

Marys River Messenger

The Marys River Grange Newsletter



Vol. 3, Issue 1

September/October 2020

Grange Experience Re-imagined



MRG Nature Detectives
Photo by Karin Bolender Hart

As the summer progresses, the Pac-12 has cancelled fall sports, and Oregon State University has announced a continued focus on remote education for the Fall Term, while local K-12 schools have also presented modified schedules for the fall. It is apparent the pandemic will continue to effect major changes to our lives and our Grange for the near future.

The State Grange theme of Connecting at the Grange seems out of reach for this year, but we should not be so quick to leap to that conclusion. It is the connections we build – with neighbors, with the Grange, at work, school, choir, church or a barbeque, with friends and family that define our community. They lift us when we stumble, and allow us the chance to lift others with our support, knowledge, skills, surplus, or whatever gifts we can bestow.

It's my opinion that, unless your personality is drawn to monastic orders or hermetic self-isolation, we desire to

interact with other people, sharing our stories and what we have. Grange potlucks are a perfect example of this. I don't know when we can return to such times however, hopefully soon.

In the meantime, we adapt. The Grange is far from alone in this. Musicians, for example, have to reinvent live performances. While we may not hold events on the scale of major festivals, we still face the same challenges of how to bring together members and a potential audience. We need to not only keep Marys River going, we need to maintain our bonds to each other. Even though Benton County has not reached an emergency stage in the COVID era, I hope those who subscribed to the MRG telephone triangles continue to contact each other.

Many events we have held before are now either prohibited (ODOT road cleanup) or risky. We are exploring online ideas: a concert, art show, perhaps an auction. If you have items to contribute to an auction, please let us know at marysrivergrange@gmail.com. We do have an online platform, plenty of space outside the Hall, and of course our Hall, although many are still leery of congregating indoors. We need to re-imagine how we will present ourselves in the short term future.

If you have ideas you would like to develop, please contact me at the above email address. Recently, Caroline, Judy, and Phoebe hosted a Nature Detectives event at Greasy Creek near the Hall. Families explored the creek, learned about flooding and bathtub rings, found evidence of beaver activity, and did a little swimming. Thank you Caroline for such a great idea!

I hope our members share the desire keep our current connections strong. There are many things we could pursue to further engage ourselves within guidelines. Online craft sessions or presentations on gardening, farming, canning/preserving, or other technical skills members may have (bookbinding, web site design, welding), vacation recaps or game playing, are all possible. Laura's outdoor Yoga at the Grange shows there is a strong desire in our community to meet safely. (Very few survey respondents indicated a desire to

meet indoors). Regular hiking at local places such as Fitton-Green, Bald Hill, McDonald-Dunn forest or even Philomath parks, or a disc golf event at Marys River Park, or crafting sessions held outdoors at the Hall could be worthwhile.

Undertaking any events without the members' desire to participate is pointless. So, please, take a few minutes to contact me and share things you would like to see Marys River Grange explore or develop and, even better, if you would like to help bring them to fruition. Let us find new ways to keep our connections with each other and to strengthen them, so we are not just Grange members or neighbors but also friends. And when the day comes we can once again gather at our Hall, share our food and our stories, may it rank among the most joyous Grange meetings of our history.

- Sonny Hays-Eberts, MRG President



Darwin is a long-time attender at MRG. Phoebe Coen has been a Junior, and is now a full voting member with adults.

Marys River Grange regularly meets on the first Wednesday of each month at 7 PM. Meetings may be in-person (masks advised) at 24707 Grange Hall Rd. or on Zoom. Contact marysrivergrange@gmail.com or 541-829-2907. See also: [marysrivergrange.org](https://www.facebook.com/Marys-River-Grange-Hall-288171007887164/) facebook.com/Marys-River-Grange-Hall-288171007887164/



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Hi Folks, Welcome to the Harvest Fest 2020!

This year we are doing things a bit different, an activity that represents the Harvest Season: what it means to you. **Create a piece of Art or Written work. Photo, Painting, Drawing, Essay, Poem, Memory... perhaps your favorite fall recipe with an illustration!**

Works of art will be displayed on the MRG website. You can vote on your favorite in each category (age).

The top favorite in each category will receive a gift of art supplies.

1) Rules. Art work must be 9"x12", any medium: paint, pencil, crayon, quilt, mosaic, photography...

The written words: calligraphy, typed, hand written.

2) **Cut off day to participate, October 7th.**

3) Each piece entered must be mounted to hang on a wall. Please have your name and phone number and age, labeled on the back of your art work.

4) Pieces of art can be dropped off 11-6 M-F at Cyrano's Bookbinding in Corvallis up to October 7th.

The top favorites will be posted in the November MRG *Messenger* newsletter.

If you wish to sell your art work, please put a price on it, the Grange will receive 20% of the sale. Please have your name, phone number, and price labeled on the back of your art work so we can contact you when our Harvest Fest is over.

This event will begin October 16th and run thru October 31st. You can view the online art show on the MRG website: marysrivergrange.org

Thank you for participating!

For more info, contact Susan at stpcyrano@gmail.com

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Yoga from the Grange

Fall 2020



*Marys River Grange is offering
live, virtual yoga classes online via Zoom
Saturdays at 10am
for the duration of Oregon's social distancing
Classes are free for all*

For more information email, text, or call Laura Coen:
lauraploeg@yahoo.com 331-201-5458



Members Jim Gray and Toni Hoyman at the Willamette Grange meeting in August.

**Willamette Grange meets on the
second Wednesday of the month, 7 PM.**

Contact Jay Sexton/Toni Hoyman at 541-929-5452 or
willamettegrange@gmail.com. Support the restoration of
this historic building at the corner of Hwy 99W and
Greenberry Road, seven miles south of Corvallis:
facebook.com/willamettegrange52
gofundm.com/f/wccgh52



Funds from the Oregon State Grange (OSG) Matching Grant
were used to purchase and install a new pressure tank for the
well at Willamette Grange.

Riddle from Jim Gray: How many grooves on a 45 rpm record
that plays for 2 min. + 52 secs.? [See next pg. for answer.]



The Next Adventure for the Nature Detectives of MRG

On our last outing, the MRG Nature Detectives went down low to Greasy Creek. We looked for clues of the creek's power during high water floods. We examined first hand (first feet!) where the power of the water was strongest and weakest in the stream. That gave us clues to how gravel bars and cut banks form. We looked at what happened to the water when it hit a barrier like a big rock or log.

This time the Nature Detectives will go up high to Fitton Green. We will get a real TV view of Greasy Creek valley and our Marys River valley. TV view means Turkey Vulture view! If we get lucky, we might even share air space with a few Turkey Vultures! We will look for clues to figure out what we see. We will look for trees and plants and hunt for clues that might tell us which way the wind blows hardest. People say air is fluid. Does that mean the air acts like the water in Greasy Creek? We will look for clues to find out!

Homework before we go.

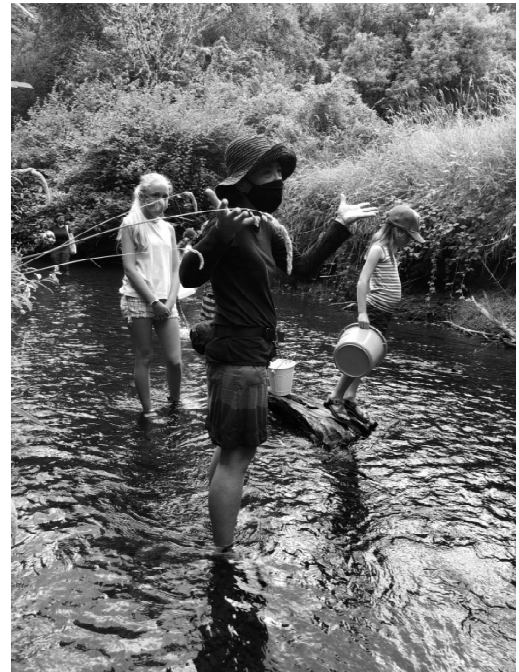
1. Watch clouds every time you see them!
What time of day do you see them? Could this be a clue?
What way are they moving?
Are low clouds going one way and high clouds going another? Look closely!
2. Which is heavier? Cold air? Hot air? To find out look for clues! Open the refrigerator door with bare feet (but not for long!)
Where does the hot smoke from a fire go?

We will need to bring the answers to these questions to Fitton Green.

See You There!

Caroline Choquette

For more info about the MRG Junior Grange activities, contact Judy at jhe@peak.org or 541-230-8325.



Photos by Karin Bolender Hart:

It was a highlight of our summer, for sure. I learned a lot—thank you Caroline for giving us so much to observe and think about. I asked Rolly to list some of her favorite things from the adventure in Greasy Creek, and here is what she had to say: “swimming at the end,” “stepping on the lava”; learning about “standing waves” and “bathtub rings” showing how high the water got; and learning how the floods made the beaches. She was also very excited about finding a piece of bamboo in the creek.



Riddle answer:

There is one. It starts near the edge and ends near the center.

- Jim Gray

Community Service: Mt. Union Historical Cemetery

Volunteerism is woven into our community, and many Grangers contribute their time and talents to a variety of organizations. The challenges of continuing this practice during Covid are many, but I have found a local organization that fits my interests and needs the kind of help that I can do at my computer or outdoors, mostly by myself: Mt. Union Historical Cemetery. Located on the east side of Neabeck Hill, the cemetery is governed by an all-volunteer organization, dedicated to maintaining and improving the grounds of this pioneer cemetery.

My connection to the cemetery began approximately half a century ago, when I would walk from my childhood home across what is now Grange member Elizabeth Bolte's upper pasture to spend time on the cemetery grounds – or over them. The large maple tree in the northeast section was small enough then that I could climb it, and it was there that I watched the nocturnal animals venture out at dusk. As the birds and squirrels found their nests, owls, bats, foxes and raccoons soared, fluttered, tiptoed and sauntered over and through the cemetery. The sights, sounds and fragrances of those evenings are still fresh in my mind.

It was not until I recently became involved in the cemetery that I learned that the family that built my childhood home was one of the families that founded the cemetery. Abiathar Newton and his son, Gamaliel (aren't those wonderful Biblical names?!) held the property to the north and west of the cemetery. Gamaliel, and his wife, Susan, built and occupied a foursquare farmhouse in 1887; it was the second home on the family's land claim, and my family's home for 60 years. Abiathar, Gamaliel, Susan and many of their family members are buried at Mt. Union – so many, in fact, that it was known in the late 1800's as the "Newton Cemetery." You can find their headstones under the maple I used to climb.

My recent involvement with Mt. Union began with (of course!) a meeting. Before the annual meeting was over in November 2019, I had agreed to serve a year as Sexton of the cemetery, with the principal duty of selling grave sites. I do that, yes. However, this spring, the two men who had been mowing the cemetery were not able to continue. Well now, mowing is something I can easily do, until we find someone else! Since March, I have bounced on an old riding mower over that uneven ground many, many times! Finding "someone else" has proved elusive. There are several other active volunteers, and together we are whittling away at long-term projects, making some modest improvements, and maintaining the grounds as best we can. In pre-Covid years, 4-H and Scouting groups helped in significant ways, but have been unable to do so this year.

The cemetery is surprisingly busy at times. Walkers with and without dogs, bicycling groups, picnic-ers, mourners, history buffs and the simply curious all spend time at Mt. Union. I have had wonderful conversations with such interesting people, and have been delighted to share the history of Mt. Union with many of them: In 1861, Reuben Shipley donated 2 acres of his 80-acre farm to the community on the

condition that both Blacks and Whites would be buried there. Shipley came to the area in 1853 as an enslaved man, given his freedom when he arrived (slavery was not legal in Oregon when he arrived) and worked for Eldridge Hartless until he acquired enough money to purchase his own land. He married and had children, and in all of the information I can find, the family participated fully in the social life of the little community of Plymouth, which lay along what is now Plymouth Drive. You can clearly see several of the old homes still standing along Plymouth Drive; the Plymouth schoolhouse was converted to a home, and although it is hidden from the road, it is still occupied today. (My childhood friends lived in the schoolhouse, and I spent many happy hours there, but that's another story....)

Volunteering for Mt. Union Cemetery has fostered new relationships, and connected me to my past and to the history of the area in delightful ways. Talking with families who have recently lost a loved one and are looking to purchase a grave site is a unique privilege. Helping descendants find the monuments of their grandparents, great-grandparents and other relatives is like a treasure hunt, and the moment of discovery often brings tears to their eyes. In these challenging times, volunteering is still beneficial and rewarding.

- Janet Cornelius

On September 14th, 9-3:30, there will be a free demonstration of historic grave stone maintenance at Mt. Union Historic Cemetery, located on the east side of Neabeck Hill. The workshop will include a "walk and talk" portion to identify problem stones, demonstrations in raising and leveling stones, cleaning stones, and joining fractured stones. All are welcome, and the event is free. For more information, email mountunion@peak.org or call Janet Cornelius at 541-231-4899.

ATTN: VETERANS

**Did you know there is a VA
primary care provider in Corvallis?**

**Located at Community Outreach Inc.
865 NW Reiman Ave.**

**For appointments, call Lisa Quick:
541-758-3000 ext 110**



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APPLE CRISP submitted by Denise Guinn

With the abundance of apples this time of year one way to enjoy them is apple crisp.
I have adapted this recipe using apple pie filling and apple crisp topping. I also added cloves to give it that extra flavor.

Filling:

6 cups of apples thinly sliced and peeled, any tart variety like gravenstein
1 TBLS lemon juice
¾ cup sugar
2 TBLS all purpose flour or 1 TBLS cornstarch if gluten free
1/2 tsp ground cinnamon
1/8 tsp ground nutmeg
1/8 tsp ground cloves

Sprinkle apples with lemon juice if desired.

In a large mixing bowl stir together dry ingredients then add apples and gently toss until coated.

Place ingredients in a 2-quart round or square baking dish.

Topping:

1/2 cup regular rolled oats
1/2 cup packed brown sugar
1/4 cup all-purpose flour or gluten free flour like almond flour or coconut flour
1/4 tsp ground nutmeg, or cinnamon
1/4 cup butter
1/4 cup chopped nuts or coconut

In a medium bowl combine the oats and dry ingredients.

Cut in the butter till mixture resembles coarse crumbs. Stir in the nuts or coconut. Sprinkle over filling

Bake in a 375 degree oven for 30 to 35 minutes or until fruit is tender and topping is golden.

Serve warm with ice cream and enjoy!



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CANTALOUPE JAM submitted by Sonny Hays-Eberts

2 ½ c chopped, peeled cantaloupe
1 ½ c granulated sugar
1 tsp vanilla extract (or 1 bean, split and scrapped)
zest of 1 lemon
1 tbsp bottled lemon juice
1 packet liquid pectin (or 3.5 tbsp powdered pectin)

Prepare hot water bath and sterilize three half pint jars and lids. If you are using powdered pectin, combine with sugar and mix. Combine cantaloupe, sugar and vanilla pod and seeds (if using bean) and bring to boil. Mash cantaloupe with potato masher and let boil ten minutes. Remove from heat and add vanilla extract (if you did not use a bean), liquid pectin (if you did not use powdered), zest and lemon juice. Fill jars with ½" headroom and process ten minutes.

This really does taste like a creamsicle. I used ripe Hermiston cantaloupes, now local ones are available. I increased the amount of powdered pectin from 2 tbsp to 3.5. I have not yet made this with liquid pectin, so you may need to adjust there.

OLD BLUE Raw Honey

Old Blue Raw Honey is a small beekeeping enterprise owned and operated by Henry and Camille Storch in Philomath, OR. Henry's ecologically diverse apiaries provide his bees the ideal environment for producing varietal honey. By raising his own survivor queens, Henry is working to preserve and propagate the hardy honeybee populations adapted to the flora and climate of Western Oregon. His practice of incorporating local feral genetics into managed colonies for migratory pollination is critical to the long-term resilience of regional food systems.

Old Blue Raw Honey is never heated over natural hive temperatures and is only filtered minimally, so it may include pollen, small wax particles, and the occasional bee bit. All natural honey will solidify eventually. To liquify, place the jar in a bowl of warm (not boiling) water.

website: oldbluenaturalresources.com

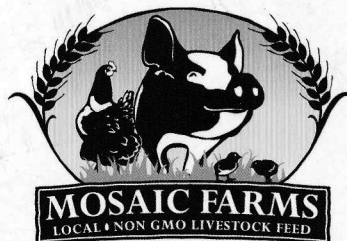
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Marys River Grange Water

Once upon a time a Benton County Health Department staff person phoned a Marys River Grange Officer and informed them that they needed to bring a sample of the Grange's water in for testing. The officer asked why the Health Department doesn't just get the Grange water sample out of the tap at the Health Department, since the Grange has Corvallis city water, rather than a well.

It is surprising. The Grange has a water meter at the roadside of Highway 34, where the main supply line from Corvallis's Rock Creek Watershed passes by on its way to the city. Our water line has an easement through five neighboring properties and has a length of over 900 feet. The line was originally copper along its length, but has been replaced with PVC in sections, where it has been repaired, after being plowed up in neighboring farm activities.

The kitchen of the Grange had a hand pump for water from a shallow well originally, and we do not know when the Corvallis water was connected to the Hall, although this information is undoubtedly within the many years of early Grange meeting minutes we have from the late 20's to the late 80's.

- Jay Sexton



*A fence separates us.
We do not know our neighbors.
Every morning I pick up apples
that have fallen from their tree,
like manna from Heaven,
Red, luscious apples.
Isn't it amazing the gifts we receive
without asking?
Isn't it possible we give gifts
without our knowing?*

Depends on the fences.

- Marion Whitney



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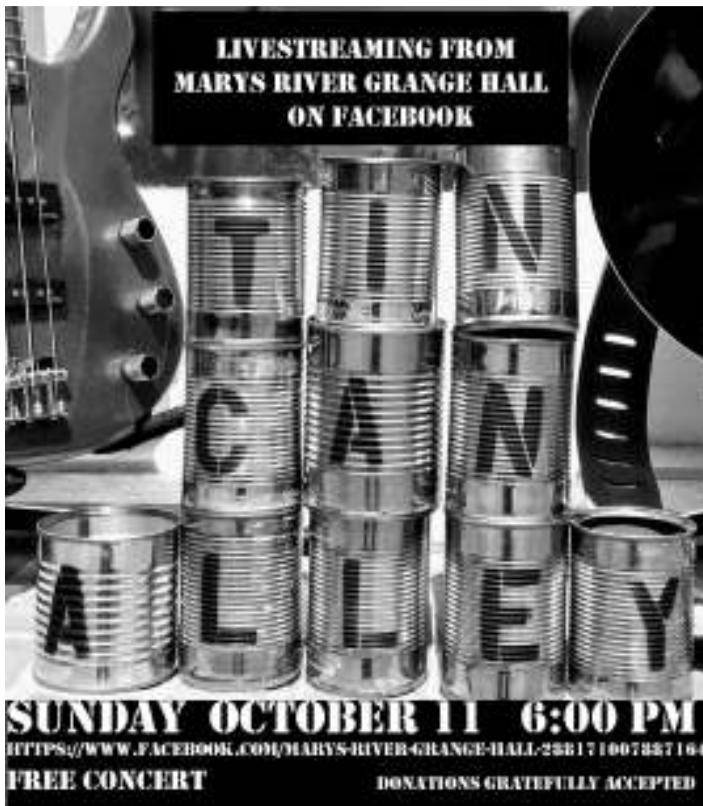
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Marys River Grange will present its inaugural Facebook livestream – a jazz performance by Tin Can Alley! Watch it on the Marys River Grange Hall Facebook page. Donations for the band and Grange Hall are gratefully accepted at <http://paypal.me/mrg685>.



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