

Greetings from the Camp Capers kitchen,

It's been a busy summer and an ever eventful time.

My second summer here at Camp Capers went very well due in part to an extremely caring and adaptive summer staff and work crew; always present and eager to help whenever a problem presented itself. We are very blessed to have them.

Our summer staff, which came from all over Texas, converged for one summer to toil and play in the baking, no holds barred heat. There was a whirlwind of kids, dust, and water balloons with never a dull moment and it was over before we knew it. Oh, and it was hot, very hot, too hot. My kitchen summer staff once again exceeded my expectations and conquered any and all obstacles presented to them in a very efficient manner, all the while serving with a servant heart. I was amazed watching them work those long, hard 12 hour days. I am sad that it is over but excited to move forward as we now prepare for our seasons of retreats and conferences.

Our Father/Son and Mother/Daughter Retreat was a huge success and is always heartwarming to me and everyone out here. It's so good in these days and times to see families take time to focus on their relationships with each other and express their love for one another.

For these two retreats, I made my homemade lasagna one night followed by some tasty chicken chalupas with a toppings bar the next night. The lasagna is a great item to make at home and easy to involve the family. It's hard to find somebody that doesn't like it, as it appeals to almost every age. The sauce (Bolognese) is fairly simple to make and once made can be frozen and thawed to use for other spaghetti or dinner solutions when you don't have time to cook. Once you have the sauce made for the lasagna, it's a matter of getting the family together to build and layer them whenever you're ready.

Lasagna is a very versatile and like pizza you can have one large dish or several smaller personalized dishes. Letting your family members create their own is entertaining and exciting for everyone involved. With an endless array of possibilities and ingredients, everyone gets to be creative with their personal ingredients will have a good time doing it.

[Click here](#) for one of my favorite recipes and suggestions for possible extra ingredients and layering.

Next month, I will be writing about our garden with updates about our progress.

Once again if there are any questions, please feel free to shoot me an email at justin.stokes@dwtx.org.

