

Green Mountain Granger

OCTOBER 2023



MASTER'S MESSAGE

Here it is, 9-19-23, and I haven't a clue as to what to share with you. I can tell you that National Grange made its presence known at the Big E Grange Building promoting vaccines. And speaking of vaccines, make sure you get yours this Fall and stay healthy. And if I mention weather, you know as well as I that Vermont needs a spin dry.

Much of my time has been dealing with Granges that have closed. The Charters of Randolph #229, Maple Valley #318, and Moss Glenn #554 have been pulled and the disposition of the latter two halls is proving daunting. Deeds dating back to the late twenties and early thirties speak of heirs and the right of first refusal and other stipulations. Seems like they didn't think those Granges would last very long.

Luckily, most of our remaining Granges have found their strengths and specialties that their communities recognize and value their contributions to the communities in which they reside. Deborah Ploof is our Membership Director and has ideas to help you grow your Granges! Tonight's news mentioned the costs of rebuilding, relocating, and mitigating flooding, and that other programs might have to be cut to absorb the costs, broadband was included in those thoughts. I'm hoping we can keep broadband on the front burner, but there is another problem that needs addressing, affordability of broadband. Seems those in the hinterlands are being charged more than those of us in the more urban areas, and even a bill of \$85.00 is out of reach for potential customers. You'll find this train of thought in my Master's Address this session.

I hope you have **signed up for the State Session, sent in your meal**

bill, and found lodging. I've no idea when this publication will go out, but even now, time is of the essence. Don't forget, the 6th Degree will be exemplified October 21st at Bridgewater Grange beginning at 2:00 p.m. with a Celebration Banquet to follow at 4:00 p.m. All participating in the degree must be at Bridgewater Grange Hall at noon for a bag lunch and rehearsal.

Hope to see you soon! Fraternally,
Kendal Holden, VT State Master

RESERVATIONS FOR SIXTH DEGREE AND AWARDS BANQUET

If you are planning to attend the Awards Banquet following the 6th Degree at Bridgewater Grange Alice Paglia would like to know you're coming! The menu is pork tenderloin and gravy, mashed potatoes, apple sauce, green beans rolls, apple pie and a beverage. The cost is \$14.00 per person. Contact ASAP: Alice Paglia 950 VT Rte. 100A Bridgewater Corners, VT 05035 Call: 802-672-6223. This is a store number so has an answering machine.

NATIONAL CONVENTION, NIAGARA FALLS, NY USA

The Regional Host Committee had a zoom on Sunday 9/13 with most of the volunteers attending who will be helping from all 7 Northeast States. A few volunteers had questions, but most have had a very good Chairperson to work under. The Region had to increase the seats on the tours as we were over the numbers last week. As of last Wednesday, we will have room for 100 on the General tour, 48 on the Youth tour, and 50 for the Junior tour.

There will not be tickets sold over these numbers.

The National Grange Session opens, in the 7th degree, at 2 p.m. on Tuesday Nov. 14th. The schedule can be found on

<http://grange.biz/Conventin157> it is colored coded into

Convention/Youth/Junior/Meals/Degrees; so, it is a bit easier to follow.

Vermont is hosting on Saturday Nov. 18th with Maine. Nancy Perkins and Jenny Nelson will be helping in the Hospitality room for Vermont. Other Vermont Grangers helping are Brenda & Janice Rousselle as co-chairs of the Hospitality room, Ann Yandow as the Regional Registration chair, with Linda Wilds as her assistant, Deborah Ploof who is helping National to register all attendees and will be in the National Office along with Alice Daley during the convention.

We hope to see some of you in Niagara Falls and it's looking to be a record year for attendance.

Linda Sanderson, VT State coordinator & Host Banquet Chair

VERMONT PRODUCTS BASKETS

The Northeast Region wants each State to donate at least one State "products" baskets to raffle off at National. The proceeds go to the Region to offset the cost that the Region has to spend, to help put the National convention on. **I am looking for Vermont products and if you could donate something towards the baskets (2) would you please bring your donation to the State Grange Session in Middlebury October 26 & 27.** I am looking for smaller items/amounts, items no larger than a quart please. Vermont will be responsible for mailing the basket to the winner. Thank you in advance. Linda Sanderson. VT State coordinator

CHAPLAIN'S MESSAGE

Our Grange forefathers based so much of our first degrees for the Subordinate Grange on these words from the Bible: And now abideth faith, hope, charity, these three; but the

greatest of these is charity. 1
Corinthians 13:13 KJV.

I think of charity first as giving donations- monetary and specific items like food or clothing. I think of charity as having a fund-raiser for a cause, especially right now as Vermont has faced a terrible flood in so many towns in our dear state of Vermont. In fact, many of our own Grangers are specifically working to co-sponsor a movie showing of "The Farm Boy" by George Woodard of Waterbury Center to raise money for the victims. We have been coordinating with libraries and Historical Societies in our area and have received generous contributions from local businesses as well- all going to the VT Community Foundation's VT Flood Response and Recovery Fund.

However, I would suggest that there are everyday acts of charity that don't involve money or material things as well. By treating everyone with kindness and respect, we can remember the valuable lessons our Moms and Dads taught us: Be nice, don't gossip, be honest, give of your time, honor your elders, be patient, don't judge others. We can be kind by word, thought and deed. Whether we are grandparents, special aunts and uncles, or Moms and Dads, we have the opportunity and a responsibility to set good examples of these lessons of good character for the next generation. What more important life lessons are there?

Jenny Nelson, VT State Chaplain

LECTURER

I have the last of the entries from the Lecturer's Contest. They will be brought to Sixth Degree as well as State Session. Prizes will be given out at the 6th Degree Awards Banquet. Have you started projects for next year? Have you started reading books and doing book reports? I already have 4 book reports!

I am hoping to talk with many of you at the Sixth Degree or at State Session. Do you have some different ideas for next year?

Hope to see some of you at National.
Alice Daley, VT State Lecturer

NEWS FROM THE EXECUTIVE COMMITTEE

The Executive Committee met in person on August 20 with a full agenda. Under "Old Business" it was noted that work is still being done on the sale of Maple Valley #318's hall. It was also reported that a letter was being sent to Moss Glen #554 notifying them that their Charter was being pulled. The Worthy Master has plans to travel to Moss Glen to pick up the regalia and other Grange items. The Hall will be put on the market. It was noted that the Town of Granville has the first option on the purchase of the property. Under "New Business" work was started on the 2023-2024 VSG budget. The Executive Committee was updated on work that has been done or needs to be done at the Grange Center, including the continuation of water testing and the needed repairs to the chimney and fireplace in the Butler Building. The audit of Departmental and VSG books was confirmed. The Departments were split up between three sets of auditors. Sister Deborah Ploof provided information on the August 12 meeting of the VSG Pomona Granges. Discussions were held with those present. A list of suggested recommendations was discussed. It should be noted that this is an on-going discussion. No decisions were made for any changes to the current structure of the Pomona Granges.

Information was provided on the schedules for the State Session. Thursday, October 26---set up; Friday, October 27---Committees meet, Session begins; Saturday, October 28---Session continues and closes in the afternoon. It was confirmed that the proceeds from the Silent Auction will be used for expenses to National Convention in November. National Convention---a Vermont table display will be set up; a Vermont raffle basket will be put together. Donations of Vermont items for the basket should be brought to the State Session; items for the Diddy Bags to be given out to all attending National Convention will probably have the

following Vermont products---honey sticks, maple candies, Cabot cheese. 500 pieces of each will be needed. The Executive Committee regretfully accepted the resignation of Brother Stewart White from the Executive Committee.

A copy of the full minutes of each Executive Committee meeting will be published in the Journal of Proceedings.

Submitted by: Brenda Rousselle,
Secretary

GRANGE CENTER

Whew! What a busy end to summer we have had at the Grange Center! We had a good Rest Area in Sharon July 29-30. Then we had two renters cancel out so there were a couple of empty weekends in August. I set up a display booth at the Vermont State Fair in Rutland on August 14th for the Grange Center and we won a Blue Ribbon! I set up a Fair Display at the Champlain Valley Fair on Friday, August 25th and raced back to help prepare for the dinner. We had a great Chicken Pie Dinner on August 26th. That weekend rolled right into another Food Break over Labor Day Weekend. The baking was done on Friday and Saturday and the Rest Area was held in Sharon on Sunday and Monday. The folks seemed to be more generous and more friendly on Sunday than they were on Monday. (Just an observation.)

Then the following weekend was Fall Festival, September 8-10. This year for the evening meal on Saturday, we tried having a variety of Macaroni & Cheeses along with Roast Pork. The attendees seemed to enjoy it and they kept going back for more. The Basket Raffles were drawn that night, and so many tickets were sold that we had to get the butter churn out to use to draw the winners' names from! These were a big hit and I think we need to repeat doing them again! We have one last renter, a wedding on the weekend on September 23rd, and then we'll be closing for the season on the weekend of the 30th after a meeting that's scheduled for 10am. We had two electricians go through and they were asked to submit estimates on replacing just the

bulbs/replacing the whole units in the dining hall and repairing lights in the Winter Building and a couple other projects, but to date, nothing has been received from them. Tim Swartz built a beautiful cabinet to hold the hand washing sink for the kitchen. The same plumber who repaired the dishwasher was contacted to install it, but he has not gotten back to me either. I'm praying that things go well over the winter, and we have a less eventful opening next spring!
Respectfully Submitted, Ruth Hovey-Sicely, Chair

AGRICULTURE AND ENVIRONMENT

As a dairy farmer, let me just say that I would like to shed some light on a couple myths that have caused me frustration. I always said I was proud to be married to a dairy farmer producing wholesome food full of nutrients and goodness and with variations that make it fun to eat and drink. I sure was glad I didn't fall in love with a tobacco farmer.

Here are some facts taken from <https://www.97milk.com/about97milk/>. This is a group of farmers who were frustrated with the bum rap that milk was getting in the fight to lower obesity in children. It started in Pennsylvania with some wrapped bales of hay printed with 97% fat free milk. Here are some of the facts they have gathered, and I encourage you to check out their website as you review agriculture resolutions for State Grange. Quotes from the website:

Reasons to Give Kids Whole Milk:

- Milk has 8 grams of high-quality complete protein, containing all 9 amino acid building blocks. No alternative has as much or as high-quality protein as real milk.
- An 8-ounce glass contains 21 minerals and 13 vitamins.
- It's natural. A true farm to table product, containing 2 ingredients: Milk, Vitamin D.
- Milk contains zero added sugar.
- Whole milk has essential nutrients to support the immune system.
- Milk is a naturally occurring calcium source that provides almost 30% of

daily requirements and is easily absorbed by the body.

- Studies show children who drank whole milk had a 40 percent lower chance of being overweight or obese compared with those who drank low-fat milk.
- Because of dairy foods' nutritional package, it's a one-stop shop to help people sustain their energy.
- Dairy fat is a healthy combination of a saturated, monosaturated and polyunsaturated fats, including CLAs and Omegas.
- Milk contains Calcium, Vitamin D, Phosphorus and Potassium to build and maintain strong bones, which can help reduce the risk for stress fractures.

Know the truth about cows and climate and methane.

- Cows emit methane that is short-lived, only 12 years, not 100 or 1000 years like other GHG, so a cow makes more milk/beef today but adds ZERO NEW methane to the atmosphere, while feeding more people at the same time.
- Cows emit methane that is continually recycled as part of the vital Biogenic Carbon Cycle of atmosphere X sunshine converted by plants (photosynthesis), consumed and converted by ruminant animals — keeping our planet alive and nourishing us too.
- Cows are ruminants. They ferment their food in a chamber called the rumen, which converts fibrous plants we humans can't digest into nutrient dense protein, fat, carbohydrate and over a dozen vitamins and minerals we humans can readily absorb.
- Cows consume grasses and whole-plant-forages growing on 70% of the earth's agricultural land surface not suited to grow fruits, vegetables and most grains for human consumption. As they are grazed and/or harvested for cow-chow, these plants regenerate and continue the Biogenic Carbon Cycle. Jenny Nelson, Director

COMMUNITY SERVICE

We are already 3 months into the new Grange year. Have you read the new program book? **If you need a copy**

of the whole program book OR any section of it, go to

vtstategrange.org and find the whole book under downloads or under Committees, find the individual sections. Review them now so you can see all the programs for this year.

It was fun to review all the submitted Community Service books. This state has an amazing number of Granges doing great things in their communities. Trunk Trick or Treats, Comfort Pillows, Blankets, scarfs for the military, seeds, to say a few. The books have been judged and the winners announced at the Awards Banquet being held after the Sixth Degree.

DON'T FORGET TO BRING SOCKS, MITTENS, and HATS to State

Session for me to take to National Session. At the Saturday Luncheon at State Session, I will announce the Grange that has donated the most pairs of mittens and socks, and hats for the National Grange Community Service project at Niagara Falls, NY. There will be a \$25 award for the Grange with the most donations! *We will continue to collect items until Family Camp 2024 and those will go to a local homeless shelter.* Deborah Ploof, Director

FALL FESTIVAL

Thank you to all who could attend Fall Festival this year. As I sat in the Winter Building with the judges and later confirmed who received what ribbons I could hear a lot of laughter and chatter, so I know many of you had a good time. A variety of card and board games were played in the morning while the grass was drying from the rain the night before. After lunch everyone ventured outside to enjoy the sunshine while tossing a skillet, or rolling pin, using the photo booth, or played pumpkin tic tac toe. The auction at 3pm as always brought out good natured competition and lots of laughter as Grangers bid on those things that they just had to have; this brought in \$212.00 for Fall Festival.

Based on the scores recorded the winners of the Skillet Toss and Rolling Pin Toss are:

- Errol Briggs – Brothers' Skillet Toss
- Linda Sanderson – Sisters' Skillet Toss
- Chris Yandow – Brothers' Rolling Pin Toss
- Linda Lazaroff – Sisters' Rolling Pin Toss

Seventeen people entered items to be judged this year, unfortunately due to the rainy summer few flowers, fruits or vegetables were part of the competition this year. The judges had a hard time deciding on many of the Arts & Crafts and Photo Gallery items and were amazed by the creativity and skill of our Grangers. These judges hope to be invited back next year to see what we create.

Prizes have been awarded to the following Grangers/Granges:

- Janice Rousselle – Master's Cup, \$25.00
- Chandler Marchinkowski – Junior, \$25.00
- Mary Roberts – Senior, \$25.00
- Capital City Grange – Fair Booth, 1st place - \$15.00.
- Lake View Grange – Fair Booth, 2nd place, \$10.00.
- Milton Grange – Fair Booth, 3rd place, \$5.00.

Regrettably, no Youth or Juniors entered the King Arthur Baking contest and those prizes have been returned to King Arthur Flour. Please encourage our Youth and Juniors to enter any of the contests next years. Divisions were broken down further to be fair to all skill levels.

To cap off the evening dinner of Pork Roast, Mac & Cheese, Green Beans, Apple Sauce, Rolls, and assorted pies were enjoyed by many then dancing with the Contra Dancers from Capital City Grange and the Basket Raffle drawing capped the evening. Which

brought in \$1226 for the Grange Center.

Winners of the Basket Raffle were:

- Brenda Roussell – Maple Basket
- Pam Shover – Car Kit
- Steve Johnson – Mailbox
- Alisha Yates – Arts & Crafts
- Karen Luce – Halloween Basket
- Nicole Yandow – Movie Night
- Janice Rousselle – BBQ Basket
- Mark Reardon – Kitchen Basket
- Shirlene Lathe – Pet Basket
- Erica Machia – Crockpot

Thank you to the members of the Fall Festival Committee and Grange Center Board who agreed to deliver these baskets.

Looking to next year I would like to ask all Grangers for their opinions and/or suggestions for Fall Festival. What would you like to see there? Is there a game or activity that you would be interested in? How can we improve this function? You can contact me by email

at morbe8@live.com, mail 92 Happy Valley Rd, Middlebury, VT 05753 or phone 802-388-2653. I look forward to hearing from you. Thank you, Beth Morse, Director

FAMILY ACTIVITIES

By the time you read this the Northeastern Needlework contest (Big E) has been judged. Congrats to the 5 Grangers who entered and won blue here in VT and their articles were sent onto the Northeastern contest.

Winning at the Big E were for Embroidery- 3rd Deborah Ploof and Craft-Tea Cup-1st Deborah Ploof. Here in VT, I heard from several crafters that they just didn't have time to complete many articles this past year.

All Family Activity Chair's or Grange Secretaries should have received a copy of the 23-24 FA program that is in the 2023-24 program book (make sure you read this section as there are new contest for 23-24), FA notes;

a little something to help with your meeting reports, instructions for the wheelchair or walker totes, and the medical pillow. I hope you will have some time over the winter to make several of these articles and give them away to those that need them. Check out the cooking contest: It is cheese recipe using Cabot cheese (remember to save the wrapper or receipt that says it's Cabot). I am trying to get one of Cabot's cheese tasters to judge this contest for 2024. Also, I will be mailing the last Family Activities quarterly notes out, hopefully by October 1st. See you at the State Session on Friday Oct. 27 and Saturday Oct 28th in Middlebury. Linda Sanderson, Director

MAPLE COOKIES with MAPLE FROSTING – Nathaniel Perkins – Non-Member Sponsored by Blue Mountain – Second Place

Cookies

Ingredients

1 cup packed brown sugar
½ cup shortening
½ cup real maple syrup
1 egg
½ tsp. vanilla extract
1 ½ cups all-purpose flour
2 tsp baking powder
½ tsp. salt

Directions

Preheat the oven to 375° F (190° C). Grease cookie sheets
In a mixing bowl, beat together brown sugar and shortening until fluffy. Mix in maple syrup, egg, and vanilla until well combined.
Combine flour, baking powder, and salt in a separate bowl. Add flour mixture to creamed mixture a little at a time, mixing well after each addition. Stir in coconut. Drop by tablespoonfuls 2 inches apart onto the prepared baking sheets.
Bake in the preheated oven until the edges are set, 10 to 12 minutes.

Frosting

Ingredients

¼ cup butter
½ cup brown sugar
3 tablespoons maple syrup, divided.
3 tablespoons milk
1 ½ cups powdered sugar.

Directions

Melt butter in a saucepan over medium heat. Add brown sugar and 2 tablespoons maple syrup; stir frequently until sugar is melted. Add milk and stir frequently till it comes to a boil. Pour mixture into a mixing bowl and allow it to cool slightly, about 10 to 12 minutes.

Add powdered sugar and remaining tablespoon maple syrup to the cooled mixture; beat with an electric mixer until smooth. Spread frosting while it is still warm for best results.

NORTHEASTERN NEEDLEWORK CONTEST AT THE BIG E

So, I have asked most of the Family Activities contestants if they would mind if I didn't send their first-place articles down to Big E, but instead take the milage money I would have had for the round trip and add it to the State premiums. Most thought this was a good idea as first place at the Big E is only \$15.

If you have any time to volunteer in the Store at the New England Grange Building, please contact Noel Miller-building Manager to get on the schedule. Noel Miller, 150 Ripley Hill Rd., Coventry, CT 06238

860-7420-8839

millernoel434@gmail.com

Big E starts on Friday Sept. 15th and runs through Sunday Oct. 1st. The Avenue of States opens at 10 a.m. and close at 9 p.m. during the fair.

I will be going down on Friday 29th and staying through to the end.

Vermont Day is Saturday 9/23 and Grange Day is Sunday 9/24 if anyone wants to go down.

Store shifts run 9 am to 3 pm and 3 pm to 9 pm. Ask Noel for the particulars about the work shifts and a hotel room (if you live more than one hour away). In the past, if you had a hotel room you would work the afternoon shift, spend the night, and then work the (1st) morning shift the next day. You will receive gate & parking passes, but meals are on your own. Your Vermont NEGB Trustees are Kendal Holden, Eunice Crowell, and Linda Sanderson (reporting).

HEALTH AND WELLNESS

I'm writing this on a beautiful sunny almost fall day. As I'm sure you have seen from all the commercials, it is time to get your yearly flu shot as well as your next Covid vaccination. They can be given on the same appointment. New this year is the vaccine for RSV, a respiratory illness. Check with your doctor before getting it on the same day.

Are you planning something with apples or pumpkins? Apple bobbing? Pumpkin carving or drawing on it instead of carving the pumpkin? Remember that October is National Book Month as well as Fire Prevention Month and World Blindness Awareness Month. Alice Daley, VT Health Director

MEMBERSHIP

Last issue was the final installment of the "**Four Steps to Successful Recruitment of New Members**".

From the submitted scrapbooks/notebooks, many Granges recruited some new members. This is great!!!! Be sure the names and addresses of new members are on your quarterly reports so that the VSG secretary can update the roster and the new member can be added to the GMG mailing list.

When someone asks you "*What is the Grange?*" do you have an answer? Instead of struggling with answering that question on the spur of the moment consider thinking about what the Grange means to you and having a 2-minute speech explaining "*What is the Grange*". Some 'food for thought' from the National Grange website on how to answer the question:

ADVOCACY - Along with being a social and service organization, the Grange is the nation's oldest agriculture advocacy group. Being a Grange member opens the door to interact with legislators to advocate on behalf of rural America and agriculture. Local Granges hold regular meetings during which issues like rural broadband access, climate change, and rural healthcare are discussed. As the Grange is a grassroots organization, policy

recommendations are adopted in local Granges, passed by State Granges, and moved to the National Grange who advocates for them in Washington, D.C. with Congress and other federal agencies.

Deborah Ploof, Co-Director
Membership

JUNIOR GRANGE

Here is a message from Samantha Wilkins Youth and Young Adults Director Junior Program Development Director "This year there are some changes from years past throughout each program book, so you are encouraged to look through each of these books in their entirety. One of the biggest goals I want to impress upon each state is to up their local and state participation. The youth and junior program books are each set up to hopefully encourage more local participation and for local programming to flourish. We are encouraging youth and juniors to get involved locally and take the reins on developing programs/events/service projects etc.

It is no secret that there has been dwindling participation at the National level, however, we have also seen that dwindling participation happening on the state and local levels as well. It is our hope that we can have a fresh start and revitalize these programs-starting in our true grassroots ways, from the bottom up."

The 2024 Program book is not on the National Grange Website yet, but any other information can be found at <https://www.nationaljuniorgrange.org/>. If there are any questions, let me know.

Respectfully submitted, Martha Bissell, Director, 213 Maple Lane, West Danville, VT 05873
mbisswal@hotmail.com
802-563-2429

YOUTH

I received a notice from National Grange yesterday announcing some pretty big changes for the Youth Department. This includes that effective November 2023 the age for Grange "Youth" will be 14 -20. Ages 21-30 will be considered "Young Adults" until November 2025 at which

point that age range will drop to 21-25. There does appear to be some flexibility for what can be considered "Young Adults" at the state level, but the purpose of having different ages at the state level is unknown since those members would not be recognized as Youth or Young Adults at the national level. Additional changes include qualifications for National Youth contests will no longer be done at the regional level. Instead, State Youth contest winners will qualify directly for the National contests. National Grange is also encouraging each state to plan and implement a combined Young Adult, Youth & Junior Legislative Day at their State House. More details will be available when the National Grange 2024 Program Book is published on their website.

Jessica Falcker, Director

LONGEVITY AWARDS

Many Granges over the last few months honored their long-time members with recognition certificates and/or pins.

On June 23rd **Blue Spruce Grange** honored Linda Bogardus, 40 years; Bonnie Paquette, 60 years; and Grace Pigeon, 80 years.

On August 10th **Charles Matteson** was presented his 75-year pin at the age of 90 at **Bomoseen Valley Grange #273**. Also receiving recognition were 3 other members who received their 45-year pin, **Pam Gibbs, Skip Gibbs, and Dale Dimick**. Dwayne Gibbs presented them all with their pins. See pictures.

On August 20th **Gassetts Grange** Master Marie Jennison, Secretary Bonnie Sanderson, and Treasurer Donna King, had the honor of presenting **Susan Williams** (Marie's Daughter) her 50-year Member Certificate and Pin. Susan is a second-Generation Granger.

On September 12th **Taconic Grange** presented **Merton Snow** with his 75-year certificate. Doing the honors were Joe Goodrich, former Master of Vermont State Grange. Kendal

Holden, Master of Vermont State Grange presented Merton with an award for his 32 years of service to Vermont State Grange as Treasurer. In attendance were many additional dignitaries: Former VT State Master's Lester Gibbs, Phillis and spouse, Charles Mason, Errol Briggs, and Brenda Rousselle. Also present were Lois Allen, Information Director, Alice Daley, Lecturer and Health Director,



Janice Rousselle, Trust Officer, and Deborah Ploof, Executive Committee, and Community Service and Membership Director. See picture of VSG Masters with Merton. Punch and cake were enjoyed by all.

HISTORICAL RECOLLECTIONS Castleton, Vt July 24, 1908

Bomoseen Grange #273 met in their Hall and was opened in form by the Worthy Master, with four absent officers, Gatekeeper, Treasurer, Ceres, Chaplain. After the opening song, the minutes of the last meeting were read. The committee on the

application of Mary E. Griffith and Frank Woodbury and George J. Leahy reported favorable. The reported application of Mary Griffith was then balloted on. The ballot reported favorable. The ballot reported favorable the application of George J. Leahy, was then balloted on. The ballot reported unfavorable. The application of Frank Woodbury was then voted on. The ballot reported unfavorable. The singing book question was then brought up. It was decided to have the Secretary send for the Grange Melodies. A short recess was declared. Grange called to order. Under the heading of unfinished business, Sister Benedict spoke of the _____. It was discussed by many. No time was decided on. The question that the farmers have

_____ The discussion was opened by Bro. R. E. Sevard on the affirmative. First on the negative Sister _____. Second speaker on the affirmative Sister Estey, on the negative Brother Everett. The first speaker on the affirmative closed the debate. The judges to decide the debate are Sister Benedict, Dean and Callaway. Recitation by Lottie Griffen. The judges decided in favor of the affirmative. A song by the Grange closed the program. Dues received for 1908, \$0.90. Two application \$2.00 returned. The question for our next meeting is Highways and Roads. Sister Benedict spoke about sending a letter of condolence to the Ramson family. The Secretary instructed to send one. Grange closed in due form with 27 members and one visitor present. Mrs. B. F. Griffen, Secretary

SUBORDINATE HAPPENINGS

Blue Spruce Grange is gearing up to sew the over 400 pillows put together by the fairgoers at Champlain Valley Fair. We cut out lots of pillow pieces, lay them out and ask fairgoers to select pieces to make an attractive pillow. That gives us a chance to tell them about our Community Service projects, the Grange, and about all the Grange displays from across the state.

Several members entered the Culinary Arts contests and took home prizes. 9 members and 1 affiliate member attended Fall Festival and displayed our fair display that one First Prize at Champlain Valley Fair. We are getting ready for the state session. Are you going?

We exemplified the Third Degree and are getting ready to do the Fourth Degree.

Alice Daley, Master Blue Spruce

Middle Branch Grange has been meeting regularly. The Jr. Grangers took the summer off but started back up again on September 9. In June, we installed two stair-chairs in our hall. This will enable those members and visitors with mobility issues to attend events at the hall. Approximately 50 members, friends and neighbors attended the Grange picnic on August 20. The corn roast was September 9, the rain held off and we were able to have a hayride and cook some hotdogs and corn. Several Subordinate and Junior members participated in events at the Tunbridge Fair. Long time Grange members, Joe and Dale Williams celebrated their 50th Wedding Anniversary on September 1, a party was held for them on September 23 at the hall. Elections were held for the offices of Jr. Leader, Ex. Committee member and auditor. Installation will

be on October 6. Our **annual chicken pie supper will be October 14.**

Upcoming fall activity will include the Pumpkin Contest, the Junior's Thanksgiving Basket Raffle, our third annual Thanksgiving Pie Sale, and before we know it, the Christmas Party. Judy Powell, Lecturer

Tunbridge Grange #384 - Lester Gibbs, Deputy, completed his evaluation at our August 9th meeting. On September 2nd we hosted another Safety Stop at the Sharon Welcome Center. We had a successful day receiving generous donations for the baked goods and hotdogs we provided. Our next one is scheduled for October 8th. We are obtaining bids for work that needs to be done at our hall and these Safety Stops have been extremely helpful in raising the funds needed to accomplish this. Recently we prepared a Rental and Hold Harmless Agreement and in doing so, Linda met with the assistant state fire marshal to determine the occupancy limit in the hall. He inspected other things that needed to be addressed and which have immediately been rectified. There are four community craft nights scheduled. Come join in the fun at one or all on September 28th, October 19th, November 16th and December 14th at 6:30. Check out our Facebook page at Tunbridge

Grange #384. On October 21st we will hold our Harvest Supper with seatings at 5:00 and 6:00. Corned beef, ham, root veggies and a huge selection of homemade pies will be offered. If you go to our Facebook page, further information is available for pricing and reservation info. On November 25th, there will be a holiday craft market. More ideas for future activities are being planned for next year and it has been encouraging to see this Grange come alive. We have a bucket list of things we would like to do to upgrade the hall which has seemed a bit overwhelming. Linda Lazaroff, Master

REGISTRATION FOR MEALS AT STATE SESSION

We are having the meals catered for State Session by Pratt's Store in Bridport and need numbers for meals by October 15. Please contact Deborah Ploof before October 15 for reservations. So she can order enough food!

- Mail form below with a check made out to Vermont State Grange, Inc. Address: 3965 Crown Point Road, Bridport, VT 05734.
- Email deborah.ploof@outlook.com; Title of email - Reservation for Meals; you should receive a confirmatory email. Please plan to mail check or pay at registration desk at session.
- Call 802-989-3237. Please plan to mail check or give at registration desk at session.
- **Only if extra meals are available will tickets for meals be available at Registration. Meal order must be to the caterer 2 weeks before session.**

Reservation is for: _____

Grange and #: _____

Number meals needed

_____ Friday Lunch \$12 – Make your own Sandwich or Salad; Dessert.

_____ Friday Dinner \$20 – Roast Pork, Stuffing, Mashed Potatoes; Green Beans; Cake

_____ Saturday Lunch \$12 – Meat and Vegetable Lasagna, Salad, Italian Bread, Dessert

Beverages will be available during coffee breaks and during meals! Coffee, iced water, milk, and hot water for hot cocoa and tea.