



Issue 13 – July 10, 2013

## Farm Bill May Come Up Again

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National Grange Legislative Director



American agriculture is in a gloomy state as the 2013 Farm Bill was defeated in the House last month. It needed 218 votes to pass but was rejected by a vote of 195 to 234. This is actually the first Farm Bill in history to be outright rejected by a legislative body. The clock is now ticking as Congress has less than a month to go before they break for August recess and then less than three weeks to consider a Farm Bill upon their return in September. The 2008 Farm Bill expired last year on September 30<sup>th</sup> and Congress simply extended its provisions for another year, giving them until September 30<sup>th</sup> of this year to reach a solution.

As always, the largest conflict was the funding of the Supplemental Nutrition Assistance Program (food stamps). Many Democrats believed that the \$20.5 billion in cuts to SNAP went too far while just as many Republicans thought that the cuts didn't go far enough. There was also an amendment proposed by Congressman Southerland (R-FL) that passed just moments before the vote was taken that would have applied federal welfare work requirements to the SNAP program. This did not sit well with many House Democrats who overwhelmingly voted against the bill.

At this point, there are five ways that things could go. First, Congress could extend the provisions of the 2008 Farm Bill again. Obviously, this is not ideal as it would simply kick the can down the road again and not provide America's growers and producers with

the stability they desperately need in the agricultural sector. Second, the House Agriculture Committee could reconvene and restructure their version of the Farm Bill so it is more likely to pass. Third, the House could negotiate with the Senate and try to reach an agreement on the Senate's Farm Bill, which passed in June by a vote of 66 to 27. Fourth, the House can split the Farm Bill into two bills and try to proceed from there. House leadership is attempting to do this as we speak. Last, and definitely the worst-case scenario, Congress could do nothing and let the 2008 Farm Bill extension expire on September 30<sup>th</sup>. This would automatically revert all agriculture policy back to the provisions of the original Farm Bill from the 1930's. To put this in perspective, the price of milk would skyrocket to \$38 per hundredweight; it's currently around \$13 per hundredweight for Class III skim milk.

House leadership is considering going with the fourth option- splitting the bill into two bills: SNAP (food stamps) and an agricultural bill to fund farming programs. Removing the food stamp component from the Farm Bill has several pros and cons and the decision is proving to be very difficult for House leadership. Unlike many issues in Congress, the idea to split the bill in two does not fall on party lines; plenty of Republicans and Democrats want to keep it intact while plenty of Republicans and Democrats alike want to split it. For example, House Majority Leader Eric Cantor (R-VA) is a strong advocate for dividing the bill, while House Agriculture Committee Chairman Frank Lucas would like to keep it intact.

Advocates for keeping it intact claim that a division of the bill would result in a loss of support from urban legislators who have nothing to gain from passage of a Farm Bill but everything to lose from cutting food stamps. On the other hand, advocates for splitting it say that the food stamp component is always controversial and holds up progress and has nothing to do with farm policy anyway. In my opinion, both arguments are valid and this issue should be considered very carefully.

Overall, we are still a long way from getting a full five-year Farm Bill. House Republicans are expected to meet July 10<sup>th</sup> to discuss immigration reform and the farm bill. If they can reach an agreement on how to structure the bill, we could see another vote taken as soon as July 11<sup>th</sup> or 12<sup>th</sup>. The National Grange will continue to monitor this issue very closely.

## Founder Helps Raise Funds for Youth to Participate in 1873 Degrees

By Christine Hamp  
National Grange Pomona



A life-size cut out of Grange founder Oliver Hudson Kelley helped raise money and entertain Grangers at the 124th Annual Washington State Session last week.

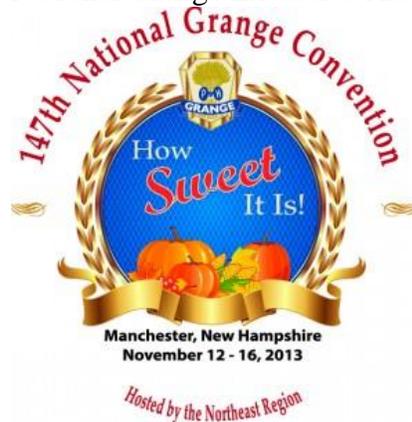
Janice Knott and Shawn Moynihan, who will be participating in the Fourth Degree as part of the Kelley Farm Experience, took a moment to pose with the Kelley cut out that stood 5' 5" tall, the height approximated by Grange Historian and Trademark/Brand Management Director Leroy Watson based on a photo of Kelley standing near a fence post.

The Kelley cut out was honored as a special guest at the convention and helped our Kelley Farm Experience participants raise more than \$300 for their travel to the Kelley Farm in Elk River, Minn.

Kelley will be traveling with Washington State Grange President Duane Hamp and his wife, National Pomona Christine Hamp, to the Kelley Farm, then will return to Washington to pose for photos in the Hamp's garden. He is later expected to provide wise counsel to Duane in his Olympia headquarters office.

## Convention Registration Now Open!

By Jessica Cope | [jcope@nationalgrange.org](mailto:jcope@nationalgrange.org)  
National Grange Executive Assistant & Meeting Planner



Registration is now open for the 147<sup>th</sup> Annual National Grange Convention in Manchester, New Hampshire November 12-16. Book your room directly with the Radisson Hotel Manchester Downtown by following the link on the National Grange website or calling (603) 625-1000. Download the schedule, check out the tour locations and find the links for online registration on the National Grange website. We will see you in New Hampshire!

**Register Now**

## Interns Take in American Experience

By Victoria Whitehead | [intern@nationalgrange.org](mailto:intern@nationalgrange.org)  
National Grange Intern



Yesterday I found myself sitting on the top floor of the Library of Congress looking out at Washington DC. For anyone who winds up here in the near future, it's a beautiful spot for lunch; the seemingly endless windows give a panoramic view of the DC skyline that rivals most postcards.

When you're eating at what feels like the top of the world, looking out at one of the most famous views in the world, it's hard not to feel lucky. This Summer Rachel Duan and I are interning at the National Grange for a few months. While I like to think we've been helpful, I've spent time working through trademark issues and Rachel has been busy updating our databases, I think we might just have got more out of the Grange than we've given to it.

It's been an educational experience in so many ways, coming from a non-agriculture based background it's been eye-opening to learn so much about both the achievements and the difficulties of those living and working in rural communities. For instance to learn that the average American farmer feeds 155 people a year genuinely shocked and impressed me. It's a staggering statistic when you consider that in many cases this doesn't refer to a huge farming corporation but instead to still largely family run businesses.

These aren't considerations that cross the mind of the average urbanite, but the staff here at the Grange work hard to raise awareness of these monumental contributions to daily life. Last month I was lucky enough to see the Grange present the 'William Saunders Award for Rural Awareness' to RAM and listened to a touching speech from our Legislative Director Grace Boatright.

Aside from that I've been given a chance to see not just the inner workings of the American political system, but also to see how a grass-roots organization like the Grange can really bring the voice of the American population into the political fray.

Yesterday Rachel and I were talking about everything that had surprised us about America (she's freshly landed from China and this is my first trip to the USA). I made a joke about loving the food, I haven't had a meal here yet I didn't like. Rachel was more serious minded than me though, after thinking for a she exclaimed "It's just so easy to talk to their politicians!"

I couldn't help but agree, the ease of access to Congress is half baffling and half amazing. And an organization like the Grange takes full advantage of this opportunity using the strength of their numbers to make sure the voice of their 160 000 members is heard. Seeing this kind of campaigning so up-close and personal is pretty inspiring and really makes you sit back and think about how you as an individual can get involved with the politics that matters

to you.

The beauty of the Grange though, is that it's not just the desire to improve and help on the national level, it's channeled at the local level. The fund-raising and community building activities I hear about every day from the smaller Grange charters make me wish I'd grown up Grange myself.

I'll be sad to leave behind such a hard-working and welcoming organization next, but I think I'll be taking a lot with me. I've learned to think about the experiences of those in a different environment, and I've learned that anyone and more importantly everyone can help to improve their community.

## President's Message: Time to be Proud

By Ed Luttrell | [eluttrell@nationalgrange.org](mailto:eluttrell@nationalgrange.org)  
National Grange President



2013 is a great year so far and I expect things to get even better before next January.

A net gain in membership is the goal of every State Grange. Several have achieved this for the first quarter in many years. A number of State Grange Masters have notified me that it appears that their states will achieve a net gain for the membership year, July 1 to June 30. I am looking forward to seeing the quarterly reports arrive in about a month so that we can look at the hard numbers.

New and reorganized Granges are being formed around the nation. National Grange Secretary Judy Sherrod and I recently signed the Charter for the first new Grange in Connecticut in about six decades and Washington has already started four Community Granges since last November.

We are working on reorganizing a Grange in Arkansas and National Grange Membership/Leadership Development Director Michael Martin believes we'll have enough charter members in July or August to submit that application. We have a number of leads in Louisiana and I have great expectations that by the end of the year we may have at least one new Grange there. New York informed me that they are following up on three strong leads for new Granges. Tennessee has said that they hope to have a new Grange very soon. It seems that every month we are contacted by someone wanting to learn how to start a Grange.

Most we turn over to their State Grange, but in those states where we don't have a presence, the National Grange does the follow up.

Michael has been traveling the country, working with states in revitalizing our existing Granges. It appears that the number of states where a team approach to helping Granges has been implemented is showing positive results.

We are seeing more interest in the Junior program across the nation. I am proud that the delegates to the National Session have been talking about the program and working to revitalize it. This November we'll see the By-Laws proposals in front of the body for final approval. This three-year debate and discussion on strengthening the program for kids 5 to 14 has been uplifting.

The Youth program is growing in numbers and excitement. The Kelly Farm Experience will be bringing a large group of talented youth to Minnesota to demonstrate their commitment to excellence in the Grange. Not only are they participating in living history, but these youth are part of our members creating a growing future for the Grange.

Master, Lecturers, and other officers, committee chairs, and our members are meeting the challenge of ensuring that the Grange adapts to the methods and tools of this century while never neglecting the values of our organization. It is truly a time to be proud of being a Granger.

The reason there are so many things to be happy about is that Grange leadership and the membership that they serve are united in growing the Grange. I hope that this summer, each member asks someone to join their Grange and become part of our exciting organization!

## Regionals Off to a Great Start

By Charlene M. Shupp Espenshade | [youth@nationalgrange.org](mailto:youth@nationalgrange.org)  
National Grange Youth Director



Do you know what 212 degrees means? If you have attended a regional youth conference, you do. This year, we are focusing on how Grange youth and young adults can move the one degree from good to great in their local Granges. Remember, at 211 degrees, water is just hot. At 212 degrees, it boils and makes steam. Steam can power a locomotive.

Grange youth have built plans on actions they can take in their local granges to help move their Grange from good to great.

In addition to workshops, youth and young adults have been competing in regional speech, public speaking and Grange Jeopardy contests. Speeches have been running a wide variety of

topics from bullying to animal welfare and restoring tractors and from historical figures to how technology impacts our lives.

Grange youth and young adults are showcasing their signing skills with unique song interpretations using American Sign Language (ASL) and Pigeon Signed English.

This week will be the Mid-Western Regional Youth Conference and in the next couple of weeks will be the Southeastern and Western Regional conferences. Make sure to sign up and join your fellow Grangers for fun, education and fellowship!

## Membership Minute: Welcoming New Members

By Michael Martin | [mmartin@nationalgrange.org](mailto:mmartin@nationalgrange.org)

National Grange Membership/Leadership Development Director



How do you personally welcome new members to your Grange? You and I are the “face” of the Grange. How we interact with new members is how they will perceive our Grange to be. We must be the one to greet them. Do not leave it to the new member to introduce him or herself to you.

Your first action toward a new member will influence their perception of our organization.

Do you greet new members, and guests or visitors, with a smile and a handshake? Or, do you stare across the hall and wonder who they are and why they are in the building?

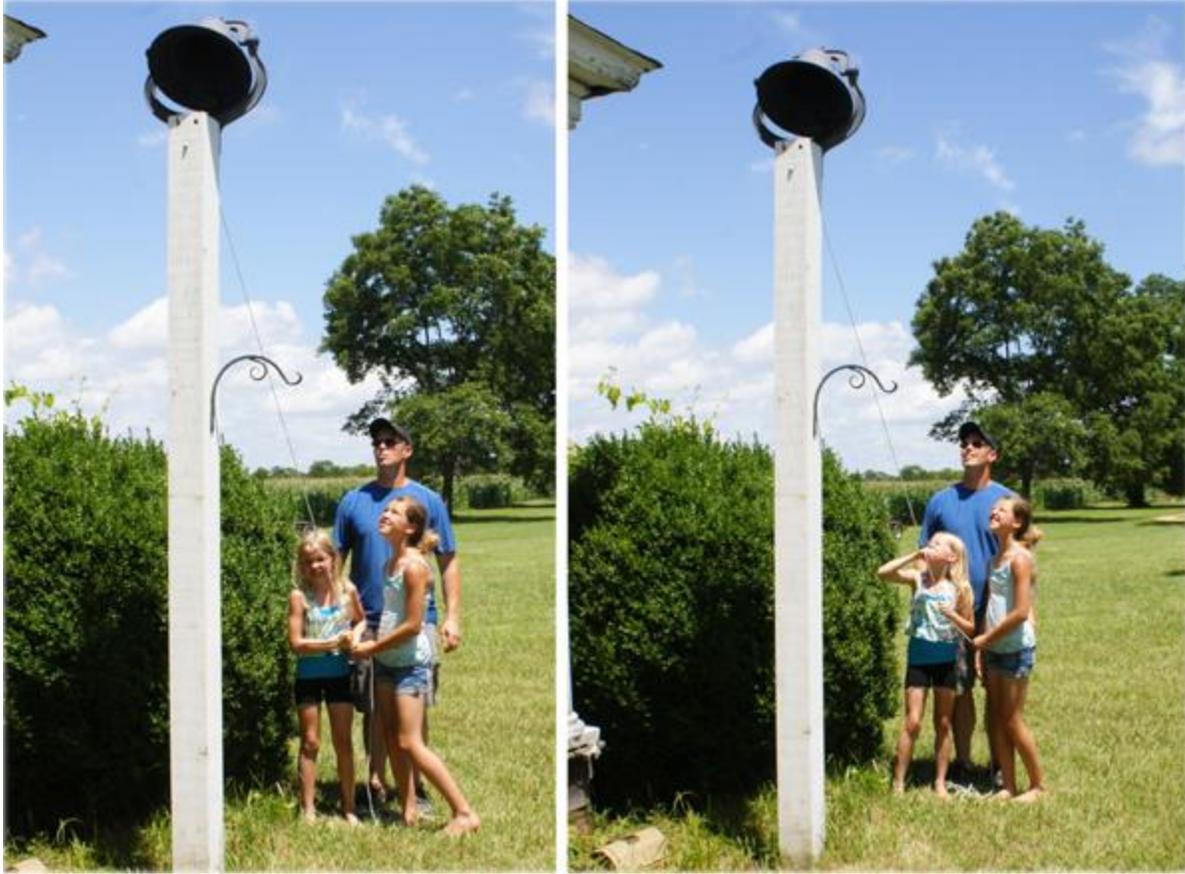
Offer to explain the opening ceremony of a Grange meeting to new members or visitors.

Answer their questions willingly. The Grange has many more officers than most organizations and that can be overwhelming or confusing to new members. What may seem so obvious to you and me may be a mystery to visitors. At the close of the meeting, invite new members and visitors to your table for refreshments. Do not leave them standing and wondering where they should sit. Be gracious.

In case you are wondering if anyone is bringing in new members, 461 Granges across the nation had net gains in membership last year. Another 480 Granges brought in the same number of members as they lost. Nine state Granges had net gains in membership.

I know if you work together to invite new members; to include them in your activities; and make them feel welcome, the next year will be a bright one for your Grange too. A saying I learned in Grange as a young man is that, “If it’s to be it’s up to me.” I invite you to adopt this philosophy in your Grange.

## Grangers Ring Bells of Freedom to Honor Veterans



Grange members Tommy Short and his daughters Taylor and Jenna, ringing the farm bell at the River View Grange July 4th picnic on the Wolfe farm in Chaptico, Md.

## Recipe of the Month: Ribbon Salad



- 1 (6-ounce) package any flavor gelatin
- 1 (3-ounce) package lemon gelatin
- 1 cup hot water
- ½ cup miniature marshmallows
- 8 ounces cream cheese
- 1 (20-ounce) can juice-pack crushed pineapple
- 1 cup whipping cream, whipped
- ½ to 1 cup mayonnaise
- 1 (6-ounce) package any flavor gelatin

Prepare the desired flavor of gelatin using package directions. Pour into a 10×14-inch dish or three 1-quart bowls. Chill until partially set. Dissolve the lemon gelatin in the hot water in a double boiler. Add the marshmallows. Cook over simmering water until blended, stirring frequently. Remove from heat. Add the cream cheese. Beat until smooth. Stir in the undrained pineapple. Cool slightly. Fold in the whipped cream and mayonnaise. Chill, covered, until thickened. Spread over the prepared layer. Chill until almost set. Prepare the desired flavor of gelatin using package directions. Chill until a syrupy consistency. Pour over the prepared layers. Chill, covered, until set.

Yield: 15 to 20 servings

Betty Lawrence, Wisconsin Director of Women's Activities

From What's Cookin' in the Grange