



Issue 11 – April 25, 2013

Legislative Fly-In Scholarship Winners

By Grace Boatright | gboatright@nationalgrange.org
National Grange Legislative Director



The National Grange Legislative Department is pleased to announce that Victor Salazar, Caroline Tart, and Lexi Gegare are the winners of this year's Potomac Grange Legislative Fly-In Scholarship Awards. Victor, Caroline and Lexi will join us in Washington, DC June 2-4 for our annual Legislative Fly-In to advocate on behalf of their Granges and rural Americans across the country. We'd like to send them a big congratulations from the National staff. Can't wait to see these amazing youth in action!

New Items Available for Grange Store

By Samantha Johnson | sjohnson@nationalgrange.org
National Grange Sales, Benefits and Programs Director



The Grange store has added some fun new items available for purchase! These new items include: Grange Sharpie in blue for \$2.00 and Navy Long

Sleeve Shirt Small thru XL \$35 and 2XL \$36.

There are some items that have been out of stock for a couple of years that have now returned to the Grange store! These items include: the Golden Sheaf Button for \$20 and the 4th Degree Past Master Pin with Gavel for \$15.

Also, the Grange is reintroducing the Grange Umbrella and the Grange Binder with new designs. The Grange Umbrella costs \$12.50 and the Grange Binder costs \$6.

Check out these new items at www.grangestore.org . You can order online at the Grange Store or by calling the National Grange Sales, Benefits and Programs Director **Samantha Johnson** at 202-628-3507 ext. 109.

Junior Grange Website

By Haley Tonner | intern@nationalgrange.org

National Grange Programs Intern



Check out the National Grange Visa Rewards Credit card program!

The Junior Grange's website has a whole new look! The updated Junior Grange website has all you need to know about the Junior Grange. There is information about programs, membership and community service efforts of the Junior Grange.

The updated website also includes all reports and downloads you might need for the Junior Grange. Some of these documents include, the 2013 Program Guide, State Directors Report and the Junior Guidebook Book.

There is also great information on what to expect from the Junior Grange in the coming year. This year will mark the 125th anniversary of the Junior Grange and with that will come improvements in the program.

For more information please visit the [Junior Grange website](#).

The Grange Advantage

By Michael Martin | mmartin@nationalgrange.org

National Grange Leadership Membership Director

Why did you join the Grange? What do you get out of the Grange? Why should others join the Grange?

Why did you join the Grange?

Think back to the beginning of your Grange journey. It may have been earlier this year or perhaps it is several decades removed. What was the appeal to you at that time? Did your grandmother simply give you an application with instructions to complete and return it? Did your father say it was now time for you to come "inside" the meeting room instead of doing homework in the Grange kitchen? I joined because a group of friends my age joined together. We subsequently worked together, played together, attended Grange camp and conferences together. And we met others our age from across the state and region. Eventually, my Grange family spanned the nation.

What do you get out of the Grange?

Last week, the Boston Globe featured an article, "Grange continues to attract a faithful flock." I encourage you to read it (<http://b.globe.com/14yDaEF>). In it, their president said, "The big thing is family; there aren't many family organizations out there." As I travel the nation on behalf of The National Grange, I continually meet multi-generation Grange

families. Where else, besides your church, can all members of the family, without regard to age or gender, participate fully in a meeting where each has the same voice and vote? Equality within the Grange is one of our hallmarks.

Why should others join the Grange?

Massachusetts State Grange Master, Matthew Johnson, says, “People have decided that they like the Grange again.” They like the sense of history the Grange represents and they respect what the Grange stands for.

Last week I spoke at a well-established Grange, Keystone Grange No. 2 in Trappe, Pa. They recently celebrated their 100th anniversary, but not as a Grange. They celebrated 100 years of conducting Grange business in their current hall. The Grange was chartered in 1873. As I spoke with folks around the hall I met Golden Sheaf members; I met former National Grange delegates; I met active youth. Later in the week, the Grange hosted a Red Cross Blood Drive and filled all 43 donor slots. In a couple months they will host their annual Grange Country Fair; a good ole-time country fair they have conducted for several decades. In the fall they hold a Farm City Dinner. They are actively seeking new members and competing to bring in the most members in the state.

People are joining the Grange in Trappe to network with the community. They know the Grange members are “plugged into” the pulse of the community and they want to become a part of this active, caring organization.

Mica Flats Grange Outreach

By Jeannie Billmire

Mica Flats Grange #436, Idaho



Saturday, March 2nd found the Mica Flats ladies busy at work on a new community service project, making therapy dolls. These dolls were made for the pediatric surgical units at Kootenai Memorial Center and Northwest Specialty Hospital. They are used to explain to children before surgery or any other procedure just what will happen, where it will happen and how. They are made without faces and hair so the child can personalize them with magic markers. They are also given hospital gowns to dress the dolls. There were 110 dolls completed in conjunction with another community organization. This is an excellent example of generations working together to complete a project as there are three generations in the picture included.

Front Row (L to R) Morgan Heglie, Gretchen Hauser, Shannon Jahns, Kaylee Jahns

Second Row (L to R) Jeannie Billmire, Dot Rook, Bonnie Sue Mitson, Karin Scott, Bobbie Northrup

Back Row (L to R) Martha Cook, Bonnie Mitson, Nancy King, Wendy Moreau, Laura Carnie

Grange in the News

By Hayley Tonner | intern@nationalgrange.org

National Grange Intern

GRANGEMONTH



*American Values.
Hometown Roots.*

With this month being Grange Month, it is especially nice to see Granges making it into their local news. It is something all Granges should try to do all year because media exposure for the Grange can lead to great things. Regular media exposure for the Grange can enhance the Grange's reputation locally and nationally. More than that it is a great way to bring in and attract potential new members!

On April 1 there was a great article in Western Pennsylvania's Altoona Mirror. The article gave a history of the Grange and touched on the importance and benefits of maintaining the Grange into the future. The article highlights the fact that "the Grange is not just for farmers anymore" and illustrates the important community service impact of being a Grange member.

On April 3 in Colorado, the Montrose Press published an article that gives a very detailed history of the Grange in honor of the 145th Anniversary. This is another great article that could lead to membership growth and further exposure.

These are only two examples of many state and local Granges that have attracted media attention this year. However, if we want the Grange to grow and continue to have a presence in this country every Grange has to do their part to garner media attention.

If any Grange feels they have a story to tell the local media and needs help getting their message out, please contact the National Grange Communications Director [Amanda Brozana](#).

Grange not only for farms

By Walt Frank | wfrank@altoonamirror.com

The Altoona Mirror



April is National Grange Month, and there is a lot to celebrate with this being its 145th anniversary. The organization began as the Order of the Patrons of Husbandry in 1867 by Oliver Hudson Kelley and six others. They envisioned a secret

fraternal order that would serve a social purpose in order to relieve the dreary life of farm families, as well as offering better farming techniques.

William Saunders, one of the founders, suggested that the meeting house of the patrons be called a “grange,” a name given to estates belonging to feudal lords in medieval England. It is one of the few organizations that admitted women to membership on the basis of equality with men.

There was a westward movement following the Civil War. The government offered free homesteads, while railroads promoted the sale of vast amounts of land. Sod busters found that the land didn't produce as easily as they were led to believe. Public property and mines were tax exempt, so the heavy burden of taxation fell upon property owners.

Winners of the April 13 Second Campaign

By Haley Tonner | intern@nationalgrange.org
National Grange Intern



13second
campaign

The 13 Second Campaign continues to be a success! It is great hearing from Grange members what being a part of the Grange means to them. Hopefully these posts will continue to impress and inspire potential new Grange members!

We have had many great submissions over the past few months. The winners of the \$10 Grange Store credit include:

December: Lurae Crawford Benzio of Fairview Grange #1351 in Pennsylvania

January: Jim Tetruault State President of New Hampshire

February: Gail Gorbett Wilson of White Eagle Grange #683 in Oregon

March: Gail Switzer of Marion Grange #1853 in Pennsylvania

April: Emily Shoop of Bethlehem Grange #137 in New York

Recipe: Texas Orange Cake



1 c. butter or shortening

4 c. sugar

4 eggs, beaten well

1 c. buttermilk

1 ¼ tsp. soda

1 c. chopped nuts

1 c. chopped dates

3 ¼ c. sifted flour

1 tsp. salt

Rind of 1 orange, grated

1 c. orange juice

1 tsp. vanilla

Cream butter and 2 cups sugar well; add eggs, buttermilk mixed with soda, nuts, dates, flour sifted with salt and orange rind. Blend all ingredients well; pour into a greased 12×9" baking dish. Bake at 325 degrees for 45 to 50 minutes. Make a sauce of orange juice, remaining sugar and vanilla; bring to a boil. On taking cake from oven, prick cake with long pronged fork and pour sauce all over cake, letting cake absorb the sauce. This cake keeps well. Serve with whipped topping or plain.

Bernadine Huffmaster, Golden State Grange #429, Glenn, CA

From Grange Desserts Cookbook