

Mt. Gretna Campmeeting News

**"Gratitude
is the inward feeling
of kindness received.
Thankfulness
is the natural impulse
to express that feeling.
Thanksgiving
is the following
of that impulse."**

—HENRY VAN DYKE



2024 MGCA Budget Approved

On October 17, 2023, —the MGCA Board of Managers approved the 2024 Budget with zero increase to the Assessment. The Board will work within the budget and feel they have done their best to budget for future projects and the ongoing needs of the community. There is a slight surplus to work with—but hopefully that won't be needed.

Assessments will be mailed this month; if you have any budget-related questions, feel free to contact the office.

Important Notice: Rescheduled MGCA Open Forum via Zoom on November 21st

Members of the Mt. Gretna Campmeeting Association Board of Managers and Committee Chairs have rescheduled the final Open Forum of 2023. The Open Forum will be held via Zoom on Tuesday, November 21, after the monthly November Board meeting concludes.

The Open Forum will be held exclusively via Zoom. Members wishing to participate in the Open Forum will need a different Zoom link than the one provided for the November 21 MGCA Board Meeting.

Members were sent an email on October 20 inviting them to register for the Open Forum. If you have not already registered and wish to participate in the Open Forum, please contact the Office to receive a registration invitation.

MGCA Members are encouraged to participate in the Open Forum to express their views or concerns about MGCA and to hear their neighbors' perspectives on issues that are important to them.



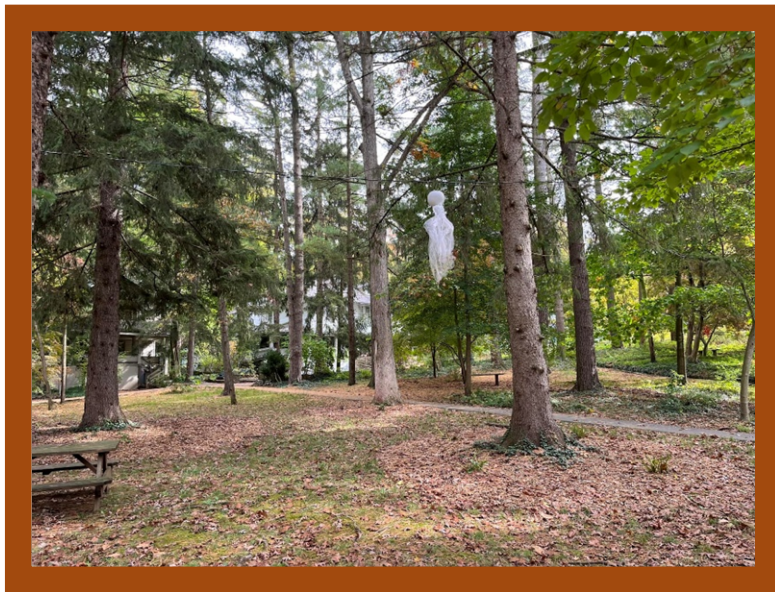
Submitted by Mary Dougherty

Leaf Collection is Underway

As November begins, Mt. Gretna's leaf collection efforts are at full-speed. Members are

reminded that leaves, pine needles, and pine cones must be separated from sticks, vines and ivy in accordance with the Leaf Collection Policy. Separated piles should be placed on designated "leaf removal streets" for collection.

Please review the Leaf Collection Procedure, Leaf Removal Street Map, and the 2023 Leaf Collection Schedule on the MGCA website at: [Leaf Collection](#). Leaf collection will end the week of December 4.



Submitted by Kevin C. Wells

Volunteers Wanted -- Heritage Festival Performances

We are thrilled to announce the return of the Summer 2024 Heritage Festival. Our festival brings together the community and visitors to celebrate our rich cultural heritage through a series of unforgettable performances. But to make these events a success, we need your help!

Volunteers are the heart and soul of the Heritage Festival, and we are currently seeking individuals or couples to assist in various roles. Whether you're a long-time supporter or a new face in the community, there's a place for you to make a difference.

Here are the volunteer roles we are looking to fill:

- Facilities Setup and Prep (Pre-Event – Approximately 4:00 p.m.)
 - Help us prepare for the festival by setting up the facilities before the performers arrive. This includes ensuring everything is ready to welcome our performers (unlocking the Violet Cassell Room, turning on Tabernacle lights, etc.).
- Performer Hospitality and Welcome (Approximately 5:00 p.m.)
 - Greet the performers with a warm smile. Assist with any needs they may have and answer questions.
- Bucket Brigade Coordination
 - Be a vital part of our fundraising efforts by coordinating the bucket brigade volunteers. This role involves recruiting and organizing volunteers to collect donations from the audience during performances and ensuring a smooth and efficient process.
- Secure Facilities (Post-Event – Approximately 9:30 p.m.)
 - Lock bathrooms and Violet Cassell Room, turn Tabernacle lights off, etc.

If you're interested in any of these roles or have any questions, please don't hesitate to reach out. Simply email us at Office@MtGretnaCampmeeting.org, and we'll be happy to provide more information. And if you can't cover every Heritage Festival event, that's okay too. We are willing to build a schedule of volunteers for next year's Festival.

Your contribution, no matter how big or small, will be greatly appreciated. Thank you for your continued support of the annual Heritage Festival.



Submitted by Mary Dougherty



Submitted by Andy Berfond

Meet the Baker: Loving the Sweet Life in Mt. Gretna

Written by Kevin C. Wells



Vincie McMullen, a proud resident of Campmeeting for the past seven years, has been calling Mt. Gretna her full-time home for the last five years. Her journey to settling here was unplanned but has brought her endless joy.

The woods of Mt. Gretna provide Vincie with a sense of peace and serenity, a refuge from the hustle and bustle of the outside world. The rustling leaves and the gentle sway of the trees create a soothing backdrop to her daily life. Vincie often takes long walks through the woods, immersing herself in the natural beauty that surrounds her. The chirping birds and the whisper of the wind in the trees are the music of her soul, filling her with an indescribable happiness. It's not just the woods themselves but also the unique community of Mt. Gretna has captured her heart. The neighbors here are like no other, and the sense of belonging to this close-knit community is a source of immense satisfaction for Vincie. Whether it's a friendly chat on a porch, a communal event, or simply the comforting presence of her neighbors, the warmth of this community adds an extra layer of joy to her life in Mt. Gretna.

Vincie's career path has been as diverse and exciting as her life in Mt. Gretna. Following her graduation from Gannon University, where she studied biology with a focus on forensic science, she transitioned into the world of science as she analyzed dirt and soil at Lancaster Laboratories. However, her life took a significant turn when she decided to devote 15 years to raising her children, a role she cherished deeply. After her hiatus from the workforce, she decided to channel her love for teaching into a new direction. Earning certifications in both biology and math, she embarked on an 11-year teaching journey, sharing her passion for these subjects with her students.

As she and her husband, Paul, prepared for retirement, they realized that their cozy cottage in Mt. Gretna was where they truly wanted to be. This transition allowed them to fully embrace the charm of this unique community. Her dedication to teaching, however, never waned. At Indian Echo Caverns in Hummelstown, Vincie found a platform to blend her love for education with her passion for the natural world. As a tour guide, she delighted in sharing the wonders of the caverns with visitors. Her expertise in biology led her to organize Boy Scout merit badge programs centered around mining and biology, fostering a sense of wonder and learning in the young scouts.

Today, Vincie continues her teaching journey by substitute teaching, primarily in high schools. Her extensive background and enthusiasm for education shine through as she shares knowledge and inspires the next generation of learners. Her career reflects a commitment to sharing her love for both science and teaching, and her story serves as evidence to the rewarding journey of lifelong learning and education.

Baking has been a cherished tradition in Vincie's family for generations. Winter Birch Log Cookies are one of Vincie's specialties, a masterpiece that encapsulates her love for baking. These cookies, baked with care and artistry, consist of spiced sugar cookie dough that carries the warm, comforting flavors of the holiday season. After emerging from the oven, they are rolled in almond flavoring, adding a delightful twist to the classic sugar cookie taste. But the magic doesn't end there, Vincie's creative touch continues as she enrobes the cookies with a smooth, velvety layer of white chocolate. This coating provides a sweet contrast to the spiced cookie and a touch of elegance to the finished product. These cookies are not just a sweet treat; they are a tradition deeply woven into the fabric of Vincie's family and the holiday season.

Vincie's baking journey has been marked by a mix of delightful successes and valuable lessons. In Vincie's well-organized and bustling kitchen, practicality and longevity are key principles. She places her trust in sturdy, multipurpose tools that have served her well over the years. Among her most cherished kitchen tools is the KitchenAid mixer. This workhorse of a machine has had a prominent role in her culinary adventures, handling the demands of mixing and blending with unwavering precision.

Vincie's approach to baking is steeped in tradition and a deep appreciation for culinary heritage. Her culinary library is a treasure trove of knowledge, featuring classic cookbooks like *Better Homes and Gardens*, which provide a foundation for basic recipes. These time-honored cookbooks offer her a wealth of culinary wisdom that serves as a solid base for her baking endeavors.

For Vincie, baking is a deeply personal endeavor, a source of joy that has never been about professional accolades or monetary gain. In her view, the essence of her baking lies in the freedom to create and experiment without the weight of professional expectations. Her commitment to the pleasure of baking as a personal passion is proof of the authenticity of her craft.

Vincie's culinary talents extend beyond her immediate circle, as she generously shares her baked goods with the wider community. In a heartwarming tradition, she bakes a batch of chocolate chip cookies for the performers at the Mt. Gretna Summer Concert Series. These treats not only provide the musicians with a delightful taste of her culinary skills but also serve as a token of appreciation for their artistry. Vincie's gesture adds an extra touch of warmth, embodying the spirit of togetherness that defines Mt. Gretna's unique community. She plays a pivotal role in the Summer Book Review sessions at the Mt. Gretna Community Library, where she not only shares her literary insights but also treats attendees to a dish that compliments the book being discussed.

Even during the off-season, Vincie continues this tradition of sharing her sweet creations with friends. Her book club meetings are not just about discussing books but also savoring the treat

that she has baked. A recent highlight was the chocolate spiderweb torte, adorned with luscious chocolate buttercream and a tantalizing chocolate ganache. You can spot this dessert in the photo accompanying Vincie's story, capturing a glimpse of the sweetness that defines her life and her contributions to the Mt. Gretna community.

In her eyes, every homemade cookie, cake, or pie unveils the effort, love, and creativity invested in it. She encourages bakers to take pride in their creations and to savor the unique charm of homemade treats, which have the power to bring joy and togetherness to family and friends, far beyond any superficial standards of perfection.

Vincie's story is an inspiring reminder that happiness often emerges from life's unexpected turns. Immense fulfillment arises when one wholeheartedly pursues their passions and allows these passions to be a source of joy, not just for themselves but for those fortunate enough to savor the fruits of their labor. Vincie's life is a beautiful ode to the art of living in the moment and cherishing the simple pleasures that make life truly delightful.

Espresso Chocolate Chip Biscotti Recipe

Submitted by Vincie McMullen



INGREDIENTS

2 3/4 C all-purpose flour
1 C sugar
2 tsp. baking powder
1 tsp. cinnamon
1/8 tsp. salt
3/4 C semisweet chocolate chips
1/4 C instant espresso powder
1 Tbl. vegetable oil
2 tsp. vanilla extract
3 large eggs

Preheat the oven to 350 degrees. Combine the first 6 ingredients in a large bowl. Whisk together remaining 4 ingredients in a small bowl. Add the wet ingredients to the dry, and stir/knead in the bowl with your hands until a dough forms. Dough will be crumbly.

Divide dough in half and, on a lightly floured surface, roll each half into logs about 6 inches long. Place logs about 4 inches apart on a parchment-lined baking sheet. Bake for 30 minutes.

Remove the pan from the oven and reduce the temperature to 325 degrees. Place logs on a wire rack for 10 minutes. Cut each log into 3/4 inch slices. Place slices back on a baking sheet with one of the cut sides facing down. For softer biscotti, bake for 5 minutes. Flip to the other cut side, and bake for 5 minutes. For traditional harder biscotti, bake 10 minutes on each side. Cool on a wire rack.

These are fast to make because you make a bunch at once, and aren't forming individual cookies. If you bake them too long, they're just all the better for coffee dunking.

Embrace the Wild Beauty and Let Nature Thrive

From the Tree Committee

Following a summer of enjoying the butterflies, bees, and birds in your pollinator garden, resist the urge to cut it down and tidy it up before winter. Those bare stems not only have a stark beauty of their own, they also provide a valuable winter refuge for little creatures. Native bees will overwinter in hollow stems, and butterfly and moth chrysalis/cocoons are often attached to stems and branches. Seeds left on dead flowers are a great source of food for birds, and leaving some fallen leaves on the ground will provide shelter for many insects. So, RESIST, RESIST, RESIST, and relax and enjoy November!



Submitted by Stacy Schroeder

Mailing of Newsletters

As we approach 2024, we have some important updates regarding the distribution of our monthly newsletter. In the past, we've taken pride in sending out printed copies of our newsletter free of charge (without photos). However, due to an increase in demand, we find it necessary to implement a subscription fee to cover the costs.

Effective January 1, 2024:

- Members who wish to receive a printed copy of our newsletter will be required to subscribe at an annual rate of \$36. This fee will allow us to continue mailing color copies. Current as well as previous Members may subscribe to the printed newsletter.
- With your subscription, you can look forward to receiving the full, unabbreviated newsletter. We understand the importance of not compromising on content, and this change will ensure you receive the same newsletter as those that read it digitally.
- **To ensure you receive the January 2024 printed newsletter, payments must be made to the MGCA Office by December 20, 2023.** This will enable us to deliver your first printed copy in a timely manner.
- Anyone who subscribes by the 20th of any month will begin to receive the printed newsletter the following month.
- Month-to-month subscriptions are not available. Subscriptions that begin after January will have a prorated fee for the calendar year. Contact the MGCA Office for details.
- Non-Members, or previous Members of MGCA can subscribe to receive a printed copy of the Newsletter.

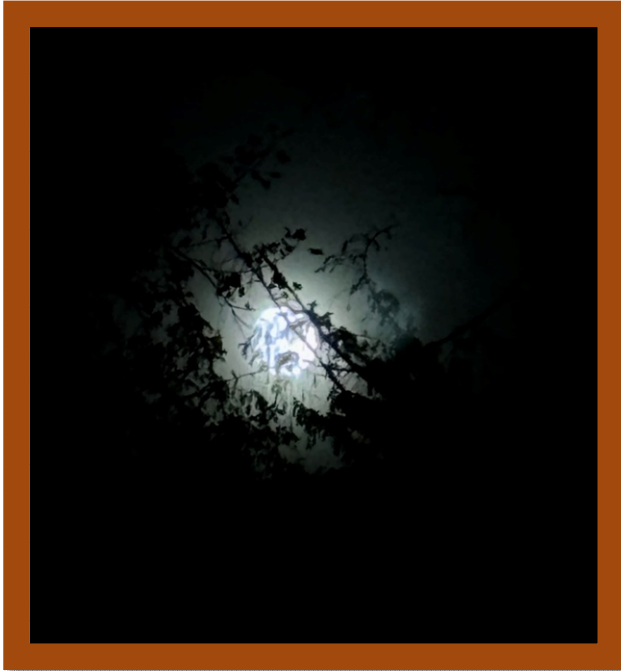
For those who prefer the digital version, rest assured that the digital newsletter remains accessible to all members at no additional cost.

If you have any questions or concerns regarding this transition, please do not hesitate to contact the MGCA Office. This step is necessary to accommodate the increased demand. We sincerely appreciate your understanding and support.

No Trash Service Disruption in November

Although November 11 is a federal holiday in the U.S. (it's Veterans Day), there will be no disruption in service from our trash collector, TNT Sanitation. Regular trash and recycling collection will occur on Monday, November 13.

On the Horizon – What's Happening in Our Community



Submitted by Mary Dougherty

For a complete listing of events in the Mt. Gretna community, see the calendar on the Home/Events tab of <https://mtgretna.com/>.

KEY/LOCATOR

A – 8 a.m. – 11:30 a.m., at the Mt. Gretna Fire Company

B – Noon – 2 p.m., at the Mt. Gretna Fire Company

C – Doors open at 11 a.m. and games start at 1 p.m., at the Mt. Gretna Fire Company

D – 6:30 p.m., in the Mt. Gretna United Methodist Church, Ebenezer Room (and virtually)

E – Following the MGCA Board Meeting, via Zoom

F – 10 a.m. – 11:30 a.m., at the Mt. Gretna Fire Company

EVENT LISTING

November 5 – Fall Breakfast Buffet, Mt. Gretna Fire Company Fundraiser (A)

November 11 – Soup Cook Off, Mt. Gretna Fire Company Fundraiser (B)

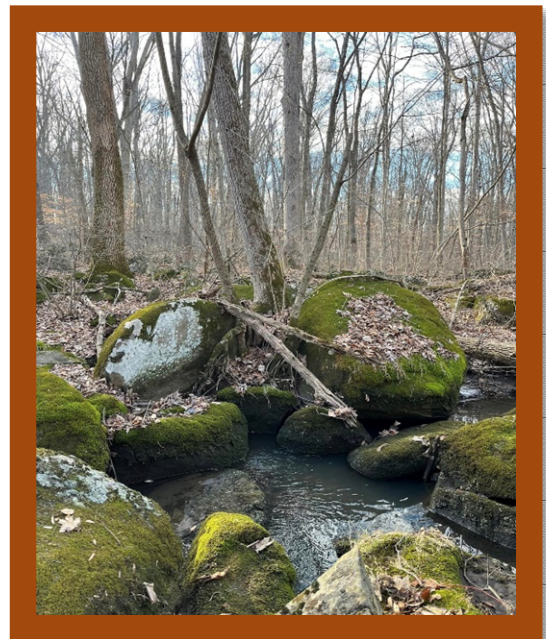
November 19 – Bingo, Mt. Gretna Fire Company Fundraiser (C)

November 21 – MGCA Board Meeting (D)

November 21 – MGCA Open Forum, different Zoom link than the MGCA Board Meeting (E)

December 9 – Cookies and Shop with Santa (F)

December 19 – MGCA Board Meeting (D)



Submitted by Lorna Brod



Common Vine
June 8
Acoustic Bluegrass
Cover Songs



Serene Green
June 29
Bluegrass



Aaron Kelly
July 6
American Idol Top 5
Finalist – Country,
Pop



The Youngers
August 17
Blues, Country,
Rock, Americana

HERITAGE FESTIVAL 2024

**A CELEBRATION OF
PENNSYLVANIA MUSICIANS**

PAY-WHAT-YOU-WANT

**\$10 DONATION REQUESTED – NO AMOUNT
TOO LARGE/SMALL**

ALL CONCERTS BEGIN AT 7:30 P.M.

FAMILY FRIENDLY

SMOKE & ALCOHOL FREE

**OUTDOOR VENUE WITH ROOF – RAIN OR
SHINE**

**FREE PARKING AT MT. GRETNA FIRE HALL
AND ALONG RTE 117**

THE TABERNACLE

**LOCATED AT THE CORNER OF 3RD/4TH &
GLOSSBRENNER IN MT. GRETNA, PA**

MTGRETNACAMPMEETING.COM/HERITAGE FESTIVAL



Wolfepack
September 7
Classic Rock Cover
Band



**Hammer Creek
Bluegrass Band**
September 14

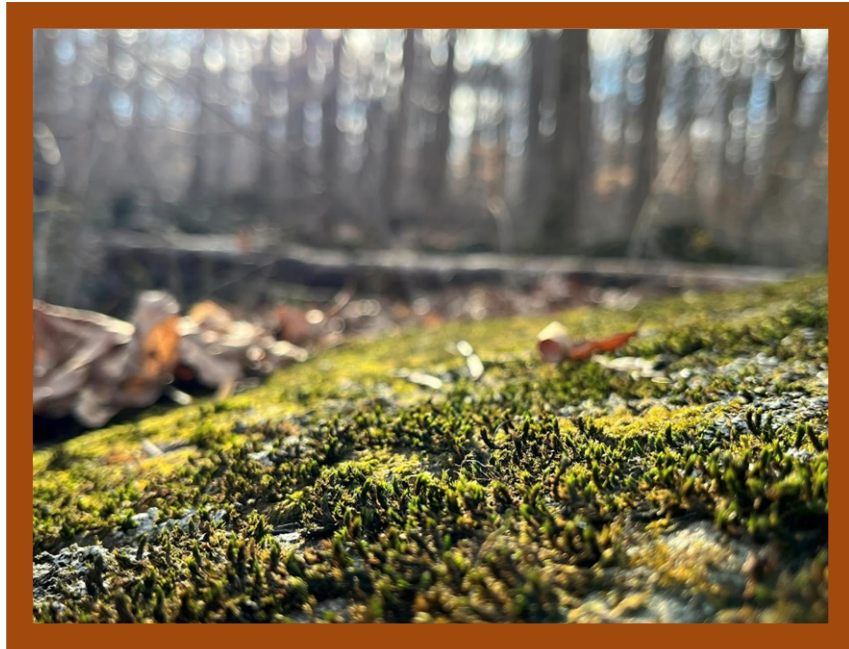
And the final photographs for our November photo album...



Submitted by Kevin C. Wells



Submitted by Ben Slotznick



Submitted by Lorna Brod

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