



MOSCOW FOOD CO+OP  
COMMUNITY NEWS

# COMMUNITY NEWS GOES RETRO



*We're gearing up to celebrate our 50th anniversary in 2023! This zine-style Community News harkens back to the start of the publication in 1985.*

## Craft Beer Month Schedule

April						
S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

sampling from 4:30pm - 6:30pm

Join us as we celebrate Idaho Craft Beer Month with tastings every Thursday in April from 4:30-6:30!

Featured: Grand Teton, Radio City, Bombastic, Laughing Dog, Western Collective, and more!

Stop by the Co-op's table at the Earth Day Fest in East City Park. It's a free family event with music, food, and drink on April 22, 3-6 pm.

SAVE THE DATE

# EARTH DAY



April 22nd from 4 - 7 PM

## APRIL 2023

READ THE EDITION ONLINE AT [MOSCOWFOOD.COOP/COMMUNITY-NEWS](https://moscowfood.coop/community-news)  
ISSUE EDITOR: JUDY SOBELOFF; LAYOUT: PEG KINGERY

# What's the Buzz?

**"In honor of Pi Day, what is your favorite pie?"**

**By Ashley Fiedler, Co-op Volunteer Writer**

"Blueberry." Ron Rasco, Moscow,  
Caregiver



"Apple." Stephanie Miller, Moscow,  
Woodworker



"Rhubarb." Julie Roberts, Pullman, Retired



"Berry pies, especially raspberry." Marilyn  
Cavanaugh, Princeton, Retired



"Cherry if sweet, and mushroom lentil if  
savory." Sam Scott, Moscow, Washington  
State University



"Strawberry rhubarb." Corrie Befort,  
Pullman, Artist



# Art @ the Co-op

Join us for another exciting month displaying fun pieces of our cooperative history in the Good Food Gallery! We're so excited to share the incredible handmade sign by Shishona of Pauseibilities in Palouse, Washington – carefully scroll-sawed to look much like our original wood sign from our days as the Good Food Store.

April 5 - 26: Events Through the Decades

Join us at the Co-op in a continuation of our 50th anniversary celebrating the many community events hosted through the decades! Stop by to see hand-printed posters, handbills, photos, and event advertising through the years of the Co-op.



# Wines of the World – Madeira, Portugal

**By Peg Kingery, Co-op Marketing Assistant**

Madeira is a fortified and maderized (a process by which wine is heated and oxidized) wine made from grapes grown on a small cluster of volcanic islands located in the Atlantic Ocean off the Moroccan coast of Africa. Although closer in proximity to Africa, the islands were discovered in 1419 or 1420 by Portuguese explorer Prince Henry the Navigator and are a province of Portugal; they were used as a port of call and provisioning stop by ships bound for the East Indies or the Americas.

Growing grapes in Madeira is fraught with immense challenges. The steep terrain and maritime climate are often obstacles to a successful harvest. The landscape is characterized by deep fissured peaks of basalt (cooled lava) separated by cavernous ravines. Most of the vineyards are planted on terraced slopes—in small plots, on high trellises, near the tops of the peaks at 600-1300 feet above sea level—and must be tended by hand. The islands receive a lot of rain, mostly in the winter months when vines are dormant; nonetheless, mold and mildew are constant threats. Additionally, intense heat blowing off the Sahara desert can cover the vines with sand and dust and raise ambient temperatures to over 100 degrees Fahrenheit.

Originally, Madeira was not a fortified wine. In the late 15th and early 16th century, its unfortified version was part of the provisions picked up by merchant ships on their way to deliver goods to other parts of the world. Stored in the intensely hot hold of the ships, the wine quickly spoiled. In an attempt to stabilize it, winemakers added

small amounts of distilled spirits, and later brandy, similar to the process used to make Porto. People soon discovered that the wine, after long months of travel on choppy seas in brutal heat, developed a rich and velvety texture that appealed to wine-drinking palates. Because sending barrels of wine off on a long, tropical cruise to achieve this desired result was deemed very expensive, winemakers developed ways to imitate the process without leaving home.

Madeira wine was a prominent presence in colonial America. It was drunk to toast the signing of the Declaration of Independence; was sipped by Francis Scott Key as he wrote “The Star-Spangled Banner”; and was the adult beverage of choice for George Washington, Thomas Jefferson, Benjamin Franklin, John Hamilton, and John Adams. By the end of the 18th century, nearly one fourth of the Madeira produced was exported to the American colonies, chiefly because it was exempt from British taxation.

Madeira’s popularity peaked in the 19th century. The mid-19th century brought plagues of powdery mildew and phylloxera (a root louse which kills the plant), which severely reduced production. By the end of the 19th century, many of the vineyards had been uprooted and replaced with sugar cane. Toward the end of the 20th century, however, a revival occurred; quality vastly improved and a market in the United States was reestablished.

Madeira is made from five grape varieties: sercial, verdelho, bual (or boal), malmsey (or malvasia), and tinta negra mole. The first four are white grapes and are made into four single-varietal Madeiras; tinta negra mole is a red grape and is used in inexpensive, “everyday” sipping and cooking Madeira. Sercial is the driest of the white varieties; malmsey is the sweetest.

To make Madeira, the grapes are hand-picked, crushed, pressed,

and fermented in oak barrels or tanks. At some point during the fermentation process, brandy is added, which kills the yeast, halts fermentation, and leaves a fortified wine. Madeira's characteristic toffee/caramel/butterscotch/nutty flavors come from the next step in the wine-making process, maderization.

During maderization, the wine is aged in relatively high temperatures (meant to duplicate aging in the heat of the ship hold). Three different methods can be used. Two methods (cuba de calor and armazem de calor) belong to the estufagem process (estufa means hothouse or stove in Portuguese), and one method belongs to the canteiro process. Cuba de calor is the most common and least expensive method. It involves aging the wine in stainless steel or concrete tanks that are surrounded by coils heated to 130 degrees Fahrenheit. Armazem de calor involves storing the wine in large wooden casks in a room outfitted with steam-producing pipes that heat the room, creating a type of sauna. The wine remains in these environments anywhere from three to twelve months.

The finest Madeira, however, is aged using the canteiro method. Here, the vats are placed in the winery's warehouse, and left undisturbed in the hot sun for 20-100 years. In all of these methods, the tanks or casks are not filled completely, nor are they topped off, so some oxidation also occurs. The combination of time, heat, and oxidation mellows the wine.

Once the aging period is completed, the wine is cooled, allowed to rest for up to a year, and aged in wooden barrels before bottling. Because of maderization and oxidation, Madeira bottled for as long as 200 years ago will still be exquisite today. In addition, an opened bottle of Madeira will last virtually forever!

Quality Madeiras have the grape varietal displayed on the label (i.e.,

Sercial, Verdelho, Bual, or Malmsey). “Everyday” and cooking Madeiras generally just state the level of sweetness on the label. An anomaly is Madeira labelled “Rainwater.” This is a medium-dry style made from tinta negra mole grapes and aged for three years, including some time in an estufa. The reason for its name is unclear. Some claim it comes from the fact that the vines on their steep slopes require rainwater to survive. Others claim that the wine was accidentally diluted with rainwater while sitting on the docks in Savannah, Georgia, many years ago. Regardless, “Rainwater” Madeira is very popular in the United States.

Madeira can be served as an aperitif or as a digestif. Because of its high acidity, it can be paired with a variety of foods, even dessert. Many cocktails include Madeira in their ingredients. In cooking, it can be used to deglaze pans, in reducing sauces, and added to stock or salad dressing. Try sautéing mushrooms in it!



The graphic features a green background with a diagonal split. On the left, four circular portraits of candidates are arranged in a 2x2 grid. On the right, white text on a dark green background announces the election results.

**Stephen Barbuto**

**Kelsey Manning**

**David Nelson**

**Priscilla Schmidt**

*Election results are here...*

# CONGRATS!

We're excited to welcome all four candidates to the Board of Directors. They'll be seated at our meeting on April 4, 2023 at the Latah County Fairgrounds.

# Change for Good

## April through June 2023

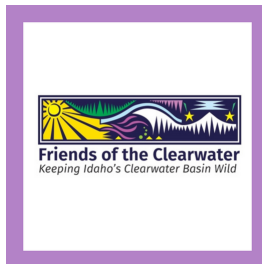
**By Chloe Rambo, Co-op Marketing Manager**

Yes, you can bring in your own bags, jars, and bulk containers! Change for Good is the customer-powered community donation program of the Moscow Food Co-op focused on supporting and rewarding making sustainable choices in the store. You may choose from two community organizations as well as the Co-op's FLOWER program to donate your wooden token(s) to for each reusable shopping bag, bulk container, coffee mug or produce bag used during your shopping trip. Each token is worth five cents and you can earn up to 10 total items per transaction. This Co-op program benefits non-profit, non-sectarian, non-discriminatory organizations whose goals complement or support the Mission Statement of the Co-op.

The following organizations will be featured this month:

Troy Community Theatre  
Friends of the Clearwater  
Co-op FLOWER Program

Any organization can submit an application online to be featured from July - September at <https://www.moscowfood.coop/change-for-good>.





# Co-op Kids

**By Chloe Rambo, Marketing Manager**

Co-op Kids is in full swing! Come join in the fun from 9-10 am every Wednesday in the Co-op Deli seating area.

Would you like up-to-date information about the program? Email us at [marketing@moscowfood.coop](mailto:marketing@moscowfood.coop) to join the mailing list

For more information, send an email to [marketing@moscowfood.coop](mailto:marketing@moscowfood.coop) or call (208) 882-8537 ext. 222.



**CO-OP**

## April Schedule

-  **Wednesday, April 5: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
To Go Activity: Easter Bunny Headband
-  **Wednesday, April 12: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
In-store Activity Only: Co-op Window Spring Banner
-  **Wednesday, April 19: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
To Go Activity: Newspaper Wildflower Seed Bombs
-  **Wednesday, April 26: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
To Go Activity: May Day Baskets



*Co-op Kids To Go activity kits will be available at each cashier every Wednesday if your child is unable to attend Co-op Kids in-person.*

# Company Profile: Micropolis Brewing

**By Amy Newsome, Co-op Volunteer Writer**

In honor of Idaho Craft Beer Month I decided to find out more about perhaps the littlest brewery in Moscow, Micropolis Brewing. So I caught up with one of the founders, Chris Jones.

Can you introduce us to who is behind Micropolis Brewing?

*Micropolis Brewing was co-founded by Eric Hake and myself. Eric, our head brewer, started home brewing in 2006 while living in a tiny apartment on Asbury Street here in Moscow. In 2008 he moved to Seattle with his wife and found an exciting beer scene that inspired him to continue brewing while building a career as a mechanical engineer in the composting industry.*

*About that same time, I became a beer nerd in Seattle while finishing a PhD in Applied Math. Eric and I became friends, bonding over beers while our children played together and our wives practiced medicine together. Almost as soon as we both returned to Moscow the dream of Micropolis Brewing was born. It became clear that we shared the same vision: to create something that is unique and special, to bring people from all walks of life together over a well-crafted product, and to celebrate and strengthen our connection to each other in this remarkable community.*

How did Micropolis Brewery come to be?

*We officially began brewing commercially in 2022. We currently brew at Moscow Brewing Company in an alternating proprietorship, with the hopes of opening our own brewery-taproom location in the future.*

*We chose to name our brewery Micropolis (“small city”) because it resonated with us on multiple levels. For starters, we are a micro-brewery. Our home is here in this Moscow-Pullman Micropolitan Statistical Area. As a little bonus we like that it has the word “crop” buried inside it, reminding us that our beer is brewed from agricultural products (malted barley, wheat, hops) grown right in our backyard.*

Where is your beer available, and what varieties are currently available?

*We love variety at Micropolis Brewing, and our offerings rotate all the time. The only constant is that we always like to keep something hop-forward in the works.*

*We’re primarily a draft-focused brewery. You can always find us on draft at Moscow Brewing Company. We can also be found on draft at select locations around Moscow. For example, this month we’ve been on tap at One World Café, Lodgepole, and at the Kenworthy Theater. We occasionally can an extremely limited amount of beer. When we do, you’ll be able to find it at the Moscow Food Co-op, Pour Company, and other craft beer retailers in town.*

What are your future plans for Micropolis Brewing?

*We’ll continue to roll out new beers every few weeks. Our biggest future goal is finding a permanent location for our brewery and taproom here in Moscow. In the meantime we’re looking forward to taking part in all of Moscow’s great upcoming beer-related events, like Pour Company Rare Beer Fest on April 22nd, Camp Moscowanna on June 3rd, and Artisan Grains Beer Fest on July 7th, among others.*

## Micropolis Brewery Snapshot

Founded in 2022

Located in Moscow, Idaho

Regionally sourced ingredients

*Amy Newsome doesn't like beer but she really enjoyed some of the names of Micropolis's past brews, like DismantALE the Patriarchy, Oh, Hi Moscow!, and Charlie Brown Ale.*

## **Local Producers Profile: A to Z Farm Produce**

**By Terri Schmidt, Co-op Volunteer Writer**

Keith W. Holzman's passion for growing food began at an early age. When he was six years old, he grew vegetables on his family's farm, filled a red wagon with his harvest, and pulled it around to sell produce to neighbors. He was able to create his own 1.5-acre farm, A to Z Farm Produce, when he and his family moved to Moscow in 2009.



Keith Holzman in his greenhouse  
Photo by Terri Schmidt

When I visited Keith, we walked through light snow to get to his greenhouse, where he grows lemons, limes, kumquats, oranges, rosemary, and a giant aloe plant all through the winter. He said, “I grow cactus plants and citrus in the winter because I just love growing things and need to be growing something.” He has a great set-up on his cell phone that allows him to control the heat, fan, and light in his greenhouse from anywhere in the world, which is very useful since he loves to travel and has been all over the United States, Mexico, Canada, Asia, and Europe.

When outdoor planting weather arrives, Keith grows an amazing array of fruits and vegetables – apples, pears, plums, berries, currants, potatoes, carrots, beets, squash, purslane, peppers, corn, beans, onions, bok choy, tomatoes, leeks, nuts, and more. He plants some unique items to avoid interfering with what other local growers are doing – things like dragon tongue beans, honey nut squash, seckel pears, American chestnuts, and jostaberries. Last fall he also planted 600 garlic bulbs.

Keith plots out a map for each garden season, being sure to rotate crops to keep them healthy. Since 2016 he has been keeping records of when plants produced, how much was harvested, climate impacts, etc. In early September, he starts watching the weather to see how it affects plants. He learns something new every year. Keith also saves seeds—soaking, air drying, and vacuum sealing them.

The soil at Keith’s farm is very fertile, and he takes steps to protect and nurture it. He has not rototilled for ten years; the soil is so well composted that rototilling isn’t necessary. The improved earth is about a foot deep now. Cornstalks are left to decompose each season to contribute to the soil; they take about 1.5 years to break down and Keith waits at least three years to replant the

same crop in the same area, so many areas of the farm are benefiting from a lattice of stalks. Keith says that digging root vegetables also loosens the soil.

Additionally, no pesticides or chemicals are used on the farm. Keith noted the advantage of eating naturally grown food is that “I know what’s in it. We just don’t know what those chemicals do to our bodies.”

Keith adds, “I hope people enjoy my produce. I’ve heard stories that everyone loves my garlic and peppers. I encourage people to keep buying local.”

The Holzman family is multi-faceted. Keith has been an EMT, police officer, and firefighter; he currently works as a general contractor. His wife, Gabriela, works for the Moscow School District, for HOPE School in Spokane, and for Stanford Hospital in California. Their son Joshua, age 27, went to the Culinary Institute of America in New York and became a chef, emulating Keith’s mother’s side of the family, who have long been involved in the restaurant business. Their son Noah, age 22, attends the University of Idaho, has worked multiple jobs ranging from mechanics to retail sales, and also plays bass, following in the footsteps of his Dad, who played electric guitar, and his grandfather, who ran an orchestra.



# Staff Picks

By Ivy Dickinson, Co-op Volunteer Writer

The first staff-person I spoke with this month was Luke McGreevy, who has been working at the Co-op as a grocery stocker for three months. For his recommendation, Luke chose the Grillo's pickles located in the refrigerated cooler at the back of the store near the end of the bulk foods aisle. He told me that

he is a huge fan of dill flavor and often selects snack foods seasoned with it. His dill bias aside, Luke said Grillos are “just so good.” He reports that they are very crisp and keep their crunch for a long time. He also likes that they have a fresh taste that isn't too vinegar-heavy, and they don't contain food coloring or other questionable ingredients. Luke says that while they have a slightly higher price point than some of their competitors, they are



Luke McGreevy

very worth it. His only word of caution was that no matter how badly you are craving a pickle, he recommends you absolutely do not open the container in the car as the brine comes right up to the top of the container and will end up all over you. Also, for similar reasons, be sure to completely close the lid before putting the pickles in the fridge.

Grillo's Pickles is the quintessential American story of starting small and building success through hard work. This company began with Travis Grillo and a couple of buddies working a small pickle cart, selling two spears for a buck. Travis made the pickles using his Italian family's 100-year-old recipe and would ride his bike to the Boston Common every morning to set up the cart and sell his pickles. Soon, he began to receive some notoriety, and the Boston Red Sox asked him if they could feature his pickles in their ballpark; soon after, Whole Food Markets began carrying his product (<https://www.digitaljournal.com/business/op-ed-from-a-wheel-cart-in-boston-to-wine-country-pickles-are-here/article/447052>).



Dara Loder

These days, Grillo's Pickles can be found in grocery stores across the country. The basic recipe hasn't changed, but they have expanded their flavor selections from just the dill to now include hot pickles, which are made with habanero and jalapeno peppers, and their classic bread and butter pickles, made with sugar, mustard and celery seed, yellow onion, and red bell pepper. All of their pickles include grape leaves,

The second staff-person I spoke with this month was Dara Loder, who has been working at the Co-op as a cashier since last October. For her recommendation, Dara chose the pure pineapple juice from the Lakewood Organic Juice Company. She chose this product because she loves plain pineapple juice and has found it difficult to find as a single (not blended) juice option. Dara says she primarily drinks it plain, although she will occasionally add it to a



smoothie. She likes that it tastes like fresh pineapple, has never been frozen, and does not contain added sugars. She is also a big fan of the glass jars the juice is bottled in and has a habit of reusing them and even repurposing them into various art projects.

Fred Fuhrman started the Lakewood Organic company in the Allahpattah neighborhood of Miami, Florida, where he “supported his family by selling fresh fruit and juice to the hotels on Miami Beach” (<https://lakewoodorganic.com/pages/about-us>). Fred’s son Thomas took over the company from his father in the 1970s and proceeded to grow the company and expand distribution by developing the company’s trademark line of fresh, not from concentrate, bottled juices. Thomas eventually turned the company over to his son, Scott, who currently serves as the company chairman and CEO.

The Lakewood Organic Juice Company prides itself on being a 100% vegan company, using no preservatives and only non-GMO ingredients, and including only the naturally occurring sugars from the fruits and vegetables used to make the juice (<https://lakewoodorganic.com/pages/why-lakewood>). Their current product line consists of dozens of pure juices; biodynamic juices; juice blends; and premium, organic, and not from concentrate juices.



# **Palouse Area Environmental Update**

**By David Hall, Co-op Volunteer Writer**

## **Palouse Basin Aquifer System Boundary, Alternatives, and Lecture Series**

As many of us are aware, water for Moscow, Pullman, Palouse, University of Idaho, and Washington State University is drawn from the Palouse Basin Aquifer System, which includes the Grande Ronde and the Wanapum aquifers. We are tapping these aquifers at an unsustainable rate.

The Palouse Basin Aquifer Committee has some great educational web pages about the Palouse Basin Aquifer System and the alternatives the PBAC is studying to make the use of our groundwater more sustainable.

Also available on their website is Dr. John Bush's Geologic Lecture Series about the aquifer system and maps of the currently accepted boundaries of the aquifer system.

Find them at [PalouseBasin.org/information/water-project](http://PalouseBasin.org/information/water-project) and [PalouseBasin.org/information/aquifer](http://PalouseBasin.org/information/aquifer)

## **Internet Antenna Towers to be Installed in Pullman, Albion, and Tekoa**

The Pullman School District #267 is proposing to install a self-contained telescoping internet antenna tower up to 80 feet tall in order to provide for a no-cost "Dedicated Student Home Network" in the town of Tekoa, Washington, on Tekoa School District owned property on the east side of town, two blocks east of Tekoa High School (Section 29, Township 15N Range 45 E, W.M. Whitman County, WA).

The Pullman School District #267 is proposing to install a self-contained telescoping internet antenna tower up to 120 feet tall in order to provide for a no-cost “Dedicated Student Home Network” at 170 NW Albion Drive in Pullman, at the location of the Whitman County Transportation Cooperative (Section 29, Township 15N Range 45 E, W.M. Whitman County, WA).

The Pullman School District #267 is proposing to install a self-contained telescoping internet antenna tower up to 120 feet tall in order to provide for a no-cost “Dedicated Student Home Network” within the Town of Albion, at water tank site Parcel #100200030110002 (Section 10, Township 15N Range 44 E, W.M. Whitman County, WA.)

Comments may be submitted by April 6 to: Garren Shannon (Information Technology Director PSD #267), [gshannon@psd267.org](mailto:gshannon@psd267.org). They are advertising for comments specifically regarding historic properties within a half mile radius of the tower sites, but comments with other concerns should also be sent.

Legal Notices, Moscow-Pullman Daily News, March 7, 2023, p. 6B.

## **Regional Theatre of the Palouse Presents South Pacific By Michael Todd, Associate Director**

Regional Theater of the Palouse sets sail with the iconic golden age Broadway musical South Pacific on stage April 13 - 23. Composers Richard Rodgers and Oscar Hammerstein II, fathers of the modern musical, revolutionized the stage with their captivating tunes and meaningful lyrics enchanting audiences worldwide.

On a South Pacific island paradise during World War II, Nurse Nellie Forbush, a cockeyed optimist from Arkansas, falls in love with French planter Emile de Becque. When Nellie learns that the mother of Emile's children was an island native, Ms. Forbush struggles to overcome the internal prejudices with which she was raised. Meanwhile, handsome Marine Lieutenant Joseph Cable falls in love with Liat, a Tonkinese girl. Cable struggles to see a future with Liat due to the same fears that haunt Nellie.

Ahead of its time, *South Pacific* highlights subjects such as love at first sight, racial prejudice, and lost possibilities. The Broadway title received ten Tony Awards (including Best Musical), a Grammy Award, and countless other accolades. RTOP's production, directed by John Rich with music direction by Tina McClure, is a regional premier, blending national guest artists with local talent. The show runs Thursday, April 13 – Sunday, April 16 and Wednesday, April 19 – Sunday, April 23, with evening performances at 7:30 pm on all dates except Sundays, and with 1:30 pm matinées both weekends.

Tickets may be purchased by calling the RTOP Box Office (509-334-0750) Monday-Friday from 12-5 pm or by ordering online at [rtoptheater.org](http://rtoptheater.org).

General admission is \$25.00-\$30.00, with a 10% savings on group sales on 10 or more tickets (some exclusions may apply).

Additionally, please note that the 2023 Inspire WA Culture Tour is May 4 from 7-8:30 pm at RTOP Theatre. For more information, please see <https://inspirewashington.org/events/cultural-futures/southeast-wa>.



## Renaissance Fair Poster Unveiling

The winner of our poster contest is Rose Graham, a longtime volunteer and past craft coordinator. Currently Rose has been creating more art, and she will have a booth at this year's Ren Fair showcasing her new art.

Copies of the signed poster will be available with a donation at Tye Dye Everything and at the fair.



# **Moscow Renaissance Fair Celebrates 50 Years!**

**by Arlene Falcon, Moscow Renaissance Fair  
Public Relations**

The Moscow Renaissance Fair is celebrating its Golden Anniversary this year with its 50th annual fête of spring.

Like the Moscow Food Co-op, also commemorating its 50th anniversary this year, the Moscow Renaissance Fair is a beloved part of our community that knits us together.

The 2023 “Ren Fair” will be Saturday, May 6, 10 am – 7:30 pm, and Sunday, May 7, 10 am – 5 pm, in East City Park.

Perennial features are outstanding music and entertainment (see schedule below) and unique handcrafted arts and crafts. Fabulous food is provided by local nonprofit organizations, with profits earmarked for the betterment of the community. Beer and wine will be provided by Moscow Brewing Company as a fundraiser for the fair.

Don't miss the annual Maypole dances at 1:00 pm on both Saturday and Sunday with live music from Frogtown. Following the Maypole dances is the amazing Costume Contest, so popular we've added a second contest on Sunday!

Everyone is invited to join in the Saturday afternoon parade led by the Border Highlanders and the Ren Fair dragon, powered by dozens of kiddos. You'll meander through the park and wind up in Kid Village, a most magical place.

Kid Village fills the eastern half of the park with free and fun activities like the Imagination Station craft tent, the Maze to the Dragon, a giant chess set, the Discover Science pavilion, and llamas, ponies, and lambs to pet. The mini train will be back, and new this year are jugglers and juggling lessons and the Kingdom Over the Hill, sponsored by local medieval reenactment group Realms of Avalon, where kids will learn and be entertained in medieval ways.

So shake off the winter, meet up with friends, and enjoy the fun at the 50th annual Moscow Renaissance Fair!

For more information on the fair, visit the Facebook page or [moscowrenfair.org](http://moscowrenfair.org). If you're interested in getting involved in the Fair, please contact LuAnn Scott, [mrf\\_president@moscowrenfair.org](mailto:mrf_president@moscowrenfair.org).

## Peter Basoa Memorial Stage

### Saturday, May 6th, 2023

- 10:00-10:20 Welcome Ceremony with the Moscow Renaissance Fair Royalty
- 10:20-11:00 Inland Harmony Chorus-Local Sweet Adelines singing acapella harmonies-Moscow, ID.
- 11:20-12:00 The Eclectrix Duo-Oldtime tunes on mandolin, fiddle, banjo, and guitar-Moscow, ID.
- 12:20-1:00 Frogtown-Jigs, reels, and waltzes-Moscow, ID.
- 1:00-1:30 Maypole Dance-With Frogtown-By the Volleyball Court
- 1:30-2:00 Costume Contest on the Peter Basoa Memorial Stage
- 2:05-2:20 Katie Ludwig-Singer/songwriter sharing raw mountain music inspired by life and love-Moscow, ID.
- 2:30-3:30 Sultry Swines-World music, blues, and rock n roll that'll get you movin'-Moscow, ID.
- 3:30-4:00 Moscow Renaissance Fair Parade-A joyous trip through space, time, and East City Park
- 4:00-5:30 Polyphony Marimba-Zimbabwean-style marimba ensemble-Santa Fe, N.M.
- 5:35-5:50 Blazer Mandrake-MC/DJ curating high-energy sets with conscious lyrics over deep base-Moscow, ID.
- 6:00-7:30 No Soap, Radio-A 7-piece progressive jazz-funk-rock-fusion group-CDA., ID.

### Sunday, May 7th, 2023

- 10:00-10:45 Over the Mountain-Americana and folk music-Moscow, ID.
- 11:10-12:00 The Delta G Band-Delta blues-Moscow, ID.
- 12:20-1:00 Alberta Street-A special project showcasing original songs and tasteful covers-Moscow, ID.
- 1:00-1:30 Maypole Dance-With Frogtown-By the Volleyball Court
- 1:30-2:00 Costume Contest on the Peter Basoa Memorial Stage
- 2:05-2:20 Steppesun-A folk band that sings about nature-Moscow, Idaho
- 2:30-3:30 Moscow Mules-An eclectic, hard-driving mix of bluegrass and acoustic music-Moscow, ID.
- 3:35-3:50 okay okay-Playing music and telling jokes! See you there!-Moscow, ID.
- 4:00-5:00 Mother Yeti-A blend of rock, soul, and organized chaos-Moscow, ID.

# Idaho Gives!

We are kicking off Idaho Gives with a community event as we raise funds to expand and secure sustainable reforestation efforts in Togo.

By supporting reforestation efforts in Togo, you directly (1) participate in the re-establishment of healthy forest structure, (2) support conservation knowledge-building and educational outreach activities, and (3) increase accessibility to education and resiliency resources for women and youth.

(For folks who can't attend in person, we will have an online silent auction that will open up a few days before the May 1 event and a Zoom option to participate during the event. Online Auction link: <https://yourcharityauction.com/auction.php?a=2988&ca=97115e>)



INSTITUTE FOR COMMUNITY PARTNERSHIPS  
AND SUSTAINABLE DEVELOPMENT

## Eat, drink, and plant trees!

Join us as we celebrate Togolese culture  
and raise funds to expand & secure  
sustainable reforestation efforts in Togo.

- 5-8pm, May 1, 2023 •  
1912 Center  
Moscow, ID

