



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.



Happy 4th of July! Your Co-op will close at 6 p.m. today.

Don't miss Moscow's annual music festival in East City Park!



Ruralroots

Healthy Food, Healthy Farms,
Healthy Communities



Your Co-op will be at the Late July Festival, a fundraiser for Rural Roots, featuring local beer, food, and music. Join us Saturday, July 29, 4-10 p.m.

JULY 2023

READ THE EDITION ONLINE AT MOSCOWFOOD.COOP/COMMUNITY-NEWS
ISSUE EDITOR AND LAYOUT: PEG KINGERY

What's the Buzz?

"What is your favorite summer activity on the Palouse?"

By Ashley Fiedler, Co-op Volunteer Writer

"Hiking" Jennifer Rossini, Deary, Administration for Environmental Department for the City of Moscow.



"The Arboretum. We love it in all seasons." Hannah Yeats, Moscow, University of Idaho Staff.



"I love to go fly fishing." Michael Gaffney, Pullman, Washington State University Graduate Student.



"Farmers Market" Loren Caudel, Moscow, Therapist.



"Hiking and Camping" Mary Lee, Moscow, Latah County Library.



"Hike Moscow Mountain" Jacob Marshall, Moscow, Homesteader.



Wines of the World – Loire Valley, France (Part 3)

By Peg Kingery, Co-op Marketing Assistant

The Loire Valley wine region extends along the 600-mile-long Loire River in northcentral France, from the city of Nantes on the Atlantic coast to southeast of the city of Orléans to the east. The majority of wine produced here is white, made from Chenin Blanc, Sauvignon Blanc, and Melon de Bourgogne; however, red and rose wines made from Cabernet Franc and Pinot Noir are also produced. Within this region are over 87 sub-appellations under the Appellation d'Origine Contrôlée (AOC) system.

The Loire Valley has a long history of winemaking, dating back to the 1st century when Romans planted the first vineyards. By the Middle Ages the vineyards were mostly under the care of Augustine and Benedictine monks. Today, the majority of wine estates are small and family-owned.

The area has a continental climate which is heavily influenced by both the Loire River and the Atlantic Ocean to the west. Because the Loire Valley is located at the lowest temperature at which grapes can ripen, the extra few degrees the Loire River and the Atlantic Ocean provide help assure quality harvests. The cool climate can be both frustrating and beneficial to winemakers, in that the wines produced are characterized by an elegant, zesty freshness and bracing acidity.

The Loire Valley is the largest and most diverse wine region in France. It is generally divided into three sections: Upper/Centre, Middle, and Lower. Last month I wrote about the Middle region,

particularly the wines from the Anjou, Saumur, and Touraine appellations. In this last article in the series, we'll visit the Lower Loire where the bone-dry, light wines of Muscadet are made. Muscadet, not to be confused with the flowery and sweet Muscat or Moscato, is made at the westernmost end of Loire Valley near the city of Nantes. It is the largest white wine appellation in France. The region is dominated by the maritime influence of the Atlantic Ocean. Winters tend to be harsh with deep freezes common. The vineyards are planted south and east of Nantes on a variety of terrains, from slopes near the river to rolling hills to flat, fertile land near the mouth of the Loire River. The soil is a mix of clay, gravel, granite, and sand, all of which drain well – a benefit since this area receives higher precipitation than the other two more eastern sections.

The grape used to make Muscadet is called Melon de Bourgogne or simply Melon, which was once grown in Burgundy (now extinct there). This varietal is thought to have been initially planted in the region in the 17th century by Dutch traders who were looking for a “neutral” wine that could be distilled into brandy. A killing frost in 1709 destroyed the vineyards, but Burgundian monks came and replanted them with Melon. By the early 20th century, Muscadet fell out of the global wine market because of its reputation as being “simple”. This changed in the 1980's when winemakers began incorporating oak barrel fermentation and lees aging, known as “sur lie”, in their techniques, which improved the quality of the wine considerably. In sur lie aging, the wine stays in contact with the dead yeast cells left over after fermentation, adding creaminess, texture, and yeasty notes to the wine.

There are four main appellations in the Muscadet region. These are Muscadet, and its three sub-appellations: Muscadet-Sevre et Maine, Muscadet-Coteaux de la Loire, and Muscadet-Cotes de Grandlieu.

Muscadet-Sevre et Maine, named for the two rivers that flow through the area, is the most productive, yielding three quarters of the region's production. Forty-five percent of these wines are aged sur lie, so they tend to be slightly fuller bodied with a nice balance of fruit, acidity, and texture than wines from the other appellations.

Muscadet is an excellent food pairing wine due to its minerally, apple- and citrus-like taste, and high acidity. These wines easily stand up to zesty vinaigrettes but truly shine when paired with mussels, oysters, and other shellfish.

Made to Order Sandwiches Are Back!

You asked and we heard!

Get that perfect sandwich, catered to your palette for just \$9.99 today! See our full menu below. Offered only at our downtown location.

Co-op Original Recipes



| Co-op Caprese | Turkey & Avocado Wrap | Southwestern | Feisty Vegan |
|--|---|---|--|
| Spring mix, mozzarella, tomato, balsamic vinaigrette, on a baguette. | Turkey, avocado, tomato, sprouts, garlic aioli on a flour tortilla. | Roast Beef, pepper jack, spinach, pepperoncini, and chipotle mayo on sourdough. | Sprouts, spinach, carrots, pepperoncini, BBQ tofu, mayo, on sourdough. |
| Choose a Bread: | Choose a Protein: | Choose a Cheese: | |
| Baguette (V) Bagel | Roast Beef | Swiss | |
| Sourdough (V) | Ham | Cheddar | |
| Whole Wheat | Salami | Pepper Jack | |
| Classic White | Turkey | Provolone | |
| Tortilla (V) | BBQ Tofu (V) | Fresh Mozzarella (+\$1.50) | |
| Gluten Free (V) | Bacon (+\$1.50) | Dairy-Free | |
| Choose Your Veggies: | Sauces: | Extras: | |
| Spring Mix Cucumber | Chipotle Mayo (V) | Extra Cheese (+\$1.50) | |
| Pepperoncini Onion | Pesto | Extra Meat (+\$1.50) | |
| Sprouts Spinach | Mayo (V) | Double Meat (+\$3.00) | |
| Carrots Sauerkraut | Ground Mustard (V) | | |
| Tomato | Garlic Aioli | | |
| Avocado (+\$1.50) | Balsamic Vinaigrette | | |
| | Lemon & Dill Aioli | | |

Image features our Turkey and Avocado Wrap!

Change for Good

July through September 2023

By **Cortney Gosset, Co-op Marketing Coordinator**

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 October - December. Learn more at <https://www.moscowfood.coop/change-for-good>.



Change for good

July - September Recipients

Palouse Clearwater Environmental Institute
Fundraising to support the Palouse Nature Center, a 26.2-acre green space that is free and open to the community 7 days a week.

SMART Transit
Fundraising to provide accessible transportation to all, seeking to create comfortability in riding the bus, the stops and stop times.

Humane Society of the Palouse
Fundraising to save and support animals who require extraordinary medical care.

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

Co-op Kids

By Cortney Gosset, Co-op Marketing Coordinator

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 or at our field trip locations on certain dates

Would you like up-to-date information about the program? Email us at marketing@moscowfood.coop to join the mailing list

For more information, send an email to marketing@moscowfood.coop or call (208) 882-8537 ext. 238.



CO-OP
kid

July Schedule

-  **Wednesday, July 5: 9 - 10 a.m.**
Join us at the Co-op in the Deli for a craft!
In-Store Only: Purple Food Tasting + Coloring
-  **Wednesday, July 12: 9 - 10 a.m.**
Join us at the Co-op in the Deli for a craft!
In-Store Only: Tissue Paper Hand Trees
-  **Wednesday, July 19: 9 - 10 a.m.**
Join us at the Co-op in the Deli for a
Meet at Location: Friendship Square Field Trip
-  **Wednesday, July 26: 9 - 10 a.m.**
Join us at the Co-op in the Deli for a craft!
In-Store Only: Silver Window Mobiles

*Co-op Kids will not be offering to-go bags May - September.
Reach out to events@moscowfood.coop to volunteer with the program!*

Company Profile: ECOTEAS Yerba Mate

By Amy Newsome, Co-op Volunteer Writer

Three best friends from Ashland, Oregon, Stefan Schachter, Brendan Girard, and Joseph Chermesino, started ECOTEAS in 2000. They launched their business by serving their Yerba Mate at Farmers Markets and eventually grew into the thriving business they have today. They source their Yerba Mate from a fourth generation farming family in Argentina whose practices are organic and fair trade. ECOTEAS also offers the traditional drinking gourd and bombilla straws, both in the original bamboo and stainless steel varieties, online.

Yerba Mate is a healthy and invigorating beverage made from the leaves of a small holly tree native to the semi-tropical forests of South America. It has been consumed by the indigenous Guarani people for over 500 years as an important part of their culture and community. Yerba Mate is a naturally caffeinated beverage and is said to elevate mood, and increase mental clarity and physical stamina. It is also purported to boost metabolism, burn fat, and reduce appetite. Yerba Mate is rich in antioxidants; in fact it has five times the amount of antioxidants that green tea has. One 8 oz. cup of Yerba Mate provides 30% of your daily recommendation of niacin. Further health benefits include increasing bone density, inhibiting inflammation, and reducing the risk of some cancers. It is important to drink unsmoked Yerba Mate, like the type that ECOTEAS offers, as components in smoked foods can have harmful effects.

ECOTEAS is an environmentally responsible company. They

offset their office energy use with 100% clean, renewable, wind power through the Bonneville Environmental Foundation (BEF). Also, through a unique partnership with BEF, for every ounce of water that must be used to make their tea, they put an ounce of water into the Deschutes River in Central Oregon. They also accept all their empty packaging back for recycling, either mailed to their office in Ashland or through the company, Terracycle. With a suggested minimum of 10 packages mailed at a time, you can either be reimbursed for the mailing cost or given online store credit.

The Moscow Food Co-op carries ECOTEAS' Unsmoked Traditional Cut Leaf & Stem Yerba Mate in a 1 pound bag. They also carry their Unsmoked Green Energy Yerba Mate, both in a 1 pound bag and in a package of 24 tea bags. The cut leaf & stem variety is recommended to be drunk with a bombilla straw which filters out large bits.

ECOTEAS' mission is threefold: "Support organic agriculture, fair trade, and sustainability; minimize packaging through cutting-edge compostable materials and simplicity of design to deliver exceptional teas with minimal impact on the earth and cost-conscious budgets; and expand access to healthy, delicious world teas through affordable, fair pricing".

ECOTEAS Yerba Mate Snapshot

Founded in 2000

Located in Ashland, Oregon

Organic

Fair Trade Certified

Certified Kosher

Gluten Free



Local Producers Profile: Robertson Garden and Orchard

By Terri Schmidt, Co-op Volunteer Writer

Dr. Rodger Robertson worked as a well-respected optometrist for 45 years, 20 years in Colorado and 25 years in Moscow. He is now retired, but even during those working years, he devoted time to planting, harvesting, and preserving food from his large garden and orchard. Rodger said he learned to garden from his grandfather who worked three acres in the Lewiston Orchards. From the time he was five years old, he would follow his grandfather around, absorbing his love of planting. Rodger learned much from his grandfather. As we walked through his large garden, he showed me the roof shingles he places upright around delicate pepper plants, to shield them from the wind – a technique his grandfather taught him.

The Robertsons own 170 acres west of Troy. They grew hay and raised horses for 25 years – using the horse manure as compost to build up the nutrition of the soil. Rodger still uses manure to amend the soil, but gets it from neighbors now. It's a major workout to shovel manure around his large garden, so he recently purchased a mini-manure spreader he's excited to try out. The garden and orchard are on a drip water system, which saves labor and water.

Rodger has kept records for 22 years on every vegetable and fruit he has planted - how the weather impacted growth, what varieties thrived and which didn't do well, what is the best time to plant, etc. All this observation and experimentation have given him a wealth of knowledge.

As we walked the garden, Rodger pointed out many of his favorites, like Walla Walla sweet onions. He also plants Paterson onions which can be stored until the following June. Other favorites are Red Norland, Yukon Gold, and Shepody potatoes (the kind McDonald's uses for French fries), Sweet Success and Diva cucumbers, New Queen and Yellow Doll watermelon, Buttercup squash, American Dream corn, Ace white beets, Sweet Million cherry and OG Whopper tomatoes, Honey Crisp and heirloom Golden Delicious apples, Cresthaven peaches, and much more.

Rodger purchases AAS (All American Selection) seeds from Johnny's Catalog out of Maine. AAS is a designation given only to those seeds found to have superior garden performance. Each year a group of expert growers from around the world come together and evaluate characteristics such as taste, disease-resistance, cover, yield, etc., and decide which varieties will be given the AAS label.

Rodger had good relationships with his patients (including me), who often became friends. Some who knew of his passion for planting shared offerings. A patient who was J.R. Simplot's pilot gets Shepody potatoes starts for Rodger each year. A Potlatch man gave him an Italian plum tree start. A 95-year-old patient gifted him an heirloom New Zealand roma tomato plant. Another patient in her 90's shared her famous award winning salsa. As the woman became too old to manage the heavy canning pots, Rodger and his wife Denise helped make and bottle the salsa – adding in their own onions, bell peppers, jalapeño peppers, and tomatoes.

Family is very important to Rodger. His wife, Denise, was instrumental in setting up the vision clinic at WSU, which she now manages. The couple has three sons, Sean, an electrical engineer at Schweitzer, Chad, an agricultural researcher in Boise, and Kellen, an optometrist in Spokane. They love having their sons, daughters-in-law, and grandchildren visit their beautiful country house. Rodger plants some special things for the grandchildren, like birdhouse and ornamental gourds and selected pumpkins. I can imagine the grandchildren absorbing Rodger’s passion and following in his footsteps in the same way he followed in his grandfather’s footsteps – keeping the love of growing alive for generations to come.



Dr. Rodger Robertson. Photo by Terri Schmidt

Staff Picks

By Ivy Dickinson, Co-op Volunteer Writer

The first staff-person I spoke with this month was Alex Morrison who has been working in the kitchen at the Co-op since March of this year. For his recommendation, Alex chose the peach elderflower KeVita Herbal Spritzer. He said that when he first started working at the Co-op, he drank a lot of soda all day every day. Since the Co-op doesn't sell any of the mainstream sodas

Alex was accustomed to, he started trying some of the drink options the Co-op does sell. He eventually discovered the KeVita probiotic drinks and has transitioned away from drinking traditional soda altogether. He likes that they have a lot less sugar than soda and has come to actually prefer drinks that are less sweet and come in more natural flavors. Alex also likes that the beverages are naturally fermented and contain probiotics and that they are often on sale.



Alex Morrison

KeVita, a leading brand in fermented beverages and sparkling probiotics, was founded in 2009 by Bill Moses and Chakra Earthsong. KeVita's sparkling probiotic drinks are crafted with a foundation of live probiotics, beneficial bacteria that support a healthy gut microbiome.

Probiotics have been linked to myriad health benefits, including improved digestion, enhanced immune function, and even potential mental health support (Hill et al., 2014). KeVita recognizes the importance of a balanced gut, and its beverages are formulated to deliver a diverse range of probiotic strains to promote digestive wellness.

KeVita Herbal Spritzers are crafted with a combination of sparkling water, organic herbs, and botanicals. These invigorating beverages are free from artificial sweeteners, preservatives, and genetically modified ingredients. The herbs in their spritzers include chamomile, lavender, lemon balm, hibiscus, and rosemary, all of



Elaine Montgomery

which have a long history of use for their health benefits. With their natural ingredients and potential health benefits, these spritzers offer a delightful way to stay hydrated and add a touch of herbal goodness to your day. KeVita offers several other products, including kombuchas and apple cider vinegar tonics. KeVita's beverages are handcrafted using natural ingredients, including

organic fruits, herbs, and botanicals, and are fermented to unlock the full potential of the probiotics they contain (<https://www.kevita.com/products/herbal-spritzer/>).

The second staff-person I spoke to this month was Elaine Montgomery, who has been working as the supplements buyer at the Co-op for two months. For her recommendation, she chose the Garden of Life collagen peptides. Elaine recommended this

product because she feels it is such a versatile easy-to-take supplement that has benefits for skin elasticity, hair and nails, and even joint health. She likes the Garden of Life company because she feels they work to source clean ingredients for all of their products. The collagen peptides are made from grass-fed beef and are keto-certified. Elaine says the collagen is extremely versatile since it comes in an unflavored option, and she recommends adding it to your morning coffee, smoothie, juice or whatever you prefer to start your day with.

Garden of Life was founded in 2000 by a team of individuals, including Jordan Rubin, a renowned health advocate and New York Times bestselling author known for his expertise in natural health and nutrition. Rubin's personal health struggles and subsequent journey to wellness inspired the vision behind Garden of Life (<https://www.gardenoflife.com/about-us/>).

Collagen, a protein found abundantly in our bodies, is vital in maintaining healthy skin, hair, nails, joints, and connective tissues. As we age, the natural production of collagen declines, leading to various signs of aging and reduced joint mobility. Garden of Life Grass-Fed Collagen Peptides is sourced from grass-fed cows and formulated with Type I and III collagen, providing a range of benefits backed by scientific research. By incorporating Garden of Life Grass-Fed Collagen Peptides into your daily routine, you can enhance your overall well-being and enjoy the advantages of optimal collagen levels.

Garden of Life is recognized for its commitment to sustainability and environmental stewardship. The company prioritizes using recyclable packaging, reducing waste, and sourcing ingredients from organic, non-GMO, and sustainable farming practices. This holistic approach aligns with the values of many health-conscious individuals who seek to make conscious choices for their own well-being and the planet (<https://www.gardenoflife.com/>).

Palouse Area Environmental Update

By David Hall, Co-op Volunteer Writer

City of Moscow Offering Free Professional Irrigation Audits For City Residents

An irrigation audit evaluates an irrigation system to ensure that it is functioning correctly and efficiently. It can include one or more of three parts: a system check, a system performance check, and scheduling.

The system check checks the irrigation system to determine whether there are any maintenance issues that could be causing the system to waste water or operate inefficiently.

The system performance check uses a catch can test to measure how efficiently the irrigation system is applying water to the landscape.

The scheduling check uses the results of the catch can test to determine an optimal irrigation schedule to achieve desired landscape condition while also conserving water.

Contact Kelli Cooper at kcooper@ci.moscow.id.us or 208-883-7122 for more information or to schedule an audit.





CALLING ALL OWNERS!

Buy any 6-pack of Hopwtr on sale for just \$9.99 to be entered to win a YETI cooler (valued at \$275).

1 pack = 1 entry. Buy four 6-packs in the same transaction to receive 5 entries. Unlimited entries available.

Flavors you'll find in-store;

- Classic
- Lime
- Peach
- Mango
- Blood Orange

Not an owner? It's never too late to join! Register as an owner at any check out lane for just \$10/year today!

Giveaway runs July 5th - July 18, 2023. While supplies last.



National Park Service
U.S. Department of the Interior

Nez Perce National Historical Park
39063 U.S. Highway 95
Lapwai, ID 83540
208-843-7001 phone
www.nps.gov/nepe

Nez Perce National Historical Park News Release

Release Date: June 20, 2023

Contact: Sarah Sherwood, nepe_public_info@nps.gov, 208-843-7014

Explore Your Local National Park Site: Nez Perce National Historical Park Announces Summer Program Schedule

LAPWAI, Idaho – Have you ever wanted to pitch a tipi? Are you excited to learn more about the park's extensive museum collection? Come join Nez Perce National Historical Park this summer for free ranger-led activities. Nez Perce National Historical Park's summer schedule is as follows:

- Guided Collection Tours: Thursdays 1 p.m. June 8 – Aug. 31.
 - Indian Agency Cabin: self-guided viewing Saturdays, Sundays, and Tuesdays 8:30 a.m. - 3 p.m. June 6 – Sept. 3.
- Tipi Pitching: daily 8:30 a.m. June 8 – Sept. 4, weather dependent.
- Ranger Programs: daily 11 a.m. and 1:30 p.m. June 12 – Sept. 4.

Collection tours will be led by the park's museum curator. Participants will explore drawers and shelves filled with beautiful and priceless pieces. Tours will be limited to eight people. Sign up at the visitor center or call 208-843-7001 to reserve your spot.

The Indian Agency Cabin at the Spalding picnic area is the oldest building at Nez Perce National Historical Park and dates back to the Civil War era. Interpretive panels provide information about the Indian agents, the transformation of the building into the Sacajawea Museum, and its present condition.

Visitors can help rangers set up a tipi in front of the visitor center every day at 8:30 a.m. and take it down at 4 p.m. The tipi will not go up when rain or strong winds are predicted or temperatures exceed 105° F.

Ranger programs will cover a variety of topics over the course of the summer. You can learn more about covered topics at www.nps.gov/nepe or at the visitor center.

There is no limit on participants and no sign-up required to attend tipi pitching and ranger programs.

Additionally, the museum, movie and junior ranger program are available for free year-round and offer a unique experience for families and visitors of all ages.

Nez Perce National Historical Park's Spalding Visitor Center is located 12 miles east of Lewiston at 39063 U.S. Highway 95. Hours of operation are from 8:30 a.m. to 4:00 p.m. daily, with the historic picnic area remaining open from dawn to dusk. Park admission is free. For more information, please contact Nez Perce National Historical Park at 208-843-7001, or visit www.nps.gov/nepe or www.facebook.com/NezPerceNationalHistoricalPark

www.nps.gov

About the National Park Service. More than 20,000 National Park Service employees care for America's 424 national parks and work with communities across the nation to help preserve local history and create close-to-home recreational opportunities. Learn more at www.nps.gov, and on Facebook, Instagram, Twitter, and YouTube.

EXPERIENCE YOUR AMERICA™

The National Park Service cares for special places saved by the American people so that all may experience our heritage.

Rural Roots Speaker Series Now Available on You Tube

By Susan Fluegel, Rural Roots Treasurer and Web Master

Check out the new Rural Roots YouTube channel:

<https://www.youtube.com/channel/UCZxYrWoPH7DqoItEmVdm9-A>. We are continually adding interesting lectures from people in our community.

Currently we have longer videos on the topics below from our Rural Roots Speaker Series. We go for substance over flash; all of our speakers are extremely knowledgeable on their topics. I have learned something from all of them. Some videos to check out:

Soil Arthropods & Soil Health: Dane shows you how soil arthropods can help improve the health of your soil by decomposing organic matter. Learn more about these underappreciated insects and see some fun footage of them in action <https://www.youtube.com/watch?v=-zn-BtuQME0&t=1816s>

Caring for mason bees: Mario knows how to convince these helpful bees to be happy in your yard. Learn what color they like for their houses. <https://www.youtube.com/watch?v=qmrB4UndGEA&t=1828s>

Starting a new fruit orchard from scratch: Start with an empty field and Deb will show you how to put in an orchard. She shows you the dos and the don'ts of growing fruit trees! Do it right the first time. <https://www.youtube.com/watch?v=oZmeI3H92GE>

Tonnemaker Hill Farm Organic Fruit Production: Kole discusses the ins and outs of growing organic fruit for market and makes you laugh at the same time. Learn from his years of experience. He teaches through example. <https://www.youtube.com/watch?v=ImqvQ3-GNZI&t=2758s>

Planning for a climate smart, culturally smart future presents a workable framework developed by the climate staff at the Nez Perce Tribe to help you combat drought in your own yard and land. Stefanie presents some great growing systems used by Native Americans to help you store water in your soil! I really recommend this video for people who do dryland growing. <https://www.youtube.com/watch?v=5zSeCPqSCXk>

Pollination Practices at WSU Eggert Family Organic Farm: Brad shares some great techniques to increase pollination habitat in your garden and yard. <https://www.youtube.com/watch?v=haY2E0z8IAk>

Community Action Center Pullman, WA: Claire will tell you more about the CAC and how you can help provide food those in need in our community. https://www.youtube.com/watch?v=g0ysj_9Nvww&t=736s

Carbon and a Pathway to Net Zero Agriculture: Will talks about how the pulse industry (chickpeas, lentils, dry beans and peas) is using carbon credits to help the actual farmers earn money! <https://www.youtube.com/watch?v=uLJo98WUOIU&t=2159s>