



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 Father's Day to all our Co-op "Dads" - June 18



Happy Idaho Wine and Cider Month!



SHEPPARD  
*Fruit Wines*

Harrison, Idaho



Join Us For the last Artwalk, June 15, featuring wines from Two Bad Labs Vineyard and Sheppard Fruit Wines.

## JUNE 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?

## "What are your favorite road trip snacks?"

By Ashley Fiedler, Co-op Volunteer Writer

"Baby carrots because they are sweet and crunchy" Chelsie Dusek, Pullman, Homeschooling Mom



"Honey glazed jerky" Akira Dusek, Pullman, Crafter



"Homemade trail mix with marshmallows, nuts, and lots of M&M's" Kaylee Dusek, Pullman, Loves to play outside with friends



"Pretzels and pepperoni sticks" Ivan Saueracker, Moscow, Reader



"Fast food bean burritos" Jeremie Neuville, Moscow, Foreign Language Student



"Pretzel chips, sunflower seeds, and gummy bears" Andy Boyer, Moscow, Spence Hardware



# **Art @ the Co-op**

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

Join us for the finale of the City of Moscow's Artwalk on Thursday, June 15 from 4:30 - 6:30 p.m., as we feature works created by the Co-op team! Enjoy wine samples from Two Bad Labs (Lewiston) and Sheppard's Fruit Wines (Harrison) in celebration of June as Idaho Wine & Cider Month, as well as free spicy bites from Irish Spike's Unique Hot Sauces (Moscow).

## **The Co-op Offers GROW Program Bananas in Support of Underserved Communities**

**By Kelsey Manning, Co-op Board of  
Directors**

What is yellow, sweet, and versatile? That's right, GROW Program bananas! GROW (Giving Resources and Opportunities to Workers) is a nonprofit program founded by Organics Unlimited to support underserved agricultural communities in Mexico and Ecuador. GROW label bananas are ethically sourced, fairly traded and 100% organic. The Moscow Food Coop is proud to support this program by sourcing 100% organic Cavendish bananas from GROW.

The mission of Organics Unlimited is to provide the best quality organic bananas and tropical fruits in a socially responsible way, with a strong commitment to serving customers and the community.

Through the GROW program, Organics Unlimited has provided over \$2 million in services to those most in need. These include dental and vision care, education, clean drinking water, access to higher education, and more (<https://www.organicsunlimited.com/sustainability/>).

So, what makes bananas and this organization so special? For starters, bananas pack a punch with nutrients and vitamins ranging from fiber to potassium to vitamins B6 and C. As bananas ripen, “the starch in the fruit turns to sugar. Therefore, the riper the banana, the sweeter it will taste.” To optimize sweetness, bananas at Organics Unlimited are prepared for market using a complex process involving ethylene gas, “a substance naturally produced by fruits that accelerates the normal process of fruit maturation,” as well as careful monitoring of temperature, humidity, and peel color (<https://www.organicsunlimited.com/bananas-more/>).

The Co-op is pleased to support the GROW program and pleased to offer GROW program bananas. Knowing they help provide more than only personal nutrition is all the more reason to pick up one of these colorful, vitamin-rich fruits!



# Wines of the World – Loire Valley, France (Part 2)

**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 Upper/Centre

region and the exquisite wines from Sancerre and Pouilly-Fumé. This month we'll explore the Middle region, particularly the wines from the Anjou, Saumur, and Touraine appellations

The Middle Loire boasts some of the most beautiful scenery in all of France. Anjou is the western-most appellation, located around the city of Angers. Within this region are several AOCs which produce a broad spectrum of wines including still (wine that is not sparkling) red, white, and rosé with varying levels of sweetness. The wines made here include the commercialized and overly sweet Rosé d'Anjou; a quality pink Cabernet d'Anjou; a Chenin Blanc-dominated Anjou Blanc; crisp, light reds called Anjou Rouge and Anjou-Gamay; and silky Cabernet-dominant reds under the Anjou-Villages appellation.

Most of the wine regions in Anjou are located south of the Loire River. The soils here are composed primarily of carboniferous rock and schist, ideal types for growing Chenin Blanc, which is called Pineau Blanc de la Loire locally, one of the main grapes grown here. Chenin Blanc is used in making dry, sweet, still, and sparkling wines. The other main grape is Cabernet Franc, which is used mostly for rosé and still red wines.

Saumur is the next region upstream. It is best known for dry and exciting sparkling wines called Saumur Mousseux and Cremont de Loire. The only reason these bubbles don't rival those of Champagne is because they are made from Chenin Blanc instead of the traditional Chardonnay.

Saumur sits on a limestone-clay-rock soil called tuffeau. Tuffeau "tunnels" beneath the town provide the perfect conditions for aging wine.

Near Saumur is a town called Champigny, most noted for its Cabernet Franc vineyards. The AOC Saumur-Champigny produces medium-bodied, silky, peppery wines made from this grape.

Touraine is a large and varied region, producing sparkling and still red, white, and rosé wines from a palette of grape varieties. Most of the vineyards are located southeast of the city of Tours. The sparkling and white wines are made predominantly from Chenin Blanc or Sauvignon Blanc and may include up to 20% Chardonnay. The red and rosé wines are produced from Cabernet Franc, Cabernet Sauvignon, Cot (Malbec), Pinot Noir, Gamay, and others.

The soil in Touraine is highly varied, with flinty clays, clay limestone, and chalk to the west; sand, flint, and gravel predominate in the east. With all this variety, it's easy to see why so many different grape varieties grow here.

The two most famous AOCs in Touraine are Vouvray and Chinon. Vouvray lies to the east of Tours on the right bank of the Loire and only produces white wines. Chinon is located on the Vienne River (a tributary of the Loire) at the western edge of Touraine. Like the white wines made in other regions of the Middle Loire, Vouvray is made from Chenin Blanc. The wines range in style from dry to sweet, still to sparkling. Cooler years promote the production of dry and sparkling Vouvray; warmer years encourage production of sweet varieties. Because of its high level of acidity, Vouvray from favorable vintages have tremendous aging potential. Most of the vineyards are planted on a plateau with a southern aspect facing the river.

Chinon is the Loire's largest red wine appellation and is synonymous with Cabernet Franc. Because it is just a few miles from the eastern edge of Saumur-Champigny, the wines produced here are similar in

style. The soils can be divided into three distinct types: the gravel-sand and clay-sand soils close to the banks of the Loire generate lighter styles, whereas those on hillsides rich in tuffeau produce more full-bodied, richer, and spicier wines.

All of the wines produced in the Middle Loire pair beautifully with spring and summer fare: soft cheeses, grilled poultry and fish, light pasta and fruit salads, stir-fried veggies, and bean soups. I can think of fewer pleasures than sipping a cold glass of sweet Chenin Blanc while watching the summer sun set.

## **Celebrate Idaho Wine Month!**

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

June was first designated as Idaho Wine Month in 2009, but the state's wine industry has a much longer history. The first grapes planted in the Pacific Northwest were in Lewiston in 1865. The wines made from these grapes won national awards until Prohibition put an abrupt halt to the industry. It wasn't until 1970 that grapes were again planted in Idaho, this time in the Snake River Valley in the southern part of the state. In 1972 the second bonded winery in Idaho (the first was in 1935) was established in Troy, called Chateau Juliaetta. In April 2007, Idaho's first American Viticulture Area (AVA) was approved in the Snake River Valley. Two others have followed: Eagle Foothills AVA (2015) and Lewis-Clark Valley AVA (2016). The Lewis-Clark Valley AVA is located in the canyonlands formed by the Snake and Clearwater Rivers near Lewiston and Clarkston, Washington, less than 50 miles away.



Both northern and southern Idaho offer ideal growing conditions for grapes. The soils are composed primarily of volcanic ash. Long, warm daylight hours, combined with cool summer evenings, contribute to producing quality grapes with concentrated fruit flavors and high acidities. The most common varietals grown are chardonnay, riesling, merlot, syrah and cabernet sauvignon; however, many wineries are also successfully growing malbec, petite sirah, tempranillo, grenache, and others.

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Idaho's wine industry has been growing steadily for the last 30 years. Idaho is home to over 70 wineries, with 1,300 acres of vineyards. Most of these wineries are located in the southern part of the state. According to a study done by the Idaho Wine Commission, the industry had a \$210 million dollar impact in 2017. In 2021, Idaho wineries produced over 354,000 gallons of wine (149,000 cases). The Wine Commission predicts these numbers will continue to increase as Idaho wines gain more and more popularity across the country.

The Co-op carries wines from many of Idaho's wineries, including those produced locally by Camas Prairie Winery, Clearwater Canyon Cellars, Colter's Creek Winery, Lindsay Creek Vineyards, Sheppard's Fruit Wines, and Two Bad Labs Vineyard. Interested in learning more about Idaho's wine industry? Join us on June 22 for a special class describing the history of winemaking in Idaho, a look at its current production and economic impact, and—best of all!—a tasting of wines made by Idaho wineries.

# **Change for Good**

## **April through June 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 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 is fundraising to support theatre camp scholarships to ensure all students who want to attend theatre camp are able to regardless of financial position.

Friends of the Clearwater are fundraising to support annual advocacy activities including education and when necessary, litigation.

June Special: Inland Oasis is fundraising to support and serve the LGBTQIA+ community.

Any organization can submit an application online to be featured from July – September. Learn 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.

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. 238.



The graphic features a mountain range with evergreen trees and a blue sky with birds. A circular logo with the text 'CO-OP kids' is centered at the top. Below the mountains, the title 'June Schedule' is written in large, bold, orange letters. The schedule lists four events, each with a torch icon and a horizontal line under the date. At the bottom right, there is a campfire icon. The footer contains text about to-go bags and a contact email.

**CO-OP kids**

## June Schedule

 **Wednesday, June 7: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
Meet at location: Fire Department Field Trip

 **Wednesday, June 14: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
In-Store Only: Father's Day Gift

 **Wednesday, June 21: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a  
Meet at Location: Friendship Square Field Trip

 **Wednesday, June 28: 9 - 10 a.m.**  
Join us at the Co-op in the Deli for a craft!  
In-Store Only: Red, White & Blue Star Wreath



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

# **Company Profile: Lindsay Creek Vineyards**

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

Are you looking to celebrate Idaho Wine and Cider Month? If so, you could take a little trip to Lindsay Creek Vineyards down in Lewiston. Their tasting room has an incredible patio overlooking a beautiful pastoral setting. They offer live music many times a month and a trivia night once a month. In addition to wine, they serve food like Brazilian Cheese Puffs, Spinach Artichoke Dip with Tortilla Chips, Warm Brie with Honey and Crackers, Hummus Plate with Pita and Fresh Vegetables, Meat and Cheese Plate, House Baked Bread with Seasoned Olive Oil, and Garden Veggie, BBQ Chicken, or Three Meat Pizzas. They are open on Fridays from 4 - 9 p.m. and Saturdays from 1 - 9 p.m., with special events on Thursdays. You can check their Facebook page to find more information about special events. The vineyard also serves as a venue for weddings and other special occasions.

Lindsay Creek Vineyards was developed by the McIntosh family, who have been wheat and barley farmers in the Lewiston area for close to 100 years. But in 2007 they branched out to growing grapes for wine. Today they grow an impressive array of grape varieties: Cabernet Sauvignon, Merlot, Petite Verdot, Malbec, Tempranillo, Petite Sirah, Lemberger, Chardonnay, Riesling, Semillon, and Sauvignon Blanc.

The Moscow Food Co-op carries a rotating cast of Lindsay Creek Vineyard's award-winning wines.

Lindsay Creek Vineyard's motto is "Taste our commitment."

Lindsay Creek Vineyards Snapshot

Founded in 2007

Located in Lewiston, Idaho

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

Amy Newsome thinks it is really cool that the hummus served at Lindsay Creek Vineyards is made from chickpeas that grow right out their windows.



*Photo courtesy of Lindsay Creek Vineyards.*

# **Local Producers Profile: Whispering Pines Farm, LLC**

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

Whispering Pines Farm is aptly named. I enjoyed the lovely sound of wind in the pines when visiting with owner Nancy Hepler McElroy. Nancy's grandfather planted a row of Ponderosa Pines along the lane leading to the farmhouse for her grandmother because she loved them. They also planted one of each native Idaho pine variety as a windbreak. Nancy and her husband, Ned McElroy, live in the 1897 farmhouse built by original homesteaders.

Whispering Pines Farm has been farmed by six generations of Nancy's family members, dating back to 1929. Nancy, the fifth-generation family farmer, said she first got interested in growing plants "about as soon as I could walk."

Nancy runs the farm, and Ned, a BMI (Broadway Music, Inc.) award-winning artist, songwriter and music publisher, records music in his studio. She said Ned is a well-known songwriter in Nashville, but when Nancy began managing the farm 20 years ago, Ned willingly came out to this remote area of Idaho "because he loves me." They have four children: two boys who she says are "urbanites" and two girls who co-own the farm with Nancy.

In addition to raising wheat, canola, and Timothy hay on 382 acres of land, Nancy grows raspberries, strawberries, walnuts, grapes, garlic, squashes, herbs, and more. Nancy added that she gets interesting organic annuals from Theresa Greiner at Fiddler's Ridge nursery, which Nancy plants in her annual garden. Nancy also cares for trees in old orchards, which produce heritage apples,

pears, apricots, and plums, many planted by original homesteaders. She also harvests unusual fruits, like Green Gage and petite plums and rare heritage apples, including Lady William, Washington Strawberry, and Mantet.

In addition to the Moscow Food Co-op, Nancy sells produce to Maialina and Gritman Medical Center. Nancy said, “The older patients at Gritman like us because our produce is like a taste of home.”

Nancy also participates in the Lost Apple Project, a nonprofit organization that seeks to preserve and rediscover heritage apple trees in the northwest, and she is always on the lookout for more rare apple trees on the property.

She also protects areas of land that have been untouched for generations, including a remnant of the Palouse Prairie. She owns 54 acres of forest and uses sustainable farming practices. She has planted pollinator pathways, uses water conservation systems, has a large composting pit, and promotes carbon sequestering. This year she is experimenting with a Chinese composting system.

She said Whispering Pine Farm draws in many animals. She allows a black bear his own plum tree, where he sleeps and eats plums. Deer, elk, and moose are frequent visitors, but not always the best guests. This spring a moose ate many raspberry canes and nibbled ends off of fruit tree branches. Ned learned that leaving shavings of Irish Spring soap around the homestead borders keeps moose away. When Nancy planted a cherry tree for each of her four children, deer ate two of them. One year a porcupine claimed a triple-grafted apple tree and wouldn't let anyone near.

Farming is challenging in other ways, too. The McElroys set traps for Codling Moths, an insect intent on getting into the apples and pears. Overly cold or hot weather has destroyed annual crops. Nancy hand picks and bags noxious weeds, containing them until the weed seeds die. Additionally, shipping and petroleum costs keep rising. In spite of so many obstacles, Nancy's love of the land and her family's history on the farm keep Nancy determined and working hard to preserve it.

In addition to farming, Nancy has a PhD in Behavioral Health Prevention and works for the federal government on issues including trauma, crack cocaine, and AIDS. After many years working in the public sector and then working her land, she is looking forward to soon passing the farm along to her daughters, who will continue the family legacy.





# Staff Picks

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

The first staff-person I spoke with this month was Lindsey Williams, who has been working at the Co-op as a Deli server for six months. For her recommendation, Lindsey chose the white coffee roasted by Landgrove Coffee Company, which she chose because she feels it provides a completely different perspective on coffee. Lindsey had never heard of white coffee prior to starting her job at the Co-op but has quickly discovered she is a big fan. She explained that white coffee is roasted at a lower temperature and for less time than darker roasts, which also results in higher caffeine content since some of the caffeine is roasted out during traditional roasting. She finds it has a nutty, slightly sweet flavor, and loves that it is also produced by a very local company



Lindsey Williams

based in Troy. Lindsey recommends sampling this product by ordering it in an espresso drink at the coffee bar; if you find you are a fan, it is also sold by the bag in the coffee aisle.

Landgrove Coffee is a roastery in Troy, Idaho, founded in 1998 by Hannah and Jon Binnering (<https://landgrovecoffee.com/pages/about-landgrove>). Jon began his journey in the coffee industry by helping to run a coffee shop

with his brother. After several years of working in the café side of the industry, Jon decided he wanted to focus on roasting the beans. Through trial and error, Jon and Hannah have mastered the art of coffee roasting and developed a devoted following regionally and across the country. Their products can be found in stores and cafes throughout north-central Idaho and eastern Washington.

The Binningers source their high-quality beans from around the world, including Brazil, Peru, Sumatra, and Ethiopia. They also have unique direct-trade relationships with growers in Guatemala and El Salvador; working with growers directly means they can maximize income for growers by effectively cutting out intermediary



Ted Jessup

exporters. Several years ago, the Binningers purchased Roost Café and Bakery in Pullman, and they have remodeled and expanded their kitchen and seating area. They offer a variety of breakfast and lunch options that can be enjoyed with a cup of their fantastic, home-roasted coffee.

The second staff person I spoke with this month was Ted Jessup,

who has been working at the Co-op as a cashier for a year. For his recommendation, Ted chose the blackberry and fig-flavored kombucha made by Idaho Kombucha Company, located in cans in the kombucha end cap directly across from the cash registers. He recommends this kombucha line because he feels it comes in a variety of fantastic and unique flavors and that it isn't overly vinegar-y. Ted also mentioned that he learned about Idaho Kombucha Company's small two-person operation when the

owners visited the Co-op a few weeks ago to offer samples of their product.

Idaho Kombucha is a small-batch brewery in Boise, founded in 2015 by Mike and Terri Landa. Kombucha, a fermented and slightly effervescent tea-based drink, has been around for centuries in China, Russia, and Eastern Europe and has grown in popularity in America in recent years. It is commonly made by fermenting sugared tea with a symbiotic culture of bacteria and yeast (SCOBY). In fact, the Landas began their kombucha brewing endeavor in their home with “a one-gallon glass jar and a gifted SCOBY” and have since grown into a successful business selling cans of kombucha in stores across Idaho.

All of their offerings are certified organic, and they have several unique flavor varieties, including Ginger Peach & Cardamom, Honeycrisp Apple, Blackberry Fig & Fennel, Pink Grapefruit Sea Salt, Pear Flower, and the ever-popular What the Huckle-Berry. Fruits and flavorings are harvested from local and regional farms across the Pacific Northwest, and the owners take pride in the fact that they always use natural fruits, flowers, herbs, and roots, with no artificial ingredients

(<https://idahokombucha.com/pages/about-us>).



# **Palouse Area Environmental Update**

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

## **City of Moscow 2023 Earth Day Awards**

Since 2006, the Mayor's Earth Day Awards have recognized local efforts for practices that foster environmental sustainability through conservation, recycling, reuse, construction/design, and public education. Nominations were solicited from the Moscow Sustainable Environment Commission and from the public. Mayor Art Bettge selected from the nominations. The following were award recipients this year:

City of Pullman (GREEN NEIGHBOR) for the creation of the Environmental Resilience Commission and for the newly-adopted Water Conservation Ordinance. The Environmental Resilience Commission will be charged with making recommendations to the Council regarding resilience and sustainability. The Water Conservation Ordinance will help reduce the pressure on the aquifer that Pullman and Moscow share, ultimately benefiting both communities.

Moscow Renaissance Fair (EVENT) for incorporating sustainable waste management into the event. Roughly 85% of the waste generated at the fair is composted or recycled in partnership with Inland North Waste.

Unitarian Universalist Church of the Palouse (NON-PROFIT) for recent improvements to their building that included the addition of a solar roof, replacement of the gas furnace with a heat pump and incorporating LED lighting. Additional improvements to note are water savings measures, incorporating native plants into landscaping, reuse of building materials, incorporating recycled glass into the stained-glass window and preserving the original 115 year old building.

Palouse Prairie Charter School (SCHOOL) for their Adventure Friday activities that seek to get kids outdoors and connecting to nature through activities such as snow shoeing, rock climbing, mediation teaching and practice, hiking, and skiing at low or no cost to all students.

Lee Anne Eareckson (TEACHER) for her work as a biology teacher and as the faculty adviser for the Moscow High School Environmental Club. She works hard to create hands-on environmental education and service for her students both inside and outside of school. She encourages her students to take part in environmental service projects, which also helps them learn important life and job skills.

Matt Pollard (TEACHER) for his work getting students at Paradise Creek Regional High School involved with the Confluence project, a year-long program that pairs scientific experts with high school students across Northern Idaho to promote hands-on experience, field data collection and higher education degrees in the natural sciences.

Ian Schlater (STUDENT) for his work with the Climate Justice League and the Moscow High School Environmental clubs. He is actively working to get a solar installation (including working on funding sources) on a school building and is an active youth voice on many environmental topics. He also serves as the high school representative on the Sustainable Environment Commission.

Mary DuPree (INDIVIDUAL) for her work with the Citizens' Climate Lobby, Moscow's Climate Action Working Group, and the City of Moscow Transportation Commission.

Iris Mayes and Ember Powell (UNIVERSITY STAFF) for organizing the Master Gardner Program which helps promote local and environmentally friendly food production. They are also instrumental in the planning of the annual Pollinator Summit.

Stormwater Operations Department (CITY DEPARTMENT) for their work to locate, inspect and clean the City's stormwater system. They are also the first to respond to spills and illicit discharges to protect our waterways.

Marques Miller (CITY STAFF) for his work to help active construction sites meet stormwater regulations and MS4 (Municipal Separate Storm Sewer System) permit requirements through site inspections and direct education on the impacts of stormwater runoff from such sites.

Inland North Waste (BUSINESS) for their work to make Moscow a cleaner, more beautiful and more sustainable community. They routinely spearhead clean ups of local streams and rivers, provide outreach on best practices and partner with other likeminded organizations to protect our environment and natural resources.

Wintz Company (BUSINESS) for their work on the Woodbury Development. The development incorporates paths for recreation and alternative transportation, neighborhood trees and greenspaces, stormwater controls, and low water use. It also increases biodiversity and habitat for local wildlife.

Camden Court HOA (DEVELOPMENT) for its forward-thinking design to include a park-like stormwater detention pond and less grass that requires heavy irrigation.

## **University of Idaho Sustainability**

Patricia Colberg, Associate Dean, College of Engineering, served on the President's Sustainability Working Group and has been a member of the College of Engineering's Steering Committee for Sustainable Initiatives. On her watch, she banned bottled water from Civil and Environmental Engineering department events.

According to Colberg, “Most bottled water is actually tap water. ... [I]n addition to the plastic waste, bottled water is very expensive (costing about 3,000 times more than tap water) and undermines the public’s trust in UI’s excellent public water supplies.”

Sarah Dawson is the current Sustainability Director at UI. She states, “The university has made great strides in sustainability around energy use with the biomass plant to heat the campus, ... and the solar array on the IRIC building. We also have a water reclamation facility that has saved billions of gallons fresh water from being pumped from our declining aquifer. I would like to continue to focus on water conservation measures,” as well as reducing waste generation on campus and installing a composting program.

Volunteer are invited to:

Work with the UI Student Sustainability Cooperative.

Join the Pollinator Committee or Tree Committee.

Support the ASUI single-use-plastic waste-reduction campaign.

UI is a member (along with WSU, Moscow and Pullman, and Latah and Whitman counties) of the Palouse Basin Aquifer Committee.

The above text is slightly adapted from: Hockema, Katarina. May 2023. UI’s Sustainability Pledge: A Greener Future for Campus and Community. Blot. p. 10-13.

## **New UI student group: Society for Ecological Restoration**

According to Garret Homer, President of the newly-formed UI Chapter of the Society for Ecological Restoration, “The University offers a restoration certificate, an area of emphasis for one Environmental Science degree, and a non-thesis master’s program that are focused on ecological restoration. Beyond that, [ecological restoration] was simply a footnote at the College of Natural

Resources. I wasn't the only one to recognize this lack of attention paid to restoration by the University. By the Fall of 2022, I had gathered a dozen other students that were all enthusiastic and dedicated to the science, practice, and idea of ecological restoration." They submitted a club application to the Student Union, obtained recognition, and "set off to make a difference in the natural world around us." On September 26, 2022, the new club formally elected its inaugural class of officers.

"We ended up gathering a small but dedicated group of individuals who are eager and enthusiastic to gain hands-on experience with the community. ... As we began to get our bearings straight, we determined that our purpose as a club is to propose, design, and implement our own restoration projects. We looked around the Moscow area for potential sites and eventually we found what we hope to one day call 'Paradise Prairie.' The site sits on the eastern edge of the University of Idaho campus. ... Our vision for this site is to create a long term, student and community driven restoration site that might serve as an example of what the Palouse Prairie was meant to look like. With walking paths and meeting spaces, we are designing it with the community in mind."

The above text is from: Palouse Prairie Foundation. Spring 2023. Palouse Prairie Flyer. PalousePrairie.org. p. 6-8.  
Society for Ecological Restoration. <https://www.ser.org/>

UI is becoming a Bee Campus, akin to a Bee City that Moscow is pursuing: <https://beecityusa.org/bee-campus-usa-commitments/>



# **Midweek Farmers Market Returns June 6 at Latah Fairgrounds**

**By Robin Ohlgren, Market Outreach  
Consultant**

Moscow's Tuesday Market will open its fourth farmers market season on June 6, featuring live music, cooking demonstrations, poetry readings, a beer garden, local produce and meat products, a food cart, a youth activity, and handmade crafts. The Tuesday Market runs weekly through October 17 from 4 - 7 p.m. on the main lawn at the Latah County Fairgrounds & Events Center, located at 1021 Harold Street.

New to the market this year is the Poetry Pole, a cedar pole donated by Idaho Cedar Sales, which will stand at the Harold Street entrance to the Fairgrounds' main lawn. The Poetry Pole will be inaugurated on June 6 at 6 p.m., with two poems read by Moscow's Poet Laureate, Stacy Boe Miller. All are invited to pin poems (their own or others) on the pole. The posted poems will be periodically collected and archived.

"The Tuesday market has added another space in Moscow for buying local and spending time with the community," says Boe Miller. "I think the addition of the Poetry Pole makes the Tuesday Market even more exciting! Moscow does a wonderful job including the arts in so many spaces, and this is a fabulous representation of that."

Jim Boland will share the stage with Miller to kick off the summer's musical entertainment. The beer garden's vendor for the season is Moscow Brewing Company, and SushiMan mobile food stand cart will be serving fresh sushi hand rolls.

Agricultural vendors selling their products on June 6 include Runner Bean Ranch, Wingover Farm, Happy Hog Meatery, Bar of Farms, and The Clamorous Cicada. A variety of craft vendors will be selling handmade wares, including soaps, jewelry, ceramics, candles, paper flower bouquets, and wreaths. Backyard Harvest will host a table to process SNAP EBT Benefits.

For updates on weekly produce and market happenings, follow posts on Instagram @tuesdaymarketid and on Facebook @tuesdaycommunitymarket. For more information about the Tuesday Market, or for anyone looking to gain market experience and start a booth, please contact Sam at tuesdaymarket@uidaho.edu or 208-260-2016.

## **Nez Perce National Historical Park to Host Author of The Shining Mountains**

**By Sarah Sherwood, Administrative  
Support Assistant**

The Nez Perce National Historical Park will host author Alix Christie, who will share her book, *The Shining Mountains*, on Saturday, June 10, at 1 p.m.

Alix Christie, author of *Kirkus-*, *Publishers Weekly-*, and *Booklist-* starred debut novel *Gutenberg's Apprentice*, returns with *The Shining Mountains*, based on the true story of her Scottish forbears. The story begins in 1838, when a young Scotsman, Angus McDonald, lands at Hudson's Bay. His journey takes him west to the unclaimed Oregon Country and a meeting with Catherine Baptiste,

kin to Nez Perce chiefs. The world in which they fall in love and establish a family will soon be torn apart by competing claims: between British fur traders, American settlers, and the Native peoples who have lived for millennia in the valleys and plateaus of the Shining Mountains.

In this moving family epic, the history of the American West -- from the Rockies to the Pacific -- is revealed: a history of blended cultures seeking allies, trading furs for guns and steel, and the violence of American settlement. Christie's research and empathetic touch deliver a brilliant tale.

Alix Christie is the direct descendant of Angus McDonald's brother Duncan. She consulted extensively with her Nez Perce and Salish-Pend d'Oreille cousins by marriage to research their blended family history, receiving official support for the project from the cultural committees of both tribes. Winner of the 2021 Editor's Prize in fiction from the Missouri Review, she published her debut novel, *Gutenberg's Apprentice*, with Harper Books in 2014. For the past thirty years she has reported from abroad for newspapers including the San Francisco Chronicle, The Guardian of London and Washington Post, and currently writes about culture for The Economist. She lives in San Francisco, California.

Nez Perce National Historical Park's Spalding Visitor Center is located 12 miles east of Lewiston at 39063 U.S. Highway 95. Park admission is free year-round. For more information, please contact Nez Perce National Historical Park at 208-843-7001, or visit [www.nps.gov/nepe](http://www.nps.gov/nepe).



Fresh & Fruity, come meet some Cuties!

Calling all Queers! Celebrate Pride Month with us  
Sunday, June 25th from 11am-1pm.

Grab your favorite co-op lunch, and picnic with fellow  
LGBTQIA+ members & allies.

Reserved seating at our outdoor picnic tables, music, and  
fun!

Free | Open to all LGBTQIA+ members & allies. | Lunch  
not included

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