

The Schodack Spirit

Spring '26



Warmth - Tradition - Spirit



A Message From Matt

Hello Schodack Community, .

We send you this newsletter direct from the 12123!

We have officially opened the summer office and many of us are back at camp full-time. Over the past several weeks, our pre-camp crew has been hard at work waking camp up after the winter — opening buildings, setting up activities, planting flowers, painting, cleaning, and getting Schodack looking beautiful for another summer ahead.

No matter how many summers pass, there is always something special about arriving back at camp each spring. Even after all these years, driving down Krouner Road and walking back onto the grounds still carries the same excitement.

This summer will bring some wonderful additions to camp. The newly renovated Waiter Bunk is complete, the new pool area is ready, and countless smaller touches around camp will help enhance our campers' experience in ways both big and small. We can't wait for everyone to see it all in action.

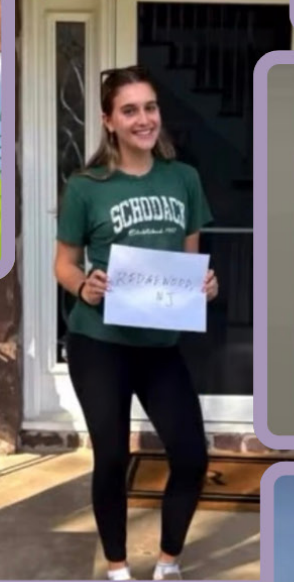
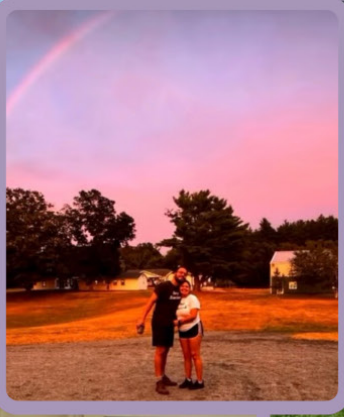
In just ten days, we'll welcome our newest campers and families for New Camper Day — always one of the most exciting milestones leading up to camp. Seeing first-time campers begin their Schodack journey, full of anticipation (and some nerves), is a reminder each year of how special camp can be.

Our Head Staff arrive next week, staff orientation planning is fully underway, and suddenly summer feels very close. Our 70th summer at Schodack is around the corner — and we look forward to welcome everyone home soon.

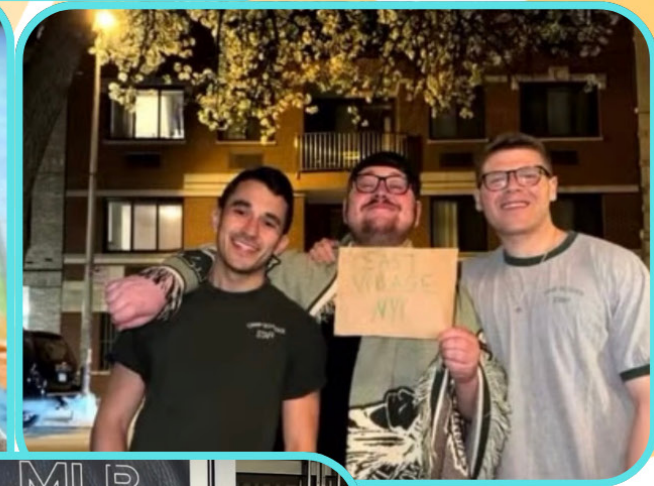


*With lots of love from camp -
Matt*

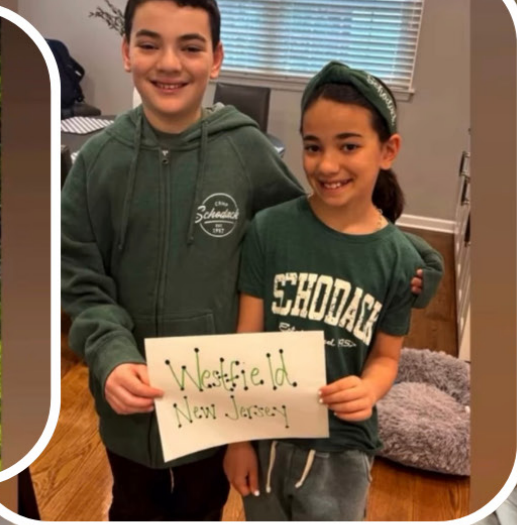
Wear Your Camp Shirt Pics



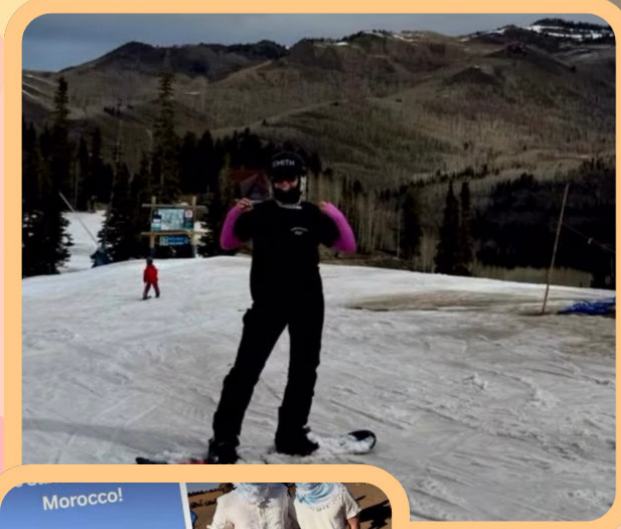
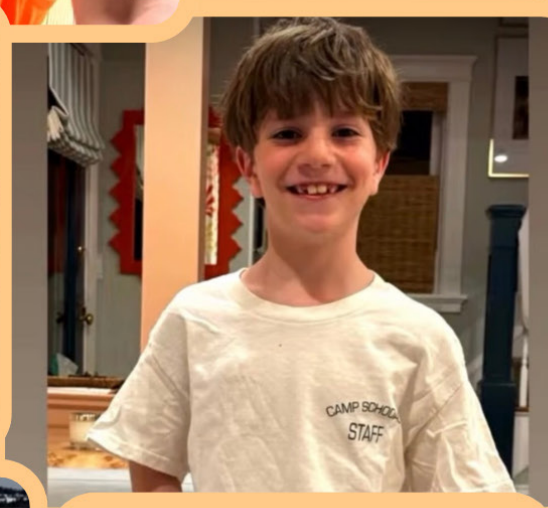
Wear Your Camp Shirt Pics



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Wear Your Camp Shirt Pics



Camper Birthdays

March

1 - Tate S. 17 - Luke W.
1 - Olivia U. 18 - Julia H.
2 - Pearl B. 18 - Emmy M.
2 - Lucas H. 18 - Adam P.
4 - Blake F. 18 - Eliza S.
4 - Zachary G. 19 - Teddy L.
5 - Liana H. 19 - Joanna W.
5 - Ellie R. 20 - Joey D.
7 - Lilah G. 20 - Isabelle W.
7 - Shay T. 21 - Cameron W.
8 - Adi T. 22 - Ava F.
8 - Celia Y. 23 - Haley B.
9 - Karam D. 24 - Emily B.
9 - Isabel F. 24 - Richie K.
10 - Lainie S. 25 - Lexy S.
12 - Eliana R. 26 - Sam H.
12 - Sa'Vion T. 27 - Hudson D.
13 - Vivi S. 28 - Evan L.
14 - Faith A. 28 - Sam M.
14 - Yael C. 29 - Jolie D.
15 - Jenna L. 30 - Audrey E.
16 - Stella M. 30 - Eliza G.
16 - Nate M. 30 - Remi S.
16 - Ella S. 31 - Abigail Z.

April

1 - Cooper H. 18 - Madelyn S.
1 - Tom T. 21 - Zachary H.
2 - Aidan C. 22 - Cece S.
2 - Simone P. 23 - Mylo M.
4 - Leo S. 24 - Stephanie S.
4 - Maya T. 25 - Jack B.
5 - Drew S. 30 - Leela A.
6 - Julia L.
7 - Harlee S.
7 - Ashton W.
8 - Agustin A.
8 - Dylan H.
9 - Brett M.
12 - Alex F.
13 - Julian B.
13 - Penelope H.
14 - Drew G.
15 - Brianna D.
15 - Alden Y.
16 - Easton F.
17 - Zachary B.

May

1 - Tyler S. 17 - Max F.
2 - Alice E. 17 - Evan G.
3 - Olivia A. 17 - Linus S.
4 - Jonah D. 18 - Noah S.
5 - Sophie N. 20 - Jada V.
6 - Eden G. 21 - Emily A.
8 - Abigail F. 21 - Abigail G.
8 - Leo H. 21 - Abby W.
8 - Jordan M. 23 - Maya L.
8 - Margaux N. 24 - Zoey C.
9 - Rebecca G. 25 - Rose H.
10 - Sami E. 25 - Bryce K.
10 - Beckett S. 25 - Amelia S.
12 - Easton F. 25 - Eva S.
12 - Jake H. 26 - Levi F.
12 - Jacob W. 27 - Skylar R.
13 - Jacob K. 27 - Derin S.
13 - Hannah U. 29 - Sophie A.
13 - Russell U. 29 - Nathan P.
15 - Noah G. 30 - Hannah K.
15 - Sierra S. 31 - Lilah C.
16 - Abby H. 31 - Perla P.

HAPPY BIRTHDAY



Head Staff!



Doug



Shevitz



Hollie



Ryan



Georgie



Charlie



Aaron

2026 Dream Team



Hanna



Ewan



Emily



Mykayla



Nei



Eli



Ellie



Romeo



Jacob



Maddy



Reagan



Grant



Olly

Get Excited!

Camp Schodack is Proud to Present...

Annie
©Tribune Content Agency, LLC
JR.



Coming to a Playhouse near you, Summer 2026!

Back for 2026!



**ICE
HOCKEY
CLINICS!**

Get Excited!

We are thrilled to welcome Emmie Levy and The Emmie Effect to camp this summer!



Empowering workshops that inspire girls to build confidence, kindness, and positive mindsets.

Did you know?

In 2025, Camp Schodack composted 8,265 pounds of food scraps!



8,265 lbs diverted!

This is the total weight we have collected from you so far.



54 seedlings planted!

Composting has a huge impact on the environment. From a greenhouse gas equivalency standpoint your composting efforts are equivalent to 54 urban trees seedlings grown for 10 years.



8,198 miles offset!

Your composting efforts are equivalent to not driving 8,198 miles. Whoa.



371 gallons of gas!

The number of gallons of gasoline offset by diverting food scraps from the landfill

From The Archives

Adventure Trips then...

1
9
8
2



2
0
2
5

and now!

Some of the best things never change.

Mark Your Calendars

June 7th - New Camper Day

June 25th - Opening Day

July 11th - Rookie Day (for future families)

July 18th - Visiting Day

July 19th - 2nd Session Arrival Day

July 26th - Rookie Day (for future families)

August 12th - Closing Day

August 15-16th - Alumni Reunion

Schodack Spotted



Camp friends cheering on Penn



**Mini camp reunion for a London wedding!
Congratulations, Lucy!**



Bryan Siegel and Noah Balanoff!



Abigail Lurie just completed four shows as Veruca Salt in the musical of Willy Wonka.



Big/Little meet-up with Stephanie Sholinsky and Sarah Phillips!

We love seeing these Schodack meet-ups! Send us pictures of your get-togethers and run-ins at camp@schodack.com!

Camper Kitchen



Marinara Sauce

Ingredients (5 3/4 cups)

- 10 cloves garlic
- 2 (28-ounce) cans whole peeled tomatoes
- 1/2 cup olive oil
- 1/4 cup double-concentrated tomato paste (from a tube)
- 2 sprigs fresh basil
- 1/2 teaspoon salt

Instructions

1. Thinly slice 10 garlic cloves. Pour 2 (28-ounce) cans whole tomatoes and their juices into a large, deep bowl. Squeeze and crush the tomatoes with your hands until a chunky sauce forms with pieces no bigger than 1 1/2 inch.
2. Heat 1/2 cup olive oil in a large pan over medium-low heat until shimmering. Add the garlic and cook for 1 to 2 minutes until the garlic is golden-brown and fragrant.
3. Add 1/4 cup double-concentrated tomato paste. Cook, stirring often, until the paste is darker in color and fragrant, 2 to 3 minutes. Add the tomatoes, 2 fresh basil sprigs, and 1/2 teaspoon salt. Increase the heat to medium-high and bring to a simmer.
4. Reduce the heat to medium and simmer, stirring occasionally, until the tomatoes no longer taste acidic and the flavors meld, 25 to 30 minutes.
5. Enjoy!

Fun & Games

SPOT THE DIFFERENCE!

Can you find the 5 differences between the two photos?



 FIND ALL 5!

*The Countdown is on...
Only 28 Days Until
Summer '26!*

