# NEWSLETTER

## June 2010

#### Volume 04, Issue 6 THE VOICE OF RURAL ISLAND COUNTY EDITOR: Chuck

## MASTER'S MESSAGE

Dear Brothers and Sisters,

At this time last year we were starting to enjoy some warm weather, a trend I'm glad is starting early again this year. We had the Third Friday Dances, and the Hall was busy. This year the dances have gone away, but the hall is still quite busy. A contract has been signed between McMaster Homes (contractor), Jack Husband (Structural Engineer), and DLG #486 to start determining what structural work may be necessary on our hall.

*The Washington State Grange Convention*, which will be held in Bellingham WA this year, June 30th thru July 3rd, is looming, and our preparations are well underway. Happily, several of our Brothers and Sisters are planning to make the trip in order to receive the "Sixth Degree". If you've never been to convention, it would be worth your time to make a day trip and learn first hand what goes on. Mark your calendar for<u>Tuesday June 16th 6:30 pm</u>, which is our next Committee Meeting night; if you are on any committee, we will meet and take care of any necessary business.

Our next regular business Meeting will be held on <u>June 1st</u>. The Meeting starts at 7: pm, please try to arrive a bit early so we can set up the hall, and start on time... I hope to see everyone there.

Fraternally Yours,

Master: Ken Schillinger

#### **Grange Meeting**

Grange meeting will be held on Tuesday June 1st, 2010 AT 7:00 P.M.

#### WSG State Convention 2010

This is the year to attend the convention to really experience our organization at a different level. I highly recommend that even if you don't want to come for any extended time, coming on Wednesday is the thing to do! Get the 6th Degree, experience the Rose Drill and the opening Ceremony. Check the Grange news or the website for schedule and come to Bellingham.

#### **WSG Convention Team**

We are one of the sponsoring Granges for this convention and help from non-delegates is needed. Runners, drivers, rose de-thorners, hospitality room help etc. Call Judy, Ken, or Chuck to sign up.

#### Did You Do Needlework, Make Quilts Or Sew?

We have seven entries from our Grange going on to State: Quilting, a Lap Quilt by Tarey Kay; Sewing, pajamas by Molly Kay; Needlework, a Doily, baby Afghan, and Huck Embroidery by Tarey Kay, also knitted wool socks and scarf by Molly Kay.

## **Did You Take Pictures?**

We have 14 of the 19 entries that qualified for the State Level Competition. They were by; Robert and Roxie Chamuler, Molly Kay, Chuck, Judy, and Roland Prochaska.

## Did You Paint or Make Crafts?

We have 18 entries that qualified for the State level from; Roxie Chamuler, Monica and Roc Dahl, Gary and Tarey Kay, Chuck, Meena, and Judy Prochaska, Lark Shugar, and Chris Williams.

## FAMILY GARAGE SALE

Our family garage sales at the Grange Hall are lots of fun. We have had good participation from the public. The next one will be June 19th, 9 to Noon. Set up will be Friday June 18th at 6 pm. If you're interested, talk to Judy, 222-3110, to get the particulars and sign up. If you have things to sell and want to donate the money to the Grange we will have a table manned by a volunteer. So, if you don't like working sales, You won't even have to attend and it will help out our treasury. Thanks to those of you who have helped our Grange this way.

## **UPCOMING EVENTS/ACTIVITY**

• The 2010 State Convention Committee is issuing a challenge to our Island County Granges. The County with the highest percentage participation in members taking the 6th Degree this year will be awarded \$100 from the Committee.

#### FOOD : Back to Basics

Oh my, those of you who didn't come to try Island Masala. Did you ever miss some tasty food!

Be sure to mark your calendar for the remaining "Back to Basics" series of educational (and fun) seminars!

- May 25th Duke LeBaron on Raising Meat Rabbits.
- June 8th Dave Anderson will be talking about local salmon, when they arrive in Puget Sound, how you can get them, as soon as they come off Dave's boat, and techniques for cooking and preserving each type. Last year I canned some of the lowest cost salmon, and it was great. You have to know that I grew up in England after the war when "tinned salmon "was a luxury item. I still think it's great.

Contact Chris this e-mail.