



## Latest Tuscazoar news

The Camp Tuscazoar Foundation has received a \$2,500 grant from the Dewey and Irene Moomaw Foundation Trust to further the construction of the **Richard W. Belcher Memorial Lodge**. Interior walls and electricity are now being added. We are grateful for this contribution and for the many donations we've received. Additional donations are still needed, so please keep the supplies and dollars coming!

We continue to receive requests to present the **Camp Tuscazoar slide show** at scout meetings, Lion's Club meetings, and other group events. This 20-minute program offers a look back at Tuscazoar's storied history, and includes dozens of rare and outstanding photos. If your group is interested in seeing this presentation, please contact the camp and request a showing well in advance of your event. A donation for this free showing would be appreciated to help cover our costs.

## Projects now underway to benefit the Zoar Valley Trail

Construction has begun on a pedestrian bridge to carry the Ohio & Erie Canal Towpath Trail and the Zoar Valley Trail across Interstate 77 near Fort Laurens in Bolivar. The framework for the 800-foot-long bridge was completed in October. The project is being funded as part of a federal highway bill signed by President Bush in 2005. The federal bill includes \$1 million for the bridge over the interstate.

The Zoarville Station Bridge at Camp Tuscazoar is now undergoing restoration and reconstruction. Upon completion, the bridge will carry the Zoar Valley Trail, the Ohio-to-Erie Trail, Buckeye Trail and the interstate North Country Scenic Trail across Conotton Creek. The bridge will also give the youth using the camp access to the Ohio-Erie Canal Corridor and the towpath trail.

Both projects are scheduled to be completed this spring.

## We want to email you the *Breeze*

The Camp Tuscazoar Foundation can send the *Breeze* to you via e-mail. You'll get it sooner and, with postal rates constantly rising, we can save a few pennies. We'll send you a *Breeze* with colorful pictures, easier to read printing and more!! To subscribe, just send an e-mail to [info@tuscazoar.org](mailto:info@tuscazoar.org) with your name, mailing address (street, city, state, zipcode) and your e-mail address. We'll put you on the email list to get our digital *Breeze* and the next issue will be in your email box soon. Also, if you want to remove your name from our mailing list, please send an email to let us know.

NOTE: We are requesting your mailing address in case email distribution becomes unavailable. Any information you provide to us will not be disclosed to any third party without your prior expressed consent, except as required by law. If you unsubscribe from this service, your email address will be deleted from our newsletter distribution list. Thank you!

## Fall Pig Roast another success

The 2006 Camp Tuscazoar Pig Roast is over and we think there are a lot of full stomachs out there to prove it. More than 400 guests enjoyed the feast prepared by Dick Matheny, Greg Bialota, Jason Corder, Bob Spencer, Dave Keppler and "crew". We extend our thanks to each of them for their hard work. While \$\$ continues to trickle in, our gross profit was well over \$6,000. This will certainly help with the upkeep of this wonderful place called Tuscazoar.

The raffle for the Horse Intarsia picture was won by Rick Walters, who was absolutely thrilled and exclaimed, "I've never won anything" when the picture was delivered.

Plans are in the works to bring back the "Pig Gig" campout and with a little help it just might happen. Watch the "Breeze" for details.

Also, for next year, we are seeking a musical group to play on Saturday from 3 to 8 p.m. or so. We would prefer country music but we will consider anyone who may want to participate. Does someone you know have a band that is looking for an audience? Contact Nancy Schoenbaum at 330-493-1386 for further details.

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## **Annual Maple Days set for March 24, 25**

The fourth annual **Tuscazoar Maple Days** breakfast is scheduled for March 24 and 25. The menu will offer all-you-can-eat pancakes, sausage, applesauce, orange juice and samples of Camp Tuscazoar's maple syrup. Meals will be served from 8 a.m. to 3 p.m. in the camp dining hall. The dining hall will be heated.

Tickets for this fund-raiser are \$6 for adults and \$3 for children (10 & under). The public is welcome! Transportation will be provided from the parking lot to the dining hall. Mark your calendars now, and be sure to invite your friends!

### **Coming Events:**

Dec. 3	CTF Board Meeting
Jan. 7	CTF Board Meeting
Feb. 4	CTF Board Meeting
March 4	CTF Board Meeting
<b>March 24 &amp; 25</b>	<b>Tuscazoar Maple Days</b>
April 1	CTF Board Meeting
<b>May 4-6</b>	<b>Dover Dam Weekend</b>

**Camp Tuscazoar "Breeze"**  
is published by the  
Camp Tuscazoar Foundation, Inc.  
P.O. Box 308  
Zoarville, OH 44656-0308  
<http://www.tuscazoar.org>

## **Endowment Fund**

### *Helping to Keep the Spirit Burning*

The following persons have helped ensure the future of Camp Tuscazoar with their generous contributions to the Camp Tuscazoar Endowment Fund.

Jim Wright  
Life Membership

Heidi Dickerson  
In memory of Rev. Stan and Diane Dickerson

Nancy Schoenbaum  
In memory of William English, Rev. Stan Dickerson and in celebration of the 90th birthday of Carl McCarty, scoutmaster of Troop 59 in Canton

Steven Roberts

*The Camp Tuscazoar Endowment Fund was established to ensure that maintenance and improvement projects would have an ongoing source of funding. Please consider sending your gift to "keep the spirit burning"!*

## **Icky's maple syrup upside down cake**

Use a medium to large fry pan that can go into the oven. In fry pan, add ¼ cup butter to melt, lots of nuts (walnuts, pecans, etc), 1 drained can slice pears, and 1 cup of Camp Tuscazoar Maple Syrup. Boil away and let caramelize.

In bowl, combine ½ cup buttermilk, ½ cup of sugar and cream together. Then add ¼ cup of flour and mix until crumbly. Then add 2 to 4 eggs and mix well. Add 1 tsp of vanilla and 1 TBLS of baking powder. Stir fast and add a bit of salt. Pour mix on mixture in frying pan. Bake at 350 degrees for 20 minutes. Let sit for 5 minutes and then carefully flip onto serving plate. Serve with ice cream.