



The Putnam Camper

www.campputnam.org (508)867-6895

Camp Putnam

WOW! What a Great Summer!!!

We were able to serve more children than ever in 2010!

A TOTAL OF 723 CAMPERS Thank you for helping us make it possible.



Below are all the places our kids came from this year, quite amazing.

Ashby	2	Holden	2	Rutland	7
Athol	12	Holliston	1	Shrewsbury	5
Auburn	5	Hubbardston	23	South Grafton	2
Baldwinville	3	Jefferson	9	Spencer	12
Barre	84	Leicester	6	Templeton	1
South Barre	8	Leominster	4	Three Rivers	4
Bondsville	2	Marlboro	4	Townsend	2
Brimfield	4	Millbury	5	Uxbridge	2
Brookfield	6	Monson	2	Ware	26
Brooklyn, NY	4	New Braintree	27	Warren	14
Cherry Valley	4	North Brookfield	45	Watertown	1
Dudley	8	Northbridge	4	Webster	2
East Brookfield	4	Oakham	79	Wellesley	1
Fitchburg	4	Orange	4	West Boylston	1
Framingham	1	Oxford	20	West Brookfield	25
Gardner	3	Palmer	4	West Warren	7
Gilbertville	21	Paxton	1	Worcester	160
Grafton	4	Plymouth	1		
Hardwick	29	Princeton	2		

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THANK YOU!!

The Putnam Camper would not be possible without the generosity of Curry Printing in Worcester. All of us at Camp give a huge Thank You to Curry Printing for all of their hard work in getting this newsletter to you.

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A Message from the President

During July and August, over 700 campers (ranging in age from 5 to 15) enlivened Camp Putnam with their voices, songs, friendships, appetites, pool splashes and overall good spirits. Whether overnight, day or advanced campers, they joined staff and volunteers for summer sessions filled with laughter, learning, caring and sharing. What a terrific way to spend the summer – no matter your age.

I was lucky to enjoy the Camp Putnam experience in a couple of exciting ways. First, I was delighted to volunteer in the kitchen, helping Kyle and Heather (along with their outstanding kitchen crew!) prepare and serve delicious and nutritious food for breakfast, lunch and dinner. All the food is great but my favorite meal is Grandma Bell's Homemade Mac & Cheese. Secondly, my granddaughter thoroughly enjoyed her first camp experience at day camp. She loved EVERYTHING about camp. She told me she is now really part of Camp Putnam. That is an endorsement for what Camp Putnam provides all its campers, staff and volunteers. It is more than a rustic place in New Braintree; it's a way of living life. Thanks, Camp Putnam, for providing my granddaughter and me with wonderful summer memories.

Even though summer is over, Camp Putnam is still a busy place with construction, remodeling, fundraising and advanced camper activities all

occurring. One of the projects taking place over the next few months is "Adopt a Cabin." Any individual or group of family and friends can "adopt" one of the village cabins to update and remodel. The camp cabins are beginning to show their years of service; but for a one-time monetary donation, each cabin can receive a much-needed update, whether that means a new roof, screens, siding or paneling. If you are handy, you can help with the actual work or you can "supervise" as volunteers update your adopted cabin. Several cabins have already been adopted, but there are still many available. This is a wonderful idea for folks who want to honor family and friends while doing something worthwhile for Camp Putnam.

Finally, I would like to thank Executive Camp Director, Todd Stewart, for his continuing, steadfast service and dedication to the campers, staff, funders, volunteers and friends who consider Camp Putnam part of their lives. I challenge you to follow him around for one camp day; you will be both inspired and exhausted. Camp Putnam is the caring and sharing camp. Todd is its caring and sharing leader. And for that, I thank him.

Care and Share,
Linda R. Barringer



Report from the Executive Camp Director

The summer of 2010 was remarkable in every way. The picture-perfect summer weather was certainly a welcome change from the seemingly endless rain of the summer of 2009. An all-time record of 723 campers spent time with us this summer. They came from 57 different communities throughout Central Massachusetts and from far beyond. The kids loved every minute of their time learning to swim in the pool, catching frogs in the pond, making great projects in Arts & Crafts and filling up on all-you-can-eat home cooked meals. They also, of course, loved our great staff. The wonderful sounds of laughter and songs, and of kids getting to enjoy childhood and nature without worry, filled the air. As is always the case, we were fortunate to have children from a wide-range of backgrounds spend time with us. Tremendous differences in socioeconomic status, race, culture and geography make the friendships that campers form while with us all the more special. Camp Putnam continues to be a true "melting pot." The summer of 2010 served as continuing proof that children from all backgrounds can have a wonderful time together, can find success in safe and structured



settings, and that all children can benefit from a nurturing opportunity to play and learn in nature. As always, this experience would not be possible without the tireless work of our dedicated staff and Board of Directors. Likewise, without the tremendous generosity of our many contributors and friends, Camp Putnam would not be able to afford all children this wonderful opportunity, regardless of their families' ability to pay. On behalf of all of the children who benefitted from time at Camp Putnam during the summer of 2010, I thank those of you who have supported our cause for your effort and generosity. Summer of 2011 will be here before we know it!

Care and Share,
Todd Stewart



Stay Up-to-Date With Camp Putnam!

Have you ever woken up one July morning and thought, "Oh my, I missed the annual Camp Putnam Gourmet Dinner"? Have you ever realized on a snowy December evening that you missed the excellent food and fun times at fall's Harvest Dinner? If you did, we are sure that even before you kicked yourself, your mouth began watering at the thought of all that you had missed.

Never again! Sign up right now to receive Camp Putnam news and fundraisers by email. Send a message with "Sign me up" in the subject line to: putnamlist1@yahoo.com

And don't worry, you can unsubscribe at any time, and we will never give your email address to any other organization.

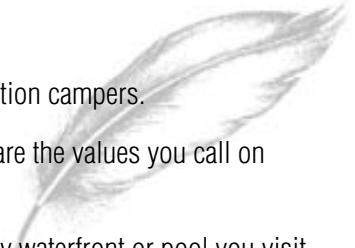


Care and
Share!



You know you are a Camp Putnamite when...

- Your vacation time is spent at Camp.
- Your home is decorated with Camp memorabilia.
- As the summers pass, you see 2nd and 3rd generation campers.
- You discover that the values you learned at Camp are the values you call on throughout your life.
- You find yourself automatically counting kids at any waterfront or pool you visit—even when you're away from Camp!



LUCY

12 YEARS OLD

Care and Share!



Camp Putnam

CAMPER PROFILE

Number of years attending camp? Six years.

Favorite part of Camp? Everything, but especially Arts & Crafts

What is the worst part? Bedtime.

Favorite Memory/Story from Camp?

My friends and I were on a canoe last year and we saw the hugest bullfrog EVER and we all reached for it at the same time and the canoe almost tipped over. We laughed so hard it almost tipped over again!

**Camp Director's Note: Lucy, like many of our campers, has been coming to Camp since she was old enough to attend, and she continues to come back every summer. We are excited that next summer she will move on to become an Advanced Camper. She's a great kid!*

A Night to Remember – June 19, 2010 20th Annual Greater Worcester Chefs Gourmet Dinner

If you were eating din

Executive Chef Russell Stannard, the “20th Annual Greater Worcester Chefs Gourmet Dinner” was served to a jam-packed dining hall. What a wonderful evening of exquisitely prepared food, friendly conversation, and exciting silent auction, with all of the proceeds benefitting Camp Putnam.

A social hour and the opening of the silent auction got the evening started. Adding to this year’s festivities was a “Mystery Box” raffle. No one knew what was in the “Mystery Box,” ticket holders were only told that its contents were valued over \$150.00. Everyone joined in the fun. By the time the winner was announced, people were asking what would be in next year’s box.

The highlight of the evening was the wonderful meal served, as always, by the terrific Camp Putnam staff. The menu was designed by some of Worcester County’s most accomplished chefs. We thank each and every one of them for their continued support of Camp Putnam. Please think of their restaurants when you are dining out.

It is an honor to list the chefs and their outstanding dishes:

French Baguettes served with sun dried tomato mustard butter

Glenn and Cindy Mitchell, Rose 32 Bread

Chilled Lemon Scented Potato Soup garnished w/ white truffle oil & fresh chives

Richard Romaine, Romaine’s Restaurant

Baked Maine Lobster in puff pastry, with cucumber remoulade, mache lettuce, & grilled pineapple

Kevin Reed and Keith Pion, Willows at Worcester and Westborough; Jean Richard, Creating a Stir Catering

Native Venison Stuffed Mushrooms with shaved New Braintree goat cheese, yellow beet syrup, micro greens & rhubarb chutney

Ed Reed, Reed’s Country Store and Restaurant

Baby Arugula Salad with toasted hazelnuts, blueberries, ricotta cheese & fresh fruit vinaigrette

Dominic Coppolino, Barre Mill Restaurant; John Piccolo, Piccolo’s

Seared Ginger Cu

Jim Voyiatzis, Coral Seafood Worcester & Coral Seafood Marlborough; Anthony Josephs, Restaurant 45; Chris Rovezzi, Rovezzi’s Restaurant; Melissa Crawford, Worcester Art Museum Café

Grilled Beef Tenderloin presented medium rare, with balsamic reduction, garlic herb whipped potatoes, red pepper relish & fresh corn

Bill Brady, Sonoma Restaurant

Triple Chocolate Cake with caramel sauce, banana coconut compote & frangelico cream

Michelle Bohigian and Lindsay Kisiel, Something Sweet by Michelle



Additional thanks to Arcade Nuts, Acme Produce, Eagle Hill School, Wine Ridge Farm, Austin Liquors, Tatnuck Meats, Harrington Farms, Misty River View Farm, A Perfect Setting and the staff at Struck Catering.

Just reading this menu makes you wish it were time for the “21st Annual Greater Worcester Chefs’ Gourmet Dinner.” June 2011 will be here before you know it, and so will the dinner. See you there!

Struck Catering Cooks for Camp

On Thursday, August 12th, Struck Catering came to cook at Camp Putnam. This was the fourth time in as many years that the catering company came to Camp and prepared a delicious dinner for the campers and staff. Needless to say, the dinner was a huge success.

Barbara Cotter, Struck Catering owner, her son Derek, and her staff and friends enjoyed the wonderful food and festive atmosphere with the campers and Camp staff.

What a terrific way to end a busy day at Camp! Even Camp Chefs, Kyle and Heather, were able to sit in the dining hall and enjoy the meal with the campers.

Thank you Barbara, Derek, and your staff and friends, for making August 12th an evening meal to remember; hope you come again next summer!

MENU
Braised BBQ Beef Brisket
Potato & Corn Cakes
Apple, Pineapple & Raisin Salad
Grilled Native Zucchini
Cheddar Biscuits
Strawberry Parfaits

Wish List For Camp

People are always asking if there is "stuff" that we can use at Camp. Absolutely! We are constantly looking for all of the items listed below to assist us in our camp operation. If you have any of these things lying around or would be so kind as to buy an "extra" or two the next time you go shopping, it would be greatly appreciated.

- Noodles, kick boards
- Life jackets
- Towels
- Canoe paddles
- Functional bicycles all sizes (but especially little ones!)
- Arts & Crafts supplies (colored pencils, water-based paint and brushes, construction paper, scissors, markers, crayons, etc)
- Sports equipment (wiffle balls and bats, kick balls, basketballs, frisbees, etc)
- Beach shovels & buckets
- Dimension lumber (call Camp for specific needs)
- Mattresses (call Camp for specific needs)
- Garden hoses, nozzles, sprinklers
- Kids sized socks and underwear (new, please)
- Toothbrushes, toothpaste
- Sponge mops, push brooms, corn brooms, dustpans and brushes

Please call Camp at (508)867-6895 or email us at campputnamdirector@yahoo.com if you have any other items that you think we may be interested in.

Thank you!

Adopt-a-Cabin Update

As you may know, most of the cabins at Camp Putnam have been standing since the 1950s and 60s. The villages originally consisted of platform tents and were replaced with cabins as resources permitted. Although we have worked extremely hard to maintain the cabins, many of them are beginning to show their age. As a result, this past spring we announced a new "Adopt-a-Cabin" campaign.

We are looking for individuals, families, groups or businesses to "adopt" a cabin or lodge in one of our villages. Adoption of a cabin consists of a one-time monetary commitment and one day of volunteer labor to help refurbish your cabin. All skill levels are welcome; Adopters can use their day to do things as simple as planting flowers around their cabin. The donation ensures that the cabin will receive a new metal roof, new exterior siding and interior pine paneling, a new wood floor and new wooden bunk beds. The adopters are invited to name their cabins. One of our lodges (the larger buildings with rainy-day spaces and bathroom facilities) can be adopted for a larger one-time monetary contribution and two days of volunteer time. Adopted lodges will receive all of the improvements of the new cabins, plus new windows and doors to make them more usable for year-round activities.

We are thrilled to report that to-date we have pledges for the adoption of five cabins. Additionally, we have a pledge to refurbish all of Village III (five cabins, lodge and Head Cabin). Since the Village IV lodge is only four years old and remains in good condition, that leaves only two lodges and nine cabins in all of Camp available to be adopted! We have already begun work on the cabins that have been adopted thus far and are hopeful that all of our cabins will be adopted and rehabbed before the start of next summer. Anyone who is interested in adopting one of the remaining cabins or lodges can call us at (508)-867-6895 or email us at campputnamdirector@yahoo.com to discuss adoption details. We are very excited by this opportunity to maintain and update these buildings that are so essential to the camp experience.



Great Holiday Gifts! Plan Ahead**DRESS LIKE a Camp PUTNAM Supporter!!**

Visit our website www.campputnam.org and download an order form to get your order started OR email us at campputnamdirector@yahoo.com

ITEMS FOR SALE

- Grey Lightweight Hoodie
Sweatshirts Silk Screened (at right)
Youth & Adult \$20
- Black or Grey Heavyweight Hoodies
Embroidered **Youth & Adult \$30**
- Small & Large Canvas Bags Embroidered
\$25 & \$30

**FRONT****BACK****From the Camp Kitchen****RECIPE****Grandma Bell's Macaroni & Cheese**

Downsized to serve a family, 8-10 servings:

A favorite dish at Camp is "Grandma Bell's Macaroni & Cheese." This dish was a specialty of Heather Stewart's mother, Corrine Bell, who was a life-long supporter of Camp.

2 cups elbow macaroni—cook in boiling water until soft

White Sauce:

In a medium saucepan, melt 6 tablespoons of margarine.
Add 6 tablespoons of flour and stir until completely mixed.
Add 3 cups of milk and stir until sauce thickens.
Add 2 cups shredded extra sharp cheddar cheese.
Add 2 teaspoons of mustard.

Place macaroni in a casserole bowl/dish and fold in white sauce.

Topping:

Crush a sleeve of Ritz crackers. Add ¼ cup of melted margarine.
Place on top of casserole. (More crackers/margarine may be added if desired.)

Cook, uncovered, at 350 for about 40 minutes, or until bubbling starts.

For a Camp size serving, 150 – 160, follow above directions with these quantities:

10 lbs elbow macaroni	5.5 cups margarine
5.5 cups flour	45 cups milk
30 teaspoons mustard	10 lbs shredded extra sharp cheddar cheese
18 sleeves Ritz crackers	4.5 cups melted margarine

Invite the entire neighborhood over and enjoy!



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Send a child to CAMP PUTNAM

YES...I would like to create lasting memories for the children and grandchildren of tomorrow. To make certain Camp Putnam is able to continue to "Care and Share," I have enclosed a donation in the amount of:

- \$500
- \$250
- \$100
- \$50
- OTHER \$ _____

FROM:

Please make checks payable to: CAMP PUTNAM
All contributions are tax deductible to the extent allowed by law.