

Marys River Messenger

The Marys River Grange Newsletter



Vol. 2, Issue 3

January/February 2020

Soil Amendment Sale Celebrates 30 Years

By Mark Luterra

(Mark Luterra is the current coordinator for the Soil Amendment Sale and serves on the board of Ten Rivers Food Web.)

Back in 1990 (we think – no one wrote it down), George and Dee McAdams had an idea. As members of the Organic Gardening Club, they wanted to add seed meals, rock powders, and other soil amendments to their gardens but couldn't find them around Corvallis. The nearest bulk source was Concentrates, a Milwaukie-based organic feed and fertilizer supply house that mostly dealt in palletized, wholesale orders. What if, they thought, they could simply buy a pallet or two from Concentrates and distribute it locally?

The First Alternative Co-op agreed to host the sale at their south store, and once the bags arrived volunteers from the club set up shop for four weekends in March, scooping kelp meal, fish meal, and dolomite into gardeners' buckets and yogurt containers. For over two decades the sale was a March tradition, and Carol Cina – still an active member of the group (now Growing Organic, a chapter of Ten Rivers Food Web) – coordinated all of the orders and deliveries for eighteen years. As volumes increased, iconic OSU instructor James Cassidy recruited students from his Organic Growers Club and Soil Science classes to do the heavy lifting. Proceeds from the sale were used to fund gardening projects at local schools and interns in the OSU Organic Growers program.

Over time the sale outgrew the paper order forms, and in 2014 Linda Sebring transitioned the pre-order process online. Changing regulations put an end to sales by the scoop, and as more small farmers signed on the volume continued to grow, reaching 30 tons delivered in two semi-trucks in 2017. For several years the sale was held at a warehouse at A2R Farm south of Corvallis. Mark Luterra took over the coordinator role in 2019 and, with A2R no longer an option, moved the sale back to

the south co-op, borrowing market tents from Gathering Together Farm to (mostly) keep everything dry. **For 2020 the sale will be moving to the Solar Barn at the Benton County Fairgrounds**, the same location as the Benton SWCD Native Plant Sale and the annual Benton County Master Gardener Association Plant Sale.

This year the sale is adding cover crop seeds from three local farms as well as a variety of new products from Concentrates. In addition to organic soil amendments and cover crops, the sale offers soil mixes and ingredients, soil microbial products, organic pest controls, and a small selection of poultry/livestock supplies. Nearly all products are OMRI-approved for use in organic systems. All sale proceeds benefit Ten Rivers Food Web.

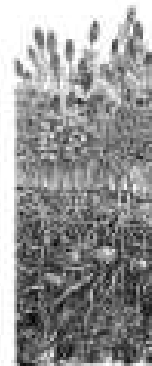
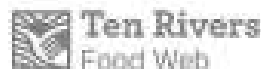
The pre-order period runs from Jan. 1 through Feb. 9, 2020, and on March 7, from 9 am to 1 pm, James Cassidy and his team of student volunteers will load everyone up at the fairgrounds. **Visit tenriversmarketplace.com to place your order.** No order is too large provided you have a vehicle that can haul it, and the largest orders will be assigned a Friday afternoon pickup appointment, when there will be a forklift on site.

Soil Amendment Sale

tenriversmarketplace.com

Order by Feb. 12

Pickup Mar. 7 @ BC Fairgrounds



Marys River Grange regularly meets on the first Wednesday of each month. 6:30-9:00 PM, 24707 Grange Hall Road, Philomath. Potluck at 6:30. Everyone welcome. Business meeting and Juniors activities begin at 7 PM.

MRG members: Need a ride to meeting?

Call 541-829-2907 or email marysrivergrange@gmail.com

Fourth Friday Fun at the Grange now features soup and a potluck! Board and card games played and free popcorn provided. Everyone welcome. Bring favorite games and a snack or potluck item, if you like. Or work on a craft or jigsaw puzzle, sit and chat, sip tea or cocoa by the wood stove... Family friendly! 6:30-? PM. Marys River Grange Hall, 24707 Grange Hall Rd, Philomath.

Willamette Grange meets on the second Wednesday of each month. 6:30-8:30 PM. Potluck at 6:30. Everyone welcome. Historic building at corner of 99W and Greenberry Road, south of Corvallis. Coming soon: BINGO!

Yoga at the Grange Winter 2020



Mary's River Grange is offering yoga classes

Tuesdays 7pm-8pm,

January 21 - March 17, 2020

Classes are free for Grange members,

Sliding scale fee for non-members (\$5-20 per class).

This will be an all-levels vinyasa flow class.

All abilities welcome!

Questions? Please contact Laura Coen, 331-201-5458

Like Marys River Grange on Facebook!

Check out our website: marysrivergrange.org

Fourth Friday Jam Session

Fourth Friday Fun Night, open for games, crafts, puzzles, potluck and socializing at the Grange Hall, also offers the opportunity to get together to play music and sing. Are you interested in bringing acoustic instruments or voices to the Hall once a month? I am far from an accomplished musician, but am willing to help host such a gathering. Contact Sonny at hayseberts@peak.org if this idea appeals to you and you would like to participate.

- Sonny Hays-Eberts



November Fourth Friday

**Growing Organic Meeting and Panel Discussion
Sunday, January 12th from 4-7 pm**

**First Alternative South Co-op meeting room.
Please bring a dish to share and your own utensils.**

Please join us as we discuss dry gardening and farming methods during climate change. We will talk low and no-till soil treatments as well as hearing results of two seasons of dry farming field trials.

- Amy Garrett- OSU Small Farms Program
Dry Farming Project coordinator
- Nate Johnson: Sunbow Produce
- Harry Short – Mudjoy Farm

Mark your calendar for our upcoming winter meetings!

**February 9th: Hemp/Cannabis Production for Food, Health Products, Construction, Rotational Crop, Etc.
March 8th: Greenhouse/High Tunnel/Row & Bed Covers, Transplanting Techniques**

Organic Seed Growers Conference – Feb. 12-15

“The largest event focused solely on organic seed in North America, bringing together hundreds of farmers, plant breeders, researchers, certifiers, food companies, seed companies, and others from across the U.S. and around the world.” See seedalliance.org for info and registration.

New at the Hall

Our Grange Hall has been warmer this winter, partly due to mild weather and also due to the more efficient wood-burning furnace now in the Hall. Colder weather later this winter will test our ability to keep the hall cozy, as much of the hall is uninsulated, but with the better heaters we feel confident.

In April Marys River Grange will again host our Plant Sale with seedlings and seeds for sale to the public. In order to prepare for this sale, grangers are now planning and ordering seeds and supplies to get the young plants growing so they will be ready for April. The date will be determined soon and published on social media, in the MRG *Messenger*, and in flyers about town.

Our new Fourth Friday Fun Night on the fourth Friday of each month has been popular. Starting at 6:30 PM with a potluck, people gather at the Hall to play musical instruments, work on craft projects, socialize face to face, play board games or cards, and work on puzzles together. The cozy Hall with its wood stoves, and the relaxed open space with tables to spread out projects, can be just the thing for a social evening.

We have had many people comment that the fresh squeezed cider they had at our Harvest Fest in October was so very good, that we are thinking of ways to stay ahead of demand. With apples gathered from Grangers home trees and brought to the Hall, we plan to make cider the day before and get 10-20 gallons made ahead of time. We will still make cider on the day of the Harvest Fest because people like to watch the process, show this to their children, and enjoy the taste of cider that only a few minutes earlier was an apple.

Another Spring project will be a cleaning work party in February or March to wash windows, weed, prepare the Hugel flowerbed out front, and spruce up the Hall. Announcements will go out by email later in 2020. One interesting addition to the Hugel Kulture flowerbed will be a few plants of Sorgham, an uncommon agricultural crop, vaguely similar to corn in its growth form. This very tall grass is grown for animal feed and has been used for the sap that can be crushed from the stems and then boiled down to make molasses (a sweetener). These particular plants will also have the distinction of having been grown from seeds gathered when I visited the historic Kelley Farm near Minneapolis, Minnesota last November for the National Grange Convention.

The Kelley Farm is the home farm of Oliver Hudson Kelley – who founded the Grange in 1867. The Kelley Farm is very interesting in that it has the historic 1850's farm with farmer and farm home period technology with demonstrations by re-enactors. And it also has a very

new facility demonstrating modern agriculture and explaining the role of agriculture in our culture today. I was particularly interested in the modern test kitchen where lessons in food preparation could be demonstrated.

- Jay Sexton
Steward of Marys River Grange



Kelley Farm 1800's kitchen demonstration.

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

> facebook: facebook.com/oldbluerawhoney

> contact: oldbluerawhoney@gmail.com

> instagram: [@oldbluerawhoney](https://instagram.com/oldbluerawhoney)



Carrying Forward: Comments from the Current Master

It is a challenge to take on the office of Master for one of the largest Granges in Oregon. After nearly closing in 2009, Marys River has emerged from the ashes like a phoenix, and grown into a strong foundation of our community – supporting local causes and organizations, and providing events and a gathering place. My primary goal for 2020 is simple: Don't screw it up. We've got a great thing going here.

My second goal is to transform the outlook of Marys River Grange. In the recent past, MRG members focused on restoration of the Grange Hall and growth of membership. We are ready to move on to the next step. We are an established, strong, vibrant Grange. While the Hall will always require maintenance and there are things we still would like to do, such as improve the kitchen and exterior appearance, the vital and expensive tasks of replacing the furnace and roof have been completed. Marys River can now focus on cultivation of our many members' interests and expansion of our community service.

I encourage all of our members to follow their passions and, if they align with Grange principles, work with everyone on them. Over the past few years, Susan Stogsdill has initiated and organized MRG's annual Harvest Fest, Laura Coen has held yoga classes at the Grange, Karin Bolender Hart has introduced the community to Conversations Projects offered by Oregon Humanities, Judy Hays-Eberts has published the *Marys River Messenger*, Judy and Holly Rios and Kim Woo have provided activities for our Junior Grangers, Camille Kaplan has led the cleanup of MRG's part of Highway 34, Jay Sexton, of course, has almost entirely rebuilt our Hall from the ground up, Nate Johnson and Yadira Ruiz of Sunbow Farm have contributed to the annual Amazing Grange Day, Harvest Fest and MRG's community Plant Sale and Seed Swap to benefit Philomath Community Services, and many other Grangers have contributed countless hours on Grange projects or their own community service.

If there is something that calls to you – working with local schools, health issues, crafts, quilting, emergency preparedness, veterans, beekeeping, permaculture, canning/dehydrating/preserving foods, music, drama, conservation, gardening, or another community-related interest, please lead the way! Bring your ideas to the Grange and work with others. There are many talented members who may be willing to assist. We enjoy the use of a building that is meant to be a focal point of the community. As the recent financial demands of refurbishing our Hall diminish, thanks to the work already completed, we may have more financial resources to allocate to other projects.

- Sonny Hays-Eberts



Pie Bingo Debut

On November 16th, Marys River Grange held its first Pie Bingo. Winners of Bingo games could choose a pie from nearly two dozen baked by Grange members and friends. More than seventy-five people attended the two hour event, and after the final BINGO was called, Marys River had raised over \$750. Slices of the remaining pies were offered to attendees in exchange for five used Bingo tickets. Half of the proceeds helped to pay back some of the small loans used for recent duct work for the new basement furnace. The other half allowed the Grange to sponsor five more children, in addition to the two already pledged, for the Philomath Holiday Cheer Christmas gift program. Marys River Grange members are grateful for the community support and fun time had by those who worked and attended the event, and especially grateful to be able to support others in our community who could really use the help.

Recipe Corner

Stewed Rhubarb

Select the strawberry rhubarb in preference to the white; wash it, and unless it is very old, do not peel it. Simply remove the ends and cut the stock into small pieces. Pour boiling water on the rhubarb; drain and put it in a saucepan over the fire, covering it well with sugar and adding only enough water to keep it from burning. Cook until soft but not until the pieces have lost their identity. The quantity of sugar will have to be varied according to the age of the rhubarb.

- *The Institute Cookbook* by Helen Cramp, c1913



Junior Grangers made compostable bird feeders in the fall.

MRG Community Service Notes

First – Congratulations to **Susan Stogsdill, Marys River Grange #685 first Volunteer of the Year!** Susan had a great deal of competition, and it was a challenging decision, as all of the candidates provided exemplary choices. Susan works at almost every Grange event, except when she is unable due to the demands of her book restoration business. She volunteers to paint signs for Marys River and Willamette Granges. She bakes and provides desserts, works at the Grange after a long day, and plans, advertises, organizes musical acts and vendors, and hosts Harvest Fest – AND makes chocolates to sell. On behalf of all the members of Marys River – Thank you, Susan, for all you do. We appreciate your efforts, and more so, appreciate you.

In 2019 Marys River Grange donated over \$1,000 to local causes, through direct donations and fund raising events. In addition, we provided Philomath Community Services Garden with a substantial amount of starts from our benefit Plant Sale. We contributed over 100 pounds of food and pet supplies to the PCS Food Bank. And in combination with Grange projects, such as Highway 34 cleanup, benefit Plant Sale or other fundraisers, or on their own time, Grange members put in nearly 1,000 hours of community service. We were especially happy to be able to sponsor seven children in the PCS Holiday Cheer program this year, using funds raised from Pie Bingo.

May all be blessed this season with health, happiness, and abundance, and may we find it in our heart to share with those around us. A chain is only as strong as its weakest link, and I am so happy for all the efforts of members of Marys River Grange #685 to ensure our community is strengthened.

- Sonny Hays-Eberts

A Grange is a family friendly community organization that responds to local needs. We have a 150 year tradition of promoting local food and nonpartisan, nonsectarian face to face connections.

Why I am in the Grange...

I grew up with my family being Odd Fellows. My Sister and Brother continued out of the Jr lodges into the Adult lodges, but that was not for me. Too structured. As I got older I knew I wanted to participate in something that gave back to the community, but did not know just what.

One year while visiting the Oregon State fair, we went into the Grange building. Looked around, chatted with the folks there, and I thought this might be the ticket. So I contacted the Marys River Grange Master at the time, and came to a meeting. Well things were really small with the Grange at the time, but I thought I could help grow the Grange and at the same time do some good in the community.

Well it has been over 10 years I think, not sure on that, but the last 5 years have been well worth it. I love the community feel and the folks I have met and become friends with at MRG. The growth of our Grange has been a wonderful thing to see happen.

I am a busy person running my own business, but I try and make that time to give. I always feel great after one of our meetings or events, knowing that the MRG family is there and also making our community and Grange a Great place to be.

- Susan Stogsdill

CYRANO'S

BOOKBINDING

FINE ART & PAPER SUPPLIES / BOOKBINDING / REPAIRS / RESTORATIONS

541-286-4661

Susan Stogsdill



stpeyrano@gmail.com

www.stpeyranos.com

361 Sw 2nd & Adams streets, Corvallis, Or 97333



Carmen (with antlers) attended the OSG holiday party.

Historically Grange

Excerpts of Minutes from January 19, 1929

Mary's River Grange #685, P of H, met in regular session at the Woman's Club Rooms in Philomath at 10:30 A.M.

The Grange was opened in due form with Worthy Master Pratt in the chair – Three Officers Absent.

Reading of Minutes. Minutes of Jan. 4 and 5 were read and approved.

Reports of Committees on Candidates – none.

Reports for Membership – none.

Proposals for Membership – none.

Reports of Standing Committees – none.

Reports of Special Committees – none.

Bills and Accounts – none.

Communications.

Letter read from State Lecturer Minnie E. Bond, calling attention to the Lecturer's School to be conducted by Oregon Agricultural College at Corvallis on Feb. 11-12 and 13. Letter from Paul V. Maris, Extension Svc. of O. A. C. on same subject.

New Business: The following members were nominated for Executive Committee: Robert Gellatly, Chairman; L. J. Bennett; Terry Brown.

Upon the order of the Grange the secretary cast the ballot of the grange for the men nominated.

Worthy Master Pratt announced the appointment of committees as follows:

Building Comm.

Mr. B. Long

F. H. Seedenberg

L. J. Bennett

Co-operative Buying and Selling

G. W. Bedient

T. Brown

Robert Coolidge

Fire Insurance

M. M. Porter

Pianist

Mrs. Mila Bowers

The Secretary was instructed to order National Bulletins for all officers.

Good of the Order: - It was ordered that the Lecturer be sent to the Lecturer's school at the expense of the grange.

Worthy Master Pratt, reported that stumping powder could be purchased at reduced prices from Phil Barrett at Albany Oregon.

Letter read from Gill Bros. Seed Co. of Portland offering special discounts to Grange members.

Disct – 10% individual orders

20% pooled orders \$50 or more.

Does not apply to fertilizer, grains, grasses or potatoes.

Referred to Comm. on Co-operative Buying and Selling.

Conferring of Degrees. – In accordance with ritual the third and fourth degrees were conferred on W. A. Nicolas and Mrs. Myrtle Minsball.

Lecturers hour. – After dinner had been served by sisters the 'Debenture Plan' for farm relief was debated by Barnard Jay and Mr. Gillander, favoring the plan, and Mr. Ewalt and Mr. Smith, opposing the plan, of Oregon State Agricultural College. Various members took part in the general discussion. Bro. F. S. Minsball, chairman of the hour put the question and a majority of those voting favored the plan.

On motion of A. W. Frederick a rising and rousing vote of thanks was extended to the gentlemen from the college for their discussion.

Secretary instructed to write our representatives in the state legislature protesting vigorously against the proposed repeal of the two mill elementary school tax.

...Minutes of the day read, corrected and approved.

Closing – Lodge closed in due form.

Mark Phinney – Sec.

Regular Meeting of Feb. 1 1929 not held a/c of inclement weather and impassable roads. M. P.

Marys River Grange Officers for 2020

Master	Sonny Hays-Eberts
Overseer	Caroline Choquette
Lecturer	Karin Bolender/Janet Cornelius
Steward	Jay Sexton
Assistant Steward	Nate Johnson
Lady Assistant Steward	
Secretary	Denise Guinn
Treasurer	Jon Woo
Chaplain	Laura Coen
Gatekeeper	Chris Hansen
Pomona	Marilyn McGettigan
Ceres	Toni Hoyman
Flora	DeAnne Jacobsma
Executive Committee	Toni Hoyman
Executive Committee	Matt Coen
Executive Committee	Matt Neely
Musician	Matt Neely

Rent Marys River Grange for your event!
Reasonable Rate, Cozy Comfortable Hall
Details at marysrivergrange.org

Gathering Together Farm



Certified Organic Produce
Gourmet Restaurant
Farmers' Markets
Wine Dinners
Farm Tours
Catering
CSA

the finest in organic produce

25159 Grange Hall Rd, Philomath, OR 97370
Farmstand 541-929-4270 | Office 541-929-4273
www.gatheringtogetherfarm.com



Florist & Grower

541.929.4444

Fax: 541.929.4447
florist@greengable.com

GreenGable Garden
24689 Grange Hall Rd
Philomath, OR 97370

www.greengable.com
facebook.com/greengablegarden

Mosaic Farms

High Quality and Affordable Non GMO
Hog and Poultry Feed



MOSAIC FARMS
LOCAL & NON-GMO LIVESTOCK FEED

Chris Hansen
Philomath, OR

503-347-6538 Text OK
wholmosaic@gmail.com
www.mosaicfarms.com



Certified Organic

www.sunbowproduce.com



Grange founder Oliver Hudson Kelly's farm in Minnesota.

Kelley was inducted into the National Agricultural Center and Hall of Fame in 2006. The Oliver H. Kelley Homestead is maintained as a living history farm, giving people a taste of what his life was like on the farm in the 1850s.

The other founders were Aaron B. Grosh, Kelley's niece Caroline A. Hall, William M. Ireland, Francis M. McDowell, William Saunders, John R. Thompson, and John Trimble.



MAREK & LANKER LLP
Attorneys and Counselors at Law

Ronald L. Marek

810 SW Madison Avenue
Corvallis, OR 97333-4513

Estate Planning • Elder Law
Trust and Probate Settlement

541.754.1411 phone

541.754.1413 fax

rmarek@peak.org

PHILOMATH HOUSECLEANING

thorough * reliable * trustworthy

Giana (415) 217-9446
cleanhousegb@gmail.com



Marys River Messenger Editor: Judy Hays-Eberts

Assisted by Sonny Hays-Eberts

Proofreader: Janet Cornelius

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

**No fee for business card-sized advertisements from
members of Marys River Grange.**

Finish pruning and applying dormant spray to all fruits as soon as possible. Fruit trees and deciduous trees and shrubs may be planted now west of the Cascades, and in other areas as soon as conditions are favorable.

- Organic Gardening and Farming, Feb. 1962

Marys River Grange #685
PO Box 1301
Philomath, OR 97370
marysrivergrange@gmail.com
541-829-2907



Most Wanted by the Philomath Food Bank:
bar soap, small containers of laundry soap (may be found at the Dollar Store) or pods (can be repacked in smaller amounts), toothpaste!, toothbrushes, shave cream, deodorant, feminine products and other personal care items. *These are things that the food bank has to figure out how to purchase.* Also needed: canned meat and fish, condiments, canned entrees, boxed entrees, ready to eat soups, jams, jellies, syrups. **Everything is appreciated!** However, home canned foods, previously opened packages, or food without original labels cannot be distributed.

Bring donations to Marys River Grange business meetings or drop off directly at the food bank.

Food bank hours: Tues. 5:00-7:45 p.m., Thurs. 9:00-11:45 a.m. 360 S 9th St, Philomath; 541-929-2499.

Checks designated for the Philomath Food Bank may be mailed to PO Box 1334, Philomath, OR 97370.

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**

**Renew your membership today for 2020.
Send \$50 dues to MRG at our P.O. box.**