

Notes from **FLAGPOLE**



CAMP
WINGAT
Est 2015

Counting down THE DAYS

As the school year winds down and the weather turns warmer, you can feel the excitement building in the air - it's almost time for camp! This summer promises to be a special one, as we get ready to celebrate our 10-year anniversary.

To our returning campers, welcome back! Your enthusiasm and spirit are the heart and soul of our camp community, and we can't wait to see you again. To our newcomers, get ready for a great summer! Whether you're jumping off the blob, singing at sing song or roasting marshmallows under the stars, we promise you'll leave with incredible camp memories.

It was amazing to see close to 200 campers and staff at our kickoff to summer event a few weeks ago. The energy and spirit were high as camp friends reunited and enjoyed a couple of hours of catching up. With flagpole announcements, milk & cookies and canteen, the night got us all psyched up for camp!

We know that preparing for camp comes with a mix of excitement and some nerves. We will be sending many emails over the coming weeks to help you get ready. In the meantime, please don't hesitate to reach out to us if you have any questions or anything you would like to discuss before the summer.

Living 'ten for two' is an expression often used in the camp world. It essentially means that we spend ten months of the year counting down to our two favorite months, and we are so excited that those two months are almost here! We have spent the last ten months getting ready to open the Wingates again for another amazing summer and we can't wait to get started!

With love,
The Wingate Team

IMPORTANT

Dates

May 27
CIT Get Together in the City

May 27
Senior Section
Meeting

May 27
Staff
Meeting
in the City

June 6
Grade 1
Get Together
in the City

June 15
Open House
at Camp

June 20
Baggage
Drop Off

June 27
First Day
of Camp

July 11
End of 2-Week
Starter Camp

July 21
Visiting Day!

July 22
Start of
Day Camp

July 28
End of
First Session

July 29
Start of
Second Session

August 2
Weekend Camp
Drop Off

August 11
Last Day of Camp

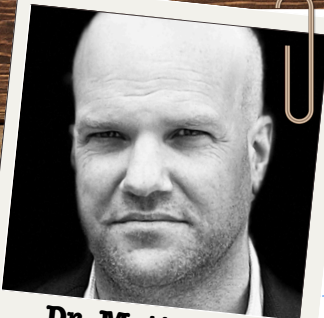
MEET OUR

Medical Team

Hi, my name is Dr. Earl Rubin and I have been a camp doctor since 1989, first at CBB and then at YCC. This will be my first summer at Wingate and I'm incredibly excited to get started! In "real life" I am the head of Pediatric Infectious Diseases at the Montreal Children's Hospital. Alongside our dedicated infirmery team, I am committed to providing care and support whenever needed - whether it's a simple bandage, a bag of ice, or a comforting space for conversation, my commitment to each individual entrusted to my care remains steadfast: to treat them with the same level of attention and compassion I would give my own children. I look forward to reconnecting with old friends and forging new connections at camp. See you all soon!



Dr. Earl Rubin



Dr. Matt Donlon

Hi, I'm Dr. Matt and I work as Pediatrician at the Montreal Children's Hospital, working in both the Inpatient Wards and serving as the Director of Outpatient Care for General Pediatrics. I thrive on adapting to new environments and handling diverse situations, and will ensure top-notch care for your children while at camp. Outside of work, I love spending time with my wife, and my two sons. When not in the clinic, you will likely find me immersed in a book, hitting the pavement for a run, perfecting my golf swing, or shooting hoops. Feel free to drop by and say hello - Dr. Matt is always up for a friendly chat!



Dr. Evan Blauer

I'm very excited to be attending camp this summer. I currently work in a family medicine clinic and at the Jewish General hospital emergency room. I trained at McGill University where I completed medical school, family medicine residency and a fellowship in emergency medicine. I attended many years of sleep away camp as a camper, staff and even completing an elective medical rotation during medical school. I will be joining my three children this summer at Wingate and I look forward to a great summer.



Dr. Jenn Moscovitz

Hi! I'm Dr. Jennifer Moscovitz and I work at Saint Mary's Emergency department and in a family practice in Montreal. I have two kids who will be joining me at camp for the day camp and we are all looking forward to being a part of the Wingate family!



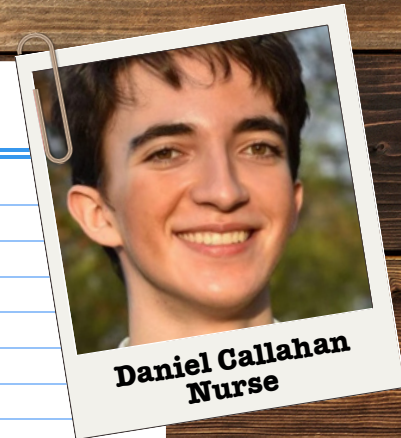
**Heather Kape
Head Nurse**

Hi, My name is Heather and I am thrilled to be coming to Wingate for summer 2024. In my professional life, I have worked as a nurse at the Jewish General Hospital since 1997 in various specialties including Emergency Medicine, Dermatology and Infectious diseases at the CIUSSS. I was the camp nurse at YCC since 2013 where my love for camp began! I am the proud mom of 2 kids ages 22 and 17. I am eagerly looking forward to meeting all our campers and staff this summer. Make sure to stop by the infirmary and say hi!




Hi, my name is Joy Rodgers and I have been working in the Wingate infirmiry since 2018. I have been a medic for over 25 years, first aid, CPR instructor and a First aid Coordinator for a Montreal elementary school. My favorite part of summer is greeting our campers with hugs as they come off the bus on the first day. I am married with two amazing kids, both who attend Wingate. I'm looking forward to another amazing summer at camp!

My name is Daniel and I'm so excited to come to Wingate this summer. I graduated from the Nursing program at Dawson and just completed a Bachelors degree in nursing at Mcgill university. My passion lies in primary care and health promotion, especially in children, adolescents and young adults. I love learning, outdoor activities, cooking, and playing the violin. I am looking forward to meeting everyone this summer!



Packing

Tips!

- 
- ☒ Label EVERYTHING
 - ☒ Send extra socks!
 - ☒ Send a shower caddy
 - ☒ Pack stationary, envelopes & stamps
 - ☒ Send blue, yellow & white t-shirts
 - ☒ Send some costume items
 - ☒ Send some family pictures
 - ☒ Drawers MAX 24" x 12.625" (optional)
 - ☒ Food bin MAX 16.25" x 6" x 10" (optional)
 - ☒ Pack something special for banquet!

CAMP PLAY 2024

PLAYBILL®

Immaculate Conception High School
Lodi, NJ

Disney
**HIGH
SCHOOL
MUSICAL**
ON STAGE!



We are so excited for

OUR NEW ART CENTRE



HOME TO A+C AND COOKING!

Wingate turns 10!

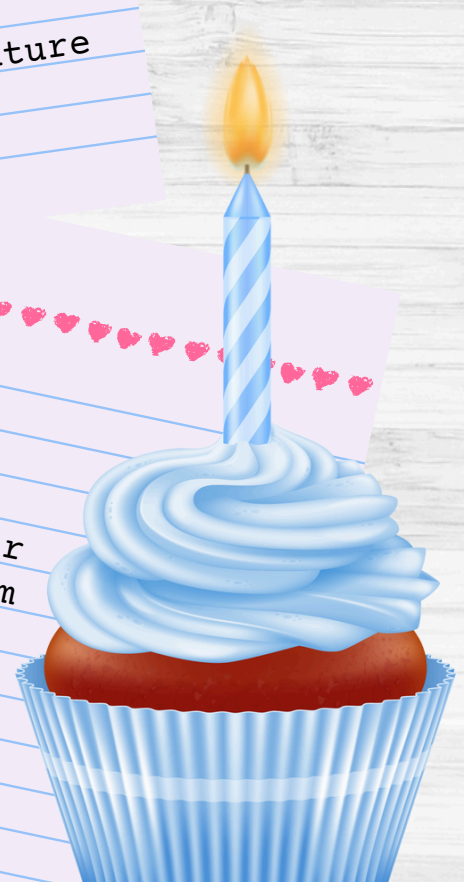
**Start celebrating with our famous
Vanilla Buttercream Cake recipe!**


Wingate Birthday Cake:

- 2 1/4 cups all-purpose flour
- 2 1/4 tsp baking powder
- 3/4 tsp salt
- 3/4 cup unsalted butter room temperature
- 1 1/2 cup granulated sugar
- 3 large eggs room temperature
- 1 1/2 tsp vanilla extract
- 1 cup buttermilk or whole milk, room temperature

Vanilla Buttercream:

- 6 large egg whites
- 1 1/2 cups granulated sugar
- 2 cups unsalted butter room temperature
- 2 tsp vanilla extract





Vanilla Cake:

Preheat oven to 350F. Grease and flour two 8" cake rounds and line with parchment.

In a medium bowl, whisk flour, baking powder, and salt until well combined. Set aside.

Using a stand mixer fitted with a paddle attachment, cream the butter and sugar on med-high until pale and fluffy (about 3mins). Reduce speed and add eggs one at a time fully incorporating after each addition. Add vanilla.

Bake for 30-35mins or until a toothpick inserted into the center comes out mostly clean.

Place cakes on wire rack to cool for 10mins then turn out onto wire rack.

Vanilla Buttercream:

Place egg whites and sugar into the bowl of a stand mixer, whisk until combined.

Place bowl over a pot with 1-2" of simmering water and whisk constantly until the mixture is hot and no longer grainy to the touch or reads 160F on a candy thermometer (approx. 3mins)

Place bowl on your stand mixer and whisk on med-high until the meringue is stiff and cooled (the bowl is no longer warm to the touch (approx. 5-10mins)).


Switch to paddle attachment. Slowly add cubed butter and mix until smooth. Add vanilla and whip until smooth.

Assembly:

Place one layer of cake on a cake stand or serving plate. Top with approximately 1 cup of buttercream. Repeat with remaining layer and crumb coat the cake. Chill for 20mins.

Frost the top and sides of the cake and smooth with a bench scraper. If desired, use a decorating comb to give texture to the sides.

Mix confetti and nonpareils in a small bowl. Press sprinkles gently along the bottom of the cake and sprinkle along the top. For the speckled sides, I grabbed a pinch of sprinkles and tossed them randomly at the sides.



KICK OFF TO 2024!



KICKING OFF #10in24







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**41 DAYS
UNTIL CAMP!**

