



April 2025

Centennial Celebrations

Winter Zoom Series: Bringing Pinewoods History to Life Tonight at 7pm



Jeff Warner and Genny Shimer, future members of the first PCI Board, Ampleforth c. 1972

Photo credit: Suzanne Szasz

Becoming Pinewoods Camp, Inc.

Tonight, Tuesday, April 29, 2025

7:00 pm ET

Click [HERE](#) to register

In the sale of the century, the Conant family sold Pinewoods Camp to a newly created non-profit: Pinewoods Camp, Inc. (PCI). As Pinewoods celebrates our Centennial, we also celebrate our 50th anniversary as an independent non-profit. We've brought together a panel of special guests – major players in the forming of

PCI. Join us for stories and anecdotes, and maybe the chance to ask your burning questions, with 50 years of perspective.
Participants: Moderator Gillian Stewart, and Panelists Bill Abbott, Bob Erenburg, Jeff Warner, Jim Morrison, and Tom Kruskal.

**Pinewoods Cookbook Coming Soon
Preorder Today**



A Taste of the Kitchen, A Pinewoods Cookbook, is almost here. If you can't wait to get your copy at camp (or you won't be at camp this year), **you may purchase the book online**. Your copy will be shipped ASAP but please be patient.

Here's a peek at some of the recipes:

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And to entice you a bit more, here's the recipe for French Lentil Salad:

French Lentil Salad

Originally from Anna May and made a little differently each time. In 2010 kielbasa was added and the salad instantly became popular with the lentil-apprehensive meat lovers. They've been asking for it ever since. This recipe is infinitely adaptable, so adjust the quantities as you desire—add extra kielbasa if you wish, or leave it out and add in some spinach. Serve with potato leek soup (previous page), baguettes, and chocolate chip cookies (page 79) for the classic last-day lunch.

Whisk all dressing ingredients together.

Cook lentils in plenty of salted water until they are tender but have not begun to lose their shape. Drain and toss with three-quarters of the dressing.

Slice kielbasa lengthwise and then slice ¼-inch pieces crosswise to form half moons. Sear kielbasa in a hot skillet until nicely browned. Don't crowd them, and don't burn them.

Coarsely chop walnuts. Cut apple into pieces no larger than the kielbasa slices.

In a large bowl, mix lentils, kielbasa, apples, and walnuts. Taste and add more dressing if necessary.

Garnish with scallions and crumbled goat cheese.

For the dressing:

- 2 Tbsp red wine vinegar
- 2 tsp Dijon mustard
- 6 Tbsp olive oil
- salt and pepper to taste

For the salad:

- 1 cup lentilles du Puy or beluga lentils
- 6 ounces kielbasa
- ½ cup walnuts, toasted
- 1 tart apple, such as Granny Smith
- 2 Tbsp scallions, sliced
- 2 ounces goat cheese

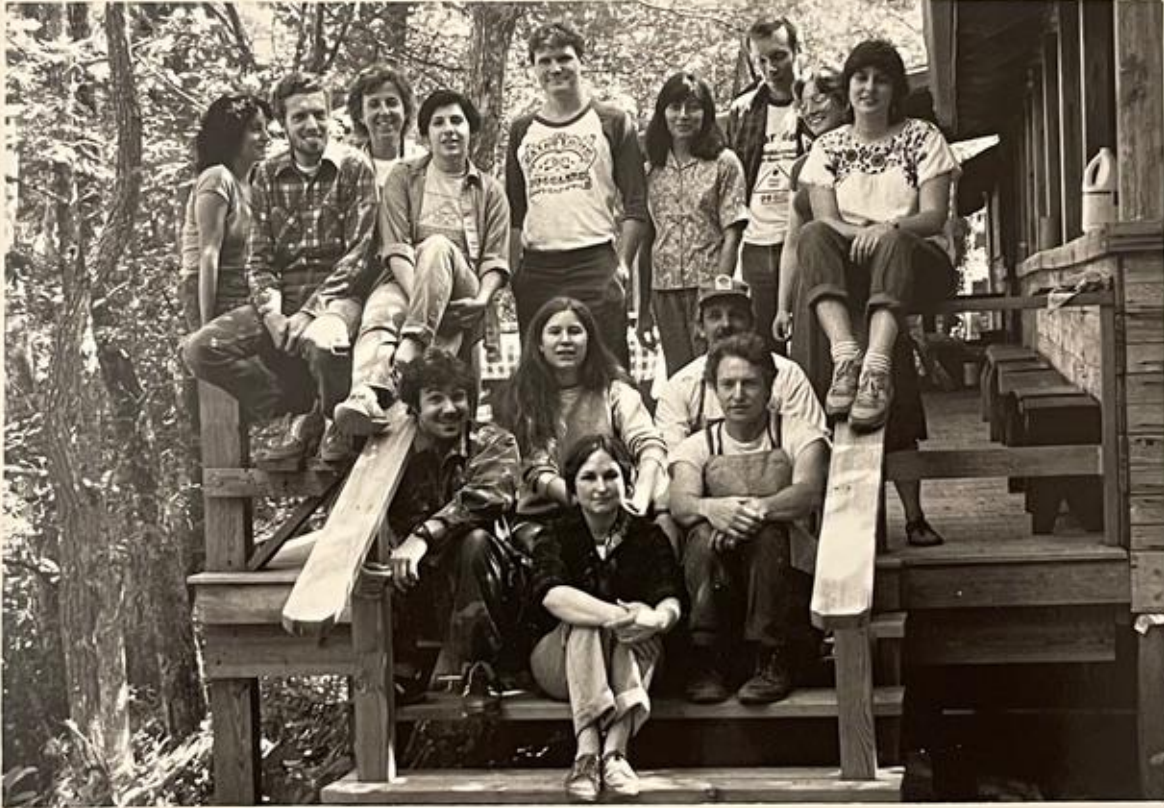
Crew Reunion: Registration Open

Register by June 1st to be included in the lottery

If you're a former crew member, come celebrate Pinewoods Centennial at our Crew Reunion from September 12-14. For 100 summers, crews have created a special community by working, dancing, and playing together. Come celebrate these

memories and make new ones with multiple generations of Crew all together at Camp. In crew style, this reunion will include work and play as we join together and help to close camp for the season. Info here: <https://pinewoods.org/crew-reunion/>

Click [HERE](#) to register.



Let's get cookin' - crew assembled on the Dining Hall porch 1985

Photo Credit: Tony Baker

Check out all of our Centennial Information [HERE](#)

Shaping Our Future

Learn More About Pinewoods' New Strategic Plan

The Pinewoods Board has been hard at work on a strategic plan that charts a course for Camp's future. You are part of that future! Keep an eye out for an email coming soon with a draft plan and how it relates to your Pinewoods experience.

The Board is hosting a virtual meeting on Zoom to provide an opportunity for you to learn more about the plan on Tuesday, May 27 at 7 p.m. Please register [HERE](#). Thank you for being part of this journey.

To Fell or Not to Fell?

By Chris Jacobs, Executive Director

To fell or not to fell a tree at Camp is often a difficult decision and not one we take

lightly. Each fall, I walk around and tag trees with flagging ribbon - green means it needs to go, pink - it needs trimming, and orange signifies that we will wait to consult with our "tree guy," John "Scag" Scagliarini, owner of Scag Tree. It shouldn't be surprising that I tag very few as green, preferring to wait for John's expertise. In fact, it hurts my tree-hugging heart when we remove one of the tall giants at Camp.

And it's not a simple, "should it go or not go?" - so many factors play into the decision. How likely is it to hit a cabin? Will it land across a trail? How much erosion will removing the tree cause? How much disturbance to the landscape will the equipment cause? Will removing one tree expose surrounding trees to increased wind? We hem. We haw. We discuss. And we hope we make the right decision. When the tree is ready to fell, we thank it for its beauty, shade, and the food and habitat it provided to the wild animals.

Look for a full "To Fell or Not to Fell" article in the Fall Pinewoods Post.



John Scag assesses a white pine in the Highlands, next to Rest & Be Thankful.



Sometimes Mother Nature chooses the trees for us. In this case, a double leader oak next to the Fieldtown bathroom.



John Scag tags a white pine on The Hill from orange to green, signaling it needs to be removed.

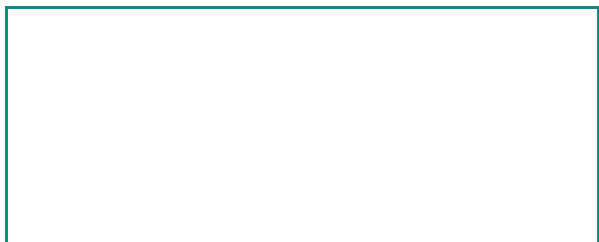
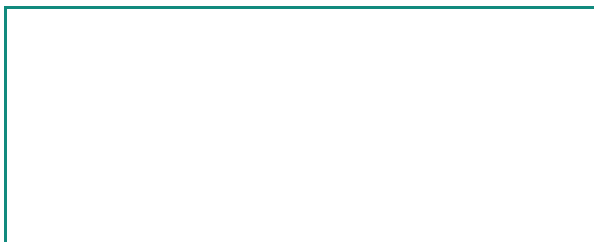


The Scag Tree crew delicately remove a white oak log from the Bampton-in-the-Bush neighborhood.



A white pine near Hands Across showing signs of both carpenter ant and turpentine beetle damage.

Missed the Zoom sessions? Watch Now





The Conant Family and Pinewoods

[Watch Now](#)

Photo: Family Photos from the Conant Family Archives; Courtesy of David Conant



Helen Storrow, Pinewoods Camp, and the First Girl Scout Training School

[Watch Now](#)

Photo: Ruth (Walsh) Wright Collection, Girl Scout National Leader Training School, 1919, Pinewoods Camp, Long Pond, Plymouth, MA; Courtesy of Girl Scout Museum at Cedar Hill

Last Call: Spring Work Weekend Registration

May is almost here! Come join Pinewoods Crew and Volunteers to open Camp for the season. No special skills are required, just a willingness to help. Evening activities are inspired by participants so bring your songs, instruments, and stories to share.

Saturday - Sunday, May 17 - 18
Saturday - Monday, May 24 - 26

[Register Now](#)



*Opening Schiehallion, Work Weekend I 2024.
Photo Credit: Beth Reagan*

A Sense of Place



Red-backed salamander (Plethodon cinereus) waking up.

Photo Credit: Michelle Marquis

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Missed March's Articles & Announcements? Click [HERE](#).



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