



April 2024 Edition

# Community News



## Congratulations Sartori Merlot

for being crowned the Cheese Champ of Cheese Madness! Thank you to everyone who participated in this epic competition. Enjoy your cheese, regardless of the outcome! Treat yourself today and celebrate its unique taste adventure.

# IMPORTANT DATES

APRIL

**4**

**Hunga Dunga  
Sampling**

4 - 7 p.m.

APRIL

**17**

**Wellness  
BOGO**

April 17 - 30

APRIL

**18**

**Art Walk**

Featuring Liv Lampman  
4:30 - 6:30 p.m.

APRIL

**19**

**Earth Fest**

East City Park

4-7 p.m.

APRIL

**22**

**Common  
Ground Film**

Kenworthy at 7 p.m.

APRIL

**23**

**"Green Wine"  
Class**

6 p.m. Fairgrounds

# What's the Buzz?

**"What is something you buy only at the Co-op?"**

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

"Kevita drinks, lentil brownies, and supplements." Jenny Chapman, Troy, Little Moose Prints



"Pesto Rolls. I have been buying them my whole life." Sophia Draznin, Jackson Hole, Forest Service



"Tempeh." Nancy Draznin, Moscow, Midwife



"Salted French Bread." Matt Kathanimane, Moscow, Troy Bus Driver



"The Kale, Quinoa, and Apple Salad." Candy Ihm, Moscow, Palouse Divide Lodge



# Art at the Co-op

## By Kristin Strong, Co-op Marketing Manager

Step into the breathtaking "Views of the West" art exhibit at the Good Food Gallery now through the end of April! Immerse yourself in the stunning landscapes and nature scenes captured across the Western USA and Canada. Each photograph invites you to explore the beauty of the outdoors through the lens of photographer Liv Lampman. With each piece priced at just \$12, you can bring the beauty of the West into your home.

Mark your calendars for the Artwalk on April 18 from 4:30 to 6:30 p.m. and enjoy samples from Bombastic Brewing and PFriem Brewing.



# **Wines Around the World – South Africa**

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

The history of wine production in South Africa dates back to 1659, when the first bottle of wine was produced in Cape Town by its founder and governor. Colonists from the Dutch East India Company had landed at Cape Town seven years earlier, established a supply station, and planted vineyards of wild grapes with the hope that the grapes and wine would help prevent scurvy among the sailors. As the quality of the wine was poor, interest waned, and eventually most of the vineyards were replanted as orchards and alfalfa fields to support the production of ostriches, the feathers of which were in high demand at the time.

The vineyard owners who chose to stay in the wine industry replaced the vines with higher-yielding varieties. By the early 1900s, South Africa faced a “wine glut.” Demand plummeted and most of the wine was distilled to make brandy. For much of the 20th century, South African wines were boycotted due to the country’s system of Apartheid. It wasn’t until the 1990s, after Apartheid was ended, that South African wines appeared on the export market. Today, South Africa ranks in the top 10 of wine-producing countries worldwide.

The area around Cape Town possesses the oldest geology in the wine-making world, with ancient soils made up of granite, sandstone, clay, schist, or shale. The region is sandwiched between



the Indian and Atlantic oceans with 1,800 miles of coastland. It enjoys a Mediterranean climate with abundant sunshine and dry heat in the summers and cold, wet winters. Scorching heat is kept at bay by cooling maritime breezes off the coast. There are a wide range of microclimates in the area due to inland mountain ranges and wide valleys.

The country's Wine of Origin (WO) program, established in 1973, legislates how South African wine regions are defined and can appear on wine labels. Ninety percent of WO wines also qualify for the official "sustainability" seal.

South Africa is made up of five major wine zones (referred to as geographical units). The Western Cape, in the southwest, is the only one of wine-making importance. It is divided into five distinct areas: Breede River Valley, Klein Karoo, Olifants River, Cape South Coast, and the Coastal Region. The Breede River Valley, Klein Karoo, and Olifants River areas are among the warmest areas and are often the location of bulk wine production, chiefly colombar, for distillation. Cape South Coast, centered around Walker Bay, is the coolest area. Grapes grown here include pinot noir, chardonnay, and sauvignon blanc.

The Coastal Region is the most prominent and most established area and includes the towns of Constantia, Franschhoek Valley, Paarl, and Stellenbosch. From Constantia comes a legendary dessert wine made from muscat de frontignan called Vin de Constance. (This wine was a favorite of Napoleon's in the 1800s!) In Franschhoek Valley, Paarl, and Stellenbosch, cabernet sauvignon, merlot, pinotage (a cross between pinot noir and cinsault), and shiraz are the most widely planted grape varieties followed by sauvignon blanc. Historically, chenin blanc (called steen in South Africa) had covered the most acreage here but has recently been

replaced in favor of more “fashionable” varieties. In spite of this, chenin blanc (steen) still remains the most planted grape variety in all of South Africa, accounting for about 55% of all vineyard land. Of note, Stellenbosch is home to Stellenbosch University, with its viticulture and wine-making program and the South African Grape and Wine Research Institute.

South African winemakers use a mixture of Old World and New World styles in their wines in hopes of appealing to the international market, stressing quality over quantity. Interested in tasting wines from this fascinating region? Here are a few on the Co-op’s shelves to try:

Lubanzi Red Blend, Frank Shiraz, Frank Chenin Blanc, Indaba Chenin Blanc, Stellar Organics NSA Shiraz, Stellar Organics NSA Cabernet Sauvignon, Stellar Organics NSA Pinotage, Six Hats Pinotage, Six Hats Red Blend, Cape Wine Company Nieuwe Haarlem Chenin Blanc, and Bayten Sauvignon Blanc.



# Change for Good

## April Through June 2024

By **Kristin Strong, 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 three community organizations 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.

Any organization can submit an application online to be featured from July Through September. Application deadline is June 15. Learn more at <https://www.moscowfood.coop/change-for-good>.



**Change for good**  
April - June 2024



**Kenworthy**  
Fundraising to support senior film matinees initiative.

**Palouse Land Trust**  
Fundraising will help with educational and outreach goals, as well as foster deeper relationships in communities where we have conserved lands.

**Inland Oasis**  
Fundraising to help with grocery staples and assisting with renovating the kitchen space to provide one free meal a month to the local community.

More at: <https://www.moscowfood.coop/change-for-good>

# Co-op Kids

## By Kristin Strong, Co-op Marketing Manager

Co-op Kids is in full swing! Come join in the fun from 9-10 a.m. every Wednesday in the Co-op Deli seating area or at our field trip locations on certain dates.

Would you like up-to-date information about the program? Email us at [marketingmanager@moscowfood.coop](mailto:marketingmanager@moscowfood.coop) to join the mailing list or call (208) 882-8537 ext. 222.



### **Wednesday, April 3: 9 - 10 a.m.**

Join us at the Co-op in the Deli for a craft!  
In-Store Activity: Tissue paper rainbows

### **Wednesday, April 10: 9 - 10 a.m.**

Join us at the Co-op in the Deli for a craft!  
In-Store Activity: National Farm Animal Day

### **Wednesday, April 17: 9 - 10 a.m.**

Join us at the Co-op in the Deli for a craft!  
Store Activity: Seed bombs with newspaper

### **Wednesday, April 24: 9 - 10 a.m.**

Join us at the Co-op in the Deli for a Earth Day craft!  
Store Activity: Food tasting and compost intro



Learn more about Co-op Kids at  
[moscowfood.coop/coop-kids](https://moscowfood.coop/coop-kids)

# Company Profile: Honeybee Gardens

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

They say necessity is the mother of invention, and that is an apt expression for the beginnings of Honeybee Gardens. Melissa Buckley, the founder, was witnessing her husband's struggle with skin irritation after shaving. He tried many of the products available commercially to no avail. Melissa was an avid herb gardener, so she got the idea to research if any herbs were known to soothe skin. With not much to lose, her husband was a willing test subject for many of her concoctions until she hit the mark, with Melissa creating her first product, an herbal aftershave. She was so proud of her creation and enjoyed the process so much that she got the idea to create more products, and eventually left her career in architecture, which she wasn't enjoying. Her first mail order catalog had six products, and now they carry over fifty.

Honeybee Gardens is committed to using only natural ingredients, so you will find nothing artificial in their products. Honeybee PowderColors include such naturally occurring ingredients as mica, kaolin, silica, castor seed oil, jojoba seed oil, zinc, cornstarch, pomegranate seed oil, acai berry, sunflower seed wax, thyme leaf, and rosemary leaf. Honeybee Gardens' mascara contains bayberry wax, a healthy alternative to petroleum; hydrating rice bran wax; and strengthening jojoba. And their Effortless Eyeliner includes coconut and apple amino acids.

The company is also committed to animal rights; all of their products are vegan (contain no animal products), and are PETA- and Leaping Bunny Cruelty-Free certified (no ingredients or products are tested on animals). Every month, Honeybee Gardens donates funds to

animal service non-profits such as no-kill animal shelters; Trap, Neuter, Return (TNR) programs for feral cat colonies; rescues that locate welcoming homes for stray cats and kittens; and organizations that provide foster or adoptive homes for special-needs cats.

The Moscow Food Co-op carries Honeybee Gardens' PowderColors in Temptress, Moondust, Angelic, Martini, Chai, Satin Sheets, Sedona, Sunset Strip, and Passage to India. These versatile powders can be used not only for blush or eye shadow, but they can even be used to create your own eyeliner by dipping a fine brush into water, or mixed with clear lip gloss for lip color, or combined with clear nail polish for your nails. The Co-op also carries Honeybee Gardens' Effortless Eyeliners in Zen, Passion, Perfection, Island Spice, Fantasy, Envy, Blue Jeans, and Charisma. Their eyeliner was voted by Beauty Mag as the best organic eyeliner for sensitive eyes. Lastly, the Co-op carries Honeybee Gardens' Bellissima Volumizing Mascara in Black Lace and Coffee Bean.

Honeybee Gardens' mission is to "create pure, all-natural bath and body care products made from only the finest organic ingredients, offer them at a reasonable price, and treat every customer like a friend.

Honeybee Gardens' Snapshot:

Founded in 1995

Located in West Reading, Pennsylvania

Vegan

PETA- and Leaping Bunny-Certified

Gluten-free

Non-GMO



This information and more can be found at [honeybeegardens.com](http://honeybeegardens.com).



# **Local Producers Profile: Irish Spike's Hot Sauce**

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

Spike Connelly started his hot sauce business in 2018. It's been a journey. Spike always liked spicy food and has an inherent talent for making sauces. He worked at the Moscow Food Co-op from 2011-2012, where he made a chipotle barbecue sauce – which has since become his most popular sauce, an orange chipotle called Unicorn Blood. In 2012-2013, he helped open Birch and Barley in Pullman, worked there as a sous chef, and bottled his sauces using their kitchen. He then moved to Eugene, Oregon. While working at a bar there, Spike started Monday “wing night,” selling chicken wings made with his special sauces. The bar had more customers on Mondays than Saturday nights. He began hosting wing nights at his home for customers who loved his sauces. They would do taste tests and vote on which flavor they liked the best.

In 2018, Spike returned to Moscow and was invited by the Breakfast Club to take over the production of Vandal Pepper Sauce. He ran Vandal Pepper Sauce and Irish Spike's as two separate companies and bottled both at the Breakfast Club in Moscow. In 2022, Spike and his wife, Helen Marzec, partnered with the owners of The Breakfast Club and merged Vandal Pepper Sauces and Irish Spike's as one company (Hottest Life Foods LLC). His hot sauce is prepared and bottled at The Breakfast Club, and they keep two of his Vandal Pepper sauces on all their tables.

There are now about 40 delicious flavors of Irish Spike's Hot Sauce with a variety of spice levels, all developed by Spike. He also makes premium sauces for short runs, making one batch per year. Spike

has a good reputation and has worked with some famous chefs. He created a sauce with Alton Brown of the television cooking show, Good Eats, and is creating a tamarind peach sauce with Anthony Zimmern of Bizarre Foods, another television cooking show, to benefit the Giving Kitchen, an organization that supports food service workers. Another example of Spike's community support is his Unicorn Pride hot sauce, for which a portion of sales goes to LGBTQ people and teens in crisis. A local celebrity, Vandal football coach Jason Eck, taste-tested his hot sauces on wings a few months ago. You can watch the taste test here: <https://www.youtube.com/watch?v=W9mtlJRXsE8>.

Spike uses local ingredients when possible. He uses coffee from Kamiak Coffee for his Irish Whiskey Hot Sauce, wort (raw beer) from Paradise Creek Brewery for several beer-based sauces, and wine from Colter's Creek for a Dark Cherry dessert hot sauce, all companies based in Moscow. He also uses peaches from Tonnemaker Hill Farm in eastern Washington and Calhoun Family Fruit of Wapato, Washington, and bourbon from Seven Devil's Bourbon of Caldwell, Idaho, for a seasonal bourbon peach hot sauce.

Irish Spike's Hot Sauce has unique, artistic labels and interesting flavors, including: Queen of Pirates coffee hot sauce, Pink Flamingo grapefruit habanero, Vandal Huckleberry huckleberry mustard, Spiked Apple green apple curry, Fun Guy Ketchup (porcini, tomato, and roasted red pepper ketchup), Special O'Cajun Louisiana Style, and many more. Spike creates the layout for each label, then contracts with artists around the world to do the artwork.

Irish Spike and Vandal Hot Sauces sell locally in Moscow at the Moscow Food Co-op (where Irish Spike does samplings every



Spike Connelly  
Photo By Terri Schmidt

third Thursday), Paradise Grill & Cafe, Stax, Panhandle Cone and Coffee, Cafe Artista, Paradise Creek Brewery, Kamiak Coffee, Spence, Moscow Building Supply, and Moscow's Saturday Market. Their sauces are also sold in 15 states, online, and wholesale through their own dedicated wholesale website, US Foods (and soon with Sysco.) This year Spike will be participating in his first Hot Sauce Show in Portland.

Spike and two other hot sauce creators, Claire and Zac, record a weekly podcast for hot sauce enthusiasts called "Flavor-Balance-Heat!" You can hear it here:

<https://flavorbalanceheat.podbean.com>. Spike also hosts "Irish Spike's Hot Sauce Games" where five local guests attempt various silly, ridiculous challenges. The winner gets a life-size gold replica of Spike's head.

I asked Spike about the origin of his nickname. He said that when he was young he worked the graveyard shift at a Denny's in California. At 2 a.m. gang members would come in and take a table instead of getting on the list and waiting to be seated. Staff members were scared of the gang and didn't stop them. One day Spike had had enough. He went to their table and told them they could sit there if they wanted to, but he would not serve them unless they got on the list like everyone else. The gang members

respected him for standing up to them, and from then on they got on the list. Spike had a spiked hairdo at the time, so they started calling him Spike and would ask for his table whenever they came to the restaurant.

Spike's wife Helen works part-time in their business and part-time at the Moscow library. They have two children – their daughter Clara works in shipping for the business, and their son Rowan doesn't like hot sauce at all.

To learn more about Irish Spike's Hot Sauce, check out their website: [www.saucecult.com](http://www.saucecult.com).

## **VANDAL RED HABANERO ROASTED RED PEPPER HABANERO**



# Staff Picks

**By Ivy Dickinson, Co-op Volunteer Writer**

The first staff-person I spoke with this month was Justin Miller, who has been working at the Co-op for ten years and is currently the Co-op's cheese buyer. For his recommendation Justin chose Melinda's original habañero hot sauce, which he described as "an oldie, but a goodie, that is extremely versatile." Justin told me that despite the ever-growing selection of hot sauces, Melinda's has remained his favorite for many years due to having an excellent price point while also being a quality product made with recognizable ingredients. He described it as being "accessibly hot," and says it has a touch of vinegar flavor that completes the flavor profile. Justin says that "no tofu scramble is complete without it—it is the champion." The name Melinda's is synonymous with quality flavor in hot sauce. Their craft pepper



Justin Miller

sauses are a great way to add a fiery kick to your meals. Melinda's story began in 1989, when brothers David and Greg Figueroa, fueled by an entrepreneurial spirit and a love of bold flavors, began importing hot sauces from Central America and later expanded to Colombia in South America. This allowed them to share the unique flavors they discovered on their travels. Rooted in a dedication to quality and innovation, the Figueroa brothers soon ventured into crafting their own signature sauces, meticulously blending fresh

ingredients to achieve what they consider the perfect balance of heat and flavor

([https://melindas.com/blogs/blog/background\\_size-cover](https://melindas.com/blogs/blog/background_size-cover)).

While the flavors were inspired by international adventures, the name Melinda's holds a special family connection and is a tribute to women's pivotal role in their lives. According to David Figueroa, Melinda is the middle name of several strong women in his family. Melinda's is a family-run business headquartered in Irving, Texas. Their recent surge in popularity, becoming the No. 2 hot sauce brand in the United States, is a testament to their dedication to quality and innovation (<https://cw33.com/news/local/melindas-hot-sauce-is-a-family-affair-headquartered-in-dfw/>).

Melinda's offers a variety of hot sauces to suit most taste and heat preferences. Their core lineup includes classics like Melinda's Original Habanero Sauce, Melinda's Ghost Pepper Sauce, and Melinda's Sriracha Sauce. Each sauce offers a unique blend of flavor and heat, making it easy to find the perfect sauce to complement your favorite dishes. In addition to its core lineup, Melinda's offers a variety of specialty sauces, such as its Mango Habanero Sauce and Coconut Curry Habanero Sauce. These sauces are perfect for those looking for something a little different, with unique flavor profiles that will tantalize your taste buds.

The second staff-person I spoke with this month was Vivian Dotson, who goes by “Dot” and who has been working as a produce stocker at the Co-op for the past year and a half. For her recommendation, Dot chose the Genuine Coconut whole coconut chunks that can be found in the Produce Department near the containers of lettuce and greens. She recommends this product because she feels it is such a treat to find the fresh tropical flavors of coconut in a northern climate in the winter. She also has been



pleasantly surprised by how long the bags keep in the fridge. When I asked how she likes to eat the coconut chunks, Dot said they are great for fresh snacking, but she also thinks they are a delicious salad topper, a great addition to a fruit smoothie or oatmeal, and they can also be a surprising addition to savory dishes such as stir fry.



Vivian “Dot” Dotson

Founded in 2014, Genuine Coconut's organic, non-GMO (non-genetically modified) coconut products bring the sunshine and flavor of Southeast Asia directly to your pantry. Genuine Coconut emphasizes using mature, organic coconuts cultivated in the heart of Thailand, “where coconuts grow naturally and organically in a select area, bathed by two of the biggest rivers in Thailand” (<https://genuinecoconut.com/coconut-water/>).

The company believes this unique environment contributes to the taste and texture of their products. Their commitment to sustainability goes beyond sourcing, however. They use minimal processing to retain the natural flavor and nutrients of the coconut flesh, and their coconuts are USDA-certified organic, meeting strict guidelines for sustainable farming practices. Genuine Coconut, headquartered in Zaragoza, Spain, focuses on innovative products that enhance convenience and sustainability. Their flagship product, introduced in 2014, revolutionized the coconut industry: whole coconuts equipped with a technology-driven, easy-to-open system that allows consumers to enjoy fresh coconut water directly from the shell. This ingenious design minimizes waste and offers a hassle-free consumption experience

(<https://pitchbook.com/profiles/company/186172-84>).

One of Genuine Coconut's other signature products is their Genuine Coconut Chunks. These bite-sized pieces of dried coconut flesh offer a delightful combination of chewy texture and natural sweetness. Packaged in convenient, resealable bags, they're perfect for enjoying straight from the bag as a snack or incorporating into your favorite recipes.

Genuine Coconut doesn't stop at chunks. Their product range includes an array of coconut delights, from flakes to chips and shredded coconut, each offering a unique texture and flavor profile to elevate your dishes. Whether you're looking for a convenient and delicious snack or a way to add a touch of the tropics to your cooking, Genuine Coconut has you covered.



ROSARIO LAURA DONALD WOODY JASON IAN  
DAWSON DERN GLOVER HARRELSON MOMOA SOMERHALDER



Saving  
the planet,  
one acre  
at a time.



# COMMON GROUND

THE PICTURE: HANEN. PRODUCED BY REBECCA & JOSH TICKELL AND LAURA DERN, JASON MOMOA, ROSARIO DAWSON, IAN SOMERHALDER, DONALD GLOVER AND WOODY HARRELSON. WRITTEN BY REBECCA TICKELL, JOSH TICKELL, ERIC HULLON. DIRECTED BY JOSH TICKELL. REBECCA TICKELL, JOHNNY O'HARA, JIM FAIRCHILD, JACOB SNIJDER, RYAN A. NICHOLS, ANTHONY ELIASON, JESSIE SIMON, DANIELAS, JOAQUIM PILO. COSTUME DESIGNER JAKE WEINER. LEAD PRODUCERS JIM JAN ELIASON, HASZARD, BILL & LAURIE BENENSON, JOHN PAUL DEARIA, HOLLY DILLON, RYLAND ENSELHART, PAMELA GREEN, GEORGE AND GLORIANA COME, MIKHA LEVIN, DIANE LAMB, DEBBIE LEVIN, MELINDY AND ADAM LEWIS, CHRIS LINDSTROM, JUDY O'BRIEN, ANNE RONEY, REGINA K. SCHLEY, IAN SOMERHALDER. EXECUTIVE PRODUCERS CAROLINE BURDEAU, PAUL CAHILL, FINIAN MAKEPLACE, CHRISTIANA TRUCK, SIOBHAN ROCKEFELLER. PRODUCED BY JOSH TICKELL AND REBECCA TICKELL.

Presented by: Moscow Food Co-op for the benefit of Palouse Land Trust

## MONDAY, APRIL 22

7 p.m. at the Kenworthy | Free Admission

# **Palouse Area Environmental Update**

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

## **2024 Palouse Region City Nature Challenge**

City Nature Challenge is an annual four-day, world-wide 'bio-blitz' event. The incentive is to get folks outside and engaged with nature, and the challenge is simple: document as many wild organisms (not captive or cultivated) as you can in the four days by taking photos of different species and uploading those photos to the iNaturalist app. These observations are available to people all over the world and make up one of the largest publicly accessible biodiversity databases ever. Just last year, over 1.8 million observations were made worldwide. (Kudos if you were a part of this effort!) In addition to contributing to the global database and competing against the rest of the world, the Palouse region's challenge will again be held as a competition between Whitman and Latah Counties. (Last year, the winner was Whitman County!)

This year, the City Nature Challenge will take place between April 26 and April 29. You can learn more about the challenge on the District's event webpage here: <https://www.palousecd.org/city-nature-challenge>."

The Palouse Region challenge is also put on in collaboration with the City of Moscow.

(From an email sent out by the Palouse Conservation District)

## **Wyland National Mayor's Challenge for Water Conservation**

The Wyland Foundation is a 501(c)(3) non-profit organization dedicated to promoting, protecting, and preserving the world's oceans, waterways, and marine life.

Water is a vital resource throughout the Palouse, and conservation plays a crucial role in maintaining that resource now and into the future. With that in mind, Mayor Bettge of Moscow and Mayor Benjamin of Pullman are challenging their residents to participate in the Wyland National Mayor's Challenge. The Mayor's Challenge is an annual event hosted by the Wyland Foundation where residents join by taking the My Water Pledge throughout April. This challenge is designed to bring awareness to local water issues and inspire you to take action and conserve water.

Every year, mayors across the nation challenge their residents to take the My Water Pledge to protect their water resources. My Water Pledge is a friendly competition between cities to see who can be the most "water-wise". To help their cities win, residents complete a quick pledge either online or by submitting a physical copy in April. Cities that recruit the highest percentage of residents to take the challenge, win. The pledge consists of actions that can be taken to conserve and protect water resources. Participants are eligible for prizes provided by the Wyland Foundation. The Cities of Moscow and Pullman are contending for the top spot on the Palouse. However, with a shared aquifer between us, when we save water, we all win! Be on the lookout for more information on the My Water Pledge portion of the competition as April draws near.

Do you want to help Moscow get a head start building points? Consider joining Team Moscow on My Volunteer Water Project by

visiting [wylandfoundation.ecochallenge.org](http://wylandfoundation.ecochallenge.org). Earn points for completing and tracking specific water-saving actions all year long! Each action helps us to earn our city bonus points in the April competition!”

From the January 2024 City of Moscow newsletter.

See also “Moscow Joins 2021 National Mayor’s Challenge for Water Conservation, April 1-30”.

## **2024 City of Moscow Mayor's Earth Day Awards**

Since 2006, Moscow’s Earth Day awards have recognized Moscow (and neighboring) residents for “sustainable practices that foster environmental sustainability through conservation, recycling, reuse, construction/design, and public education.” Past categories for the awards have included:

- Individuals
- Businesses
- Students/Schools
- Non-Profits
- Service Organizations
- Government
- Building/Development
- Green Visionaries (long-range environmental objectives)
- Green Neighbors (from nearby communities)

Worthy candidates who don’t fit into these categories will also be considered.

Mayor Art Bettge will determine the award winners, who will be announced and acknowledged at the City Council meeting at City Hall on Monday, April 15, at 7 p.m.



## **Additional Environmental Morsels**

1. The City of Moscow is updating their water conservation plan and making code changes.
2. The University of Idaho has formed a water conservation group which will develop their own water conservation plan. Their end goal is a regional conservation plan. [Moscow Sustainable Environment Commission draft minutes February 20, 2024]
3. Sewage to Biogas -- “A novel waste treatment to efficiently convert sewage to biogas. Professor Birgitte Ahring will discuss her research and a pilot program to more efficiently convert leftover sludge to biogas, an advance that could help communities lower their waste treatment costs while helping the environment.”

(From the Moscow Sustainable Environment Commission minutes February 20, 2024)

### **Composting**

The Moscow Sustainable Environment Commission is discussing working toward a curbside compost program.

“While currently [the UI] facility doesn’t have the capacity for more waste, they are planning on another proposal to the State of Idaho and federal funds to ask for a larger facility and are interested in partnering with the City on this. The U of I suggested [that] SEC ask the [Moscow] City Council to do a feasibility study. Inland North Waste does have the space and infrastructure to house a compost/waste program.”

(From the Sustainable Environment Commission Meeting draft minutes. February 20, 2024)

## **Triangle Park Recommended to be Moscow Pesticide-Free Park for 2024**

City of Moscow staff have recommended Triangle Park as the 2024 pesticide-free park. Kiwanis Park was the pesticide-free park for 2023. Anderson Frontier Park was the 2022 pesticide-free park. Moscow Parks and Recreation Commission minutes, January 25, 2024

## **Genesee's Little Pink House Gallery Celebrates a Decade of Pop-up Exhibits**

**By Robin Ohlgren**

Genesee's Little Pink House Gallery celebrates a decade of pop-up exhibits, with a show titled TEN, featuring several original artists from the first show. Established in 2014 as "a bright pink spot in rural Idaho celebrating contemporary art, local food systems, flowers, and sustainable collaborative events", TEN takes place on Saturday and Sunday, April 20 and 21 at 157 North Elm Street in Genesee. Look for pink house signs on the routes into town. Exhibition hours are 10 a.m. - 5 p.m. on both days, with private appointments available the week following the exhibit.

For sneak peeks of installed work and gallery news, follow posts on Instagram @ellenvieth and on Facebook @Little Pink House Gallery. For more information about TEN or the gallery, contact Vieth at [ellenvieth@gmail.com](mailto:ellenvieth@gmail.com), or visit the LPHG website at [littlepinkhousegallery.com](http://littlepinkhousegallery.com).