



NATURAL LINKS

MENNONITE CAMPING ASSOCIATION

JOB OPENINGS

CAMP UPDATES

Are you gifted in hospitality, administration and supervisory skills? Does greeting and welcoming new people energize you? Consider joining the Pinebrook, East Stroudsburg, PA, leadership team as Guest Service Manager & Guest Group Coordinator. Apply online at <https://pinebrook.org/about/employment/>. Contact: HR Office, 800-806-5501 x 332.

Maintenance Technician at Spruce Lake, Canadensis, PA: Are you a skilled trades person who enjoys a variety of maintenance and construction trades? When you join the Spruce Lake Facilities Team, you'll be responsible for maintenance, renovation, construction or replacement of facilities and grounds. Tasks are assigned according to your interests and the needs of the facility. For position details and to apply, go to www.sprucelake.org/about/employment.

Bethany Birches Camp, Plymouth, VT, is hiring! This core team member would be focused on facilities, maintenance, and guest group coordinating. This is a full-time, year-round position. Duties include leading the summer and winter facilities teams, running mowers, tractor, snow plow, snow mobile, etc. Competitive salary, as well as a great benefit package is included. To apply, send a resume or email stating your interest, to brandon@bethanybirches.org. Learn more about the role here: <https://bethanybirches.org/fm>

Spruce Lake, Canadensis, PA, www.sprucelake.org

Spruce Lake's 48th annual golf tournament on June 12 was a big success, with the enthusiastic participation of 212 golfers raising funds for summer Wilderness Camp – even though some much needed rain shortened the afternoon round!



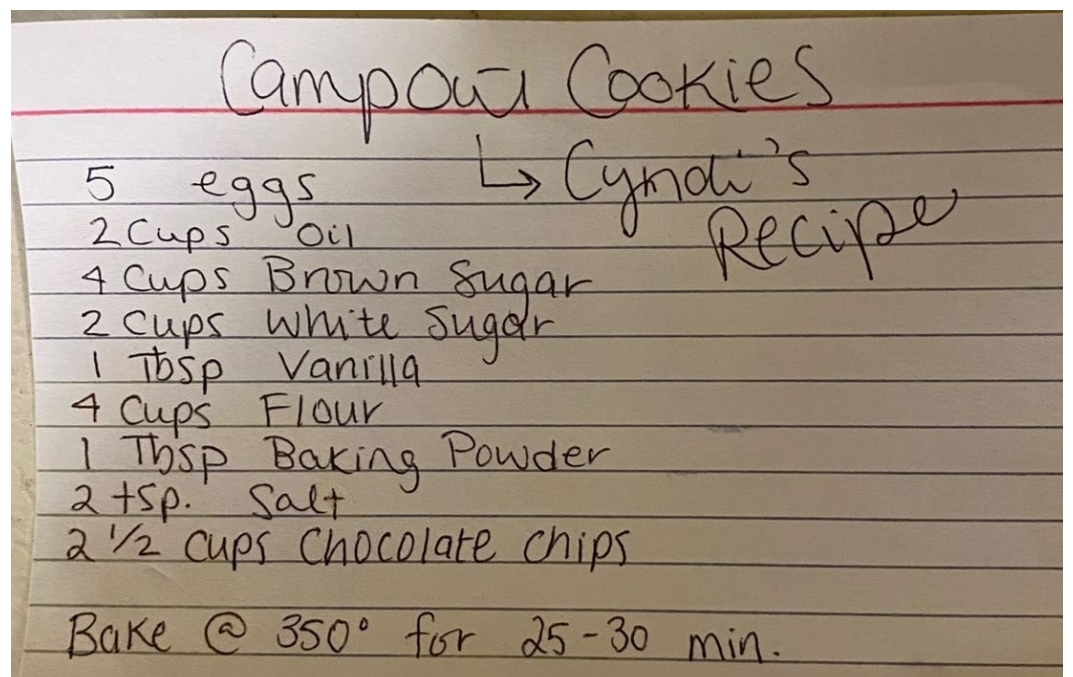
Camp Friedenswald, Cassopolis, MI, friedenswald.org

Camp Friedenswald has a new playground - designed by camp staff Jonathan Fridely, and built with the creativity and hard work of volunteers and staff! The structure is built primarily out of black locust harvested from camp. Everyone is looking forward to playing this summer! To read more about the playground project, visit [Friedenswald's blog](#).



FAVORITE CAMP RECIPES

Hidden Acres, New Hamburg, ON, www.hiddenacres.ca



Mix eggs, oil, sugars and vanilla.
In a separate bowl, mix flour, baking powder and salt.
Combining the wet and dry ingredients.
Mix in the chocolate chips.
Bake and enjoy!



More recipes on page 2



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FAVORITE CAMP RECIPES, CONT.

Little Eden, Onekema, MI, www.littleeden.org

HONEY OATMEAL BREAD

2 c. boiling water**	1 c. old fashioned oatmeal**
½ c. honey	1 T. active dry yeast
2 T. margarine	½ c. warm water
2 tsp. salt	5 c. flour (bread flour if available)

In large bowl, stir together boiling water, honey, butter, salt & oats. Let stand until lukewarm (120°). In small bowl, dissolve yeast in warm water. Add to oatmeal mixture. Stir in 5 c. flour; beat well. Cover & let rise until double (about 1 ¼ hours). If necessary, add enough more flour & knead until dough does not stick to hands and is elastic. Shape into 2 loaves. Place in greased loaf pans. Let rise until double. Bake 40 to 50 minutes in 350° Vulcan oven. Tops should be well browned. Remove from pans. Brush tops lightly with honey & sprinkle with uncooked oats. Cool on wire rack. Yield: 2 loaves

**To use up left over oatmeal; substitute 1 ¾ cups cooked oatmeal for the 2 cups water and 1 cup oatmeal

Camp Friedenswald, Cassopolis, MI, friedenswald.org

Spiced Chicken Stew with Apricots

2 Tbsp vegetable oil
 2 lbs chicken pieces
 1 large onion, chopped
 2 cloves garlic, crushed
 1 ½ tsp curry powder
 ½ tsp coriander
 ½ tsp chili powder
 1 ¾ cup chicken stock
 ½ cup peanut butter
 ½ cup dried apricots, halved
 1/3 cup raisins
 1 Tbsp brown sugar
 1 Tbsp lemon juice
 Salt to taste
 1/3 cup peanuts

1. In a large saucepan, heat oil and sauté chicken pieces for 4-5 minutes or until browned. Remove from pan and set aside.
2. Add onions and garlic to pan and sauté over medium heat about 3 minutes or until onions are soft. Stir in rest of spices and sauté 30 seconds.
3. Pour in chicken broth and peanut butter and mix well. Keep stirring and scraping off the bottom of the pan to prevent burning. Bring mixture to a boil and stir in apricots, raisins, brown sugar and lemon juice. Return chicken to pan.
4. Reduce heat to low, cover and simmer about 40 minutes or until chicken is tender. Season with salt to taste. Place stew in warm serving dish and serve sprinkled with peanuts. Serve with steamed rice.

Amigo Centre, Sturgis, MI,
www.amigocentre.org

How to make a Banana Boat:

Cut the banana along its naturally occurring grooves:

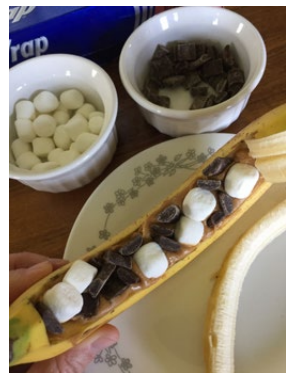


Keep one end of the peel attached.

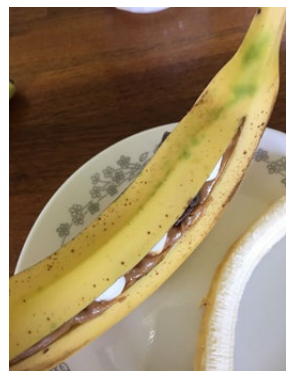


Remove a section of banana.

Fill with peanut butter, chocolate and/or marshmallows.



Use top peel to keep in all in place and wrap in foil.



Cook over hot coals until nice and gooey!

