

CAMP MACK CIRCLE

Quarterly Newsletter



News from the Director

Going to the People

“People were also bringing babies to Jesus for him to place his hands on them. When the disciples saw this, they rebuked them. ¹⁶But Jesus called the children to him and said, ‘Let the little children come to me, and do not hinder them, for the kingdom of God belongs to such as these.’”
-Luke 18:15-16 (NIV)

The world has changed. For most of the hundred years of Camp Mack, parents have taken their families to church on Sunday mornings for worship and Sunday School. Children have learned about the foundations of the Christian faith and the life of Jesus from teachers and others who modeled love and community. But, over the last fifty years, that tradition has slowly eroded, and even before the pandemic, more and more churches saw fewer and fewer active families with children. Since the pandemic, the change has become critical.

In his ministry, if people didn’t come to Jesus, Jesus went to them. For the church to meet its mission of carrying the Gospel “even to the ends of the earth,” there will need to be a fundamental change in the way we work. We can no longer wait to share the knowledge of God’s love and care with children—we have to help them find it. Camp Mack is one of the ways you can help children find the loving Christian community that demonstrates God’s love. By sending grandchildren, nieces and nephews, or other children you know to camp, you have given them a week of supportive community, active and healthy adventures, and a chance to see God’s love in action. “Linked by Love” is the theme for this summer, and you can count on the seeds of the Gospel being planted in the middle of the sanctuary of Camp Mack. As a church or individual, consider investing in a child who needs the support they can find in the Christian community of Camp Mack.

If you would like to hear more about how you can impact the life of a child and bring them to the lap of Jesus to receive his blessing, please contact me. Our mission is to do what it takes to connect people with God, and it is clear, children are a priority. We need you to fulfill our mission.

Gene Hollenberg, Executive Director

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Ever wanted to be a lifeguard?

Camp Mack is still looking to fill multiple Lifeguard jobs this summer. Learn more and apply today at: campmack.org/employment



“Hunter and I are both instructors and will be holding a training before summer. We love training new lifeguards and having seasoned guards join us. Apply today!” - Jessie Kreider, Program Director



**NOW
HIRING
LIFEGUARDS**

Apply at Campmack.org



Kitchen News

Tuscan Chicken Pasta at Culinary Camp

Tuscan Chicken Pasta

Ingredients:

1½ pounds boneless skinless chicken breasts, diced
2 tbsp olive oil, divided
1 tbsp butter
1 tsp Italian seasoning
½ tsp kosher salt
⅛ tsp fresh ground black pepper
4 cloves garlic, minced
½ cup onion, diced
⅓ cup sun dried tomatoes
1 cup heavy whipping cream
½ cup chicken broth
3 cups fresh spinach
¾ cup Parmesan cheese, finely grated, plus additional for topping
16 oz of your favorite pasta (I have used cavatappi, bowtie, or penne)

Culinary camp is such a unique experience. Coming to camp to create community while swimming, ziplining, *and* learning kitchen skills is very different from what our other programs do during a week. I always look forward to hearing about the meals they are creating when they come to the kitchen throughout the week to pick up supplies. In 2023, I got to hear about the meals even more when one of my local hourly summer staffers attended as a camper. He loved culinary camp and all the skills he learned during the week. I would often catch him singing campfire songs while doing the dishes, and he was always talking about all the different recipes they made.

One recipe in particular they served during their banquet was a Tuscan chicken pasta. Because both he and the Culinary Camp team leader were working in the kitchen last summer, I was able to get the recipe and modify it a little bit to easily make it in bulk in the camp kitchen. Throw everything for the sauce into the steamer. Then, add the pasta, toss, and serve. It's easy and delicious. It's so good that I decided to serve it for our Volunteer Celebration. After the rave reviews, I wanted to share the recipe with everyone. Enjoy!

Tuscan Chicken Pasta

Instructions:

Cook your pasta choice until al dente.
Pound out the chicken breasts to an even ½–¾ inch thickness using a kitchen mallet or heavy skillet, season with Italian seasoning, salt, and pepper, and dice.
Heat 1 tbsp of oil and the butter over medium high heat in a large pan, then add the chicken. Cook chicken until browned and internal temperature reaches 165 degrees, remove from the pan, and set aside. You can also cook the chicken whole then dice after cooking.
Add the remaining tablespoon of olive oil and reduce heat to medium. Cook the onion for 2 to 3 minutes until softened, add the garlic and sun dried tomatoes and cook for 1 minute, stirring frequently.
Stir in the cream and chicken broth, scraping up any brown bits from the pan then bring to a low simmer, gradually adding in the Parmesan cheese. After the cheese has melted add the spinach and cook for another 2-3 minutes until the spinach has wilted and the sauce is thickened. Add the pasta and diced chicken to the pan and stir to combine. Season to taste with additional salt and pepper then top with additional grated Parmesan cheese and serve.



Vanessa Bohannon, Food Services Director



Sunny Camp Mack

March 2024

It's been a busy winter for Cory and me. Having moved summer staff down to Wampler last summer, it was decided to install a washer and dryer in that building. There had never been a set in that building before, so it was a bit of a challenge to install. All the supply lines and exhaust had to be installed in the crawl space, so Cory handed me the pipes and tools through a hole in the interior basement wall. I wiggled myself back, and we got it done. Along with the new heating and air conditioning, this should be a better space for summer staff.



Another project we worked on is the cutting down of dead trees. We had nine dead trees that were located

precariously close to buildings, campers, or the Flying Squirrel line. Cory and I have been pondering these trees for some time and finally decided to hire a professional that had some good liability insurance. They came and in no time had all nine trees cut down. Now we are cleaning up the mess. The picture is of the blue spruce that was beside Wampler. It has been dead for several years. Lynn Kreider thought the



tree was probably ninety feet tall, and that makes it about ninety years old. Probably was planted by L.W. Shultz to give his cottage a little shade. The stories that tree could tell!

With the warm weather lately, it is time to think about lawn mowing. Each winter we take the mower back to John Deere to get it pre-seasoned. We just got it back, and it is all shiny and ready to go. This is the pride of the fleet. It takes three full days, and sometimes part of a fourth day, to get all of camp mowed. We have in the past had three great volunteers to do that for us.

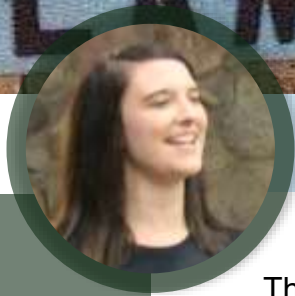


To bring this to an end, Mast construction has just completed the fire escape on the south end of Ulrich. It looks great. Nick Yoder installed the door at the top where the window was, so soon we can remove the interior stairs going from the third floor to the kitchen. One more addition to the "sanctuary where people connect with God."



Galen Jay, Facility Director

CAMP MACK



Be Our Guest

Ulrich, CCCA, and Sunsets

There have been several exciting things happening around camp in the last several months between summer camp registrations, projects, new groups, and more. We love the new basement floor in Ulrich Lodge, along with all of the new tables and chairs that can be used for setup in that space. A long-time quilting group recently used that space and really appreciated all of the updates. They've been in that building through many of its stages. Here are some initial pictures of the setup for Powerhouse down in the lower program area in the basement.



I am on the Indiana Section cabinet for CCCA (Christian Camp and Conference Association) and have served as treasurer for several years now. So, I have attended the CCCA IN/OH Super Sectional for several years and was able to attend and serve again this year. The conference was at Stony Glen Camp up in Madison, OH, east of Cleveland. It was a beautiful location with excellent hosts. I so enjoyed learning, worshipping, exploring, and eating yummy food with like-minded camp people. It was a joy to gather together, sharing about our camp ministries and praising God together.



Things back at Camp Mack have been going well and still keep us working hard. There have been several wonderful moments at camp, including some beautiful sunsets. Here are a couple of glimpses of them.



I pray you all are doing well and enjoying this season of life. We hope to see you at camp again soon!



Deanna Beckner, Guest Services Director



UPCOMING EVENTS

April 1–5

Spring Break Day Camp: Registration is closed, and we're looking forward to this event! Grades K–5. 9a–3p, with options for before and after care at an additional charge. \$150 (some scholarships may be available). Fun, nature, crafts, free play, community, games, and more!

April 1–3

Volunteer Work Days: Clean up from the winter and prepare for summer camp with us! We have planned work tasks for all skill levels and ages. Anyone under the age of 18 must be accompanied by an adult. Come for a few hours or all three days. No charge for meals and lodging. Please contact the office for reservations.

April 15 & 17

Homeschool Outdoor Ed Days: Intro to Camping and Backpacking—practice skills needed for overnights in the outdoors! Set up tents, learn Leave No Trace principles, and more. Ages 7–14. 10a–5p. \$25/session (bring a sack lunch), or \$30/session and camp will provide a sack lunch. Dress for the weather. Clothes may get dirty.

April 17–21

Spring Quilt Retreat: all filled up! Call camp to be put on the waitlist. Sign up for the October retreat.

April 20

Target Sports Get-A-Way Day: Let it fly with a bow and arrow, slingshot and paintballs, or throwing atlatl darts. \$25 including lunch. 9a–3p. Dress for the weather. Ages 10+. *Anyone under 18 must be accompanied by an adult.* (This is the correct date for this event; a previous date had been in some early information before it needed to shift.)

April 27

Giving Day: We are raising funds for the lakeside pavilion down at the swimming beach! There will be volunteer projects in the morning from 9 a.m. to noon. Livestreams will be at 10 a.m., 12:30 p.m., and 2:00 p.m. and are hosted by Dennis Beckner, Anna Lisa Gross, and David Kozlowski. Each will feature stories from the Camp Mack community, games, and information on why the Lakeside Pavilion is so important to the mission and ministry of Camp Mack.

April 28

Wildflower Walk Get-A-Way Day: Explore the spring wildflowers as the forest floor comes alive. FREE. 2p–4p. Meet at Wampler. Dress for the weather.

Save the dates: Birdwatching Retreat from April 2 to 4, Summer Camp Open House on May 5, and Pastor's Sabbath on May 6 and 7



Check out the monthly events email, campmack.org, and Camp Mack's Facebook page for more details

