



Camp Wood YMCA

Facility Use Planning Guide

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Thank you for inquiring about Camp Wood YMCA!

Camp Wood YMCA is located two hours Southwest of Kansas City on Hwy 50 and an hour and a half Northeast of Wichita. Camp Wood YMCA has 630 acres of native tallgrass prairie encompassing a 19 acre lake, several wooded acres, and a unique view of the Flint Hills. Along with the beautiful landscape, we have facilities to accommodate a variety of groups. There are rustic cabins with natural heating and cooling, winterized and air conditioned cabins, a large dining hall, large horse pavilion with classrooms, limestone amphitheater and a limestone chapel.

In addition to the facilities available to you, we are able to design a program that will fit your needs. Whether it's providing activities for a couple of hours to working on teambuilding with your group to several days of activities, we can help plan your perfect outing.

Our facilities are staffed with college age students who have been part of our summer camp experience. They are highly trained, caring individuals who know the value of the camping experience.

Please feel free to call with any further questions. This guide is designed to help you through the planning process. In addition, you are welcome to come out to camp, tour the facilities, and meet with us to create your outing. We are also available to come visit you and provide a presentation to share with your group and answer any questions at your location. Please feel free to photocopy any part of this packet in preparation of your trip.

History of Camp Wood YMCA

In 1915, Stephen M. Wood donated 40 acres of prairie grassland "for the young people of Kansas" in the heart of the Flint Hills to be named Camp Wood YMCA. Today camp is situated on 630 acres of native tall grass prairie, which includes several different ecosystems.

Camp Wood YMCA Mission Statement

To put Christian Principles into practice through programs that build healthy spirit, mind and body for all.

Camp Wood YMCA Goals

Camp Wood YMCA emphasizes the values of Caring, Honesty, Respect, and Responsibility by:

- Providing a safe and memorable experience for all involved.
- Providing a setting that encourages positive social interaction between adults and children.
- Providing the opportunity to teach outdoor skills for personal and recreational use.

Camp Wood YMCA Facilities

Ritchie Lodge: Built in 2009, this heated and air conditioned building can accommodate up to 300 people in the dining hall. There are 3 other breakout classrooms for smaller group sessions as well.



Capitol Federal Dining Hall



Langley Board Room



Overlook Room



Flint Hills Classroom
By Koch Industries

Jones Lodge: As one of the original buildings on camp, this heated and air conditioned building has one large meeting room and a small meeting room. It also has 5 bedrooms which can accommodate up to 25 people.



Koger Horse Pavilion: Houses two heated and air conditioned classrooms, 80 x 100 riding arena, basketball court, and bathrooms.

Hi-Y: Limestone amphitheater used for multiple reasons including weddings, campfires, seminars, etc.



Hutcherson Chapel: This limestone building was built in 1936 in the shape of a Y. It is not heated or air conditioned. It has a stage area and is used for talent shows, presentations, and other activities.

Staff Hut: This brick building can be used for breakout sessions or small group meetings. It is not heated, but does have a small air conditioner.



Arts and Crafts/Nature cabin: Can be used for breakout sessions or other activities. Used mainly in summer for arts & crafts.

Living Facilities

Stone I: This heated and air conditioned cabin has one bedroom with two queen beds and a single shower and bathroom facility. It includes a fully furnished efficiency kitchen-living space combination and a sitting area, which includes a fold out couch. (Sleeps 6)



Stone II: This heated and air conditioned unit has 2 queen beds in separate bedrooms, a futon and couch in the sitting area, full kitchenette and a full bathroom. (Sleeps 6)

Calhoun Health Center: Built in 2005, this heated and air conditioned unit has two distinct parts. (sleeps 14)

- 1) Nurses quarters: small kitchenette, double bed, full bathroom, and sitting area.
- 2) 5 separate rooms with 1, 2 or 3 beds. These rooms share 2 full bathrooms.



Jones Village Cabins: These cabins have two separate rooms that hold up to 11 people in each (sleeps 9 in bunk beds, 1 double bed). There is a shared porch and shared bathrooms. (8 cabins, 80 beds)



Rustic cabins: Small open air cabins with 5 bunk beds. Served by a bathhouse. 14 cabins total, each sleep 10. (140 beds)

Platform tents: 6 tents with bunk beds used during early fall and late spring. Each tent sleeps 10, no heat or air conditioning or electricity. Served by bathhouse. (60 beds available May-October)



Tent Camping areas: Groups can bring their own tents if they choose. There are several areas that may be used to tent camp. Each has a fire ring.

Programs

Well trained Camp Wood YMCA staff can serve you in the following program areas to enhance your experience at Camp Wood YMCA.



Archery



Lake or River Canoeing



Swimming



Alpine Tower



Horseback Riding



Water Slide



Arts and Crafts



Outdoor School



Games



Foosball



Ping Pong

Other activities available at Camp Wood YMCA: (Staff can lead these activities if needed.)

- Campfires
- Fishing
- Hiking
- Baseball
- Soccer
- Football
- Volleyball
- Horseshoes
- Skateboarding

Meals at Camp Wood YMCA

Groups have the option of having Camp prepare meals, renting the kitchen and cooking themselves, or cooking over an open campfire.

Camp Preparing Meals: Let Camp Wood staff do all of the cooking and cleaning for you! Before your arrival, you choose the menu and times for the meals. We serve all meals buffet style. The following are suggested menu options. Camp Wood YMCA can accommodate food allergies and other dietary restrictions if known ahead of time. (additional costs may apply) If you don't see something you'd like to have, please ask! We are always looking for new menu options.

Breakfast: Orange or Apple Juice and Cereal bar with milk is always served

Choose one:

- Pancakes, eggs, and choice of one meat (sausage or bacon)
- Bagels or Toast, eggs, and choice of one meat (sausage or bacon)
- Coffee Cake, eggs, fruit
- Egg Casserole (with or without sausage), fruit
- French Toast, eggs, and choice of one meat (sausage or bacon)
- Breakfast Burritos (Tortillas filled with eggs, sausage, cheese and salsa)

Lunch or Supper: Ice tea, water, Kool-Aid, and coffee come with meal

Choose one:

- Taco bar with lettuce, tomato, cheese, taco meat, sour cream, salsa
- Baked potato bar with cheese, broccoli, sour cream, butter, salsa, salad bar
- Soup and/or Sandwich, potato chips, salad bar
- Lasagna (with or without meat), vegetable, salad bar, garlic bread
- Spaghetti, vegetable, salad bar, garlic bread
- Grilled hamburgers and hotdogs, potato salad, coleslaw, potato chips
- Baked or Fried Chicken, your choice of potato, another vegetable, salad bar, roll
- Chicken and Noodles, mashed potatoes, vegetable, salad bar, roll
- Pizza, salad bar
- Bierocks, vegetable, salad bar
- Pot Roast, vegetable, salad bar, roll
- Deli Trays, vegetable, salad bar, roll

Choose a vegetable:

Green beans, Corn, Potato-mashed, baked, or au gratin, Peas, Celery/ Carrot strips, Broccoli, mixed vegetables

Choose a dessert- Served at dinner, unless group is for lunch only.

Brownies, Cake with frosting (White or Chocolate), Fruit dessert, Apple Crisp, fresh fruit

Group using kitchen to prepare own meals: Some groups like to cook their own meals. You have access to everything in the kitchen that is not consumable.

Things the group need to bring: Food including drinks, Spices, condiments (butter, ketchup, mustard, salt and pepper), Dishwashing soap, Trash bags- large and small, Napkins and paper towels

Things that are provided: Pots and pans, Stoves, ovens, refrigerator and freezer space, Cooking utensils: spoons, whisks, ladles, measuring spoons & cups, spatulas, etc., Serving bowls and pitchers, Plates, cups, silverware, Towels and dishrags, Dishwasher and sinks, Bleach for washing dishes, Ice

Groups that cook outside: These groups have access to firewood and water. No refrigeration space or freezer space is provided.

Group Leader Checklist

- _____ Contact camp director to make a contract with your arrival/departure date, activities lead by camp staff, how meals will be done, lodging needs, number of participants, etc.
 - _____ If contract is correct, sign contract and send back to camp with deposit, copy of insurance, and copy of not for profit status (if applicable)
 - _____ Inform parents, staff and participants of the trip.
 - _____ Arrange for transportation.
 - _____ Discuss and plan fundraisers or secure funding for trip.
 - _____ Send home health form and risk waiver form to be filled out, a clothing/equipment list, and any other important information that parents must have.
 - _____ Schedule a parent/participant information night. Camp staff can come to do this. (optional)
 - _____ Identify chaperones. Cover the responsibilities the adults will hold while at camp.
 - _____ Identify someone in charge of First Aid to accompany you to camp. It is suggested that this person has First Aid and CPR training. This person should be in charge of dispensing medication, responding to medical situations, and working with camp staff to assess and treat medical emergencies.
 - _____ Assign campers and chaperones to cabin and trail groups (if applicable).
 - _____ Collect and check all camper health forms and waiver forms for complete information and parent signature. Compile a list of any physical/medical concerns for your first aid attendant and camp staff.
 - _____ Review schedule, procedures, expectations, camp policies, and any other important information with participants before arriving at camp.
 - _____ **Three weeks before your trip:** Notify Camp Wood with your exact number of participants, leaders, and chaperones. This is the number you will pay 90% for if number of actual attendance is lower.
 - _____ **One week before trip:** Notify Camp Wood with exact number of participants. We use this number to identify the number of staff needed for your group and for food preparation. If you have any dietary restrictions or allergies, please let us know at this time.
- Day of trip: _____ Collect all medication from participants.
_____ Bring all health forms/risk waivers with you to camp to give to Anne.

Directions to Camp Wood YMCA

Directions from KC: I-35 South to Emporia. Take Hwy 50 towards Newton through Strong City. Continue 7 miles to Elmdale and Camp Wood sign. Turn left. Go across railroad tracks. Take immediate right at Camp Wood sign. Go two miles down gravel road. Turn left at Camp Wood sign. Look to left and you will see an entrance sign. Go up that hill to the parking area by the tennis courts. Park there and walk to large wooden building with stone fireplace. The third door is the office.

Directions from Wichita: I-135 North towards Newton. Take Hwy 50 North through Peabody and Florence. About 24 more miles, you will see an Elmdale and Camp Wood sign. Turn right. Go across railroad tracks. Take immediate right at Camp Wood sign. Go two miles down gravel road. Turn left at Camp Wood sign. Look to left and you will see an entrance sign. Go up that hill to the parking area by the tennis courts. Park there and walk to large wooden building with stone fireplace. The third door is the office.

Map of Camp

