

THE GOLDEN EAGLE

Volume 1

"The Summer of Extraordinary"

Week 8

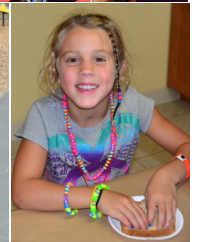
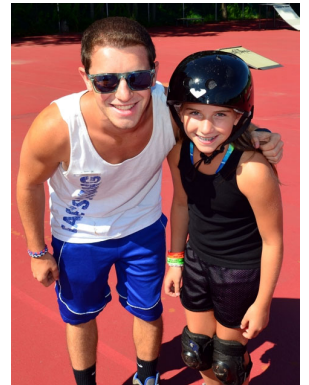
Say It Isn't So!

How could it possibly be the end of the summer? Weren't we just celebrating the first day of Eagle's Landing? We remember that first day. Everyone was a little nervous (even us) about our first summer in this new location. Of course we shouldn't have. As those buses rolled in our staff, a professional team unmatched in day camping, sprang into action making sure that every camper would have the best summer ever! And what a summer it was! From Special Days to overnights, from Upper Camp trips to the First Grade Breakfast, each day was specially designed to maximize fun in a safe environment.

People ask us all the time if we still love camp after all these years. The answer is a resounding, YES! We love it all. From winter planning meetings, to spring camp spruce up, from Silly Hair Day to the Watermelon Seed Spitting contest, it's a blast. Of course most of all, we love our campers and staff. It's the changes we see that truly amaze us. It's not just the lost teeth or a bigger sneaker size, it's the emotional changes liked improved self confidence and awareness. That's what it's really all about.

We have a secret to tell you. It gets mighty lonely here over the winter. So stop by for a visit, e-mail us or check out our website for what's happening. Don't forget our first open house of 2014 will take place on Sunday, September 22 from 11:00 am to 3:00 pm. Stop by to say hello and bring a friend. We'd love to introduce them to our Eagle's Landing family. Have a great school year and a fabulous school year. We can't wait to see you in 2014!

Barry and Ruth Ann



Jenn's Cooking Corner

Taco Munch

Ingredients

6 cups popped; unsalted popcorn
3 cups toasted corn cereal squares
1 cup mini pretzels
2 Tbl butter, melted
2 to 3 tsp dry taco seasoning
2 Tbl grated Parmesan cheese
4 oz. cheddar cheese, cut into ½ inch cubes

Directions

Combine popcorn, cereal and pretzels in a large bowl. Combine butter and taco seasoning and drizzle over popcorn mixture. Sprinkle with Parmesan cheese and toss to coat. Store in an airtight container. Toss with cheddar cheese just before serving.

This has been a great last week of camp. Michael Rosenthal and Joshua Milbrod made awesome goals in Hockey. Avery Gordon and Daniel Miller blasted off in Rocketry. Liam Rosen had a nice hit in Tennis Baseball. Justin Ockun had some excellent games in Tennis. Connor Beckman made nice shots in Archery. Jacob Buckwald and Brendan Coulthard had incredible wins in Ga-Ga. Brandon Cavalli scored an amazing goal in soccer.

George, Counselor and Nikhil, JC B3C

The B5Avengers ended the summer in style! Brandon Heyman loved making Rice Krispy Treats in Cooking. Later, Brenden Reiss excelled in Wall Ball and reigned victorious. Logan Weiss proved to be a young scientist at Mad Science. Brendon Kupsch showed his experienced Archery skills on Wednesday. Meanwhile Jack Yatsko had one last blast at Tennis. Aiden Puchalik loved working with Dan at Woodshop. We are sad that camp is over, but we had an amazing summer and look forward to next year.

Alec, Counselor and Evan, JC B5A

The B5Beasts are finishing out this fantastic summer with a bang! Jeremy Oliver had a great time making Chocolate Chip Rice Krispy Treats in Cooking. Jaden Hecht and Josh Stein had a blast at Wall Ball, showing the counselors and other campers how it's done. Jake Feinerman dominated in Ga-Ga showing off his skills. Zach Lacerte loved playing tennis baseball helping his team out with his awesome hitting and fielding abilities. Although we're sad to see the summer end, we had a great eight weeks being a part of the

B5Beasts and can't wait to see everyone again next year!

Zack, Counselor and Evan, JC B5B

WEEK 9 CAMP SCHEDULE

Have a great rest of the
summer and a wonderful
school year.
See you next summer!

Alissa's Bake Shop

Crinkle Top Chocolate Cookies

Ingredients

2 cups (12 ounces) semisweet chocolate chips,
divided
2 Tbl butter, softened
1 cup sugar
2 egg whites
1 1/2 tsp vanilla extract
1 1/2 cups all purpose flour
1 1/2 tsp baking powder
1/4 tsp salt
1/4 cup water
½ cup confectioners' sugar



Directions

In a microwave , melt 1 cup chocolate chips. Stir until smooth; set aside. In a small bowl, beat butter and sugar until crumbly, about 2 minutes. Add egg whites and vanilla; beat well. Stir in melted chocolate. Combine the flour, baking powder and salt; gradually add to butter mixture alternately with water. Stir in remaining chocolate chips. Cover and refrigerate for 2 hours or until easy to handle. Shape dough into 1 inch balls. Roll in confectioners' sugar. Place 2 in. apart on baking sheets coated with cooking spray. Bake at 350°F for 10-12 minutes or until set. Remove to wire racks to cool.