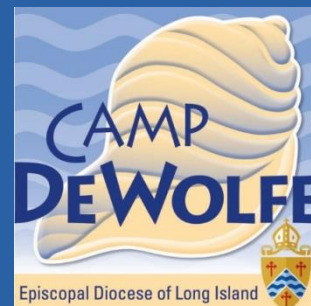




"CHANGING LIVES, SHARING CHRIST" SINCE 1947

FRIENDS NEWSLETTER WINTER 2018



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LIVING WATER ON THE L.I. SOUND

by Matt Tees, Executive Director

Greetings from Wading River! The new year brought with it a 'flurry' of activity, many retreat groups, and a few inches of snow here at Camp DeWolfe!

The **Winter Camp 2018** theme was Hawaiian – and looked at the Disney Pixar movie "Moana". So camp became all things Hawaiian in the middle of winter! Campers from across the Diocese took a look at references to water in the Gospel of John, and learning about how **God invites us into relationship with Him, while acting as our sustainer and healer.** Pulling some Biblical themes from the movie help set the backdrop for some great discussions about our true 'living water'. Campers enjoyed making leis, outrigger canoes, and searching the camp for hidden "Menehune". A great time was enjoyed by all!

Also, as many of you already know, the camp is currently **under construction!** In the last few weeks, work has begun to install new HVAC systems in both the Davis Dining Hall and DeWolfe Hall to **improve the heating for our year-round guests.** We are thankful to see this work commence and confident that all will be completed later this Spring.

Furthermore, I want to invite each of you to Camp DeWolfe to the **Annual Benefit Luncheon** on April 7th at 1pm. This event annually raises over \$20,000 for the Camper Scholarship fund and this year, Camp DeWolfe will be honoring the service of **The Rev. Cn.**

Terence A. Lee (St. Gabriel's Episcopal Church, Hollis, NY) with the Camp DeWolfe Achievement Award. Father Lee has acted, for the last several years, as the Vice President for the Camp Board of Managers and will be stepping down from his role, after being called as rector of St. Philip's Episcopal Church in Harlem. While we will miss his presence on the Camp Board, we are excited to honor his work and ministry on April 7th. Individual tickets are currently on sale for \$100, and table sponsorships can be purchased for \$800 for eight guests. Be sure not to miss this special event!

2017 saw the highest amount of summer campers and retreat groups in the camp's history and the ministry continues to serve both young people and adults year-round. While we are seeing so many good things happening around us, we pause to **give thanks to Almighty God, for His continued provision for this camp. No matter our success or failure, we rely solely on God, who is, as we learned at Winter Camp, our living water.**

"Everyone who drinks this water will be thirsty again, but whoever drinks the water I give them will never thirst. Indeed, the water I give them will become in them a spring of water welling up to eternal life."

-John 4:13-14

AROUND CAMP



Hawaiian Feast at Winter Camp 2018



Christian Formation in the St. Luke's Chapel



Sharing and creating at Winter Camp 2018

GETTING TO KNOW CAMP'S HEAD CHEF ALEX HILL

*Interview by Donna Barbaro,
Office Assistant*

Chef Alex, you have been the head chef at Camp DeWolfe since 2016. Guests and campers know you as 'the friendly guy in the kitchen who makes all the delicious food.' You've said 'food is your ministry and that your passion is seeing others delight in your culinary efforts.' We'd like to share with everyone a little more about how you came to serve Christ through food... Tell us a little bit about yourself and the journey that led you to become a Chef: ***Where did you grow up?** - Westport, Massachusetts

***What were some of greatest influences/ experiences that shaped you into working with food, favorite food memory?** - My greatest influence/ experience which shaped my desire to be a chef was in high school. I went to a private boarding school in Dublin, New Hampshire, where all the students had jobs every day to help contribute to the school; my job was dinner kitchen manager. I got to see how my efforts resulted in making others happy, thus improving their lives.

***When did you know you wanted to be a chef?** - I knew I wanted to be a chef when I had my first job at the age of 14. I was a dishwasher at a restaurant in Westport, Massachusetts. It was owned by an Italian gentleman who let me do food prep and baking when I was not busy with dishes. He showed me how different food items could be combined, and when added with heat, resulted in a chemical reaction which created a most delicious flavor.

***Did you eat your veggies?** - I was fortunate enough to have parents who maintained a half acre garden every summer. As a child, I looked forward to running out to the garden, while the water was boiling on the stove, to pick fresh corn, beans, peas, broccoli, asparagus, or several other vegetable varieties, and then drop them in the boiling water and be eating them 15 minutes after they were picked. My favorite vegetable to do this with was corn on the cob.

Many people think that once you become a chef, you become an expert on all things food; however, many chefs have things they really excel at and other things they keep to keep working on to learn. What was the hardest skill/

technique/ food style you learned and what do you still struggle to master? - The best thing about being a chef, is never knowing everything and constantly learning new techniques/ recipes/ methods of cooking. Cooking is an ever-changing profession, and as a chef, I will never know everything about cooking, but that is the beauty of being a chef; I get the keep learning and discovering new and magical ways to put ingredients together to make those who eat my food smile!

***Is there one meal/ dish you are most proud of?** Not really; as I mentioned, as a chef I am constantly discovering and learning; so I am most happy when I discover a new way or method to cook something which results in happy diners. Although, I would have to say, campers at Camp DeWolfe tend to particularly enjoy it when I make freshly baked homemade bread.

***Every chef has their list of 'epic fails.' Can you share one with us and tell us a little bit about what you learned from that experience?** - My biggest epic fail involves not the food itself, but the tools used to prepare it. One of a chefs most valuable tools are knives; early in my career, I didn't realize the importance of keeping a knife really sharp and how dangerous it was to cut with a dull knife. I will spare you all the gory details, but let's just say that after 2 pints of blood lost and fifteen stitches in the ER later, I learned the hard way how dangerous using a dull knife can be.

***We know you work hard making sure there is healthy and nutritious food for our guests and campers; What do you like to eat when you're at home?** - When at home, I like cooking food with Greek Mediterranean influences. **Are there any foods you just don't like?** - The only food I can think of that I don't like is olives.

***Do you have favorite kitchen equipment or gadgets that you just cannot do without?** I can't do without a sharp knife. As far as cooking goes, those fancy gadgets seen on TV to make cooking easier, rarely make cooking easier, and overcomplicate a process that is meant to be pure; there is nothing purer than cooking, as it is the combination of a love for others, a love for God's natural ingredients, and an understanding of how to use what He has provided to show love for others.

***Do you have a favorite newly discovered ingredient(s)? If so, what & why?** - My newest ingredient I am using isn't newly discovered, but I am finding new ways to use it. I am discovering how to use wonton wrappers and rice paper to make authentic Chinese food. ***When you are not working preparing food for guests and campers, what are some favorite activities/ hobbies/ interests you do?** - I enjoy outdoor activities and spending time with my family in Maine.

***For the home chef, what do you think: A) Are the top three things required to execute a perfect dish/meal?** - Proper preparation, attention to detail, patience. **B) The most challenging ingredient to work with?** - Yeast; it is so easy to kill the yeast accidentally or not allow to rise enough, or to allow to rise too much. **C) Is a great healthy meal the entire family can make together?** - Pizza or Foil packets of meat and vegetables.

***At camp, what are the top three most requested food favorites of our campers? Our Guests?** - At camp, the most requested items are Congo bars, which are a type of chocolate chip cookie bar, and Hawaiian Rolls. The campers also seem to look forward to Thanksgiving Turkey Dinner night each week. The retreat guests seem to enjoy anything which is full of fresh flavor, such as the shrimp and chorizo paella, the roasted fresh vegetables, and pork loin au jus with mango demi-glace, to name a few.

To close, we have two questions for you: You're stranded on a desert island. What five foods would you want with you? What would you make? - I would want celery, carrots, onions, potatoes, and eggs. All the nutritional needs can be found in these foods, and they can be combined in different ways to form the basis of most soups and stews. And there are literally thousands of ways eggs can be used. **And for the last question, we credit CBS This morning: Saturday's 'The Dish Segment' where they interview a popular chef' and ask: If you could have a meal with anyone past or present, who would you pick – and why?** - I would have to say that Jacques Pepin would be my choice. There is something magical about classic French cuisine, and when paired with an old school chef who has a knack for making the complicated French techniques easy to understand, and who also has a passion for good food (so much so, that it seems to live within him) I believe the experience would be magical.

Camp Calendar

February

Feb 10 - 11 IGHL Valentine's Weekend Retreat
 Feb 11 **Parish Visit: Grace Church, Manhattan**
 Feb 17 - 18 The Stony Brook School Women's Retreat
 Feb 19 **PRESIDENT'S DAY**
 Feb 23 - 25 Korean Evangelical Church of Long Island Retreat
 Feb 23 - 24 Boy Scout Troop 300 Hempstead Camping Trip
 Feb 25 **Parish Visit: St Luke's Episcopal Church, East Hampton**

March

March 3 - 4 Garden City Community Church Retreat
 March 3 - 4 IGHL Spring Retreat
 March 9 - 11 Flushing Episcopal Deanery Youth Retreat
 March 9 - 10 Three Village Church, Setauket, Spring Retreat
 March 17 Camp DeWolfe Board of Managers Retreat
 March 18 **Parish Visit: Grace Episcopal Church, Massapequa**
 March 25 **PALM SUNDAY**
 March 30 **GOOD FRIDAY**

April

April 1 **EASTER SUNDAY**
 April 7 Annual Benefit Luncheon 1pm - All invited!
 April 13 - 14 Women's Friends Retreat
 April 14 **Service Saturday** 9 AM - 3 PM. Lunch provided. RSVP
 April 15 **Parish Visit: St. John's Episcopal Church, Huntington**
 April 20 - 21 St Mark's Episcopal Church, Jackson Heights Vestry
 April 20 - 21 IGHL Spring Retreat
 April 21 **Service Saturday** 9 AM - 3 PM. Lunch provided. RSVP
 April 22 Shelter Island Youth Group Day Retreat
 April 22 **Parish Visit: Episcopal Church of St. Luke and St. Matthew, Brooklyn**
 April 27 - 29 St Mary's RC Church/ Cure of Ars Church Youth Retreat
 April 28 - 29 Yoga Darshana Center Spring Retreat
 April 28 **Service Saturday** 9 AM - 3 PM. Lunch provided. RSVP
 April 29 **Parish Visit: Episcopal Church of the Redeemer, Mattituck**

May

May 4 - 6 Christ Church UMC Church Youth Retreat
 May 4 - 6 Guided by Grace Adult Retreat
 May 5 - 6 Harlem Youth Court Retreat
 May 5 - 6 IGHL Spring Retreat
 May 5 **Service Saturday** 9 AM - 3 PM. Lunch provided. RSVP
 May 6 **Parish Visit: Episcopal Church of St Paul's, Flatbush**
 May 12 Jeffries/ Anthony Wedding
 May 19 **Service Saturday** 9 AM - 3 PM. Lunch provided. RSVP
 May 19 **Parish Visit: Cathedral of the Incarnation, Garden City**
 May 20 Free Annual Camp Open Day 12pm - All invited!
 May 24 - 25 I.C.E. 8th Grade Class Trip
 May 26 **Service Saturday** 9 AM - 3 PM. Lunch provided. RSVP
 May 26 - 28 Korean Evangelical Church of Long Island Retreat
 May 28 **MEMORIAL DAY**

DAVIS DINING HALL DELIGHTS

By Alex Hill, Head Chef

Chocolate White Chip Cookies Recipe



- 1) Cream together 2 cups melted butter and 4 cups granulated white sugar.
- 2) Beat together 4 eggs and 2 Tbsp. vanilla, then add to creamed mixture; mix thoroughly.

- 3) Mix together 4 cups flour, one and a half cups baking cocoa, 1 tsp. salt and 1 Tbsp. baking soda.
- 4) Once dry ingredients mixed together, add to wet ingredients and mix thoroughly.
- 5) Fold in 4 cups white chocolate chips. drop by rounded spoon 2 to 3 inches apart onto parchment lined cookie sheet.
- 6) Bake at 350 degrees for 8 to 10 minutes. Makes 5 dozen.

Butterscotch Chip Cookies Recipe

- 1) Cream together 2 cups melted butter, 1 1/2 cups white granulated sugar, 1 1/2 cups light brown sugar.
- 2) Take 4 cracked eggs and 1 Tbsp. vanilla and beat into creamed mixture.



- 3) Mix together 4 1/2 cups flour, 2 tsp. salt and 2 tsp. baking soda and mix thoroughly into wet mixture.
- 4) Fold in 4 cups butterscotch chips.
- 5) Drop by rounded spoonful's placed two to three inches apart onto parchment paper lined cookie sheet.
- 6) Bake at 350 degrees 8 to 10 minutes. Makes 5 dozen.



SERVICE SATURDAYS

STEWARDSHIP | SERVICE | COMMUNITY

April 7, 14, 21, 28

May 5, 19, 26

- Projects include: painting, landscaping, gardening, beach cleanup, and more!
- Everyone is welcome: friends, families, youth groups, parishes, school groups, and neighbors!
- Lunch provided! \$5 Suggested Donation



@CAMPDEWOLFE

COME BE A PART OF WHAT GOD'S DOING.

RSVP:

mtees@campdewolfe.org

(631) 929-4325

www.campdewolfe.org | 408 N Side Rd, Wading River NY 11792

WINTER CAMP THROUGH THE EYES OF CAMP ALUMNI

"Camp DeWolfe brings me closer to God. At camp, I feel God's presence in nature all around me. As a counselor, I enjoy when campers feel God's love. It's a contagious feeling of happiness and joy." - **Yorel Greene (St. David's Episcopal Church, Cambria Heights)**



"If I were to sum up winter camp with a single word it would be 'refreshing'. From the bright and cheerful Hawaiian theme, to the insightful reflections of the Christian formation, the experience brought on an ensemble of stimulating newness. The programmed activities not only drew in the campers, but the counselors as well. Overall, everything was superb!" - **Richkisha Walcott (St. Gabriel's Episcopal Church, Hollis)**

"Winter Camp is one of my favorite times of the year. It breaks the boundaries of summer camp in such a special way - rather than meeting campers outside of their daily lives in the summer, seeing them in the midst of a busy season with lots of activities and being able to share God with them within the world. It teaches me to see God in new ways among our daily lives, and I always come back fulfilled, refreshed, and full of the joy of discovery." - **Kayleigh Stewart (Episcopal Canterbury Downtown / NYU Student)**

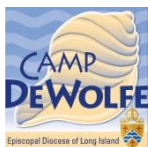
"Winter Camp 2018 was an amazing experience, for not only the campers, but also myself. I first came to Camp DeWolfe when I was 15 as a camper, then I became an LIT and it was during those 2 initial years where I learned about the sense of community the

camp carries with it. I love the camp, like a home, and I love giving back to it, as it always provides amazing opportunities. I had an opportunity during winter camp to be a counselor to a cabin for the first time, but what made it so special was that it was my first cabin from when I was a camper. I felt like I'd come in a full circle - looking after the campers like my counselors looked after me and my cabin, watching them have fun and make memories. I hope maybe one day some of my campers will become a counselor and share in this experience." - **Tristan Pitera (Camp DeWolfe Year-Round Staff Member)**

Thoughts on Winter Prep?

"Fall is always a very active time at Camp DeWolfe. With multiple retreat groups and everything that comes with the season. On the maintenance side of things, it's full of preparation for the winter. Getting the summer things away and stored inside for protection from the elements and winterizing the St. Francis Outdoor Chapel. As the season would suggest, it's fall, so there is a lot that falls from the trees all around camp! We constantly leaf blow all the path ways to keep them clear for guests and pick up large branches to keep the landscape looking pristine. Whatever's needed to keep Camp DeWolfe running smoothly." - **Tristan Pitera (Camp DeWolfe Year-Round Staff Member)**





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Wading River, NY 11792

FREE OPEN DAY 2018!

MAY 20TH 12-4PM

CELEBRATING 70 YEARS OF
"CHANGING LIVES, SHARING CHRIST"

- FOR NEW AND INTERESTED FAMILIES
- REUNION FOR CAMP FRIENDS, ALUMNI, AND STAFF
- CAMP BBQ
- GAGA, BASKETBALL, SOCCER AND VOLLEYBALL
- CAMP TOURS
- PARENT Q & A INFO SESSIONS
- CAMP FIRE AND STORIES
- ARCHERY, ARTS AND CRAFTS AND MORE

RSVP BY MAY 11TH!



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