



SERVING CATHOLIC AND OTHER CHRISTIAN YOUTH
WITH A CHRIST CENTERED RETREAT FACILITY

EAGLE'S WINGS HAPPENINGS

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Eagle Scouts Make the Difference Again



Eagle's Wings has for years been blessed with a variety of projects from many different young men earning their Eagle Scout Award. One of our most recent projects includes benches at our Outdoor Stations of the Cross. These additional benches were completed by Jason Dolan. Jason completes our master plan to have a bench at each station.

Connor Smith has added 2 new elements to our low level elements course for his Eagle Scout project. He constructed a platform designed for the 'Trust Fall'. A trusting participant stands on the elevated

platform falling backward into the arms of his well-trained spotters. Connor also built the 'Team Wall'. The objective of this element is for the entire group to safely climb over the wall. This element challenges a group's trust, problem solving, and communication of how the group is to accomplish their goal to "get over the wall!" Eagle's Wings makes these elements available to visiting retreats at no additional cost to the group.

Thanks to all our Eagle Scouts for their projects & making a difference at Eagle's Wings Retreat Center.

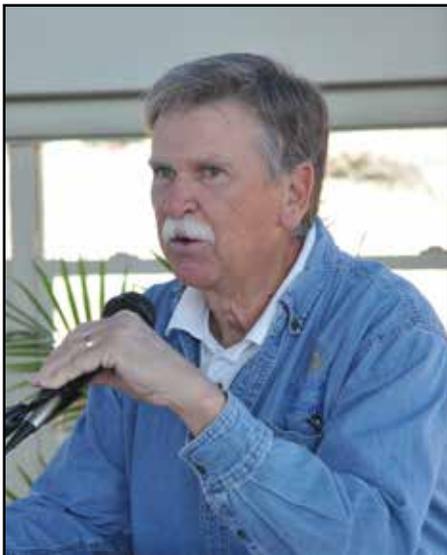
DREAMS TO REALITIES

Msgr. Elmer Holtman/Chaplain at Eagle's Wings

We are all dreamers. We have dreamed as to what it would be like to have the "perfect life", just the way we wanted it. What would it be like to have the ideal profession, the most rewarding job, the winner of the lotto, the ideal family, the ideal church, the ideal country or the neat little cottage by a babbling brook?

There are as many dreams as there are personalities. We have all experienced how our dream can fade only to be replaced by a new one. Dreams come and go because either they are too wild or require too much energy.

Then sometimes our dreams hang around long enough that we have to change their label from dream to passion. When this happens we begin to search for the right pieces of the puzzle to make it happen. We find that any failures we encounter only encourage us to be more risk taking and innovative in our thinking. What are we willing to give up and sacrifice to make this happen? What is to be gained?



More than fifteen years ago a parishioner approached me with a simple statement "We really need to develop a Catholic youth camp." I politely agreed as I shook his hand and reached to greet the next person coming through the door. I treated his statement just like I always did when I heard, "Father, when I win the lotto.....".

The following weekend this idea took on a more serious note as this same gentleman handed me a rather hefty envelope containing about six or seven type written pages and diagrams of why we needed such a camp for our Catholic youth and what the finished product should look like. I remember taking it and adding it to my "to be read later maybe" pile on my desk.

The next time our paths crossed he asked "Father, what did you think of my proposal"? Not wanting to admit that I had not yet read it I assured him that it was a great idea. And when I did finally read it, it still remained just a great idea. I remember thinking, "There is a lot more to it than what he realizes. But the message was finally coming across loud and clear. His dream had become his passion. And when that happens all things are possible because it just could be the Holy Spirit was trying to get my attention.

Fast forward a couple years and a bunch of notes, letters and diagrams, and I was quickly becoming one of his disciples.

Then he was introduced to the Haffners who had the same level of passion for a youth retreat cen-

ter that he had. Within six months a site was purchased and a 501 (c)(3) Texas non-profit corporation board was established and began to set plans and ideas into action.

Again fast forwarding after a gazillion meetings and planning sessions it was time to tackle the construction set out in the master plan. Since there was no money source we had to rely on the generosity of engineers and contractors including electric, plumbing, water and waste water etc. Oh and did I forget that we did not have a construction superintendent until that man I've been talking about all along, Joe Noonan said, "I'll do it".

Four years later we have a total of nine beautiful buildings serving youth and adults every weekend both Catholic and Christians of other denominations.

Eagle's Wings is celebrating its 10th anniversary this year and Joe Noonan has been a very important partner with the Haffners as they see their passionate dreams materialize into this beautiful place designed for the youth of central Texas and beyond.

Joe is retiring this year saying that he wants to move away from the nuts and bolts of retreat center and turn toward working with youth in the retreat process.

Thanks Joe for sharing your "passion" with us and all the sunburns, blisters and sore joints and muscles you have encountered through the years.

It's not as important where our dreams take us as where we take our dreams.

Meet Our Chef - Paul Corley

A contemporary food book author, Norman Kolpas, has suggested that, "Food, like a loving touch or a glimpse of divine power, has that ability to comfort." Retreatants at Eagle's Wings would agree that Eagle's Wing's chef, Paul Corley, prepares food with a loving touch and gives meals the ability to comfort. When asked if he has always enjoyed cooking, Paul answered with a resounding yes.

Paul was born in West Monroe, Louisiana, moved to Texas at the age of five, went to school in the Plano area, and graduated from high school in Plano. When he was 14 one of their neighbors was a Pastry Chef, so Paul's dad mentioned to the chef that his son loved to cook. The neighbor suggested that Paul come and help him as an apprentice – no pay involved. It is a testimony to Paul's love of cooking that he spent his hours after school learning the art of Pastry from a professional chef. A graduate of the University of Louisiana, he lived in the Dallas area and moved to the Hill Country five years ago.

Paul and his wife, Amy, and their two sons, Garreth, and Iain, are members of St. John's Catholic Church in Marble Falls. Both boys love to cook like their dad. Paul is active with Garreth and Iain's Boy Scout troop and in charge of the Cooking Merit Badge. He finds it rewarding to know that his cooking skills have helped him teach the Scouts how to plan and cook good, nutritious meals on their camping trips.

Eagle's Wings has been blessed with Paul's cooking ability since January, 2012. His love of God and his love of cooking is manifested



in the quality of the food and the caring way it is served. Paul capably provides for different dietary requirements, such as kosher, gluten free, and vegetarian. He makes a point to serve special needs retreatants with a meal within the dietary guidelines, but much like the meal the other retreatants are eating. For example, at one recent retreat someone who required gluten-free food was provided gluten-free biscuits that looked like the regular biscuits others were eating. Retreatants know and appreciate this extra effort.

Paul shared one recipe many people request, his Chicken Salad and Pomegranate Poppy-Seed Dressing.

Tarragon chicken

6 Chicken Breast
 3/8 cup Vegetable oil
 1/8 quart Lime juice
 1/4 cup Cooking sherry*
 1/2 ounce Garlic cloves, minced
 3/8 ounce Chives, chopped
 1/16 cup Tarragon, dried whole leaves
 1/3 ounce Salt
 5/8 teaspoon Pepper, black
 1/8 teaspoon Dry mustard
 1/16 cup Worcestershire sauce
 1/4 cup Water

Combine oil, liquids, and spices in stainless steel container. Pour over chicken breast and refrigerate for several hours or overnight. Turn if necessary to make sure both sides of chicken are coated. Drain marinade from chicken breast.

Preheat grill to 350°F. Grill chicken breasts approximately 4-7 minutes per side until internal temperature reaches 165°F. *NOTE: (Red wine not recommended)

Marinated Chicken and Fresh Fruit Salad

6 Chicken breasts, 3 oz.
 7/8 pound Head lettuce (iceberg)
 3/8 pound Leaf lettuce, Bibb or romaine
 1 1/4 - 12 lb Fresh fruit in season
 1/4 pound Leaf lettuce
 Pomegranate-Poppy Seed Dressing

1. Prepare and grill chicken according to Tarragon Chicken recipe.
2. Cut lettuce into bite-size pieces.
3. Prepare fruit. Peel if necessary and cut into wedges, medium-size chunks, or clusters.
4. Serve the Dressing to the side.
5. To Assemble: Line plates with leaf lettuce. Arrange 3 oz. greens on each plate. Place 3 oz. grilled chicken strips in center of plate. Arrange 3 oz. fruit around the chicken. In a side dish, serve Pomegranate-Poppy Seed Dressing.

NOTE: Choose at least three kinds of fruit that complement each other. Suggested fruits: cantaloupe wedges, watermelon chunks, fresh pineapple spears or chunks, whole fresh strawberries, papaya pieces, mango slices, green or red grapes.

Pomegranate Poppy-Seed Dressing

3/4 C. Sugar
 1 tsp. dry mustard
 1 tsp. salt
 1/3 C. Pomegranate Red-Wine Vinegar
 1 Tbs. grated onion
 1 C. vegetable oil
 1 1/2 tsp. poppy-seeds

Place all ingredients in blender except oil and poppy-seeds. Blend until combined. With motor running, add oil, slowly, through top in steady stream. Dressing should emulsify quickly. Add poppy-seeds and blend till combined.

Past Retreats



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