



HAND IN HAND AUGUST 2025



CELEBRATING SUMMER

BY JESSIE KREIDER, PROGRAM DIRECTOR

Summer lasts only a moment, but the impact lasts a lifetime. Hear from our summer camp leaders and campers below.

CAMPERS DESCRIBING THEIR LEADERS

“Good listener” “He loves the Lord” “Respectful to everyone”
“Understanding” “Helped me when I was frustrated” “Radiant”
“Welcoming” “Made me feel safe” “I will remember her kind voice” “Encouraged us”

LEADERS ON SPIRITUAL GROWTH AT CAMP

“I find Camp Mack an easy place to feel God’s presence.”
“Campers became invested in the everyday Bible studies.”
“I saw a lot of compassion and forgiveness”

CAMPERS ON SPIRITUAL GROWTH AT CAMP

“This week gave me a break from the chaos of the outside world and helped me turn my focus to Him.”
“It’s never too late to change”

WHAT CAMPERS WANT YOU TO KNOW

“It’s the best camp I’ve ever been to. Safe, friendly, and lots of songs.”
“It’s a fun place to grow closer to God.”
“I LOVE THIS PLACE!”





SCHOOL YEAR OPPORTUNITIES

HOMESCHOOL DAYS

- September to April, choose from Monday or Wednesday once a month
- Ages 7-14
- \$35, 9a-4p
- www.campmack.org/homeschool

SCHOOL BREAK DAY CAMPS

- Fall, Winter, and Spring Break
- Kindergarten to 5th grade
- \$150 a week
- 8:30am-3:30pm with before and after care available
- www.campmack.org/daycamps

OUTDOOR AND EXPERIENTIAL EDUCATION FOR SCHOOLS

- Field Trips
- Adventure, Natural Sciences, Cultural History focuses
- We work with you to set a schedule and choose classes
- contact Pieter Tramper, pieter@campmack.org



2025-2026 HOMESCHOOL DAYS

CANOE DAY
DUTCH DAY
GROSS DAY
GAME DAY
CULINARY DAY
HABITAT DAY
PLAY DAY
SURVIVAL DAY

FIND MORE
INFORMATION AT
[WWW.CAMPMAACK.ORG/
HOMESCHOOL](http://WWW.CAMPMAACK.ORG/HOMESCHOOL)



DUTCH OVEN CORNBREAD

Ingredients:

2 cups Flour	1 tsp Salt
2 cups Cornmeal	4 Eggs
¾ cup Sugar	2 cups Milk
2 Tbsp Baking Powder	½ cup Vegetable Oil

Preheat two Dutch Ovens (or conventional oven) to 350 degrees.

Mix dry ingredients together. Add wet ingredients and stir until everything is mixed together.

Divide batter into two greased 12 inch deep-dish pizza pans.

Bake in a preheated Dutch Oven for 12-20 minutes. Serve with butter and honey.

****Dutch oven cornbread is made during our Cornbread and Grinding class that is offered through our Outdoor Education program and is a student favorite!***



FALL EVENTS FOR FAMILIES

FAMILY DAY
SEPTEMBER 1

CAMP MACK FESTIVAL
OCTOBER 4

FATHER SON WEEKEND
OCTOBER 11-12

SCRAP AND CRAFT
WEEKEND
OCTOBER 23-26

KNIT/CROCHET DAY
OCTOBER 25

TREE/NUT ID WALK
OCTOBER 26

SANDHILL CRANES
NOVEMBER 22

CHRISTMAS COOKIES
AND WREATHS
DECEMBER 6/7





June 7-9 Grand Camp 1
June 15-19 Day Camp 1 NEW!
 June 28-July 4 Youth Camp
 July 5-7 Samplers 1
 July 5-10 Creative Arts
 July 5-10 Target Sports
 July 5-10 Followers
 July 5-10 Seekers 1
 July 5-10 Finders 1
 July 5-10 Eco Adventure
 July 8-10 Samplers 2
 July 12-17 Splash
 July 12-17 Seekers 2
 July 12-17 Finders 2
 July 12-17 Culinary
 July 12-18 Survivor
July 20-24 Day Camp 2 NEW!
 August 2-4 Grand Camp 2

PROGRAM WISHLIST

PERLER BEADS
 ACRYLIC PAINT
 TYPE II ADULT UNIVERSAL
 LIFEJACKETS
 SHARP SCISSORS
 COLORED MASKING TAPE
 COLORED DUCT TAPE
 LANYARD LACING
 SHRINKY DINK PLASTIC
 PUMPKIN CARVING TOOLS
 FIELD CORN ON THE COB

[AMAZON WISHLIST LINK](#)
 CAMP MACK OUTDOOR ED
 AND PROGRAM

[HTTPS://A.CO/EQBGUYR](https://a.co/eqbguyr)

