

Marys River Messenger

The Marys River Grange Newsletter



Vol. 3, Issue 2

November/December 2020

Gifts of the Seasons



Photos by Karin Bolender Hart

harrowing weeks—well, a pretty harrowing year, all told. . . . We are grateful for the peaceful beauty that the Grange hall offered that day and for its singular enduring qualities as a gathering space for our community. Thank you to everyone who cares for this special place and makes it what it is.

- Karin Bolender Hart

For anyone who is interested in checking out The Unnaming of Aliass, here is a brief description from the publisher, with websites where you can find more information. “Published at Punctum Books: adventure story, performance piece nearly 20 years in the making, psychogeography of the US South, and soap manual in Karin Bolender's *The Unnaming of Aliass*. This brilliant exploration of interspecies living and making is available in print and digital open access at punctumbooks.com.”



In mid-September 2020, as the air at last was good to breathe and the first signs of fall were appearing, we held a small gathering of close friends and family at the Marys River Grange hall to celebrate the arrival of a book called The Unnaming of Aliass. The group that gathered outside in the back of the hall was necessarily small, masked and scattered, but those who came from near and far included humans and other special guests who have been part of this project for nearly twenty years. Aliass herself was the most special guest of all, and it was truly lovely and a little bit magical to share that afternoon under the beautiful maple in the fading sun behind the hall with her and with generations of dear friends. For safety reasons we had to keep the gathering small, but I wanted to share with fellow Grangers that it meant a lot to be able to celebrate at the beautiful Grange hall on that lovely clear autumn day after some

The Evolution of the Hall

The Marys River Grange #685 was organized in 1927 when 38 community members came together and met with organizers from the Oregon State Grange. For the next several years the Grangers met in various places around Philomath including the Odd Fellows Hall and the High School. Land was donated by Mr. and Mrs. Thompson for the building of the Hall and the members raised funds and began construction. Logs were sawn at local mills with three flat sides 10 inches apart, and one round side. The building was built with log walls and the roof was covered with locally cut, hand split, cedar shingles. The total cost of non-donated materials was just over \$1,200.

Originally the main entrance faced the south in a gabled extension, and there was a "Ladies Parlor" in a similar gabled extension to the south just east of the entrance. The first indoor toilets were in the southern back stage area, and there was a hand water pump from a shallow well under the kitchen. In the 1950's the "Juvenile" Room was built separately for Junior Grange activities, and Grangers exited the main Hall and walked across to the new building. Later a doorway of the Main Hall was made opposite the Junior Room entrance and a wall-less roof was built to connect the buildings. This was later modified to become the connecting room and everything was enclosed.

The gabled extensions were removed when their foundations decomposed. Today, with careful examination of the south wall, you can see where the old doorways to the original entrance and to the Ladies Parlor were located. At this time the western end of the Hall was extended with a cement slab and the present day entrance, alcove with the main floor woodstove, and the present day bathrooms were added. While this work was being done there were outhouses across Grange Hall Road for the Grangers.

We have the original hand-drawn plans of the Hall and these show that originally, near where our refrigerator is today, there was a diagonally placed fireplace. The framing under the Hall clearly shows the position of this fireplace. It is interesting to see these changes over the years, as Grangers responded to the needs of the Hall and the desires of the membership.

— Jay Sexton, Steward of Marys River Grange



1930's original entrance of Marys River Grange Hall

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 facebook.com/Marys-River-Grange-Hall-288171007887164/**



**To rent Marys River Grange Hall
See Rental at marysrivergrange.org**



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

Congratulations: MRG and Willamette Grange members Jay Sexton was elected Oregon State Grange Vice-President and Sonny Hays-Eberts was elected State Treasurer at the 2020 OSG Convention in September!

This is a recipe we make this time each year, because we have fresh cider & the potato bins are full.

- Laura Coen

Cider Scalloped Potatoes

from the kitchen of Granny Coen

2 tablespoons all-purpose flour
1 cup milk
1 cup apple cider
1/2 cup chicken or vegetable broth
1/2 teaspoon salt
1/4 teaspoon black pepper
1/8 teaspoon nutmeg
1/2 cup shredded smoked Gouda
1/2 cup shredded swiss or cheddar cheese
2 pounds gold or yellow potatoes, peeled and thinly sliced

1. Preheat oven to 425.
2. Lightly grease a shallow 3-quart casserole dish.
3. Place flour in a medium saucepan. Gradually add milk, stirring with a whisk until blended. Stir in cider, broth, salt, pepper, and nutmeg; bring to a boil over medium heat, stirring constantly. Remove from heat.
4. Combine cheeses in a small bowl.
5. Arrange half of the potato slices in casserole dish; sprinkle with half of cheese mix. Arrange remaining potato slices on top.
6. Pour the cider mixture over the potatoes.
7. Bake at 425 for 25 minutes. Remove from oven, press potatoes with a spatula. Sprinkle with remaining cheese, bake an additional 20 minutes or until potatoes are tender. Let stand 10 minutes.

Yield: 8 servings

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“How well do you know Philomath?” challenge.

What is this spot and where is it located?

- Suzan Foley

[The answer is on another page.]

Fear of Changing

By Marion Whitney

Where do I belong? Am I disappearing?
Music plays, I want to dance
I am used to my ways,
My rituals, my songs, my recipes,
my pew. Lessons I was taught
are replaced by new rules.

Fear clutches me as the body slows.
I am impatient with this aging vessel.
I was not always like this, I cry out.
Yet this body holds the same soul,
that started with the same heart beat.
Am I like a block of heavy oily teak?

A sculptor looks within that wood,
for hours he chisels and chips at the wood.
Slowly a madonna emerges.
The sculptor embraces her tenderly
and smooths her with fine sand paper.
until she glows in silk and cashmere.

Patience, Dear One, Patience,
empty yourself of the fear of change,
Love the change, for this is life,
and you are not finished yet.

Perhaps adding my age (93) would make more sense to readers!

Smiles, Marion

Harvest (of Art) Fest 2020

This year we were challenged to do things a bit different for MRG's annual Harvest Fest: create a piece of art or written work; photo, painting, drawing, essay, poem, memory... These works of art were then displayed on the Marys River Grange Hall Facebook page, and viewers had the opportunity to vote on their favorite and bid on pieces for sale. Susan Stogsdill created and sponsored the challenge, assisted by Karin Bolender Hart.

The top favorite will receive a prize of art supplies. MRG will receive 20% of the price of any pieces sold.

The art will still be on view, with previous issues of the *Messenger*, at the MRG website: marysrivergrange.org



Fall Line Up painted saw



Garden colored pencil



Big Leaf Maple painting



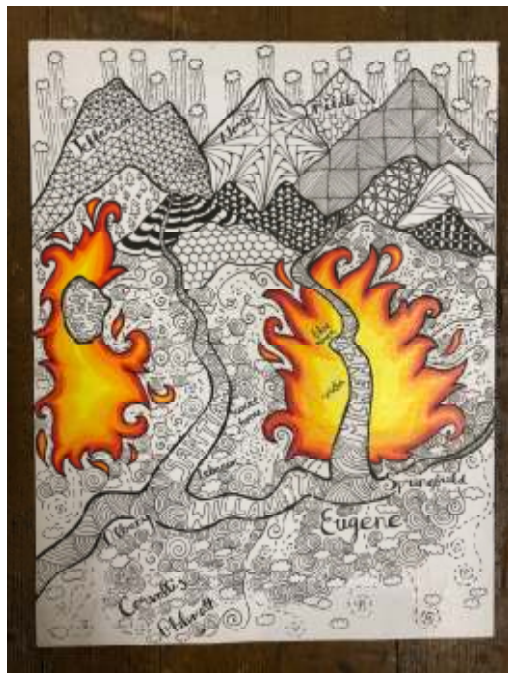
Season of Fall needlepoint



Evening Pumpkin mixed media



Boston Mill photograph



Smoke in the Valley Zentangle ink & color
#1 Favorite



Way After Elliot Porter photograph



Abstract Pumpkin Composition photograph



Leaf Watcher fabric art

Cyrano's
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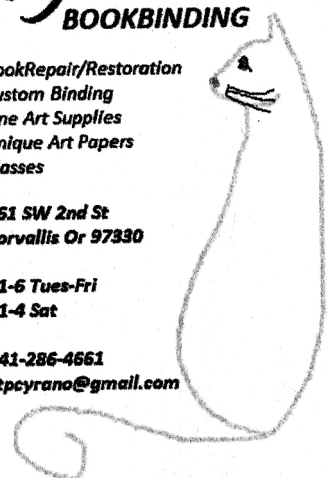
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Susan Stogsdill, Owner





What is Holiday Cheer?

Holiday Cheer is a program of Philomath Community Services. Every December, Holiday Cheer provides, for qualified families, a holiday meal food basket, a hygiene basket, and gifts for children 0-18 years old. In 2019, Holiday Cheer supported 61 families from Philomath and western Benton County, including 147 children.

How can you help?

Holiday Cheer is currently seeking sponsors to provide gifts for children in December 2020. We will match you with a family that meets your budget and provide a list of potential gifts for the children. Sponsors should expect to spend approximately \$75 per child. Specific information will be provided the week before Thanksgiving, and gifts are due to Philomath Community Services by the second week of December.

If you are interested in sponsoring one or more children this season, please contact Laura Coen, Program Manager for Holiday Cheer: holidaycheer@philomathcommunityservices.org
Thank you for helping to share the holiday spirit with families in need!

Applications

If someone you know is unable to provide the holiday experience for their family, we may be able to help.

Qualified families receive gifts for children, a food basket for a holiday dinner, a hygiene basket, decorations and wrapping paper as needed. In order to qualify the family must:

- Meet the income eligibility requirements of 200% of poverty level as defined by USDA
- Reside in Philomath or the area to the west of Philomath within Benton County
- Have children between 0 and 18 years old living at home.

Deadline for Application: Nov 9, 2020

Notification of Eligibility: Nov 16, 2020

Distribution Dates: Dec 17 & 18, 2020

Applications are available online at
www.philomathcommunityservices.org
and at Philomath Food Bank 360 S 9th Street,
Philomath, OR 97370
Hours: Tuesdays 4:30 - 7:30 PM Thursdays 9:00AM -
Noon
or contact
holidaycheer@philomathcommunityservices.org

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)



All Pet Sitting

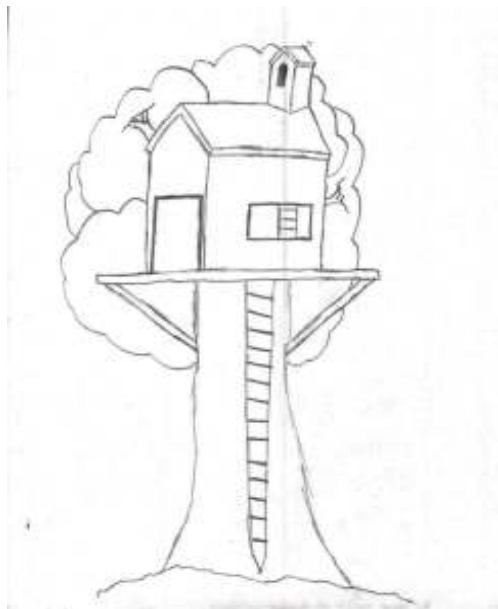
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Philomath Food Bank could use donations of laundry detergent, shampoo, and other hygiene products. Please drop off items directly at 360 S. 9th St. on Tuesday evenings or Thursday mornings, or designate a check for that purpose and send to PO Box 1334, Philomath, OR 97370.
More info? Call 541-929-2499
Thank you!

Answer to "How well do you know Philomath?" challenge:

It's the Sensory Garden at the Arc Thrift Store.



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MRG Nature Detectives at Fitton Green in early September, where they learned about wind currents.



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Did you know there is a VA
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865 NW Reiman Ave.

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



Treehouses by Wyatt Coen

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



Marys River Grange will present its (rescheduled) 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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Contributors welcome! Email submissions to Judy at 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.