

Marys River Messenger

The Marys River Grange Newsletter



Vol. 2, Issue 1

September/October 2019

October Harvest Fest at the Marys River Grange October 19th 10-4

Old fashioned Harvest with handmade crafts and foods.

The IOOF Rebekahs will host the Kitchen. Yumm!

Entertainment by the Blues & Sunshine boys.

To kick off the day, our own musical Grangers will play!

Decoration crafts to helpful crafts -
bird houses, hot pads, tole painting,
flower arrangements... Jewelry.

Produce from our local Sunbow Farm,
baked goods from the local Gleaners,
cider pressing, kids' activities.

Fun for all ages!

Proceeds of this fund raiser will be used to make the Grange kitchen into a commercial kitchen!

Hope to see you there!



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Thank you, Susan, for organizing Harvest Fest!

Marys River Grange meets on the first Wednesday of each month. 6:30-9:00 PM, 24707 Grange Hall Rd., Philomath. Potluck at 6:30. Everyone welcome. Members' meeting and activities for juniors begin at 7 PM. More info: marysrivergrange@gmail.com or 541-829-2907.

Game Night at the Grange is on the fourth Friday of each month, 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.

Amazing Report

The second annual Amazing Grange Day was held August 10th at Marys River Grange Hall, and it appeared to meet its goal. Last year, the inaugural event helped raise money for the much needed new roof. It was so successful, and so much fun, and the Hall always needs maintenance, so members decided to refine and repeat the event in 2019. This year, the pie auction returned and two dozen pies were sold. Kids' prizes were awarded in a free fishing game, Sunbow Farm sold vegetables, and the popular rummage sale returned, too, with the addition of live music! Fourteen Grangers helped at this second Amazing Grange Day, and many others contributed items to the rummage sale or pies for the pie auction. Over \$2,000 was raised toward the replacement of the Hall's aging main furnace!

The Building Committee will present their researched choice for a new furnace at the September business meeting, and are hoping the new furnace will be installed in time for the coming winter season.

- Sonny Hays-Eberts



Pete Ballerstedt plays hammered dulcimer at AGD.

MRG members: Need a ride to meeting?
Call 541-829-2907 or email
marysrivergrange@gmail.com
We'll see what we can do.

Yoga at the Grange Fall 2019



Mary's River Grange is offering yoga classes

Tuesdays 7pm-8pm,

September 10 - November 19, 2019.

Classes are free for Grange members,
with a 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 web site: marysrivergrange.org



Talia Neely tries out Sonny Hays-Eberts' mandolin.

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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.

One Who Makes It Happen: Toni Hoyman



Toni Hoyman greeted many visitors to Oregon State Grange's Log Cabin at the 2019 Oregon State Fair.

Besides being a three time National Disc Golf Champion for her age group (Advanced Grandmaster Women) - twice as an amateur and once as a professional - Toni Hoyman is an essential, dedicated member of both Marys River and Willamette Granges, and has served as Master of Marys River for nearly two years. She maintains an active lifestyle, bikes to work as a lab tech in Agricultural Sciences at OSU, and “religiously” attends yoga classes held at the Grange.

Toni joined the Grange about a decade ago, when John Eveland of Gathering Together Farm gathered other farmers and friends together to keep Marys River Grange open when it would have closed. Like the others, Toni supported continued use of the Grange Hall by the community. She also immediately related to the fellow gardeners and “food care people” she met, describing them as “my people.” “I’ve benefitted from friendships I’ve made there,” said Toni. She found support for her own gardening endeavors and seed saving, a whole system of support in fact. She found a house sitter, for instance, through contacts there. She feels good about being part of an organization that provides a facility for a farm worker medical clinic, family events (including an anniversary celebration with her husband Jay Sexton, and their sons’ weddings), doing community things like the spring plant sale that benefits the Food Bank, and fun for all at Harvest Fest. She has learned a lot about fundraising and planning events while working on

successful fundraisers to replace the Hall’s roof and furnace.

When asked about her goals, Toni replied she would “like to live to be 100.” “Perfect my gardening and make it more balanced with CSA, watering, and time. Try to grow things I can can. Get it so that the building [Grange Hall] is pretty healthy, new people are coming in, and there are activities for people.” She wants the organization to be solid enough so that if she is not there, it continues. She likes the variety of people involved: farmers – seed producers, dairy, meat, vegetable; urban residents; flower growers; folks who like to can; artists; musicians; those involved in yoga... She sees the Grange as becoming more fit in to the community as people become aware it exists – through its use for a fund raising venue, education, entertainment, medical...and personal uses such as weddings, reunions, and memorials.



Toni Hoyman and Jay Sexton celebrated their 25th wedding anniversary in 2018 at Marys River Grange.

Toni envisions that Marys River Grange “will keep on keepin’ on.” “Some granges don’t recruit. People get older and no one new is coming in. It could be a place for emergency preparedness stashes, a food preservation center, nice theater/performance stuff...” She added that she would “like to see the lawn be leveled.” She would also like a composting toilet on the grounds, to make it available as the first campground on the Corvallis to the Coast trail (C2C).

Toni describes herself as “pretty average.” “I have a lot of interests, not a lot of expertise; so that’s what I get from the Grange. And I’m flexible and optimistic.” In years past she was a raft guide with her own business. “Somehow I ended up in science for the last 25 years (environmental and molecular toxicology) and don’t have a college degree. I like nature and wildlife, like doing domestic and community things. I’m social; I like

community, like people...will like it more when I'm retired." (She doesn't like killing lab fish). What is most important to her about what she is doing at the Grange is "keeping it going for the future, future generations, continuing education, being a resource for the community."

"Having people that are community-minded, who can see the usefulness of having community and the resource," is how the Grange works, in Toni's view. "There are opportunities to learn...about farming, canning, processing food, music, art, anything about putting on an event. We have people to support each other about things that they want to do. If you have an idea, we're up for it, if it has something to do with community or service." She points to the Conversation Projects held at the Grange in April, May, and June this year. "That was a make-it-your-own kind of thing." Grange member Karin Bolender Hart, who acts as Co-Lecturer, arranged for the series of free programs offered by Oregon Humanities. They were well attended by the public.

If Toni could change something, it would be some of the language of the rituals. "It's nice to have historical perspective, yet I want it more inclusive," she commented. Members can work on such things together if they wish. In fact, the Conversation Project in June was *Beyond Invitation: How Do We Create Inclusive Communities?* and was aimed at organizations working toward that goal.

Toni and Jay's sons and their partners are Grange members, too. "They help their parents," Toni said, smiling. When dad Jay needs help with trees being cut down at the Grange, son Lige is there. Then when Lige and his wife want a birthday party for their son, it's there for them. Toni added that the benefit for the family is in "knowing different people and they're there when you're in need. And to learn, about growing things, helping community with food share..." It enhances relationships in general. "I know more people in the community that I didn't know before. We recognize each other."

Toni Hoyman would most like to be remembered for her help to bring Marys River Grange back from almost death. "I participate!" she exclaimed. She wants to "keep working towards the betterment of the building and outreach in the community." She wants to see it have a commercial kitchen and 100 members. Indeed all the values of the Grange are embodied in "community."

"We need help with Willamette," Toni said about the large, older Grange Hall located at Greenberry Rd. & Hwy 99. She assists the Secretary, as an affiliated member, in that Grange. "It's an historic, more rural, community resource." Toni got involved with Willamette through Marys River, when she was invited by a fellow member to see it. She saw it was of value, and she likes a challenge. "Marys River got over the hump; Willamette needs to get over that hump." The

Hall requires extensive renovation, including a new roof. Fund raising and actual work will be substantial. Yet there is the same opportunity for willing participants to give it new life, a future, for the community. "Both [Marys River and Willamette] are here to serve, to be of service."

- Judy Hays-Eberts



Marys River Grange #685 Named Distinguished Grange

WASHINGTON, D.C. – Marys River Grange #685 has been recognized for a second consecutive year as a Distinguished Grange.

Jay Sexton will attend the 153rd Annual National Grange Convention in Bloomington, MN, in November to receive the award in person at a special reception for the thirty-two Community Granges and four State Granges to receive the honor. Around the nation, about 1,700 Grange chapters are active, but as a Distinguished Grange, Marys River Grange is elite.

"Those recognized as Distinguished Granges make up less than two percent of the total number of Granges across our nation, and are truly the best of the best," National Grange President Betsy Huber said. "Every Grange works to improve its community and educate others about agriculture and food issues, but these Distinguished Granges are truly heroes in their hometowns. Many of them serve some of our nation's most rural communities and their efforts are vital in raising the quality of life for the local residents."

"Marys River Grange has worked to become a strong supporter of our community," said Treasurer Sonny Hays-Eberts. "Community members helped us when we really needed it with replacing our roof, and we are thrilled we can repay that investment by contributing time, effort and financially to organizations such as Philomath Community Services, Ten Rivers Food Web and others. Our community is better when we all work together."

Historically Grange

Excerpts of Minutes from **September 6, 1929**

Mary's River Grange #685 met at regular meeting place at 8:20 P.M. – Worthy Master Pratt presiding – Grange opened in due form.

...Minutes of August 16 were read and approved.

...Home Economics Committee reported result of Sale Dinner at L. Henkle's as follows:-

Gross Receipts 29.30

Expenses 7.30

Net 22.00

Sale of Quilt 6.00

Announcement was also made of preparations for Dinner at the Johansen sale on Sept. 11.

Brother Edwards, Agriculture Com. – Called attention to the fact that Oregon Farmers are falling behind neighboring states in butter production.

Special Fair Committee, (Mrs. Huffman) reported arrangements for Grange Fair progressing satisfactorily. Fair announced for Saturday Sept. 21. Committee authorized to incur reasonable preliminary expense to be met by proceeds of booths at the fair.

...Penny Drill netted – 24 cents

Lecturer authorized to get curtains for stage in hall.

Rising note of thanks given to L.J. Bennett for cord of wood donated. Executive committee instructed to see to sawing of wood. Brother Chester Huffman agreed to pay cost of sawing.

Secretary directed to write a letter of condolence to Sister Gellatly.

...Lecturer's hour: - The subject for discussion was "Weeds and their Control". County Agent Briggs brought display of mounted weeds from the state college and spoke of control measures. Various members brought collections of weeds.

Grange closed in due form.

...Attendance 30

- Mark Phinney – Secretary

Too much emphasis cannot be laid on the importance of quality in compost. *The higher the quality of the compost, the better the crops and the finer the livestock.* These result from the work of the farmer's unpaid labour force, the earthworms. The simple needs of these humble workers must never be forgotten.

- Sir Albert Howard, *Organic Gardening*, October 1946

Join Marys River Grange as a Business Member for \$50/year.

Business card-sized ads in the *Messenger* are free to all MRG members. Six per year!

Contact marysrivergrange@gmail.com



Kitchen Porch Re-born!

Last year when the roof was being done we wanted to make sure that the Kitchen Porch Roof was strong and continuous with the new roofing. We removed the failing porch roof structure and replaced it with a slightly larger footprint with a less steep gradient. The roofing was completed and all was well.

The actual kitchen porch deck, stairs, and railing were in similar poor shape and so we planned to refurbish those when time and funds allowed. Grange Member Matt Neely was able to connect us with some deck boards through his work and the grange building fund allowed us to purchase the materials necessary to complete this work.

A few days work by Steward Jay with some help from Master Toni completed the task, which included removal of degrading porch elements, strengthening the design, replacing the decking, and, most noticeably, rebuilding the stairs which had risers of non-standard height. The former four steps have been replaced with a much stronger design of seven standard height steps – what a difference.

Construction debris, material remnants from Grange Hall work of the last few years, and a few unsellable items from the Amazing Grange Day Rummage Sale were brought to the landfill in two dump runs totaling 2,400 lbs. Much of the clutter in the eastern porched storage, and in the northern room, was eliminated.

The three Port Orford cedars which died on the Grange property and were felled by Grange Member Lige Weedman will be sawn into boards, and we hope to build a small bench on the kitchen porch from this fragrant wood.

- Jay Sexton

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

Recipe Corner

Fried Green Tomatoes

Cut six large green tomatoes into slices about an eighth of an inch thick. Beat the yolk of an egg with a tablespoonful of cold water. Sprinkle over the tomatoes some salt and pepper, dip them in the egg and then in fine bread crumbs. Fry in butter, brown thoroughly on both sides, and serve with a gravy made as follows: Rub together one tablespoonful of flour with two tablespoonfuls of butter, and when well creamed, brown in the pan; add a half pint of boiling milk, stirring constantly until it begins to thicken; then add a salt-spoonful of salt and pour over the tomatoes.

Fried Peaches

Pare and cut in halves five peaches; put a tablespoonful of butter in a frying-pan, place the peaches in with the pit side down. When they begin to brown turn and fill the holes with sugar; cook till tender. Serve on a hot platter.

- *The Daily News Cookbook*, c1896

The 2019 Oregon State Grange cookbook
Tastes for All Seasons is now in print!



What's for dinner in September.

“Taste the feast by Nature spread.”

– Samuel Johnson, *To Purchase Heaven*, 1760

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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There is nothing which doth more agreeably concern the Senses, than in the depth of Winter to behold the Fruits so fair, and so good, yea better, than when you first did gather them...You will taste your Fruit with infinite more gust and contentment than in the Summer itself, when their great abundance and variety rather cloy you than become agreeable. For this reason it is that we essay to teach you the most expedite and certain means how to conserve them all the Winter, even so long as till the New shall incite you to quit the Old.

– John Evelyn, *The French Gardener*, 1675



Pumpkin pyramid at Greengable Garden, October 2018

The *vegetables* that can be stored should be protected against frost. While a slight frost does not harm any of them, none is benefitted by it except parsnips. It is safer to get cabbages in before it is too late. Hang up tomato plants and let them gradually ripen. Squash and pumpkins should also be harvested before frost.

– *Organic Gardening*, October 1946

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



October Harvest Fest
Saturday, October 19th
10:00 AM - 4:00 PM

Handmade Crafts & Foods

Entertainment

Snacks and Drinks

Produce

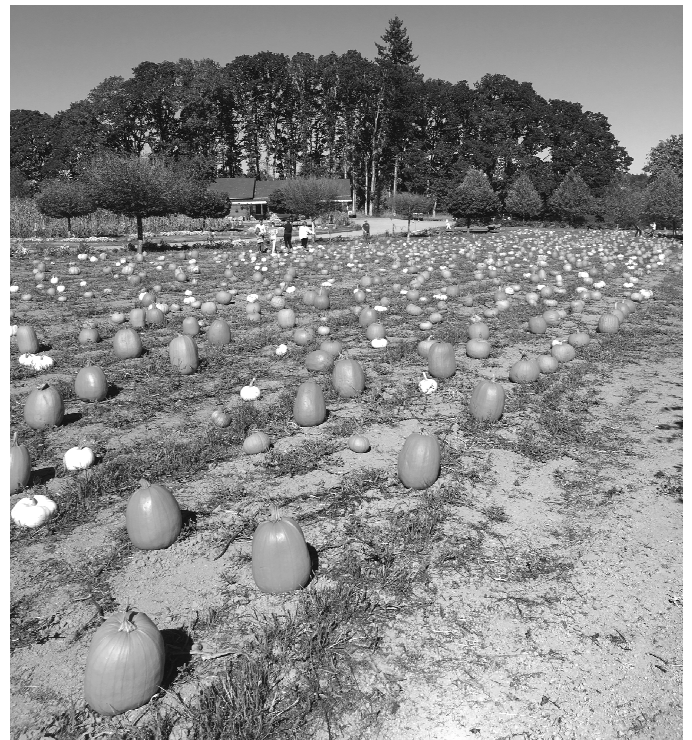
Baked Goods

Cider Pressing

Fun for all ages!

Marys River Grange Hall
24707 Grange Hall Rd, Philomath

Questions? 541-829-2907



Greengable Garden pumpkin patch, October 2018,
next door to Marys River Grange