

## Bio for Pamela Nelson-Munson

I was born and bred in Marin County, the middle of three daughters of an Oakland CA couple. My dad was a WWII pilot, who flew supplies over “the hump,” and came home to work on the San Francisco Chronicle. He’s still feisty at 95! I grew up in a journalist/political public relations home.

Travel was important to me from the get-go: whether it was camping with the family or Girl Scouts in Northern California, or traveling by train across the USA at age 6 to Florida for the summer tasting such “foreign” things as hush puppies and fried cat fish, and seeing chickens butchered in the front yard, literally running around with their heads cut off!

At age 10, I discovered *escargot* and frog legs in a French restaurant in San Francisco, which I’m sure set my palate. At age 11, my mother hauled us girls off to Hawaii and Tahiti (really unspoiled in the early 1960s), sailing on the original *SS Lurline*.

Age 12 I invited myself to spend the summer in Ecuador with a family I didn’t know, and again no food was off bounds for me, including the indigenous *cui* (roasted guinea pig). I returned four more times. Other countries followed in college and married life.

Formal academic pursuits have been journalism, Spanish, and theology. Both Brian and I graduated from Lewis and Clark College in Portland. He went to Boston U and Iliff for his divinity degree. Brian and I studied at the World Council of Churches’ Ecumenical Institute outside of Geneva right after we were married.

I went to San Francisco Theological Seminary for my Masters of Divinity, and upon graduation received the preaching prize. I started out as a Presbyterian, but switched to Methodist preferring John Wesley’s theology of grace. I’ve been a United Methodist pastor for 35 years, firmly believing that Jesus was a foodie because he was always eating and drinking with whomever would have him!

Brian (the oldest of nine children), interrupted his ministry in 1986 to go to law school at the U of O, and worked as a Deputy District Attorney in Douglas County for three years. His mother is a feisty 92!

Finally, I followed my childhood dream of going to cooking school in 1998. I sent my family into financial ruin as I gave up my day job and devoted two years to culinary arts. I talked my way into working at Adam’s Place in Eugene, and loved every moment of it.

The next 10 years I had the joy of moonlight teaching two classes: Culinary Fundamentals, and Sauces in the Food and Wine Dynamics program at Linn-Benton Community College in Albany, Oregon. Also for 12 years I was a kitchen volunteer at the wonderful annual summer *International Pinot Noir Celebration* in McMinnville, OR.

I have served churches in Veneta, Albany, Eugene Trinity, Ashland, and now Eugene! My husband Brian has served Twin Falls and New Meadows (Idaho), Veneta, U of O campus ministry, Salem Morningside, Harrisburg, Coburg, Eugene Asbury, and Eugene Wesley. He spent his middle school years at Ebbert UMC.

In 2013, I was awarded a Lily Foundation Grant and traveled to Ireland for a 12-week “cookery” course on a 100-acre organic farm. What a wonderful adventure to get my hands into dough and dirt!

In spite of the above, I have a fabulous husband of 40 years, and three amazing daughters: Kaaren (medical doctor in Oakland CA; married to Peter Prows an attorney in San Francisco and two children: Noak and AnnaDare), Emma (an attorney in San Francisco), and BrittaStina (working and going to school in Meford). Kaaren and Emma spent a high school year abroad (Norway and the Czech Republic, respectively), with Rotary, and Britta who attended Cottey College was in Japan during the earthquake/tsunami.

Brian and I are living in downtown Eugene (I've always wanted to live in a downtown), just five blocks from the church! I intend to get my Dutch bike out of storage and begin riding it again, as well as pursue Bar3, and of course cooking and camping!

I am passionate about ministry and think it is the best vocation in the world. I love designing worship and working collaboratively with people believing that as we come around the table, we each have a piece of the puzzle to make the whole picture which will be revealed as a combined effort.

I speak Spanish and Food, and love church kitchens! I am super excited about working with the talented Adam Briddell! I know that as we come to Eugene First, it is to add to the gifts and graces Debbie and John have built during their 16 years with you. I know Adam and I feel blessed to be following such strength! I covet your prayers for our future together!

We look forward to meeting you and entering fully into your community life, listening to your stories, and discovering “our” story.

In faith and hope and joy, Rev. Pamela