Bethel's Labor Day Retreat 2020 20/20 Vision and Perspective

"Packing List"

(*Here are some potential items you may want to gather and have handy for Bethel's Labor Day Retreat depending on your interest and participation in the weekend's events!)

*ZOOM: Saturday, 9/5 8:30 – 9:00 am: Coffee Cake Baking and Morning Social

Version 1: (Patrice Sera) Amazing Coffee Cake (It just happens to be gluten and dairy free)

Ingredients:

1 package of vanilla cake mix (pick your favorite) Any ingredients the mix requires For Topping: 1 cup brown sugar 1.5 cups pecans

1/3 cup ghee (or butter)

1 tablespoon cinnamon

Directions:

1. Make cake batter according to package directions

2. For topping:

Grind pecans fairly fine

Mix with sugar and cinnamon

Cut in ghee (or butter) until crumbly

3) Grease 9x13 Pyrex

- Spread half the batter into pan
- Sprinkle with half the topping to cover
- Spread rest of batter over topping
- Use knife to swirl through
- Sprinkle rest of topping to cover cake
- Bake accords to directions on package

Optionally, add your favorite fruit (like blueberries) About 1/2 cup

Version 2: (Molly Schrey) Easy and Delicious Coffee Cake

Ingredients:

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1 cup oil	3 tsp baking powder
2 eggs beaten	1/2 tsp salt
1 tsp vanilla	1 1/2 cup brown sugar
1 cup milk	2 tsp cinnamon
1 cup sugar	1/2 cup margarine/butter melted

3 cups flour

Directions:

- 1. In a large mixing bowl. combine oil, eggs, vanilla and milk together.
- 2. In a medium bowl, blend together sugar, flour, baking powder and salt.
- 3. Combine egg mixture with flour mixture. Pour half the batter into a lightly greased 9x13 pan.
- 4. In a medium bowl, prepare streusel by combining brown sugar and cinnamon.
- 5. Sprinkle half of streusel on top of the batter. Top with remaining batter and then sprinkle the remaining streusel on top.
- 6. Drizzle with melted margarine.
- 7. Bake, uncovered at 350 for 25-30 minutes.

Chair Yoga: De-stress/Breathing, hosted by Holly Lofgren *ZOOM: Saturday, 9/5 9:30 – 10:10 am AND Sunday, 9/6: 9:30 – 10:10 *Packing list: comfy clothes and strait back or office chair for yoga

Jigsaw and Wine Social, hosted by Robyn Winegardner *ZOOM: Saturday, 9/5 4:00 pm AND 8:30 pm (duration – flexible) *Packing list: your favorite jigsaw puzzle and beverage

Campfire - Songs, Stories, and S'mores w/Katie, Tyler and others. ***ZOOM: 7:45 - 8:30 pm**

*<u>Packing list:</u> your own fire/pit and s'mores ingredients -chocolate bars, graham crackers, marshmallows, roasting sticks

COVID Challenge: "Polar Bear Swim" w/ Tom Hoegel

*ZOOM: 7:30 am

*Packing list: appropriate clothing for your own COVID Challenge "Polar Bear Swim"

Kids Time: *Kids Crafts "stained glass activity" w/ Susan (target: Pre-K – 2nd - or older) ***ZOOM: 9:30 - 10:15 am:**

*<u>Packing list</u>: wax paper (10 by 16 inches, can be larger), glue stick or white glue, small container and water, One or two pieces of construction paper (8 1/2 x 11),

different colored tissue paper, scissors, pencil)

Olympic Games/Activities

*ZOOM 12:30 pm: Send photos of your "Olympians" for next Sunday!

*<u>Packing list</u>:

1. Covid Bag Toss:

A. Something to make a target (possibly a hula hoop).

B. Something to throw (possibly a bean bag, a wadded up shirt, stuffed animal).

C. A mask

2. Covid Tic Tac Toe

A. Supplies to make a grid (chalk on driveway, 4 long straight sticks on the lawn, 9 hula hoops, etc)

B. 5 items per team to place on the grid (bean bags, shoes, live animals, be creative)

- 3. Covid Serum Pass
 - A. A large bowl of water
 - B. An 8 oz glass
 - C. A large tablespoon
- 4. Covid Vaccine Bag Toss
 - A. Water-filled balloons

Bingo w/ Kara (Part of LDR Wrap-up) *ZOOM 12:45 – 1:00 pm *Packing list: Make/print your own Bingo cards