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**BCH Center Staff:**

**Executive Director**  
- John Koch

**Guest Services**  
- Jennifer Boyd, Manager  
- Kristen Paradis  
- Jon Ingalls

**Bookkeeper**  
- Abby Holmes

**Housekeeping**  
- Jes Stearns  
- Christie Seppala

## 2017 Annual Fund



For I know the plans I have for you, "declares the LORD,"  
plans to prosper you and not to harm  
you, plans to give you a **future and a hope.**

-Jeremiah 29:11

 [DONATE NOW](#)



### A Letter From the Executive Director

Dear Friends:

Summer 2018 will mark sixteen years since the Barbara C. Harris Center opened its gates and hosted its very first summer camp. The dream of a place and a program to change lives was in full swing, hope loomed large. Campers that attended that first camp (now in their mid to late twenties/early thirties) could not have known what was to come, but most assuredly, the trajectory of their lives were forever impacted by that summer.

A study by camp researcher, Jacob Sorenson ([jakesorenson.com](http://jakesorenson.com)), indicates that a child participating in a summer camp program is three times more likely to be involved in the life of the church, five years later, than a child who did not attend. Let that statement sink in. In an era where churches are wringing their hands about falling church attendance, there is a future and a hope: summer camp.

And what about the non-camp months of the year? The Barbara C. Harris Center is a place where churches, ministries, and other related entities come together to do the work that changes our world. Last year nearly 200 different nonprofit and faith groups took advantage of the Center's hospitality and did their part to improve the lives of their fellow man.

As we close out 2017, please partner with the camp and conference center in supporting the programs and people who make a difference; make a generous gift to the 2017 Barbara C. Harris Center Annual Fund: "A Future and a Hope". Your monetary

### Facilities

- Caleb Baker, Manager
- Rory MacFarlane

### Kitchen

- John Pletzer
- Ryan Richard
- DJ Sparks
- Jenn Guide
- Michael Comeau
- Steve Regeimbal
- Lily Holt
- Kerry Holt
- Sean Boggis
- Seth Stoddard
- Bodie Swain
- Issac Blake

### BCH Center Featured Staff:



**John Pletzer,**  
*Food Service Director*

John is the Food Service Director and the newest addition to the Barbara C. Harris Center's staff. John was born in Canberra, Australia and started cooking for an apprenticeship at age 15. He has continued to work in kitchens ever since. At 24 years old John left Australia with a head full of grand ideas to see the world! He started his journey with a stop in the United States and then (at least as of now) never moving on! John's background in cooking has covered everything from high-end restaurants to vacation resorts, and most recently, corporate food service

support will be used to maintain infrastructure, support program, offer new initiatives AND, most importantly, change lives.

Your tax deductible check may be made payable to the Barbara C. Harris Center Annual Fund and mailed directly to the center. Online donations may be made via the donate button on our website: [www.bchcenter.org](http://www.bchcenter.org).

May God bless you and your family this coming Christmas season and always.

Sincerely,

John Koch  
Executive Director

## Conference Center

[Registration](#) for the Barbara C. Harris Center Quilting Retreat is still open!

# 2018 Quilting Retreat

Hosted by:  
the Barbara C. Harris  
Camp & Conference Center

February 23rd - February 25th

Have a quilt that needs to be finished?

Looking to start a new project or your very first quilt?

Join us for a fun weekend filled with laughter, new friends, great food and lots of creativity! Quilters of all abilities are welcome.



## 2018 Summer Weekends:

The BCH Center is excited to share that we have summer weekends available for 2018!

The following weekends are still open:

*Friday, July 6th - Sunday, July 8th*

*Friday, July 13th - Sunday, July 15th*

*Friday, July 20th - Sunday, July 22nd*

*Friday, July 27th - Sunday, July 29th*

For more information please contact Jennifer Boyd:  
[jennifer@bchcenter.org](mailto:jennifer@bchcenter.org) or by phone at (603) 547-3400

## What's Happening?

The following was shared with us by one of our current conference group leaders:

within the healthcare sector. John has two sons, aged 16 and 18, both of whom live in the Berkshires of Massachusetts. He recently moved to New Hampshire after accepting the position at the BHC Center. He continues to travel back and forth to Mass on a fairly regular basis to see his children. When not working or spending time with his boys, John can be found either riding or working on his bikes.

### BCH Center Board of Directors:

- The Rt. Rev. Alan M. Gates
- The Rev. Paula Toland
- Lynd Matt
- The Rev. H. Mark Smith
- John Koch
- Stephen Mascoll
- Andrew Foss
- Dr. Karen McAlmon
- Jonathan Treat
- The Rev. Natasha Stewart
- The Rev. Michael Hodges
- Allison Johnson
- Gary Finke
- The Rev. Aileen DiBenedetto
- Dr. Michelle Porche

### Bleached Pinecone Christmas Decorations

"Walking around the BCH Center, I picked up 5 pine cones. They are a different shape than the ones I have in my yard; mine are the longer ones. The following week I remembered that I had seen an article about bleaching pine cones, I checked the web and of course I found what I needed to give it a try (click [here](#) for instructions). It worked well and now I wish I picked up another 5. They are much lighter in color, don't think white. Now, I'm going to hot glue a bow on top and use them as Christmas decorations. If they turn out like the image in my imagination I'll be looking for a few more next year!"

- Peggy Shafer (Bead Society of NH)



### Kitchen's Featured Recipe

#### Butternut Bisque



#### Ingredients:

- **5 lbs** (Peeled) Butternut Squash
- **1 qt** Vegetable Stock
- **1 tsp** Fresh Ginger
- **1 tsp** Chopped Garlic
- **1/2** Vidalia Onion
- **5 1/3 oz** Heavy Cream
- **2 Tbsp** Brown Sugar

#### Preparation Steps:

- Dice squash and thoroughly coat with olive oil, salt & pepper. Roast until tender.
- In a large pot, heat 1 Tbsp of olive oil. Add onion, fresh ginger, and garlic. Cook until tender (about 5 minutes)
- Add vegetable stock and squash. Bring to a simmer.
- Using an immersion blender OR place in traditional blender (may need to do multiple batches) and blend until pureed.

- **2 tsp** Ground Ginger
- **2 tsp** Cinnamon
- **1 Pinch** Nutmeg
- **1 Pinch** Allspice
- Salt & Pepper (to taste)
- Olive Oil

***\*Yields 6 servings\****

- Return to a simmer. Add cream while whisking.
- Let simmer for 20 minutes, stirring occasionally.
- Place in blender again, and blend until silky smooth.
- Return to a simmer and add remaining ingredients, continue simmer for 5 minutes.
- Adjust seasoning to taste.



*Barbara C. Harris Episcopal Camp • Greenfield, NH*





## WHO IS READY FOR SUMMER?!

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### 2018 Summer Camp is just around the corner...

- Registration for overnight camp will soon be live on our website. Check back soon.
  - Keep an eye out for your 2018 Camp brochures that will be hitting the mail soon after the new year!
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### Do you have what it takes to lead Summer Camp?

The Barbara C. Harris Camp & Conference Center is currently accepting applications for a new Program Director.



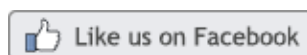
Please check the [website](#) for more information, or contact us at (603) 547-3400.

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*BCH Camp is accredited by the American Camp Association. ACA accreditation assures parents that camp practices have met national standards around health, safety, program quality, and facilities.*



#### Stay Connected:



Barbara C. Harris Camp & Conference Center | 603.547.3400 | [info@bchcenter.org](mailto:info@bchcenter.org) | <http://www.bchcenter.org>

*Refresh - Reflect - Renew*

