeking. Ages: fathers, sons, brothers, grandpas, and men of all ages.
Anyone under the age of 18 must be accompanied by an adult. Fee: \$50 per child ages 5–8, \$85 per person age 9 to adult. 9a Saturday to 1p Sunday.
- **Quilt Retreat**, October 13–17: Limited spaces. \$140 per quilter arriving Friday evening, \$150 per quilter arriving on Friday morning, \$186 per quilter arriving on Thursday evening, \$211 per quilter arriving on Wednesday evening. Only 3 remaining spots!
- **Scrapbook Retreat**, October 14–17: \$134 per scrapper arriving on Friday evening, \$148 per scrapper arriving on Friday morning, \$168 per scrapper arriving on Thursday evening.
- **Volunteer Work Days**, October 25–27: Volunteers will work with Camp Mack’s staff as we make preparations for winter. We have planned work tasks for all skill levels and ages. Workers of all ages are welcome, and anyone under the age of 18 must be accompanied by an adult. Cost: Free! Come for a few hours or all three days. Meals and lodging are available. Please contact the office for reservations.
- **Annual Dinner**, November 6: Spend an evening with friends, new and old, enjoying the finest food Camp Mack has to offer. Limited space is available. A donation of \$40 per person, \$300 for a table of six, or \$400 for a table of eight. Hors d’oeuvres at 5:15p. Dinner at 6p.



Plan now for these upcoming events!
For more info, check out cammack.org or a Camp Mack brochure. You may also call the office at 574-658-4831. Click “Register Online” at the top of the page at cammack.org.

GET-A-WAY DAYS

- **October Get-A-Way Days:**

- **October 16: Scrapbooking**

- Join us for a day of scrapbooking, sharing, & learning with fellow scrappers. Saturday 9a–4p in Dining Rooms B and C in the John Kline Welcome Center. Cost: \$25 including lunch. Led by: Camp Mack Scrapbookers.



- **October 16: Knitting and Crocheting**

- Whether a beginner or advanced in the world of knitting and crocheting, bring along your yarn and needles/hooks, and share a relaxing fall day at camp. Learn how to knit/crochet, learn a new stitch, finish a project, or learn about knitting for charity. Saturday 9a–4p in the John Kline Welcome Center. Cost: \$25 including lunch. Led by: Jess Kreider.



- **October 17: Fall Nut and Tree ID Walk**

- If you've ever dreamed about chestnuts roasting over an open fire, come along for a day of nut and tree identification. We will focus on edible nuts and their uses. Nuts include acorns, walnuts, hickory nuts, and more. Sunday 2p–4p. Meet outside Wampler Retreat Center dressed for the weather. Cost: Free (bring a snack to share). Led by: Jess Kreider.

- **October 23: Prairie Restoration Work Day**

- Help restore the prairie at Camp Mack. Spend a few hours with us cutting invasive brush and see the success we have had on areas already worked on. Saturday 9a–12p. Meet outside Wampler Retreat Center dressed for the weather. Work gloves are recommended. Cost: free and includes lunch. Led by: Jess Kreider.



- **October 30: Children's Drum Building**

- You don't have to be a child to enjoy a day of drum building at camp. Bring your children or grandchildren to build a Youth Ashiko Drum, or come and design the perfect gift for them. Drums will be pre-headed and ready to play. You sand, stain, paint, and wood burn the drum to your creative standard. Saturday 9a–3p in Ulrich House basement. Cost: \$42 + \$35 per drum, lunch included (price includes an adult and a child).



CANCELLED EVENTS:

- **FLYE Weekend**, October 1–2
- **Seasoned Citizens Retreat**, October 18–21
- **Build-A-Drum Workshop**, October 29–31 (not the Get-A-Way Day)
- **Pastor's Sabbath**, November 2–3

All events will adhere to state and local guidelines and are subject to change accordingly. Before participating, please be considerate of other people's health by assessing your own. Thank you.

News from the Director

Come See Why I Love My Job

My first teaching job was a first grade/reading readiness classroom in inner city Fort Wayne. Those days of teaching six- and seven-year-olds how to read and do simple arithmetic seems so far away. My limited view from that basement classroom would never have seen the path God would take me from there.

After 31 years as a teacher and principal in elementary and middle schools, I retired from public education to become Executive Director at Camp Mack — my dream job. That was September 1st, 2016.

Our mission statement reads: *Camp Mack provides a sanctuary where people connect with God, experience creation, and build Christian community.* I get to experience this every day. Although this is my workplace, it is also a sacred space where God speaks into the silence as well as the activity. Our staff works hard to prepare programs and accommodations that allow our campers and guests to hear that voice and reflect on God's call on them.

God's creative energy is in evidence as one looks out over the lake from the Peace Garden or hikes one of our many trails in the wilderness area. Many beautiful animals can be found here, nourished and protected by the native plants growing abundantly throughout our grounds. We know that all people learn and grow better when they are refreshed in the out-of-doors.

As an organization, the Board and staff work hard to greet all with love and caring. We believe that Christian community is modeled, and our camps and services start with love for one another.

This is what makes Camp Mack, and my job, so awesome. I, and all our staff, feel God's call to meet our sanctuary mission. It makes wrestling with budgets, resolving conflicts, washing dishes, cleaning bathrooms, doing laundry, and repairing buildings exciting, because doing those tasks makes sanctuary possible. It means we can provide programs, worship, comforting food, emotional and physical safety, and everything else it takes for you to connect with God.

I love my job! I hope you'll come by to see why.

Gene Hollenberg, Executive Director





Camp Mack Festival October 2nd 10am – 2pm

DO

SEE

EAT

SHOP



Masks are required in John Kline Welcome Center and recommended in Quinter Miller Auditorium

- | | |
|-------------------------------------|--|
| 1. Hayride 🐾 | 16. Pineapple Upside Down Cake |
| 2. Children's Activities | 17. Pulled Pork |
| 3. Flea Market 🐾 | 18. Woodturning |
| 4. Online Auction 🐾 | 19. Human ATM |
| 5. Button Art 🐾 | 20. Burgers and Brats |
| 6. Spinning, Weaving, Rug Hooking 🐾 | 21. Sloppy Joes and Nachos |
| 7. We Grow with Love | 22. Baked Goods |
| 8. Camp Mack Promotions | 23. Walking Tacos and Cinnamon Toast |
| 9. Gift Shoppe 🐾 | 24. Baked Goods and Chex Mix (Gluten Free) |
| 10. Wreck a Wreck | 25. Ceramics and Wreaths |
| 11. Pies | 26. Curly Fries and Root Beer |
| 12. Hospitality | 27. Monster Cookies |
| 13. Pottery | 28. Coney Dogs and Drinks |
| 14. Candle Dipping and Ropemaking | 29. Entertainment |
| 15. Popcorn and Caramel Corn | |

Nature Nut News

Year-Round Camp Life

As summer winds down, around the end of July or beginning of August is when I get the barrage of questions, mainly one, of “when does camp shut down for the year?” And the answer is, we don’t. Camp is a year-round ministry, and just like nature, it has seasons. Keep reading for a look into the Program world at camp.

Dates Open: Year-Round

Year-Round Employees: Jessie Kreider, Program Director and Kristen Werling, Outdoor Education Coordinator

Seasonal Employees/Volunteers: Summer Waterfront Director, Lifeguards, Summer Photographer, Summer Staff, Team Leaders, Cabin Counselors, Counselors in Training, Craft Leader, Healthcare Personnel, Get-a-Way Day Leaders

Programs/Activities Involved With: Retreats, Get-a-Way Days, Volunteer and Staff trainings, Church Visits, Continuing Education/Conferences/Certifications

Other Work: Documentation and implementation of ACA (American Camp Association) standards, trying out the next summer's curriculum on my junior high youth at church, assisting with social media, prairie restoration and invasives removal, and other jobs as necessary.

Favorite Activities to Do at Camp When Off Work: Fishing, sailing, kayaking, hiking, sledding, cross-country skiing, taking nature photos, birdwatching, and knitting/crocheting on the swings in the Peace Garden watching the sunset.

Favorite Phrase to Hear: “Next time...” I love to hear your intention of returning to camp.

Thing You May Not Know About Me: I get emails/texts/FB messages almost daily asking for ids on plants, insects, and birds... and I love every minute of it. If I don’t know it, I will work to find it and learn something new in the process.

Favorite Camp Foods: Baked Chicken, Chicken Florentine Soup, Chocolate Chip Cheesecake Bars, Broccoli, Beth’s Dinner Rolls

Things I Wish Others Knew: Camp is a year-round operation. We serve guests of all ages. Everyone is welcome to camp sponsored events like the retreats and get-a-way days we offer in our brochure. We have many great opportunities for volunteer hours and projects for Master Naturalists, Eagle Scouts, and others seeking service opportunities. Camp is available for retreats, worship services, banquets, birthday parties, outdoor education, team building, etc...

Camp Mack is such a wonderful place to live and work. I just finished my 19th summer on staff and 10 years of year-round staff and am looking forward to many more. The Camp Mack team is a great mix of the office, facility, foodservice, and program staff and is all made possible by those who attend, support, and pray for camp. We are here for you!

Jessie Kreider, Program Director



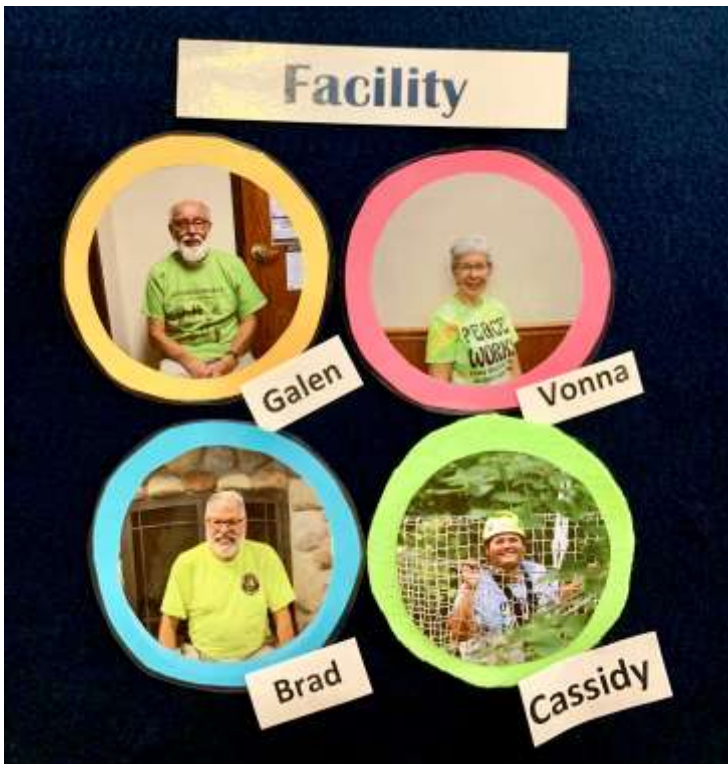
Sunny Camp Mack

It's Festival Time!

It's the day before the Camp Mack Festival, and it is a little busy for the staff at Camp. We all are trying to get our responsibilities done on time. It is mostly set up for the facility crew with some touch up things thrown in. This is always a critical time to take a look at scratches and dings that need to be repaired, some walls that just need a coat of paint, or some branches that we have mowed around all summer that need to be picked up. Jim Bates came up this week and helped us prepare for the festival by helping us put up tent frames, move benches, and reset Quinter Miller Auditorium. He spent most of Wednesday picking up branches and then mowing the last strip of ground out by the road. Volunteers always save us!



About staff, we hired Cassidy Conrad in the position of Assistant Facility Director earlier this fall. This type of position has been open since Travis left, and it is a blessing to have it filled. Cassidy has been on summer staff for several years and we welcome her to the facility crew. One of Travis's responsibilities was the preventive maintenance of our facility. It has been a real struggle to keep that up this summer, and I am now training Cassidy to take that on. That will be a real lift for me and a good improvement for our facility.



Brad Hardesty and Vonna Walter continue to do important work on the facility team.

Once we are past the festival, it will be time to start putting things away for the winter. It doesn't seem like it is time for that already. One of the issues we face this fall is that we are pretty low on firewood for next summer. We are going to cut down some dead trees on our campus this fall. Perhaps we could have a Saturday wood splitting day and fill up the firewood storage.

Thanks for all your support in keeping this place "...a sanctuary where people connect with God."

Galen Jay, Facility Director

Be Our Guest

Q and A: A Few of My Favorite Camp Things

What is your job title?

Guest Services Director (a.k.a. the cool job where you sit at the front desk, talk to people in person and on the phone, give tours, and write as many emails as you can in a day...plus several other things)

How long have you been working at Camp Mack?

As the guest services director, I have been working at camp since August 18, 2017, two days after I ended my two-year term in Brethren Volunteer Service. So, I'm working on my 5th year here at camp and look forward to what it brings. I also worked at Camp Mack as a summer staffer in 2015, where I interned part-time in the office with Mike Kauffman and also worked in the kitchen and on facility.

How long have you been involved with Camp Mack?

I began attending camp as a Director In Training (DIT) when my parents were directors (team leaders) of Seekers Camp together, and I continued to attend every year as a camper. I was a co-president for Youth Camp Council when I was in Youth Camp. In high school and college, I came back and counseled several years at Seekers Camp, where my dad (Dennis Beckner) and Janet Shoue have been team leaders. I also counseled for Youth Camp the year I was on summer staff. My love for camp, the incredible people, and the sanctuary experience kept me coming back.

What are your favorite foods at Camp Mack?

Oo, this is a tough one. There's a lot of great food at camp that the kitchen staff prepares. Of course cinnamon toast is a classic, but I also really enjoy when the kitchen makes delicious soups and sandwiches or quiche for brunches. Dave makes some tasty bacon. The peach cobbler, which is made more like a decadent poke cake, is definitely high up on the list of dessert favorites. When I was a camper, I probably would've said baked oatmeal and ice cream for breakfast was my favorite (you can't go wrong with ice cream for breakfast). Camp staff eats food at camp year-round, so we get a taste of summer camp entrees, banquet specialties, Annual Dinner special occasion food, and everything in between.

What are your favorite places at Camp Mack?

Every single space at camp is a part of the beautiful sanctuary. I do enjoy visiting the observation tower, the new Peace Garden, Shultz Chapel, Quinter Miller Auditorium, Mission Village Yurts, and even just sitting at my desk, seeing the staff and guests. But, my favorite place at camp is where there's praising, learning, growing, worshiping, laughing, singing, praying...where the Holy Spirit is present and moving among God's people, that's when a place becomes more than just a place.



Be Our Guest, Cont.

What are some of your favorite things to do at camp?

I very much enjoy talking with our groups, whether they are rental groups or events we run. Hearing about their experiences and seeing them enjoying camp is always a highlight. Leading and singing camp songs proves to be one of my favorite camp activities, and it's especially fun around the campfire with some kettle popcorn to follow. Eating frozen lightning bugs on a night hike was a favorite of mine as a camper. I also enjoy learning new things, and after working on summer staff and through my time as the guest services director, I have learned much (from using an electric hand saw, to roofing a cabin, to using an industrial dishwasher, to belaying guests on the climbing tower, to creating bank deposits...Most of these were learned on summer staff). A renewing favorite is visiting camp conferences and talking to other great camp folks! There are so many enriching and fun camp things to do, though. I'm sure if you asked me at a different time, I'd have several other favorites to list.

Deanna Beckner, Guest Services Director



Diversity Report

This fall we are going on tour to find new opportunities for people to experience Camp Mack. This means exploring connections we have not had before.

First, we begin recruiting for our staff for next summer. It's hard to believe we begin the process in October, but we need to make sure we have the staff we need for next summer, and our hope is it will include people we haven't met yet. We will go to the usual places, but we are expanding to include community organizations, urban universities, and faith-based communities to open up some different paths for service at camp.

We will also expand our recruiting for campers to include children who may not have a church home. Our goal is to become more mission-oriented in our approach to summer camp.

These are just two ways we are hoping to create a greater level of diversity as we continue to look toward the future.



2021 Wish List

It is exciting to see the many improvements we have made through the last year. We hope you can stop by to see them soon. Better yet, look for a program that fits your interests and join us!

Each year, we put together a list of facility repairs and maintenance we have prioritized. Ideally, we hope to accomplish all of them; however, without help from others, we don't have the resources to get them all done.

This is the list of projects we have prioritized for 2021. If you see a project that interests you, please contact Galen (galen@campmack.org) and Todd (todd@campmack.org) to see how you can become involved. These are all projects that an individual, church, or community or partner group could assist with financial support and/or volunteer labor. There is a lot here, but with faith, together we can accomplish great things.

Here is the 2021 updated list:

- Replace the upper roof on Sarah Major Lodge—completed
- Stonework repair on Quinter Miller foundation
- Replace the boiler in Sarah Major Lodge
- Replace the water heater in Sarah Major Lodge
- Replace the roof on Shultz Chapel—completed
- Replace the HVAC in the South Residence—completed
- Replace the water softener in Sarah Major Lodge—fully funded
- Remodel the upstairs women's restroom in Sarah Major Lodge—fully funded
- Replace the HVAC in Wampler Retreat Center
- Repair the electrical system in the East Stone restroom
- Repair the deck on the John Kline Welcome Center—in progress
- Repair the boardwalk in the wetlands—fully funded
- Complete the communications display in the John Kline Gathering Room—completed
- Repair the Mission Village boardwalk—fully funded

Follow along at campmack.org for monthly updates.

Thank you for your prayers, your financial support, your hours of service, and your presence here in this sanctuary place.



campmack.org | 574-658-4831 | info@campmack.org

Another Way of Giving

We Have a Registrar!

Over the past few years, the office team has completely changed. None of us worked here 3 and a half years ago. This year, we shifted some responsibilities to not just help us internally, but also to make things clearer for our guests.

One of the biggest changes is having a designated registrar. While many people have gotten comfortable with online registration, there are some factors that provide a barrier. One is tech literacy—not everyone is comfortable using a computer or smartphone. For some, it's also the security of online payments. With that question, our online payments are PCI compliant, which means they are secure for online transactions. Some events are too complex to have our systems handle registration.

I am pleased to announce that our registrar is now Brittany Hartman. She is your go to person for all things registration. Whether you need help with your online account, have questions about prices for camp events, or want to get set up with online registration, she is your person.

We at Camp Mack are like a sports team. Any of us could kick a field goal, but we would prefer to have a kicker do it. Can anyone else at Camp help you register? Yes, but Brittany is the specialist. You can connect with her through her email which is brittany@campmack.org.

There is a lot more behind the scenes shifting. For example, I am taking a few things off my plate so I can focus on fundraising. All of this shifting should make things better for you as you come to Camp Mack for a sanctuary experience.

Todd Eastis, Director of Development and Business



Kitchen News

Vanessa, Dave, and Miriam, with a Cheeseburger Soup Recipe

This morning while dropping my son off at daycare, I heard a small voice coming from the vehicle next to me. “Thanks for cooking all the food at Camp!” the little girl next to us in the parking lot shouted out the window to me from her seat in the back. It really made my morning that she recognized me and wanted to thank me for all the meals we have prepared this summer. While I am ‘the face’ of the Camp Mack kitchen, I can’t take credit for everything. My team of kitchen supervisors is so amazing, and they do a lot of the hard work. We are up to our elbows in food prep, dishes, and cleaning TOGETHER, so I try not to take credit for all their hard work. So while I do have a fun recipe to share at the end, I really just want to introduce, or reintroduce the rest of the kitchen staff to you.

Dave Beck is the kitchen supervisor with the most seniority in the kitchen. He has worked in the kitchen since Spring of 2016. In the summer season, Dave is our morning supervisor and in charge of making sure the campers start off their day with a great breakfast. His morning prep skills are wonderful and he helps keep us ahead and stocked up for the next day. In the retreat season, Dave splits his time between the kitchen and facility work. He likes to tease that Galen saves all the heavy lifting jobs for the days he is working with the facility crew, but he enjoys being outside and helping out where needed.

Miriam Zielinski started working at camp full time this spring and has volunteered for several years with many different events. She is a certified lifeguard, so during the retreat season she splits her time between kitchen, program, and facility. During the summer season, Miriam worked as the evening supervisor and helped make sure the kitchen was all cleaned up and ready to go for the next day. She also does a bit of baking and made some fun, yummy desserts this summer. Miriam has some great knowledge on special diets, especially vegetarian and vegan, and has helped us to find some new recipe substitutes.

You can often tell who is working in the kitchen by what music is playing—Dave loves his blues, and Miriam likes pop and showtunes. I often have a mixture of Christian pop, country, and showtunes when I’m working. We all have our own styles and have a blast working together to feed our guests.



Kitchen News, Cont.

It's also fall right now, and that means SOUP SEASON!! I found this cheeseburger soup on Pinterest and wanted to share it with you. It's so yummy and great for dipping bread in! YUM!

Cheeseburger Soup

2 cups potatoes, peeled and cubed
2 carrots, peeled and grated
1 small onion, chopped
1 clove garlic, minced
1 ½ cups water
1 tablespoon beef bouillon granules
½ teaspoon salt
1 pound ground beef, cooked and drained
2 ½ cups milk (divided)
3 tablespoons all-purpose flour
8 oz Velveeta, cubed
½ lb. bacon, crisply cooked and crumbled



Brown and crumble ground beef. Drain excess grease and set aside. Combine first 7 ingredients in a large saucepan; bring to a boil over medium-high heat. Reduce heat and simmer until potatoes are tender. Stir in beef and 2 cups of milk.

In a small bowl, whisk together flour and remaining ½ cup milk until smooth. Gradually whisk into soup.

Bring to a boil; cook until thick and bubbly, stirring constantly. Reduce heat; add cheese and stir until completely melted. Garnish with bacon.

Vanessa Bohannon, Food Services Director



CAMP ALEXANDER MACK

Summer Camp 2022

**Grades are grade completed at the time of camp*

Archery Camp	June 5—9	Samplers	July 10—12
Grades 6—9		Grades 1—2	
Samplers	June 5—7	Splash Camp	July 10—15
Grades 1—2		Grades 5—8	
Samplers	June 12—14	Finders Camp	July 10—15
Grades 1—2		Graded 5—6	
Grand Camp	June 16—18	Creative Arts	July 10—15
Ages 5-10/Grandparents		Grades 6—10	
CIT CAMP	June 19—24	Survivor Camp	July 10—16
Ages 14—17		Grades 6—9	
Seekers	June 19—24	Eco Adventure	July 17—22
Grades 3—4		Grades 5—6	
Followers	June 26—July 1	Seekers Camp	July 17—22
Grades 7—9		Grades 3—4	
Youth Camp	July 3—9	Culinary Camp	July 17—22
Grades 9—12		Grades 6—9	
Dadirri Camp	July 3—9	Finders Camp	July 24—29
Grades 9—12		Grades 5—6	
		Grand Camp	July 31—Aug 2
		Ages 5-10/Grandparents	

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Education Station

Kristen Werling—Outdoor Education Coordinator

My job varies greatly with the season. As the Outdoor Education Coordinator, my job focuses on school groups in the fall and spring. This means that I spend those seasons working with schools who want to come to camp as a field trip. We sometimes do environmental science classes, and sometimes it's more of an adventure-based field trip where the kids get to experience things like the new high ropes course. The pandemic halted a lot of school field trips, so we started doing more events with home school kids (including the garden club I talk about a lot). We also tried something new this past spring: bringing camp to the schools! We were able to pack up some of our outdoor education curriculum and supplies into the camp van and take the camp experience to the individual schools! As I am sure most people have experienced, the pandemic has forced us all to think outside the box and adapt to new methods of doing things, and it was a good way for us to stretch ourselves and see what is possible. Now that schools are getting back to pre-pandemic



procedures, we're seeing a return of schools to camp, so I predict this might be a more normal year. It's so much fun to spend a day here at camp learning about the environment, playing nature games, doing science experiments, building things, climbing on things, and learning to work as a team. Camp really is a magical place!



But where am I the rest of the year?

Winter is my time of preparation, where I work on writing new curriculum, visiting with schools, designing brochures, and continuing my own education in various ways like becoming a National Geographic Certified Educator and a Certified Interpretive Guide for the National Association for Interpretation. I absolutely LOVE coming up with new and unique topics to teach and ways to teach them. I'm currently working on at least half a dozen new ideas including things like a forensic science field study, an archaeological study, and an environmental escape room idea (we'll see what pans out as these things develop further).



Education Station, Cont.

Winter is also a good time to reach out to others in environmental education to share resources, get new ideas, and discuss what new developments there are. I'm on the Conference Committee for the Environmental Education Association of Indiana and have helped plan the conference this November. I also use this time to renew certifications such as my USA Archery Level 3 Coach certification, my ACCT Level 2 Challenge Course Practitioner certification, and my ARC lifeguarding certification. It's important to stay up-to-date on trainings so we can give the kids the best and safest instruction possible!

I'm also hoping that this winter means getting my tonsils taken out... Please keep me in your thoughts as the past two months have not been great for my voice!

Summer means I get to play in the woods up in the high ropes course and help camp in a variety of ways depending on what is needed. It was so much fun this summer to see hundreds of kids tackle their fears, encourage each other, and have such a great time! We are so fortunate to have the facilities that we do here. Camp is always evolving to offer new and exciting ways to bring more people in to experience it, and that is why I love working here!



In my spare time, I can usually be found with some kind of animal in hand as I work as a volunteer Certified Wildlife Rehabilitator. It's been insane but very rewarding to help more than 150 orphaned and injured animals this year. I'm hoping that in the near future any non-releasable animals could become educational ambassadors for camp and give us another cool option to help kids learn about environmental conservation.

Kristen Werling, Outdoor Education Coordinator