



Ninnescah News



A Walk Down Memory Lane with Amanda Bartel

By Megan Miller

Recently I had the opportunity to connect with a group of Camp Mennoscah supporters at Lorraine Avenue Mennonite Church. About 30 people gathered to share our favorite camp memories. We fondly reminisced about midnight swims, campfires, meeting future spouses, and camp chores like dishes. Our collective memories painted a picture of a strong camp community, rooted in Jesus and nature at Camp Mennoscah. People continued piping in with more stories until someone's comment caused the room to fall silent. "I remember when we went out to buy the land." Come again?

"Yes, my husband [the late Peter Bartel, uncle of current director Olivia Bartel] was one of the first camp directors. We went out to see the new land, and we had to park at the end of the road and climbed over a fence. There was nothing out there but a pasture, a river and some trees around the river! We built a fire and had a picnic." What a memory! Later I met with Amanda to ask more questions about her early experiences at Camp Mennoscah.

What memories do you have during the time you spent living at Camp Mennoscah?

AB: My husband Peter was a manager of sorts. He was the caretaker of the grounds, ordered the groceries, and took care of the trash. At that time, we had to put the trash in the tractor and drive it across the river. My son had his 2nd birthday out there and he loved to ride across the river with his daddy. He would say the water "slashed" on the tractor.

What were camp activities like then?

AB: I taught crafts. We did basket weaving. We had to get the reeds wet so we went down to the river to wet the reeds. We braided plastic strips to make lanyards. We also burned pieces of wood to make nametags. They weren't pre-cut wood like they are now.

That's amazing! I taught crafts a few years ago, and we did some of those same things! Thank you so much for your time and for sharing your story!



Volunteer Opportunities November – January

Camp volunteers are wonderful and are appreciated year-round. Current needs are:

- * Cleaning and washing windows
- * Some carpentry work including laundry shelves, a bookcase or two and carpetball tables

Interested? Contact us at [620-297-3290](tel:620-297-3290). Thanks for all you do to support Camp!



Annual Meeting Snapshots

Camp Mennoscah's annual meeting was held on September 20 at Bethel College Mennonite Church. After the Annual Meeting, Lindsey Young emceed the first annual Pastor's Love event.

One of the items at the annual meeting was to elect the new board members to board. Please welcome our two new board members:

Mariah Banning: Native of Newton Kansas, Mariah now resides in Valley Center with her husband and three kids. She is a special education teacher in the USD 418 McPherson school district. Having spent every summer at Camp Mennoscah since third grade, Mariah is excited to share her talents and passion with the camp board. Mariah has volunteered at Camp as a counselor, director, and then as head cook.

Jim Yoder: Jim and his wife, Doris, live in Newton and are members of Faith Mennonite Church. Jim has worked in construction in many capacities, most recently overseeing building projects at Hopi Mission School in Kykotsmovi, Arizona and an MDS housing project in Picayune, Mississippi. Jim was been involved at Camp Mennoscah in a variety of ways in the past, assisting with the construction of the Retreat Center, serving on the WDC Retreat Commission, and attending many camp programs. The current project Jim and other facilities committee members are working on is our new bath-houses.

A Pinch, a Dash , a Splash of a Camp Mennoscah recipe

Sweet Dough Recipe

Yield: 2-3 Dozen

2 cups hot water

1 1/2 Tbsp yeast

2 tsp salt

1/2 cup sugar

1/4 cup oil

1/4 cup margarine, melted

2/3 cup powdered milk

1 cup whole wheat flour

5-8 cups all-purpose flour

Mix hot water, margarine, and oil in large mixing bowl. In a separate bowl, combine yeast, sugar, salt, powdered milk and whole wheat flour. When water is 110 to 120 degrees, add the dry ingredients. Mix on low speed till well blended. Add remaining flour till it makes a soft dough. Place on medium speed for 3 to 6 minutes. The dough is the right consistency when it does not stick to your finger. Let rise 45 minutes to 1 hour; punch down, then let rise again.

Shape dough into dinner rolls, sandwich or hamburger buns, hot dog buns, or cinnamon rolls. When shaping hot dog buns, pinch as you would for a dinner roll; after rising a bit, pull into a long bun size. Let rise 20-30 minutes on pans. Bake in a 375 degree oven for 15-20 minutes.

When making cinnamon rolls, I sprinkle this cinnamon-sugar mixture on the dough after rolling out flat:

1 cup brown sugar

2 cups white sugar

2 Tbsp. cinnamon



Interested in a Camp Mennoscah cookbook?

Contact Olivia Bartel at (620) 297-3290

They make GREAT gifts for the Holiday season!

Bluestem



Camp Mennoscah acquired the 80 acre tract of land and buildings east of the camp grounds on September 17, 2009 for a price of \$195,437. Thanks to our donors and Vision 2012 funds we have completed paying for this addition to camp property! The buildings include a machine shed which was immediately put to use! Camp staff and volunteers have spent hours, days, weeks and literally years renovating the home on this property which has been named “Bluestem” in keeping with our naming policy of using names from nature. Talented folks have painted, removed and restored flooring, added egress windows, and built walls and bathrooms in the basement in order to prepare the Bluestem home for rental groups. Last October the first groups enjoyed this space! This fall during Work and Play Camp the flooring was laid in the basement. THANKS TO ALL WHO HAVE HELPED!

Bluestem is providing a rental space for families, youth groups, and other small groups of up to 20 people. Camp Director, Olivia Bartel reports “The house is comfortable and homey and has access to the river and other camp activities but is removed enough from the main camp ground to provide a more private setting.” She adds that new additions to Bluestem include a grill, plants and trees, new comforters from Hoffnungsau Church, a second refrigerator and a sink and counter area in the basement gathering space. Some final items that are still needed include curtains and flooring in one of the downstairs bedrooms. Also on the wish list for Bluestem are an ice machine and a stone fire pit.

Occupants have enjoyed the wooded area to the west and the prairie to the east and have reported watching deer, turkey and armadillo. Don Troyer, volunteer, found baby turkey vultures in the barn this summer.

Comments from those who have rented the Bluestem home include:

“Thank you for a wonderful place to stay to celebrate our parents’ 45th anniversary!” Arlen and Carol Wiens family, Newton, KS.

“We had a wonderful family reunion at Bluestem. Lots of room for us all. The hayride was a BIG hit by all!” Kathy White, Seattle, WA.

“Great place to have a high school youth retreat!” – Hope Mennonite, Wichita, Ks.

CONSIDER USING BLUESTEM FOR YOUR NEXT GATHERING!

The pool has been paid for!!!

Thanks to all who have contributed to this project! Our next camp improvement project is bathhouses! Consider donating soon .





Camp Mennoscah

PO Box 65
9458 SE 40th St.
Murdock, KS 67111

NONPROFIT ORG.
U.S. POSTAGE
PAID
MURDOCK, KS



www.campmennoscah.org

