

Marys River Messenger

The Marys River Grange Newsletter



Vol. 1, Issue 5

May/June 2019

What is a Grange?

A Grange is a community organization that responds to local needs.

We have a 150 year tradition of promoting local food and
nonpartisan, nonsectarian, face to face connections.

Local Granges help their communities in many different ways.

(Oregon State Grange brainstormed this statement a few years ago to answer this common question).



Grange members on litter patrol, March 23rd.



At right: Work party on April 28th at Hank Keogh's seed farm removed debris and repaired fences after the farm was flooded two weeks earlier.



“Good Food, Bad Food: Agriculture, Ethics, and Personal Choice”

FREE DISCUSSION AT THE GRANGE HALL
ABOUT THE IMPACTS OF OUR FOOD CHOICES

Oregon boasts a multibillion-dollar agricultural economy that includes both industrial agriculture and small-scale efforts such as community supported agriculture memberships, farmers’ markets, and community gardens. These smaller, community-based efforts are on the rise as means to nurture community and create local and autonomous food systems. Are these choices as consequential as consumers would like them to be? Does “voting with your dollars” significantly shape our agricultural systems?

These questions will be woven together with the many insights and diverse experiences that local participants will bring to “Good Food, Bad Food: Agriculture, Ethics, and Personal Choice,” a free conversation facilitated by Kristy Athens, which will take place at Marys River Grange Hall on **Thursday, May 23 at 6:30 p.m.** This conversation attends to agricultural issues and passions near and dear to the hearts of Grangers, but of course these questions are relevant to anyone who eats. Coming to us all the way from Wallowa County, Kristy Athens is the author of *Get Your Pitchfork On!: The Real Dirt on Country Living* (Process Media, 2012). She has an MS in food systems and society from Marylhurst University. Her food systems work includes presenting at conferences at Chatham and Yale universities, a TEDx Talk, and a chapter in the anthology *Food Justice in US and Global Contexts*.



This program, which is part of Oregon Humanities’ statewide Conversation Project, is the second in a series of Conversation Projects hosted by Marys River Grange this spring season. The first event in April—a discussion led by Jen Mitas about how relationships among neighbors affect the places we live—was remarkably well-attended and shed light on numerous important issues and insights.

We will have another chance to explore questions about how to build more inclusive communities in the final conversation of the series, **“Beyond Invitation: How Do We Create Inclusive Communities?”** led by **Rachel Bernstein** at Marys River Grange Hall on **June 13, 2019 at 6:30 p.m.**

More and more organizations and communities are working toward being “inclusive.” But what does that entail? Having a statement at the end of a job announcement to encourage communities of color, queer people, and women to apply can be a start, but how do policies, environment, and culture support this invitation? How do they fail to support it? How do we know if a space is inclusive and accessible for all?



Rachel Bernstein is the partnership and training manager at Oregon Humanities. For the past decade, as a political and nonprofit professional, her work has focused on building the civic capacity and engagement of coalitions, organizations, groups, and individuals. As a Conversation Project leader, she’s looking forward to discovering what Oregonians are already doing to create inclusive communities and what questions they are still struggling with.

Through the Conversation Project, Oregon Humanities offers programs that engage community members in thoughtful, challenging conversations about ideas critical to our daily lives and our state’s future. These programs are free and open to the public. Donations to the Grange are gratefully accepted. For more information about this free community discussion, contact Karin Bolender Hart or Jay Sexton at marysrivergrange@gmail.com.

More information about Oregon Humanities’ programs and publications, which include the Conversation Project, Think & Drink, Humanity in Perspective, Bridging Oregon, Public Program Grants, and *Oregon Humanities* magazine, can be found at oregonhumanities.org. Oregon Humanities is an independent, nonprofit affiliate of the National Endowment for the Humanities and a partner of the Oregon Cultural Trust.

Harvest of Happenings

A calendar of upcoming Grange, community, gardening, livestock, land-based or farming events in the local area. Send info to marysrivergrange@gmail.com

Weds. May 1 – Marys River Grange Business Meeting, 6:30-9:00 PM, 24707 Grange Hall Rd. Potluck at 6:30. Meeting and activities for juniors begin at 7 PM.

**HONKEY TONK
DANCE**
& Grange Fundraiser

May 4th

6^{PM}: Bake Sale & Other Items

6³⁰^{PM}: Beginning Country
2-Step Lesson

7¹⁵-9³⁰^{PM}: Dance with live
Country music

Proceeds to fund Grange Hall Improvements
Dance at the Marys River Grange
at 24707 Grange Hall Rd., Philomath

A Public Event • Everyone is Invited
Free Admission • Donations Accepted

Tuesdays - Yoga at the Grange, 7:00-8:00 PM, Marys River Grange Hall, 24707 Grange Hall Rd., Philomath. Free for Grange members, sliding scale for non-members (\$5-\$20 per class). *Note: Class will not be held on June 11 & 18; will resume June 25.* Contact Laura Coen, 331-201-5458 or lauraploeg@yahoo.com for details.

Tues. May 14 – Willamette Grange Business Meeting, 6:30-8:00PM. 30012 Hwy 99W, Corvallis (7 miles south of town). Potluck at 6:30, Meeting begins at 7 PM.

Sun. May 19 – Potluck and Organic Farm Tour at Sunbow Produce, 6 PM. 6910 SW Plymouth Dr., Corvallis. Vegetarian potluck to follow farm tour. Growing Organic chapter of the Ten Rivers Food Web.

Thurs. May 23 – Oregon Humanities Conversations: Good Food, Bad Food: Agriculture, Ethics, and Personal Choice, 6:30 PM. Marys River Grange Hall, 24707 Grange Hall Rd., Philomath. Free. (Donations gratefully accepted).

Fri. May 24 – Community Game Night, 6:30-? PM. Marys River Grange Hall, 24707 Grange Hall Rd., Philomath. Board and card games played and free popcorn provided. Everyone welcome, may bring games and snacks to share.

Weds. June 5 – Marys River Grange Business Meeting, 6:30-9:00 PM, 24707 Grange Hall Rd. Potluck at 6:30. Meeting and activities for juniors begin at 7 PM.

Tues. June 11 - Willamette Grange Business Meeting, 6:30-8:00PM. 30012 Hwy 99W, Corvallis (7 miles south of town). Potluck at 6:30, Meeting begins at 7:00 PM.

Thurs. June 13 – Oregon Humanities Conversations: Beyond Invitation: How Do We Create Inclusive Communities? 6:30 PM Marys River Grange Hall, 24707 Grange Hall Rd., Philomath. Free. (Donations gratefully accepted).

June 22-27 - Oregon State Grange Convention, Molalla High School, Molalla.

Fri. June 28 – Community Game Night, 6:30-? PM. Marys River Grange Hall, 24707 Grange Hall Rd., Philomath. Board and card games played and free popcorn provided. Everyone welcome, may bring games and snacks to share.

Sun. June 30 – Gabrielle Louise Concert, 7:00 PM, Marys River Grange Hall, 24707 Grange Hall Rd., Philomath. Admission \$15. [See back page.]



Yoga for Kids at the Grange

**In June and July 2019,
Mary's River Grange will offer yoga classes
for kids ages 6-12**

Six week session: Thursday June 13, 20 & 27
Wednesday July 10, 17, 24
all classes will be 4:00-5:00pm

\$45 for the entire session. Scholarships are available.
Class size is limited to 15 students.
Please pre-register by June 1, 2019.

**To register contact Laura Coen
331-201-5458 or lauraploeg@yahoo.com**

**Like Marys River Grange on Facebook!
Check out our web site: marysrivergrange.org**

Historically Grange

Excerpts of Minutes from June 7, 1929

Mary's River Grange #685 met at 8:00 P.M. at usual meeting place. Grange opened in due form.

Minutes of May 17 read and approved.

Moved to invite firemen of Corvallis to picnic.

New Business – Rising note of thanks to those who circulated referendum petitions on County Salary Bill.

Grange Picnic – It was noted to hold the picnic at the Edwards Camp Ground on Rock Creek. [June 22]

Secretary was instructed to write to Granges of Linn and Benton Counties asking them to attend picnic and to furnish one number each on the program.

...Discussion of proposed school consolidation.

Bill of \$1.00, favor Mrs. E. A Parker for janitor services for May was approved and ordered paid.

Mrs. J. T. Gray, Home Ec. Com., requested that all visitors at picnic bring cups.

Members present: 33.

Visiting Com. Of Pomona Grange present:

2 visitors from Fairmount Grange and 2 from Morningstar.

Grange closed in due form.

*- Robt. Gellatly
Sec. Pro Tem*

Recipe Corner

Laura Coen brought delicious squash rolls to the Grange potluck in February. As requested, here is the recipe as adapted (and the book is highly recommended):

Squash Rolls, from *New Recipes from Moosewood Restaurant*

Yields about 15 rolls

Ingredients:

1 package dry yeast

1/4 cup warm water

2/3 cup milk

1 cup cooked and pureed winter squash

1/3 cup brown sugar

1/2 teaspoon salt

1/3 cup melted butter

2 cups whole wheat flour

2-3 cups unbleached white flour

Generously butter a large baking sheet.

Proof the yeast in the warm water.

Combine milk, squash, sugar, salt and melted butter. Add the yeast and whole wheat flour. Beat well. Gradually stir in the the unbleached white flour until the dough is stiff enough to knead. Turn onto a lightly floured surface and knead well, adding flour as necessary to prevent sticking. This is a soft, elastic dough and very pleasant to work with.**

Place the dough in a large buttered bowl, turn the dough to coat it with butter. Cover and let rise until doubled, about 1 hour. Punch down. Shape into tangerine-sized rolls and place them on buttered baking sheet. Cover with a towel and let rise until doubled, about 30-45 minutes.

Bake in a preheated oven at 400 degrees for 20 minutes.

**The first part of the recipe can be done using a bread machine on the *dough* setting.

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.

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BINGO at the Benton County Granges

Through the leadership of the Benton Pomona Grange #36 and Lyle Utt in particular, the Granges of Benton County will soon be able to host BINGO games for the benefit of the individual Halls, themselves, for whatever purpose they desire. (Pomona Grange is the county level Grange organization, through which the 5 Benton County Granges interact.)

Lyle Utt, Benton Pomona Master, has tracked down the details of the State Regulation of BINGO and Hope Grange of Alsea has generously donated the BINGO equipment from their Hall, which was not being used. Members of Fairmount Grange have worked on rehabilitating and modernizing the equipment and have hosted their first BINGO event on April 6th, along with a spaghetti feed, at their Hall in North Albany. This first "test run" went well, with the common 50/50 split of prizes to fund raising, raising \$130. Future events will benefit from the lessons learned.

The plan is for the Pomona Grange to maintain the equipment and supplies and train Grange Members from the various Subordinate Granges in the details and rules of running a BINGO event. After helping out at a BINGO event at Fairmount Grange the other Granges can host a BINGO event at their Hall with their Hall keeping 75% of the funds raised and the Pomona receiving 25% for "Rent" of the equipment and supplies. State law requires inexpensive licensing, following basic rules, and simple record keeping.

It seems like a win / win – Thanks to Pomona Grange, Lyle Utt, Hope Grange, and the members of Fairmount Grange!

– Jay Sexton

Junior Grangers Activity: Cork People



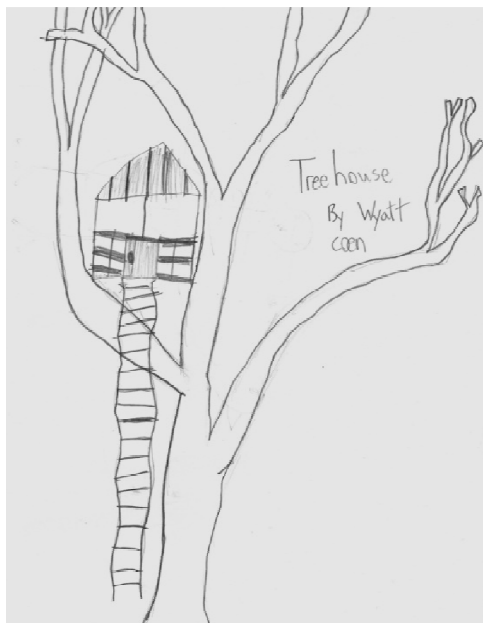
Reusing found materials.



Wyatt Coen demonstrates for fellow Junior Grangers.



New creations!



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Marys River Grange Goals

What is it that holds us together? We have this building and the history and structure that Grange provides, but what is it that helps us see a common path?

Each Grange answers this question in its own way. Some Granges are Square Dance Granges, Quilter Granges, Pinochle Granges, Theater Granges, and many are Potluck Granges. One thing that is true of all Granges is that their members like to meet and share time together at their Hall.

In order to survive a Grange needs to be able to do several things. It needs to satisfy the minimum requirements of the State Grange: collection of dues, keeping of records, following the rules of the Grange (such as no alcohol at Grange meetings), payment of quarterly dues to the State Grange, and turning in a few forms over the course of the year. Not too burdensome for the use and control of the Hall as their membership sees fit.

Additionally, like any organization, a Grange must pay its bills, raise money in some way, keep records, (often, but not always) rent the building, and fix, maintain and improve the building and its equipment.

Granges also need to provide community service to its neighbors. This is documented in order to maintain its tax exempt status as a "fraternal beneficiary society". Marys River Grange does this service through hosting the monthly medical clinic for under-insured Farm workers and their families. We also make charitable donations to various organizations, and sponsor use of the Hall for various groups with goals complementary to our own. Last month our Plant Sale and Seed Swap was entirely a benefit for the Philomath Community Services Food Bank and Community Garden.

It is good for the Grange community to occasionally converse about the interests we share, and to put these goals down on paper as a vision of our common purpose. In 2014 we felt that the statement below was accurate. Now, in 2019, it is reasonable to review our goals and see if there are better phrases to describe our vision:

Marys River Grange #685 is a local grange hall with a membership that is interested in healthy, local, sustainable, resilient food systems.

Our members are active in diverse local agriculture - from home gardens to organic veggies to artisanal pasture raised pork. We support progress in these efforts by sponsoring or co-sponsoring sustainable food focused meetings by other groups in our hall in Philomath.

We are interested in partnering with other groups active in these issues. We also advocate for small farm friendly policies within the Grange and in the state and local legislature. We welcome new members and strive to make our Grange a vibrant center in the movement for healthy foods and strong rural communities.

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New @ the Hall

After the Plant Sale on April 27th, we are using some of the left over seedlings and seeds to clothe the Hugel Bed, at the front of the Hall, with botanical bounty.

The Hugel Bed is a raised bed, permaculture gardening technique that fills a shallow pit with a graded series of woody debris, from large logs in the base to fine twigs at the top and then covers the whole mass with layers of over-turned sod and soil. The purpose of this system is to use the decaying wood to provide both a moisture reserve for the plant roots and a slow and long lasting release of nutrients from the wood. We built ours in 2015 with the help of Granger MarkliAnn Johnston, and when it was new it was 4 feet high. Since then it has settled and decomposed to about 2 feet high. Watch for the new flowers and veggies this season.

Work has progressed on the connecting room between the Great Hall and the North Room. Finally the sheetrock is being mudded and painting and trim cannot be far in the future. After a coat of bright paint and the installation of doors, we will use this area for closed storage of the chairs and tables.

Work will soon commence on the rebuilding of the kitchen door porch and back stairs. This slightly larger porch and more standard spaced stairs will be a real improvement to this part of the Hall. - Jay Sexton



Phoebe Coen, Wyatt Coen, and Makiah Woo potted starts to help prepare for the Plant Sale that was held on April 27th.



- Phoebe Coen, artist

Marys River Messenger Editor & Publisher:

Judy Hays-Eberts, with Sonny Hays-Eberts

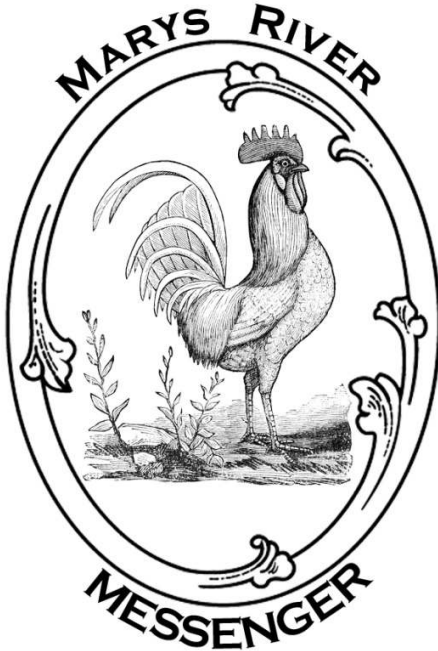
Proofreader: Janet Cornelius

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Email submissions to marysrivergrange@gmail.com or mail to Marys River Grange, PO Box 1301, Philomath, OR 97370.

No fee for advertisements from Marys River Grange members.

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Gabrielle Louise will be playing at the Marys River Grange Hall in Philomath on Sunday, June 30, at 7PM. Admission is \$15 and there are no advance ticket sales.

Gabrielle Louise's music is anchored deeply in folk and Americana, but undeniably drawn to rich harmonies and melodic adventurism. Her sound has the earthy feel of early Joni Mitchell while also veering into the spirited and versatile delivery of fellow genre-hopping artist Eva Cassidy. Unafraid to take a musical escapade in the name of inspiration, Gabrielle is at one moment folkie and ethereal, the next a smoky jazz chanteuse.

Known for her authenticity and candor on stage, Gabrielle's performances are notably present and sincere, a professional presentation of her private creative world. Her story-telling and banter envelopes and enchants, gently enticing her listener to release their grip on the status quo. Perhaps because of this quality, Louise has been entrusted to share the stage with greats such as Richie Havens, Tom Paxton, Joan Osborne, Eliza Gilkyson, and Guy Clark.

In the original songwriting realm, Louise has released a handful of records, the most recent of which were *Mirror the Branches* (2010), *The Bird in My Chest* (2014), and *If the Static Clears* (2016).

