



DIRECTOR'S LETTER

Dear Friends,

As we (hope to) bid farewell to the cold grip of winter and eagerly anticipate the warmth of spring, I wanted to take a moment to reflect on our journey through the past few months and share some exciting updates with you all.

Winter is always a challenging season for us financially, but thanks to your continued support and our team's dedication, we have managed to weather the storm. Your commitment to our camp's mission and vision is truly heartwarming, and it fuels our determination to overcome any obstacle that comes our way.

We have been hard at work behind the scenes, tackling a plethora of administrative tasks to ensure that we are ready to welcome our spring guests with open arms. From connecting with donors to planning fundraisers and maintaining our accreditation standards, to conducting staff interviews and reviewing site plans & projects – our plate has been full, but our spirits remain high.

The upcoming spring season brings with it a sense of renewal and excitement. We are looking forward to seeing familiar faces and welcoming new campers into our community. Our team is busy preparing engaging activities, enriching programs, and a safe environment where unforgettable memories are waiting to be made.

As we busily prepare for more guests and new staff, once again, I want to express my gratitude to each and every one of you for your unwavering support. Your belief in the power of camp to inspire, educate, and empower is what drives us forward. Together, we will make this spring season one to remember.





THE 2024 CCCA SECTIONAL



Our leaders went to Canon Beach, Oregon in February for the CCCA Sectional.

We spent a few days together discussing the mission of camp, staying dry during heavy rainstorms, and connecting with other camp experts from the region.

Our executive director, food services manager, and program director all led workshops focused on different elements of camp development: camp community, cooking for special diets, and digital brand marketing.

Additionally, our team attended multiple workshops to learn from and share ideas with others that covered all areas of camp: facilities, programs, administration, and more!



REGISTER FOR CAMP!

July 6-11: New Horizons Camp
(Adults with Disabilities)

July 21-26: Faith Adventure Camp
(Ages 7-13)

Aug 3-10: Teens Redeemed Adventure
(Ages 14-17)

Aug 4-10: Family Unity Camp
(Families of All Ages)



APPLY TO WORK OR VOLUNTEER

We are now hiring for summer roles including dishwashers, lifeguards, counselor assistants, and more. You can also complete your volunteer hours with us! Email program@campburton.com or visit www.campburton.net/work to apply or learn more.

GREETINGS FROM THE CAMP KITCHEN

Tried and true Kitchen tools are always a necessity, as I am sure each of you have your favorite kitchen gadget. I recently have been utilizing a new tool: Artificial Intelligence(AI) in the kitchen. While for many of us, AI is still something we are not familiar or comfortable with, it is fast becoming an integrated part of our lives. I have always enjoyed technology and finding ways to enhance what we do here at camp is always interesting to me. While many AI apps exist I am currently playing around with Microsoft's version called "Copilot".



You can run it on your computer or I simply use the app on my phone. I have already used it for some basic things like menu creation, and finding a seasonal dessert to complement an entree, but the possibilities are rather endless. To help with ideas even for this article, I asked Copilot this question: what are the top five ways Copilot can enhance operations in a commercial kitchen? In a matter of seconds I was given a clearly formatted outline with brief summaries of each area to consider. Some of the main ideas provided were: efficient recipe creation and adaptations, meal planning and optimization, inventory management and ordering, quality control and food safety, and finally, staff training and standardization. Then through a few easy follow-up questions I could have a complete menu for a group, some training materials for staff and new ideas on inventory management.

So the next time you get asked "What's for dinner? Try asking the newest Kitchen tool: Artificial Intelligence and have some fun exploring new possibilities.

**WANT TO CONTINUE
RECEIVING NEWS ABOUT
CAMP?**

Head to www.campburton.net to sign up
for our email list!

Cheers to the future,

A handwritten signature in black ink that reads "Chef Jeff". The signature is written in a cursive, flowing style.



THANK YOU FOR YOUR SUPPORT

OF MONDAY NIGHT DINNERS

Camp Burton is a non-profit aiming to create a safe and welcoming environment for all people. We spend the year hosting rental groups, providing us with the funds necessary for our operations and summer camps. The COVID-19 lockdown in 2020 caused a decrease in these rentals. Camp Burton was struggling to keep our doors open.

While brainstorming fundraising events, we determine that we wanted to serve meals while also supporting other small island businesses. Since so many restaurants are closed on Mondays, we developed our meal program around that day. This program also allowed us to connect with our neighbors. Since most of us live on site, it gave us a great excuse to spend a day cooking and enjoying each other's company.

Thank you to all of those who have supported, and continue to support, these meals. These funds allow us to continue operations and summer programs. You are essential to the work and service that we do.

To learn more about supporting camp, scan the QR code:



With our deepest gratitude,

Camp Burton Staff

