

Marys River Messenger

The Marys River Grange Newsletter



Vol. 5, Issue 6

July/August 2023

That Summer Feeling

The Musers
From Northern California
Wednesday July 12
7:00 PM
Beautiful Mysteries Tour
Free Range Folk
\$15
eventcreate.com/e/musers
Doors Open 6:30 PM
Marys River Grange Hall
24707 Grange Hall Rd
BNI ascap
marysrivergrange.org themusersband.com

"The Musers are Sonoma County's "free-range" folk quartet: Anita Bear Sandwina on banjo, fiddle, mandolin, guitar, and harmonica; Megan McLaughlin on guitar and mandolin; Tom Kuhn on bass; and Leslie Jackson on cajón and mandolin. Their sister-like harmonies and award-winning songs hit all the roots genres including, bluegrass, swing, blues, Appalachian, and Irish. With thoughtful songwriting and dynamic arrangements, this band of merrymakers delivers high-energy performances of their original work along with disco and funk covers."

See their videos at themusersband.com/gallery.

Marys River Grange Announces
BINGO
Game Night
Friday July 14
6:00 PM - 8:00 PM*
24707 Grange Hall Rd, Philomath
You're Invited!
A family friendly, fun fundraising event for Marys River Grange
10 games: 5 regular, 5 special pattern
Plus: 1 blackout with Block of Nine prize
Ticket prices are
\$10 for 10 3-on games (3 cards for 10 games)
\$20 for 10 6-on games (6 cards for 10 games)
\$1 per blackout ticket
50/50 split on prizes/fundraising
Drinks and snacks for sale
* End time is estimated, and may vary depending on length of individual games

Potluck Picnic and Stargazing Party

Friday July 21st, at Marys River Grange

6:30-9:00 Bring a picnic with something to share and socialize outside.

9:00 Stargazing led by Stephen McGettigan of Heart of the Valley Astronomers Club



Oregon State Grange Secretary Sarah Jenkins and OSG Treasurer Sonny Hays-Eberts enjoy many light-hearted moments working together at the annual Convention in June.

The 150th State Grange Convention has wrapped up and summer is in full force.

Nature and life are full of seasons and cycles. While summer is the peak of the growing season, with Nate's favored exponential growth trying to operate at peak efficiency, I've noticed that people as of late seem to be operating on a slower speed. It is not just our events, and I suspect there are many causes.

Many of the Granges, stores, entertainers and market vendors I see share this experience with me. Judy and I went to a concert at the Whiteside recently, a nationally known performer with over 30 albums. The last time he came to town, the show sold out well in advance. This year, perhaps there were 150 in attendance.

The point was driven home more forcefully during the Convention, when Judy had a health scare. Both she and I are prone to push ourselves, and this was a necessary warning that we cannot continue at that pace.

Of course, our Hall and grounds require money, time and effort to maintain as a viable community resource. We're still dealing with the fallout of a lengthy period of ignoring or being unable to afford building repairs for decades prior to regrouping in 2009. However, with the major structural fixes of foundation and roof now accomplished, we can focus on the month to month necessities and smaller repairs like fixing the wood furnace, and chores like mowing, weeding, watering, that wait for no person.

We still have Amazing Grange Day planned, and we're trying out Bingo; yet having the Pomona (Benton County) Grange run Bingo will reduce our workload. Accordingly, I hope to spend some time this summer focusing on social events such as the July 21st Picnic Potluck and Stargazing Party, and perhaps even a Grange talent show (share any talent – sing, play an instrument, tell a joke, show a Yoga pose, share a recipe or poem) for our own entertainment.

The Building, Grounds, Junior Grange, and Community Service committee chairs have designed a survey for members. The goal is to determine how membership wants to focus our limited time, energy and money on how the building is used. We hope it also provides information on what is required to keep our Grange functional, improve it, and to hold the various events, and in a sustainable fashion.

We will mail the survey very soon, and are interested to hear how you feel our Grange should direct its time, energy and resources. Once we have the responses, everyone who is interested in using the data to derive a more focused plan will be invited to join a working group open to all MRG members. If you care about our grounds and Hall, what our Grange does and how to keep our Grange viable and active and moving forward, I encourage you to not only complete and return the survey, also get involved in the group that forms afterward.

- Sonny Hays-Eberts, President, Marys River Grange #685

Amazing Grange Day

This annual event began in 2018 and was held to raise funds for our roof project. It was so well received we have continued it as an annual event. This is the event we use to raise funds to support our Grange, its halls and grounds.

This year Amazing Grange Day will be held Saturday August 12. We will discuss the hours (10-3 this year?) at our July meeting.

Rummage sale donations are needed, as well as pies to auction off. We also need volunteers to potentially help collect items and store in the Hall in July and early August, help set up the day before – August 11th, and most importantly to clean up after the event and move unsold items to ARC, Goodwill, charter schools, craft centers, recycling, or as appropriate.

To donate items, pies, or to volunteer, contact Sonny at 541-829-2907 or marysrivergrange@gmail.com.

Marys River Grange #685 regularly meets on the first Wednesday of each month at 7 PM at 24707 Grange Hall Road in Philomath and via Zoom. Potluck at 6:30.

Contact marysrivergrange@gmail.com or 541-829-2907. See also: marysrivergrange.org facebook.com/Marys-River-Grange-Hall-288171007887164/ To rent the Grange Hall, see Rental at marysrivergrange.org

Apple pie on a limb,
Took a picture on a whim,
So when we eat
the delicious treat,
We'll remember our neighbor's
Tree with Apples on a limb.

- Marion Whitney

Windy Hill Farm Aid Continues

Friends of Windy Hill!

Get your goat, dog, chicken, alpaca and Coen fix
AND help a Grange farm! Sign up at
<https://www.signupgenius.com/go/508094caaa72ba02-windy#/>

Dandelions and bees, blackberries and bluejays,
warm sun and rustling breeze.
Shhh... Heaven is speaking.

- Judy Hays-Eberts



"How well do you know Philomath?" challenge.
What is this spot and where is it located?
 [The answer is on another page.]

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www.gatheringtogetherfarm.com

Health Care for Farm Workers

Farm Clinic is expanding services to uninsured & underinsured agricultural workers in Benton, Linn, & Lincoln Counties. Any small-scale & family-run farms (vineyards, tree farms, dairy, ranching, etc.)
 Contact: Lisa Quick, Community Outreach & Farm Clinic, 541-758-3000



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Yoga at the Grange

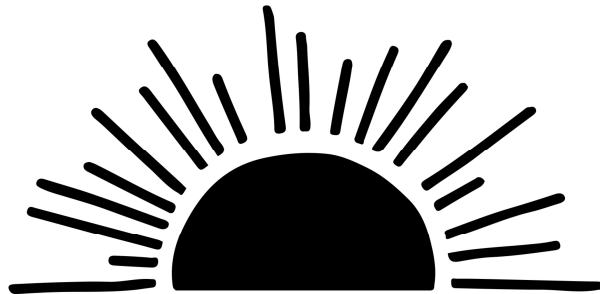
Summer 2023

Tuesdays 7pm-8pm

July 25th - August 29th, 2023

Classes are \$5 for Grange members,
 \$10 for non-Grange members.

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



Women of the Grange

Our aim is to enhance all of our membership experiences and grow our community. You are invited to join us.
 Meetings are usually on 3rd Sunday of the month, 2-4 pm.
 Contact Suzy Johanson at 2Suzanne@mail.com for more info.

Philomath Farmers' Market
Sundays, 11-3, Philomath Community Library

Willamette Grange #52 meets on the second Sunday of the month, 3 PM.

Snacks Potluck at 2:30.

Contact Jay Sexton/Toni Hoyman at 541-929-5452 or willamettegrange@gmail.com. Historic building at the corner of Hwy 99W and Greenberry - 27555 Greenberry Road
facebook.com/willamettegrange52

See also: willamettegrange.org

If you would like to help financially or volunteer please contact Willamette Grange at willamettegrange@gmail.com or call 541-609-8335.
 - Toni Hoyman

Send items for the *Messenger* to Judy Hays-Eberts 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 MRG.
Deadline for Sept/Oct Messenger: August 28th

Read more local news at philomathnews.com!



Treasurer Nancy Weidenmann presented a check for \$1,320 from MRG's fifth annual Plant Sale & Seed Swap to Chelle Krantz, office manager of Philomath Community Services.

Your support for the Philomath Food Bank is greatly appreciated. Please drop off your donations (either food or \$) at the PCS facility on Tuesdays 3-7 PM or Thursdays 9-12 PM, 360 S. 9th St., Philomath.

More info: philomathcommunityservices.org or call 541-929-2499. Mail your donation to: PCS, PO Box 1334, Philomath OR 97370.



Suzy Johanson and Sonny Hays-Eberts, along with Izzie Elliott and Judy Hays-Eberts, removed litter from half of MRG's stretch of Hwy 34 in May. More will be scheduled in fall.



The Lasswell family and Camille Hall toured Steve Northway's "Last Meadow" on June 2nd, assisted by Diana Wageman. – photo by Camille Hall

Patio Poetry. II

Roses are red, Lobelia purple,
Grass is green, and it's starting to rain.
I gather my stuff so it won't get wet,
Oh, it's only the sprinkler,
no reason to fret.

Anna, the Hummer,
buzzes three feet from my nose.
She chitters, *I like your pink top,*
but I'd rather have Rose.

At my age, ninety-five,
I am happy to report,
Patio sitting,
is an active sport.

– Marion Whitney



Tarweed Folk School is kicking off its inaugural season by hosting three summer weekends of half day, full day, and multi-day classes taught by local educators, craftspeople, scientists, tradespeople, small business owners, and members of our Willamette Valley communities. Participants can register for classes in woodworking, blacksmithing, fiber arts, natural building, basketry, bike repair, nature, and more. The first classes begin July 19th and run through August 27th and will take place at multiple locations across Corvallis. Class costs range from \$40 to \$200, full and partial tuition scholarships are available to all. Classes are filling up, so interested folks should register soon!

Tarweed Folk School stewards opportunities for community-based, hands-on learning to all ages. The mission of Tarweed Folk School is to tend to the land, ourselves, and each other through the sharing of practical arts and place-based knowledge in the heart of the Willamette Valley. This season of classes is in partnership with Greenbelt Land Trust, Coyle Outside, Highland Woodshop, and Cascade Pacific Resource Conservation & Development.

- Rose Holdorf (Tarweed Steering Committee Member)

Tarweed Folk School

info@tarweedfolkschool.com

www.tarweedfolkschool.com

The Glory of New Potatoes

by Yadira Ruiz of Sunbow Produce

Do you find yourself wondering why people get excited about new potatoes? Or maybe you feel like you missed the memo and aren't sure what the difference is between a new potato and well, a potato? You aren't alone! I wondered the same thing when I started exploring fresh locally grown food options. I also wondered why they were more expensive. Sometimes farmers are so busy with our daily chores that we forget to pass on what we learn and why we do things a certain way, like pricing. While I can't address everything here, I do want to sing the praises and share the labor of love that is a new potato.

First things first, the difference between a new potato and a regular ol' potato is that they are harvested before the skins have finished developing, you don't have to peel them, really the only way to do so is to rub them with your hands. A peeler would just make potato strips (hmmm...sounds yummy). The water content is high so they are really moist and tender which also means that the cooking time is much faster than their mature versions. The down side is that you have to eat them within a few days of getting them, without their protective skins and starch development, they don't last. They will get soft and wrinkly as the water evaporates out of them. A "regular" potato has been harvested after the skin is fully formed and has had time to cure. When talking about fresh vegetables in really general terms, curing refers to sitting in specific light and temperature conditions that gives the vegetable time to develop what it needs to withstand long term storage. For potatoes at Sunbow, this means being harvested, packed into boxes with an open top and sitting in a dark, cool environment unwashed. The longer you leave a potato unwashed, the longer it will last without developing

sprouts. This is why our fall potatoes are sold with the dirt clods on them.

I know this seems crazy but we start our spring new potatoes in January or February, depending on the weather conditions. We plant them in the protected shelter of a hoop house. As long as they don't freeze or get flooded, they can start growing and developing tubers which is the part we eat, what most people refer to as a potato. The protective shelter also puts limits on what we can do with our first potato crops. We don't use the tractor inside our hoop houses so the potatoes must be planted and harvested by hand. Yes, that's right, each potato is dug from the ground with digging forks and our hands. I've learned that you can get multiple potato crops off of each plant as long as you don't disturb the mother, the main roots that come off of her and keep the plant hilled and watered. Depending on the size, it can take quite a bit of time to get the weight needed for packing orders. It's a labor intensive process that we love but it means charging more in order for it to make business sense. As soon as the potatoes are big enough and abundant enough, we drop the price because "getting weight" becomes less time and labor intensive. Being a land steward minded farmer is a delicate balance, you want to feed people, your soul and also be able to pay your bills to keep it all going.

We do this year to year because we are in awe of this beautiful, delicious tuber. The potato plant is inventive in our eyes...pun not intended but I'm patting myself on the back for it anyway. In the brief time I've been planting potatoes I've learned some awesome things about them. You might know that you can put a sprouted potato into the ground (what I referred to earlier as "the mother") and it will develop shoots that become stems and leaves. It's a large broad leafed plant, a delight to behold, especially so when it blooms. Under the ground, it also sends out shoots that look kind of like grass rhizomes. I'm sure there is a scientific name for them but I call them umbilical cords because guess what? These shoots develop nodules that turn into potatoes! Multiple nodules on each one! The first time I saw this, it took my breath away...it still amazes me to this day.

I muse about how the potato plant "figured out" that the very thing that helps keep its reproductive system going (the tuber) needs to become unappealing so that they don't all get eaten and go extinct. That's why they turn green, get bitter and become poisonous when they start sprouting! Worry not folks, the potato plant also develops itty bitty potatoes as seeds from the flower blossoms so it has a fail safe in case all of the delicious tubers are roasted, mashed, boiled, broiled or fried.

Mmmm...yet another reason to love potatoes, they are super versatile to eat. I think it's pretty obvious, I love potatoes.



www.sunbowproduce.com

Until We Meet Again

by Jeannette Miller

It's quiet now as I move silently through the great room making sure everything is put away, turning off the lights in each room, and doors are locked before heading toward the entry door. Arms tired from carrying bins and bins of left over decorations and supplies back to my waiting car in the parking lot. Thankful for all the help from smiling members as we folded the tables and put them away next to the chairs we stacked in the closet.

I can still hear the laughter coming from different parts of the room as we sat eating various salads, main dishes, and scrumptious sides while catching up with fellow members, listening to stories about baby goats being born, how to best design and plant the summer garden for a bountiful fall harvest, and the mishaps of general living in the country.

The warmth of the community coming together to share ideas and support one another as we navigate the challenges of living, working, and relating to one another with love and compassion. It's difficult out there. Outside these walls. But in here, inside the Grange, we are all one. Egos, politics, and status left at the door. Here, we share better ways of growing. Not only our food; but also, our minds. How do we serve our community better? How do we love one another better? How do we engage with one another better?

This place feels sacred to me in many ways as I look about the room with its twinkling lights dangling from the vaulted ceiling. Untouched somehow by the anger and disappointment of the outside world. It feels like belonging as I am and not as who I need to be. Accepted for me and appreciated for what I bring with me when I cross its threshold. I know of no other place where I feel so loved and welcomed.

The way the grounds are lovingly mowed, trimmed, weeded, and watered prove to me others feel the same way. They know this place is sacred, too, and must be taken care for members we haven't met or maybe haven't even been born yet. The present is ours and I cherish it as I linger by the door with my last few items. Before I turn out the light of the great room, I gaze about and think of the future. Will they still be dancing, singing, making wreaths, eating homemade potluck, bidding on the pie auction, and hosting special events for the community? My heart feels full as I believe they will.

The future is theirs and we provide the foundation for them to flourish. I smile at this thought as I close the door and turn the key in the lock. It's dark and quiet out here as I walk to my car and get in. Until we meet again, dear Grange... I think to myself as I drive away into the night.

Jeannette's story won 2nd place in the Lecturer's Contest for Creative Writing at the 2023 Oregon State Grange Convention!

Patio Poetry.

by Marion Whitney

A spider was on my chair today.

Get off the chair, I exclaimed.

I was here first, she claimed.

I have no fear of spiders, I explained

I just do not want my white pants stained.

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Susan Stogsdill, Owner



6th Degree recipients at the OSG Convention include Marys River Grange members Mark Files and Barbara Carter.



Mark Files' Celtic Forge key rings are hand-forged out of pure brass and made to last a lifetime. See celticforge.net or call him at 707-601-6351.

MRG made lunch for 120 people at the Convention!



Many volunteers made trays of lasagna on June 11th at MRG to freeze, and later bake and serve, for the OSG Convention.

Answer to “**How well do you know Philomath?**” challenge:



A teepee burner located at Mid Valley Gravel on Clemens Mill Road. Also known as wigwam or beehive burners, they were used to burn sawdust and other byproducts from saw mills.

– Suzan Foley



So many delicious cookies made by MRG members, and gluten-free from Eats and Treats provided by Jeannette Miller, for luncheon dessert at the OSG Convention on June 20th.



Fresh salad and veggies donated by Gathering Together Farm! Tanya Lasswell chopped them up.



Kurt and Nancy Weidenmann, along with Jim Rouff, traveled to the Convention to prep and serve lasagna and more.

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



Eggs for Sale.

With a dozen chickens, who are well fed and not caged, they give us dozens of brown eggs. We need to sell them to cover costs - \$3/dozen or \$8 for 3 dozen.



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