Obituary

Evelyn Zehntbauer Lundgren

October 6, 1914 – July 3, 2015

Evelyn Zehntbauer Lundgren, age 100, passed away in Wilsonville on Friday, July 3.

She was born on October 6, 1914 in Portland. She attended Laurelhurst Grade School, St. Helens Hall, and University of Oregon.

At an early age Evelyn began piano lessons. Everywhere she lived, she always had a piano. She played regularly, taught and guided many of her grand-children, accompanied students performing in Black Butte School, played during Sunday services at Chapel in the Pines. She also played in Sisters in the early years of the Church of the Transfiguration.

Evelyn traveled from a young age. Evelyn's father, John Zehntbauer, teamed up with Carl Jantzen to start a company that became the Jantzen Knitting Mills. "The suit that changed bathing to swimming" became a wellbranded household name and Evelyn's parents John and Elizabeth traveled extensively establishing Jantzen as an international company. Evelyn traveled with her parents and would later travel the world with her own family.

As a child, Evelyn spent family vacations at Heisings Resort on the Metolius River in Camp Sherman. In the late 1920s, her father acquired part of the current House on Metolius property.

Evelyn met her husband Leonard Lundgren on a blind date in college. After some time, the couple married and started a family. During World War II, Leonard ran a dairy at the current House on



Metolius property, where he and Evelyn raised their children. All the children attended Black Butte School, sometimes when there were only three to four other children in attendance. After many years together, the couple divorced and Evelyn spent her remaining years traveling and spending time with her children and their families.

Evelyn loved driving the dirt roads of Camp Sherman, clipping manzanita to decorate the house, dropping nuts and seeds down holes for chipmunks or walking along the beautiful Metolius River. Her favorite walk was from House on Metolius to the fish hatchery, and she walked it regularly.

Evelyn's long-term memory was remarkable, and she often reminisced about family history well into her final year. She could name distant relatives or friends with hardly a thought. She also loved literature and was always surrounded by books. On any given afternoon, she was almost always found reading.

She is survived by her five children, 19 grandchildren, and 25 great-grandchildren.

A celebration of life service will be held at 12:30 p.m. on October 10 at Chapel in the Pines in Camp Sherman.

Author produces local cookbook

By Kathryn GodsiffCorrespondent

Camp Sherman is a community founded on good times and sweet memories. The original campers returned year after year, creating a legacy of peaceful and relaxing summer vacations.

Lake Creek Lodge has been part of that legacy since its creation in the 1920s, when it was known as Hansen's Resort. Generations of families have been coming to the Lodge, passing down stories and memories.

Juli Tantum is the daughter of one of those families that has been vacationing at Lake Creek Lodge for over 50 years. She is also a food writer. So it wasn't a stretch for her to act on a suggestion tossed out around a dinner table one summer evening that she write a cookbook of beloved Lake Creek Lodge recipes. Her dining companions missed the old standby menus of their childhoods, and found that as necessary changes occurred at Lake Creek Lodge, their memories of the dinner hour were becoming more and more precious.

Tantum realized that a Lake Creek Lodge experience encompassed much more than food. Traditions, old recipes written by hand on notecards and memories were revealed as she began to track down the recipes. "Oregon Lodge Cooking,

Recipes and Memories from Summers at Lake Creek" became a memoir with recipes, history, and photographs.

The book chapters take a reader through a week-long stay at the Lodge, beginning with "Arrival" on a Saturday afternoon and finishing with "Departure" the following Saturday morning. In between, readers learn about the management, activities, and camaraderie created in a week of peaceful yet active vacationing. Recipes include the Lodge's famous Oven Fried Chicken, Creamy Polenta, Popovers, Grilled Salmon with homemade Tartar Sauce, and also the much-loved Ice Cream Cake with "Lake Creek" Chocolate Sauce. The food is simple and comforting. Nothing exotic here. Except perhaps the Curacao liqueur in the Caribbean Fruit Sauce (Day 4: Tuesday.)

The dinners in past years were always served familystyle and included in the price of lodging. The dinner bell rang at 7 p.m. each night, and the menu repeated each week, except on Thursday, when a full Thanksgiving turkey dinner alternated with a baked-ham-and-trimmings dinner. According to Tantum, the communal aspect of the dinners was wonderful, adding another layer of meaning to the memories created.

"The whole experience was unique," said Tantum.



Author Juli Tantum.

"The simplicity was, and still is, valued. Our extended family, which now numbers around 20, makes every effort to come each year in August." She added that the only year her immediate family missed occurred when they were living overseas and she was about to give birth to one of her children.

Reading through the book, which can be done in a delightful afternoon, brings to mind the anticipation of family vacations, meeting up with friends and other family members, and the importance of food in creating lasting memories.

"Oregon Lodge Cooking, Recipes and Memories from Summers at Lake Creek" is available at Paulina Springs Books, Camp Sherman Store, and Lake Creek Lodge. It is also available online through Amazon.com.





