

Fraser Lake Newsletter

↑ Session 5 & 6 ↑

Princess saved from Bowser's castle

Usually kids come to camp to get away from video games. But during Session 5, Mario, Luigi, Bowser, Princess Peach and the whole gang made a surprise appearance on the grounds of Fraser Lake Camp.

The special event was a huge hit, as campers set out to find the kidnapped Princess. Participating in events like the slip-n-slide and duck hunt gave each

team clues as to the whereabouts of the missing royalty.

Stowed away deep in the Fraser Lake forest, Peach was saved from Bowser's make shift castle.

Mario and Luigi triumphantly captured Bowser. Chants of "in the lake, in the lake" rang out.

Bowser was deposited in the lake by a well-aimed fireball thrown by Mario.

"It was great," said Jon Moyer, who played Mario. "The kids really enjoyed the event, especially Bowser getting dumped."



Mario and Luigi (above) get set to escort Bowser off the jumping tower into the lake.

Waterfront receives major face lift

If you managed to make your way to Fraser Lake Camp's waterfront this year, you probably noticed a couple new items lining the shore.

First, there is the new water trampoline, which has sent both campers' spirits and bodies flying this year.

"You go so high. It's so much fun," said Emily

from the Raccoons Cabin. When asked how high she was sent in the air, Emily smiled and said, "really high."

The trampoline comes with a "blob" that launches campers high into the air before they descend into the depths of Fraser Lake.

As well, the new floating dock has made good friends with those who enjoy sun soaking in their free time.

"It's just a nice place to relax," said Paulina, Pine Lodge's counsellor

Finally, a fresh shipment

of sand has made playing on the terraces so much more comfortable.

"We want to make our

waterfront as fun as possible for campers," said camp director Eric Musselman.



The new trampoline (above) has sent campers soaring to huge heights.

Q & A with the Camp Director

Eric Musselman sat down and answered questions about camp, himself and his family.

Q: What are some new things you are excited about?

A: We have made a lot of improvements to the waterfront, with a new water trampoline and a new dock. Also, the spirit for wide game is much better with the new colour team flags.

Q: What were the highlights from Session 1?

A: We had a lot more campers this year. The medieval theme dinner was a lot of fun. The air bands evening was very funny and interesting to see. But I was most excit-

ed that every camper who was there seemed to get excited by camp.

Q: What makes camp so special?

A: I think camp in general is special because it is counter cultural. It gives kids a chance to go against the grain of what they normally do. Away from video games movies and other things. By taking those things away the focus changes to community living with complete strangers and trying to make that work. Camp promotes making humans the way they were meant to be.

Q: What's the key to a successful camp?

A: A great staff. We

could have all the nicest toys in the world but if we have staff who are not genuine; who don't have good character and are more interested in themselves than others then we wouldn't get very far.

Q: Could you tell me a little about your family?

A: I'm very into my fami-

ly with three young kids. who are suddenly approaching the age of coming to camp and mom and dad are little nervous about that stage. It's a difficult balance to try and take care of 120 of other people's children while still having time to take care of my own.



Eric Musselman taking care of the camp family.

Recipes from the Camp Kitchen

Chocolate haystacks sooth soul

When chocolate haystacks are wheeled out for dessert at Fraser Lake Camp, campers and staff go wild.

The tasty treat is perfect to try making at home because it is so easy. Haystacks are commonly referred to as no-bake-cookies.

Instructions

1. Combine sugar, cocoa, butter and milk in a sauce pan and bring to boil.
2. Add vanilla, remove from heat and add the rest of the ingredients.
3. Spoon onto wax paper and chill.

Makes 4 dozen

Chocolate Haystacks

- 2 cups sugar
- 6 Tbsp cocoa
- 1/2 cup butter
- 1/2 cup milk
- 1/2 tsp vanilla
- 1 cup coconut flakes
- 3 cups oatmeal

