

**Deer Lagoon Meeting, Tuesday,
October 1st, 2013**

***Please come and enjoy our Potluck
at 5:30PM on Tuesday October 1st .
Please note this is an early meeting!***

BY – LAW CHANGE VOTE

We will be voting at the business meeting on a by-law change to start our business meetings at 6:30PM rather than 7:00PM. If this is important to you, you need to be there.

TASTE OF WHIDBEY

A celebration of the best food and beverages made on Whidbey Island.

Featuring food and drink artisans from The Braeburn Restaurant, Flyers Restaurant & Brewery, Fraser's Gourmet Hideaway, Front Street Grill, Mukilteo Coffee Roasters, Prima Bistro, Tree Top Baking, Tres Gringos Tamales, Ott & Murphy Wines, Spoiled Dog Winery and Whidbey Island Winery. Also a small army of farmers with displays of the fresh products coming off of their farms this harvest season, and a special musical appearance by singer/songwriter/farmer Nathaniel Talbot.

For more information email

SFWIFeedback@whidbey.com.

MEMBERSHIP SURVEY

Please watch your mailbox for a letter from Master Ken Schillinger summarizing our last twelve months. Included with the letter will be a survey to evaluate just how active our Grange can be over the next year.

FRESH FLOUR, JimHicken

Everything I've read (outside of ads) says that bread making performance of freshly ground flour is less than that of flour aged 2-3 weeks. In this context, I believe that performance means the degree of gluten development and therefore potential lightness of the bread. This performance difference is one reason why industrial flours are bleached, bromated et cetera. These treatments oxidize freshly ground flour to perform as well as flours naturally oxidized through aging.

Whidbey Island Area Fair

The Fair is asking for inputs to the "Premium Book" for changes that could be incorporated in the 2014 Fair. Submittal deadline is October 1st. Some submittals being considered are increasing the categories with the HONEY department. Breaking COMPOST out of the Vegetable department. And other editorial inputs.



GRANGE DISPLAY at FAIR

Thanks Judy and those who helped put OUR display together. The butterfly concept worked well. DLG won a Blue ribbon and "Best of Show" Award. This is a very traditional aspect of Grange life in America. It was fun for your editor to see the level of appreciation for our display and thus Deer Lagoon Grange.

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.

Upcoming Events

Nov. 12- 16. National @ Manchester, NH.

MASTER'S MESSAGE

Dear Brothers and Sisters,
October is here, so we can start our indoor projects soon. I'm really going to miss this warm dry weather we've enjoyed. I've been under the weather, so have no information as to what is happening with our members, or at the last meeting. Even though I am healing quickly and well, there's a good chance that I won't make the October meeting either (fingers crossed).

Our next meeting is on October 1st. I'm looking forward to seeing all of you.

Fraternally Yours,

Master:

Ken Schillinger

Deer Lagoon Grange #846
P.O. Box 386
Freeland, WA 98249

DEER LAGOON GRANGE #846 OCTOBER 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.deerlagoongrange.com >

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