



NOTES FROM THE CENTER

NATURE NOTES

During a 6 week span we watched a hummingbird nest. On May 23rd while out for a walk Laura Jaquith Bartlett discovered a nest very near one of our trails. Peering into the nest she found two small eggs. Over the next 17 days we watched the female hummingbird remain faithfully upon the eggs. On June 9th the eggs cracked open and two very tiny hummingbirds emerged. On June 30th it appeared that the two nearly full-grown hatchlings were ready to fly from the nest. The nest which was very spacious for two small eggs, and two newly hatched birds has been outgrown and the two can barely fit in the nest. It is beginning to show the growing pains of the two—as light comes through the holes. The nest is nearly flat and soon there will be nothing left (if previous nest sightings are any indication).

As I reflect on this experience I wonder about the nests that we have built in our lives. The nests designed as only temporary places to hold what is about to be birthed (hatched) in or through us. Will we outgrow the nest and move on (forced out by design) or will we hold on to the last pieces of the nest thinking that somehow it is still providing us with the safety and security that it was designed to provide for a short time?

In our spiritual lives I think that we do not recognize the times when it has come for us to fly on to the next phase of our lives and build a new nest to hold and hatch what comes next. Is the nest that you have been in still doing its job or have you outgrown it? If you have outgrown it, have you taken to flight as you were meant to do or have you remained holding on until the last vestige of that nest is gone?

As you reflect on your own nests: past, current, future what have they provided for you? When did you know that it was time to fly? When have you held on too long? Is this one of those times? Why? May your flight be glorious and may the next nest give birth to something new in your spirit that God is calling forth.

Peace,

Todd Bartlett

Director, Alton L. Collins Retreat Center

Creating Sacred Space for Mind, Body and Soul

AUGUST 2009



This year's hatchlings getting ready to leave the nest.

VOLUNTEER OPPORTUNITIES

There is always something you can do to help out the ministry and mission of the Alton L. Collins Retreat Center. If you see something on this list that you would like to help with call, email or stop by and let us know how it is that God is calling you to assist in our ministry of hospitality.

- Trail upkeep
- Plant identification guides
- Making signs for our trails
- Gardening/landscaping
- Program development
- Facility repair
- Forest Management
- Weekend or weekday host
- Join the Site Ministry Team
- Marketing

To remove your name from our mailing list, please click on the email link below

Questions or Comments?

Contact us at director@relianceconnects.com or call 503.637.6411

FROM THE ALTON L. COLLINS KITCHEN

Our kitchen, under the supervision of Chef Guillermo Reyes is proud to provide healthy, wholesome gourmet food. We make our meals from scratch using fresh ingredients (when possible we buy local, organically grown foods). Our meals consistently receive great reviews from our guests. Each issue of our newsletter will include a recipe for your use and enjoyment. This month we offer to you...

HUMMUS (serves 16)

3 Garlic Cloves (minced in food processor)
3 Cups Garbanzo Beans (Cooked)
6 Tbsp Tahini
1 lemon (grate for zest, halve and juice the lemon)
½ tsp Kosher Salt
½ tsp Coarse Ground Black Pepper
1 Cup Plain Yogurt
1 tsp Balsamic Vinegar

Add beans, tahini, lemon—zest and juice, salt, pepper, yogurt and balsamic vinegar to the garlic; puree all.

2 Cups Extra-Virgin Olive Oil (Slowly add oil to help smooth it out.)

1 Cup water, as needed: If still too thick, slowly add water. (Be sure to run the processor until the mixture is smooth and creamy.) Taste and adjust seasoning.

Assemble: Serve on platter, garnish with toasted almonds, capers and Kalamata olives quartered length-wise olives.

Variations:

For garnish add minced flat-leaved parsley to garbanzo beans in food processor, mix well. Add fine diced yellow and red peppers to top of plated hummus.

Guillermo Reyes *Chef / Food Service Manager*

Our Mission:

we are committed to creating quality environments of Christian Hospitality and Learning.
(Oregon-Idaho Camp and Retreat Ministry)

In addition to this at the Alton L. Collins Retreat Center we are engaged in: creating sacred space for mind, body and soul.

WISH LIST:

- Jar lifter for canning \$5
- 5Qt. Kitchen Aid Commercial Mixer—\$400
- PTO chipper/shredder \$4500

Make a donation:
on-line

WHAT'S IN THE GARDEN?



Leewood was the original name for the children and youth camp on our 68 acres. Our organic garden is named in honor of how our ministry first began. Come visit our gardens!

Have you been to visit our gardens? In addition to our main Leewood Garden, which is approaching 30 years old, this year we have broken ground for a small herb garden at the Center, with easy access for the kitchen, as well as growing some plants that enjoy a bit more heat (tomatoes and peppers) on our property across the highway.

Our main garden has borne fruit like cherries and blueberries with summer squash, lettuce, cucumbers and tomatoes now coming in. We are still keeping our eyes peeled for beans and broccoli, and hoping our dangling peaches and plums will ripen up nicely so that they make it to the kitchen and your table!

Gretchen Doering—*Food and Faith Program Coordinator*

TIME TO GROW

Time to Grow is the capital campaign of the Oregon-Idaho United Methodist Church which has set out to raise money for our camp and retreat ministry as well as mission outreach in Mississippi and Guatemala and to support our on-going efforts of providing quality ministry in our conference by the addition of a development office and staff. With over one-half of a million dollars pledged we are on our way to reaching the goal of at least \$5 million.

The plan for the funds designated for use at the Alton L. Collins Retreat Center is for an additional sleeping wing (18 rooms—36 bed capacity) which would also create more meeting spaces for us to accommodate more groups simultaneously.

If you would like to know more about this campaign please email our director, Todd Bartlett at the following email address director@relianceconnects.com or call him at 503.637.6411.

Visit us at: www.collinsretreatcenter.org for more about our ministry OR experience our hospitality in person at 32867 SE Hwy 211 Eagle Creek, OR 97022