

# Coming Home

News from The Bishop's Ranch

Fall 2018

*Passages by Jack Dowling, Advancement Director*



*Christopher Putnam & Deanna Perlov give Lucky some love outside the Refectory in 2014*

Fifteen years ago, Lisa, Ivan and I came home with a sweet little bundle of joy named Lucky, a black and white puppy of mixed breed that we decided was a “cockerjackayorktzu.” She was the cutest one in a box of puppies outside the Pokerville Market in Plymouth, California.

It was late spring when we brought her to the Ranch and the weather was perfect for eating meals out on the lawn in front of the Refectory. We would bring Lucky out and people could not resist playing with her. Kids especially loved her and she quickly became socialized to all the many people who come through the Ranch.

Lucky was a small dog with a big personality and she often greeted people with a hearty “woo woo woo.” Her tail was like a flag that waved enthusiastically, especially when she thought someone might have a nibble of food for her.

For years she was a fixture at the top of the hill. She could let herself in and out of the Casita via an old cat door, and would wander around, mostly following her nose. One of her favorite things was Saturday night social hours. If she was ever missing, Lisa and I knew we would find her at the Ranch House or Pavilion,

nibbling under the social hour tables. Her next favorite activity was resting in the sun near the big black walnut tree outside the house.

A year ago we all moved down the hill to Kip Cottage. We realized then how old our dear sweet Lucky had gotten. The long hill to the Refectory was a struggle for her, so we would often end up carrying her up the hill to hang out in her favorite places. It became more evident that she was mostly deaf and had just a dim bit of vision. Even her sniffer was failing her.

Finally, after a good long life Lucky died in July. We found a good place for her near her favorite sunning spot. Lucky brought lots of joy to us and to the many guests who met her. She will be missed.

Thinking about Lucky and the pleasure she brought to so many brings my thoughts to two human souls who brought pleasure to many at the Ranch, Dickson Yeager and Christopher Putnam, both of whom died in the last few months.

Dickson was a regular at our Sunday morning Eucharist. He was also an enthusiastic lover of the night sky. Over the years Dickson would bring his telescope out to the ballfield and share the wonders of the galaxies with hundreds of campers and guests on parish retreats. There were many special moments when people were able to view some spectacular planet, galaxy or nebula in real time, instead of in a photograph.

Christopher was a musician of incredible talent and he shared that freely and eagerly with the Ranch. He was the musician for many retreats and a few years of Family Camp. He loved many types of music and could go from playing a complicated, classical piece on the organ to leading a bluegrass jam session while playing the gut bucket. His music touched many and was the perfect accent to numerous special moments at the Ranch.

I miss all three of these souls who shared their passions with the Ranch.

## 2018 Summer Camp Check-in *by Marguerite Cauchois, Program Manager*



*Ranch Hands summer camp staff*

The 2018 summer camp season was one for the books. We played together, laughed together, cried together, and created community together—week after week.

It was a summer of firsts. We gave new programs a try, created new traditions, welcomed new campers and counselors, and even sang a few new songs. The amazing summer would not have been possible without the outstanding camp staff. We had a mix of veteran and first time counselors, double the usual number of lifeguards, and a new staff lounge that actually stayed cool in the summer heat—a fantastic combination for success.

Summer kicked off with a fun and productive week of staff training, led by me and Ethan Lowery, chaplain to the stars...I mean counselors. Paul Vasile, from Music That Makes Community, also joined us for training and the intergenerational camps. He taught campers and counselors the power of music to gather people in chapel, offer grace before a meal, or even get campers' attention for an announcement.

Just as training wrapped, we headed straight into the first new program—the Weekend Camp for Families. It was a wonderful inaugural year, which offered families a taste of the camp magic.

Next came Generations Camp, a fun week for people of all ages to connect while participating in a myriad of activities. We danced in silly costumes, engaged in discussion and reflection, and gave back to the Ranch with a service project. The week began with Lisa's summer art project: botanical prints on fabric. The prints were stitched together and displayed in the chapel all week long.

Family Camp came next. It was a relaxing

week, enabling friends and families to spend quality time together, with the highlight being the first-ever Family Camp picnic in Gina's Orchard. We managed to get all campers out there—young and old—for a happy hour, reflective Eucharist, and dinner. On our hike out, we walked on trails that a group of campers had restored as a service project earlier in the week.

Our youth camp programs began with BREAD Explorers, for campers entering 10th through 12th grade and new graduates. This year, campers enjoyed the new Discovery Group rotation entitled "Team Chill", where they got an introduction to yoga and were treated to cool lavender-scented towels at the end. Campers also enjoyed dousing the counselors with water balloons in the name of learning and self-discovery.

READ Camp came next, a day camp to support language development. For its fourth year, we extended the program to a full day and had twice as many campers as in previous years. With the help of Greta Mesics, librarian at Healdsburg Elementary School and neighbor of the Ranch, we created a reading-based activity rotation for the mornings. The rotation included a "nature and nonfiction" walk around the Ranch, where campers observed native plants and found as many lizards as possible and discussed what they discovered. They also participated in Readers' Theater. Each small group learned and rehearsed a short play, which they took turns performing for the whole



*Greta Mesics & READ camper*



camp at the end of the week. Thanks to Greta, campers shopped around the “book nook” we set up in the Pavilion and took home any books they wanted.

After READ Camp, we welcomed BREAD Adventurers to the Ranch. Surprisingly, this group of middle-school campers took our cleanest cabin competition to the next level. They cleaned their cabins so well we had to have a “carwash-off” to break the tie at the end of the week. Campers were judged on speed, cleanliness, and of course enthusiasm, as the 70’s classic “Car Wash” played in the background. There was a lot of enthusiasm, even if the cars were not that clean.

Fueled by coffee and otter pops, counselors dove into the last week of camp with BREAD Discoverers. We welcomed 29 high-energy campers—the most we’ve ever had for this camp – and maximized the camp silliness with

daily rocket-launch simulations, trail trolls full of riddles, and bug hunts that somehow led to piles of candy.

All in all, it was a truly spectacular summer. Thank you to all the campers, their parents, camp families, and the camp staff—counselors, nurses, chaplains, musicians, and volunteers. You all played a valuable part in making this summer such a success. I am already looking forward to the next camp season. Hope to see you there!



## BREAD Camp Alumni are TOAST! *by Joseph Fazackerley, BREAD Alumni*



The Summer of 2018 marked the first-ever TOAST Retreat. Many people are familiar with BREAD camps at The Bishop’s Ranch, which provide an environment that is welcoming and warm, promotes strong friendships, and leaves a lasting impact on young people from middle school through high school. BREAD camps address very formative years in a person’s life, but once campers graduate they go off to the rest of their lives; often under-addressed is the open ocean of adulthood and search for purpose many experience in their twenties. TOAST was created by those who do not want to end their relationship with the Ranch. TOAST brings BREAD alumni back for a taste of the grounding they felt as kids at camp.

Friday was about tapping back into the memories of camp. The roots of “nostalgia” are Greek and broken into *nóstos*, meaning “homecoming” and *álgos*, meaning “pain” or

“ache” which is very much what TOAST evoked. We shared discussion of happy times and sad times, laughter and tears, songs and silence around a campfire, until the embers from the fire faded. Our Chaplain, Ethan Lowrey, laid the base for the weekend’s spiritual setting, masterfully crafted for young adults coming together.

Saturday was filled with discussion, music, volunteer work, and play. The day kicked off with emotional and physical work through discussion and a service project leading into relaxing, loose free time, followed by music with the one and only Jack Dowling. Next, beanbags were tossed at happy hour on the Pavilion veranda. As everyone sat and enjoyed a delicious Ranch dinner outside, there was a palpable energy in the air of love and contentment. The rest of the evening consisted of kickball in the light of a Healdsburg summer dusk, and a night hike with powerful readings from the TOASTers.

An important goal of the TOAST retreat is to bring the passion and energy of BREAD alumni back to the Ranch and provide ways for them to stay connected into the future. On Sunday, everyone had the pleasure of the warm presence of Sean Swift as he updated the TOASTers on what’s been happening at the Ranch and some plans and hopes for the future. The TOAST retreat was a fantastic flagship event and the beginning of something that will carry on for years to come.

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**Coming Home**

A newsletter about life at The Bishop's Ranch, a retreat and conference center for all ages.

Send correspondence and address corrections to:  
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[www.bishopsranch.org](http://www.bishopsranch.org)

**Make a Difference****Support the Annual Fund and Partnership Fund**

At The Bishop's Ranch, we build a tradition of hospitality that combines simplicity and service to create a unique atmosphere where our visitors can wash the dust of everyday life from their souls.

It costs \$6,000 per day to run the Ranch. The Annual Fund provides direct support to the operating budget, allowing the Ranch to continue as a place where life-changing experiences and treasured memories are born.

When someone supports the Annual Fund she nurtures faith and community through support of camps. He preserves the environment through our land management, and cares for our historic buildings. When people give to the Annual Fund, they make all feel welcome through excellent hospitality and outreach that connects communities.

To date we have raised over \$194,000 toward our \$300,000 goal. All aspects of life at the Ranch, including meeting its budget, are centered on community. To meet our goal your financial generosity is crucial. Every gift at every level is important in supporting the continued success of the Ranch.

An equally important way to take part in the mission of the Ranch is to make a gift to the Partnership Fund. This fund provides scholarships to children, youth and families, and removes a major obstacle to coming to the Ranch for a retreat or camp. On average we provide \$45,000 a year in financial aid. Close to half of the funding for scholarships comes from individuals.

Please join in making a gift to the Annual Fund and Partnership Fund this year. Gifts of any amount are welcome and will have a direct impact on the ministry of the Ranch. Donations may be made online at [www.bishopsranch.org](http://www.bishopsranch.org).





## Philanthropy for the Future

### Help Shape The Bishop's Ranch with a Lasting Gift

As a faithful donor to the Ranch, you can continue that generosity into the future!

By making a provision in your will, trust or IRA, you will ensure that your support of the Ranch continues for years to come. You can indicate an undesignated gift to the Ranch, or a designated gift to our endowment, the El Rancho del Obispo Fund. Either way your choice will have a lasting impact on this place we all love.

If you wish to create a lasting legacy and remember The Bishop's Ranch in your will or estate plan, contact Jack Dowling, Advancement Director, at 707.433.2440 x105 or visit [www.bishopsranch.org](http://www.bishopsranch.org) for additional information.

New members will be inducted into the Legacy Circle during the Acorn Society Annual Forum on the weekend of May 31-June 2, 2019.



### Upcoming Ranch Programs

A Day of Prayer for the Life of the World

*November 10, 2018, 9:30 am-4:00 pm*

Yoga with Marie Hirsch

*November 10, 2018, 9:30 am-4:00 pm*

Song and Silence with Devi Mathieu

*November 16-18, 2018*

Silent Days in Advent

*December 7-14, 2018*

Wisdom of the Heart with Kayleen Asbo, PhD

*December 14-16, 2018*

Young Adults Retreat

*December 14-16, 2018*

Epiphany Reflection Day

*January 5, 2019, 9:30 am-4:30 pm*

The California School of Celtic Consciousness with John

Philip Newell

*January 29-31, 2019*

Ranch Quilt Retreat

*February 10-14, 2019*

Men and Creativity: A Retreat for Men

*March 8-10, 2019*

Spring Wildflower Hike

*March 16, 2019, 9:30 am-3:00 pm*

The Enneagram and the Spiritual Life

*March 30, 2019, 9:00 am-5:00 pm*

Easter Meditations with the Aramaic Jesus led by Neil Douglas-Klotz

*April 18-21, 2019*

Please visit the program page on our website for more information or to register: [www.bishopsranch.org](http://www.bishopsranch.org)

### THE BISHOP'S RANCH BOARD OF DIRECTORS

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## Remembering Christopher Putnam *By Sean Swift, Executive Director*

Ranch staff, Board of Directors and guests are mourning the death of musician and composer Christopher Putnam – while simultaneously celebrating his inspiring life. From his time leading the choristers of Grace Cathedral at choir camp at the Ranch in the 1990's, Christopher was a supporter of the Ranch and a regular visitor.

Christopher connected music and people on many different levels, from the classical and church music he loved and studied to the folk music he enjoyed inspiring people to play themselves, providing encouragement and rhythm on his improvised gut bucket bass. A conductor, organist, pianist, accompanist, teacher, and improviser, Christopher's illustrious professional career included the Cathedral of St. Paul in San Diego, All Saints Beverly Hills, Grace Cathedral, CDSP and All Souls in Berkeley. He led the music at many Ranch parish retreats, including Family Camp, as well as at Ranch Board and Acorn Society

gatherings, and performed many other concerts nationwide, including at Masonic Halls around California.

Christopher had an encyclopedic knowledge of music and led highly entertaining hymn sings where he would spontaneously give interesting background information on composers, hymn tunes, settings and lyrics, responding with great humor when people called out their requests.

Christopher composed many pieces of music including his piece for eco-justice for mass choir, performed at Grace Cathedral. His joy in music was evident in his face, as was his coolness and confidence when playing complicated pieces.

Christopher's enthusiasm for life, music, and the church and his wonderful way of connecting with people will be missed by many at the Ranch and around the Diocese.

For more about Christopher's life visit our website, [www.bishopsranch.org](http://www.bishopsranch.org).

## Cicadas at Bishop's Ranch *By Julie Miller, Guest Services*



*3rd graders at Gina's Orchard Environmental Education program*

"Gosh, it seems like the trees are vibrating," said a 3rd grader. Another hiking buddy said the sound was like tiny chainsaws revving. The Bishop's Ranch staff was leading groups of 3rd graders from West Side Elementary School on a hike through Gina's Orchard in mid-May; all were impressed by the calls of the male cicadas.

These insects are diminutive in size but mighty in sound during cicada season here at the Ranch. Eggs are laid in niches in tree bark; when hatched, the tiny larvae feed on tree fluids and then fall to the ground where they burrow into the soil and feed on roots for a couple of years. The tiny nymphs emerge from the earth and make their way up into trees and shrubs and shed their outer skins. Freed of their old skins, the cicada's wings are unfurled and filled

with fluid, and their adult skin hardens.

The sounds cicadas make are largely attributed to males saying, "Don't eat me!" "Honey, come see me" and "I found the love of my life!" The male cicada makes the noise using "timbals" located at the base of his abdomen. He uses strong muscles attached to the timbals to make them vibrate rapidly, which creates the slightly electrical sounding hum. Females flick their wings to make a clicking sound in response. It's a spring concert!

## Open Space in 2019

2019 is open for groups to book space. Do you have a book group, knitting circle or bike club? Are you associated with a nonprofit organization that could benefit from a retreat? We have midweek and some weekend space available for groups of all sizes. To inquire about open space, email Leda at: [reservations@bishopsranch.org](mailto:reservations@bishopsranch.org).



## Staff News



*Oliver Wright up close with Connor Hartley*

There have been two exciting staff promotions at the Ranch. In the kitchen, Kandie Faurot became assistant kitchen manager. Kandie started working in the Ranch kitchen 18 years ago as a dishwasher. She developed her cooking skills in our kitchen and has been serving as a lead cook for the past 14 years. In her new role, she will work closely with our kitchen manager, Robin Miller, to lead our talented kitchen staff in planning, preparing and serving the delicious meals we all love at the Ranch.

We have promoted Marguerite Cauchois to Program Manager. Marguerite has been coming to the Ranch since she was 3 years old. She attended BREAD camp as a child and teen. Then she served as a camp counselor,

Ranch Hand, and assistant camp director. This summer Marguerite became our Seasonal Camp Director. In her new role as program manager, Marguerite will provide leadership and organization for Ranch-sponsored programs throughout the year including summer camps. This is a residential position, so she will also join the hosting staff. Chaplain, Pat Moore, has been serving as our interim program manager and has done a wonderful job. Pat will now be able to focus primarily on being our chaplain.

In August, we had the privilege of hosting twenty-one firefighters from San Francisco on their rest break from fighting wildfires in Mendocino County. Cass and Jan Grimes' son in law, Connor Hartley, was one of the firefighters and knew the Ranch would be a place where they could get a warm shower and a comfortable bed. Connor gave a special tour of an engine to our youngest resident, Oliver.

Mary Thorpe, Lisa's mom, moved into an apartment unit connected to Jack Dowling and Lisa Thorpe's house, Kip Cottage. They renovated the unit to accommodate Mary's needs and give her independence while still allowing her the support of having family next door. Mary is an active quilter and gardener, and participates in many Ranch programs. We are happy to have her so close to us now.

## Where are all the donors?

Starting with our last issue we will publish names of donors in our Annual Report only. By not having a list of donor names in the newsletter we are able to reduce the number of pages and make it cost effective to publish in color. Our last issue cost \$1,000 less to produce than previous issues. Thanks for your continued support.

## Get the Digital Version Instead

Switch to the electronic version of the newsletter and green up your mailbox. Over 3,200 people are now receiving our electronic newsletter. This saves paper and other resources, and also offers recipients of the digital version links to information in each issue. The Ranch is committed to reducing the amount of printed material it produces. To join this movement, email [advancement@bishopsranch.org](mailto:advancement@bishopsranch.org) and provide us with your name, address and email.

To update your contact information or be removed from our list, please email: [info@bishopsranch.org](mailto:info@bishopsranch.org).

## The Bishop's Ranch Wish List

- Pots and skillets, stainless steel
- 30 Quart Pressure Cooker Canner
- Sheets-Twin or Double-new, white
- Towels and Washcloths-new, white
- AED (Automated External Defibrillator)
- Hand trowels
- Hand pruners and loppers
- 6 cu ft wheel barrows
- Microscopes for field biology
- Garden/utility carts
- Log splitter
- Commercial battery-powered string trimmer (preferably Stihl)
- Utility trailer
- Vehicles in good working order: Mini van, nine-passenger type
- Mobility scooter

*A monetary or in-kind gift helps Ranch guests have a more comfortable and productive stay, and helps the Ranch staff improve services to guests.*



## The Bishop's Ranch

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## Recipes from The Bishop's Ranch Kitchen

### *White Chicken Chili*

**Recipe from Epicurious.com, one of the many resources we use for our creations!**

In a medium soup pot, heat the olive oil over medium heat. Add the onion and jalapeño and cook, stirring, until the onion has softened, 2 to 3 minutes.

Add chicken and cook, stirring occasionally, until it is lightly browned on the outside and no longer pink on the inside (add more olive oil if the pot starts to dry out), 4 to 5 minutes.

Toss the minced garlic and spices into the pot and turn a few times to coat the chicken evenly. Add the corn, beans and chicken broth and bring to a boil. Reduce heat to low and simmer for about 20 minutes.

Break up some of the beans with the back of a wooden spoon to help thicken the chili. Stir in the cream, garnish with desired toppings and serve!

#### **Serves Four**

#### **Ingredients:**

1 Tbsp. olive oil  
½ onion, diced  
½ jalapeño, minced  
1 lb. boneless, skinless chicken breasts cut into 1-inch pieces  
1 garlic clove, minced  
1 tsp. chili powder  
1 tsp. ground cumin  
1 ¼ tsp salt  
¼ tsp cayenne pepper  
½ cup frozen corn kernels (no need to thaw)  
2 (15 oz.) cans white beans, (such as cannellini), drained and rinsed  
1 ¾ cups chicken broth  
¼ cup heavy cream

#### **Toppings:**

Cilantro  
Monterey Jack cheese  
Diced avocado  
Tortilla chips