

**Deer Lagoon Meeting, Tuesday,
July 2nd, 2013**

*Please come and enjoy our Potluck
at 5:30PM on Tuesday July 2nd.*

Please note this is an early meeting!

Environmental Rain Garden

To volunteer for future effort to do the rain garden plantings and the wildlife refuge call Chris Williams, 321-4027.

The storm water drainage system is in place. A special Thanks to all those who made it happen.

Kitchen Counters

The new counter tops and the associated plumbing are complete. They look GREAT! Thanks Ray Green of South Whidbey Rotary! Thanks to Joel Garrick of Garrick Plumbing! Thanks to Gary Kay for all of your help. Thank you Tarey Kay and Judy Prochaska for your steady support on this project and bringing your design to reality.

Garden in Front of the Hall

Kristi Johansen-Abat, Judy, Tarey, and Chuck: the team that rebuilt the garden in front of the hall. A lot of effort by this team made for a great result.

Trash –To – Treasure Sale!!

Trash to Treasure Sale is scheduled for July 13th at the Grange Hall. Time: 10 am to 2

pm. Bring your treasures on Friday and help set up at noon until 4. Please bring your items with pricing on them. NO CLOTHING PLEASE. We still have some smaller projects we would like to complete in the update of our hall so this fund raiser would help towards those goals. If you don't have any items, we would gladly accept a cash donation for our building fund. Talk to your friends and neighbors and ask them to find some treasures they can donate. Thanks.

NEWS FLASH

First Place-Hall Improvement

Contest. Be sure to check out the latest Grange news for the story about our Grange and the other Granges across the State that also made big improvements to their halls.

Top Four-Community Service

Contest. We will know at the Business meeting how we did.

Oil Tank for sale.

We have a year old 290 gal. oil tank for sale. Call Ken Schillinger, 341-2092, if you know someone who might want to purchase it.

Grange Competetion Results

By the time of our next business meeting we will know how our Grange fared at the State Level competitions.

Grange Food Basics

We had a full house and a full parking lot at the Grange , with many people bringing their dry goods, in 25 lb bags, like hot chocolate mix, rice, rolled oats, for canning or sealing in Mylar bags, with Oxygen absorbers for prolonged storage . I canned 25 lbs of brown rice in five tin cans. Sue Ellen did oats in Mylar bags. There were demonstrations of freeze dried food and talks about emergency preparedness by Mark Parker and Rebecca Hocking. Linda Parker cooks with the freeze dried food on a daily basis and has taken her favorite recipes and put the measured ingredients into canning jars. You add hot water and cook for a certain amount of time and then you have a hot meal. She can feed 6 people with her freeze dried ingredients for beef stew in a quart jar. Meals that you like, in a jar, ready to go, what a great idea. I can't stress enough that freeze dried food can be incorporated in your daily meals. For many people , they save money because there is no waste. It is not just for emergency rations. And it tastes great! After the emergency preparedness talks, came the Grange discussion group on food preservation. One thing that I have finally realized is that gardening for daily eating is very different from gardening for food preservation. You need big volumes of produce to can efficiently and most people are getting produce from E WA. If you want to can 40lb tomatoes, that is just a couple of boxes and , and if you belong to a group that works

together, you can get somebody going there to bring back some boxes for you.

Call me at 321-4027 if you would like to can or bag some food at the next dry canning event, which is likely to take place in the fall. You don't have to buy cans yourself, a group order can be arranged.

MASTER'S MESSAGE:

Dear Brothers & Sisters:

It's nearly time for Washington State Grange Convention. This year it will be held at Ocean Shores and I sure wish my other obligations would let me attend. You might want to make the trip this year; I'm sure you'd find it worthwhile. Thanks to all of the delegates and state officers who are expending their time and energy to make it happen. Our next regular business meeting will be on July 2nd at 7: pm, (following a 5:30 pm potluck. As always, I hope to see you there.

Fraternally Yours,

Master: *Ken Schillinger*

Deer Lagoon Grange #846
P.O. Box 386
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DEER LAGOON GRANGE #846 JULY NEWSLETTER

- COMMUNITY SERVICE
- GRANGE FOOD BASICS
- Whidbey Area Fair
- LEGISLATIVE ACTIVITIES
- YOUTH PROJECTS
- PROVIDE DICTIONARIES FREE TO THIRD GRADE STUDENTS.

*American Values – Hometown
Roots*

EDITOR: *Chuck*

Grange Website:

< www.deerlagoongranger.com >

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