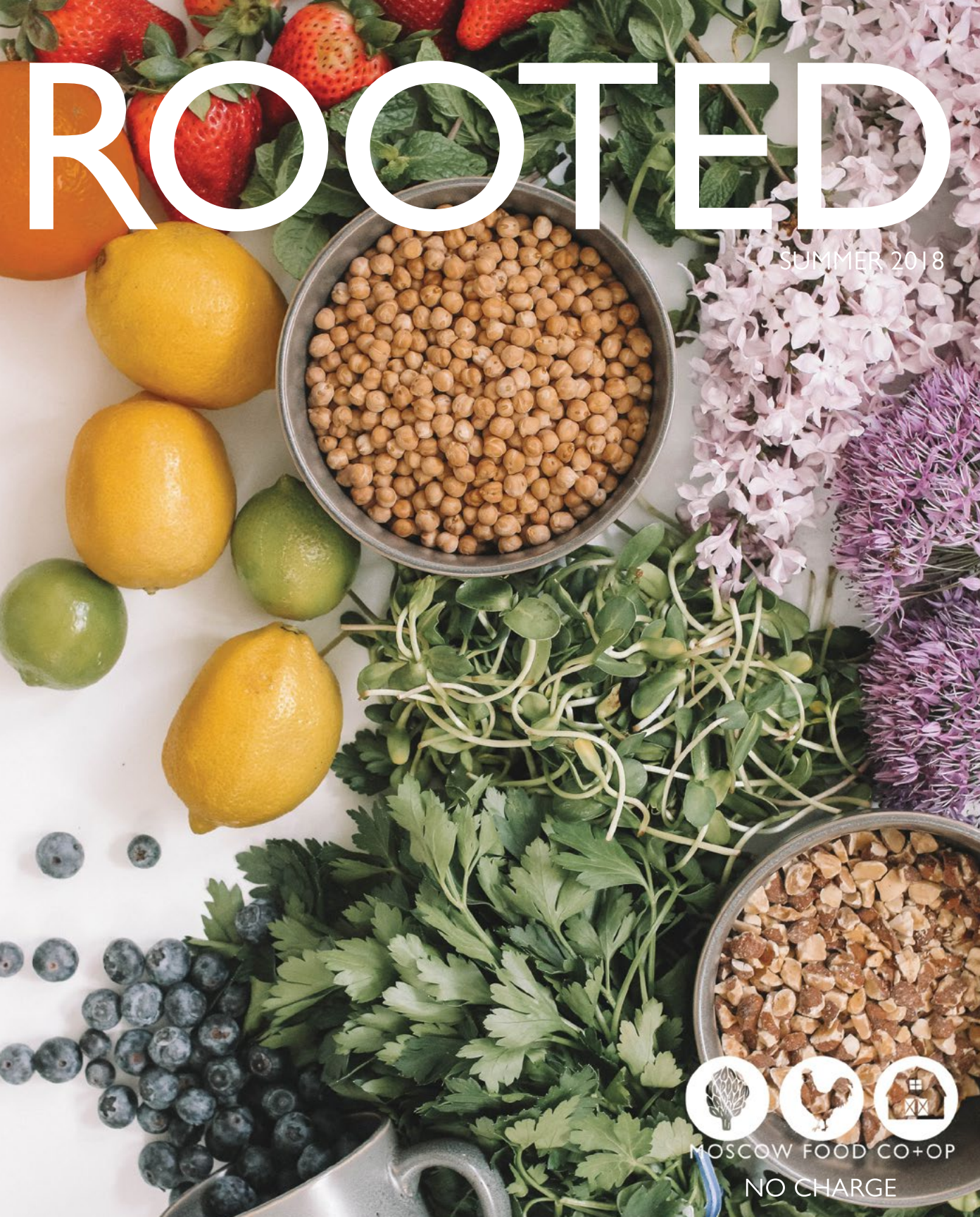


ROOTED

SUMMER 2018



MOSCOW FOOD CO+OP

NO CHARGE



MOSCOW FOOD CO+OP

121 East 5th Street
Moscow, ID 83843
(208) 882-8537
moscowfood.coop

Open daily from
7 a.m. to 9 p.m.

Editor in Chief
Melinda Schab

Managing Editor
Alycia Rock

Layout + Photography
Alycia Rock

Copy Editor
Willow Venzke

Contributors
Peg Kingery
Max Newland
Dulce Kersting-Lark
Sarah Quallen
Alycia Rock
Michael Decker
Jeremy Winn
Little Bits Floral

Board of Directors
Ashley Hamlin, President
Carol McFarland
Tom Bitterwolf
Laurene Sorensen
Tim Kohler
David Nelson
Idgi Potter
Cheyne Mayer
Dave Sutherland

Distribution
Mary Zuber
Donald Stanziano
Kurt Queller
Meggan Baumgartner

We would like to thank Bill London for his legacy of communication and cooperation. His hard work and passion remain an inspiration to all of the Co-op's publications.



LOOKING FORWARD

DIME IN TIME

We'll donate ten cents for every reusable bag or coffee mug you bring when you shop! This program supports local nonprofits doing great work in our community – read below to see who we're supporting this summer. Think your organization is a good fit for Dime in Time? You can apply for a grant online or pick up an application in the store at the Customer Service desk.

June: Backyard Harvest

Backyard Harvest is an organization whose purpose is to connect those with fresh produce to those who need it. Through their Fresh Bucks program, Backyard Harvest provides assistance to shoppers at the Moscow Farmers Market who use EBT/SNAP benefits – for every \$5 processed by Backyard Harvest, \$2 in Fresh Bucks are distributed to the shopper. Your Dime in Time support will allow for more Fresh Bucks to be distributed at the market this summer!

July: Weekend Food for Kids

The Moscow school district proudly offers a free school lunch program for children who live in households affected by food insecurity – and while that program is able to assure that kids in the district get a good

meal on the weekdays, Weekend Food for Kids helps fill the gaps. Your Dime in Time support will be used to fund this growing program, and provide satisfying, nutritious meals to Moscow families affected by food insecurity.

August: Pullman Community Gardens

Just on the other side of the Washington State border, Koppel Farms operates a small Community Garden with help from volunteers from both Pullman and Moscow. The Gardens provide a place for community members to grow together and celebrate our shared natural heritage by gardening organically – no pesticides, herbicides, fungicides or non-organic fertilizer allowed! Your Dime in Time support will allow Koppel Farms to continue providing free garden plots to local food banks and fellow Dime in Time recipient Backyard Harvest.

BOARD MEETING June 12, 6:30 p.m.

Owners are always welcome! Please join us at 6:30 p.m. in the Fiske room of Moscow's 1912 Center on June 12. The Board welcomes owner comments during the Owner Forum at the beginning of each meeting.

CO-OP CLASSES

Bare Culture Kombucha Workshop June 5, 5:30 p.m.

Learn from the pros – Bare Culture, Coeur d'Alene's own kombucha company is bringing their expertise to you in this Co-op workshop! It would be plenty cool if all you got was the information, but we didn't stop there: the first ten attendants to sign up get to take home a free scoby, the fermentation culture you need to start brewing at home. Bare Culture is also bringing their custom-made kombucha kits for sale, so if you're too late for the free gift, you'll have the opportunity to buy a kit at an astounding value – just \$15 for a scoby, two tea bags, the sugar you'll need to feed your culture, and a step-by-step guide to making your own home-fermented kombucha! Tuesday, June 5 at 5:30 p.m. at the Co-op on Campus.

Healthy Sleep Class June 16, 3 p.m.

For many of us, achieving healthy sleep is something we can only dream of: going to sleep quickly, avoiding long periods of wakefulness in the night or early morning, and waking feeling rested. We know the benefits of healthy sleep far outweigh the allure of burning the midnight oil. In this class by volunteer instructor Kristine Petterson, you'll learn why you should prioritize healthy sleeping schedules, and tips for helping you get to sleep sooner and stay asleep longer. Saturday, June 16 at 3 p.m. at the Co-op on Campus.

Home Owner Garden Class Series Multiple dates and times

Fun fact: your Co-op pays for a plot at the Hamilton Community Gardens every year! Here, experienced growers and newbies alike can tend plants and learn more about how to grow their own, courtesy of our friends at the University of Idaho Extension and Backyard Harvest.

- **June 13:** Soil Health and Transplanting Seedlings: a class to help you improve soil fertility and increase your seedling success.
- **June 20:** Drip Irrigation: a hands-on installation workshop that will reduce your gardening time and increase your efficiency.
- **July 18:** Hamilton Garden Tour: learn tips for higher yields from

experienced gardeners.

- **July 25:** Palouse Rose Garden Tour: view and discuss beautiful roses with a local expert (meet at Heritage Park on Main Street.)
- **August 22:** Seed Saving: at the end of the season, learn techniques for saving your seeds until next year.

Sign up by visiting the event page on Facebook – just search the name of the class you're looking for and click "going"! There are more classes to come in the fall, so keep watching our online spaces for updates. Email Iris for more info: imayes@uidaho.edu.

Mamas + Papas Multiple dates and times

Is your family growing? Welcoming a new baby to the world is a challenge – which is why we reserve space on the first Monday of every month for an educational session for parents with experts on topics that you'll want to learn about. Classes change every month, and include special guest speakers.

- **June 4:** Join us for a tour of the Palouse-Clearwater Environmental Institute's Nature Center and receive a lesson on the importance of outdoor education with Darcie Deaton, an instructor at Palouse Roots preschool.
- **June 18:** Learn how to save on playtime supplies at this week's class on imagination play and recycled art. Guest speaker and former Mamas + Papas administrator Carlie Wickenhagen returns for this extra class at the Uma Center in downtown Moscow.
- **July 2:** If you're expecting soon, this class is one you won't want to miss: local doula Rebecca Haley will walk you through the importance of a calm, supportive, and comprehensive birth plan.
- **August 6:** Story time! Guest speaker Stacie Echanove from the Moscow Public Library will bring a book for the kids and also teach parents about the importance of early literacy.

IDAHO WINE MONTH

June is Idaho Wine Month, a time for celebrating our regional vineyards and producers who keep our shelves full

of the local and organic wines that you love. All month we'll be hosting local producers who make the best wines that the Gem State has to offer – friends from Clearwater Canyon, Camas Prairie, Lindsey Creek Vineyards and more! Check out our Facebook page for more info on who's pouring and when.

LENTIL FESTIVAL

It's that time again – celebrate the return of the Palouse's Lentil Festival, dedicated to the humble pulse we're famous for! The Co-op is proud to be a major sponsor of the 2018 Lentil Festival, and just like last year we'll be there selling our famous lentil brownies, pedal-powered smoothies, and other great Co-op merchandise. Find us in our premium location right next to the cooking demo stage, along with our friends and partners at the PNW Farmers Co-op.

BIKE BENEFITS

Now that the sun is out and the weather is warmer, it's the perfect time to join the Bike Benefits program! The Co-op, along with other downtown businesses like Backcountry Lark and BookPeople of Moscow, are all participants in this nationwide initiative. Simply buy a sticker at the register for \$5, and then affix it to your helmet. Show that sticker off at checkout for 5% off your total every time you bring your bike to the Co-op! It counts at the Co-op on Campus, too.

DISCOUNT DAYS

Reap the rewards of Co-op ownership every week whether you're at our downtown store or at the Co-op on Campus – on Tuesdays, owners 55 and over save 10% every time they shop (just mention the discount at checkout.) School might be out of session, but every Friday we still give owners with a current Student ID 10% off their total! Finally, the first Wednesday of every month is Wellness Wednesday – save 10% on everything in our Wellness department, from vitamins and supplements to hair and body care and beyond.

-Max Newland



On April 20, we held our Annual Owner's Meeting

in the View Room of Gladish Community Center in Pullman. It was the first time we've held an Annual Meeting outside of Moscow. We served food and drink from two Pullman businesses: Porch Light Pizza and Paradise Creek Brewery. Swallowtail Flowers provided the table decorations, which featured succulents held in driftwood. The Inland Harmony Chorus sang before the meeting, and The Intentions performed afterward.

As Board President, I welcomed owners to the Annual Meeting and outlined what the Co-op has been working on behind the scenes in preparation for eventual expansion into Pullman. This included completing a 3-year financial audit process, operating under new bylaws, and retaining

outside counsel to form a Washington business entity. The Co-op has occupied six different locations since we were founded in 1973 — seven if you include the Co-op on Campus. We have a history of growing organically and responsibly. We want to continue that trend by ensuring that we are fully prepared before we open a full-scale second location.

At the meeting, I also shared other highlights of the 2017 fiscal year, including the expansion of our Board. This was the first year we've had a nine-member Board. Additionally, we began holding every other Board meeting in Pullman to increase accessibility to our Pullman ownership base.

Idgi Potter gave the treasurer's report on behalf of the Board. She provided a summary of the Co-op's 2017 financial performance,

as well as some context for the current market in which the Co-op operates. Competition in the natural foods marketplace continues to put pressure on small, independent natural foods grocers like the Moscow Food Co-op. She also spoke about the financial aspects of expanding into Pullman.

The Board invited guest speaker Nathan Weller, a member of the Pullman City Council, to give an update on the Pullman business climate. We would like to extend our gratitude for his time.

The Board welcomed newly elected directors Cheyne Mayer and Dave Sutherland at its May meeting. We also voted on a slate of officers for the coming year. Ashley Hamlin is our new President, Carol McFarland is Vice President/Secretary, and Tom Bitterwolf is Treasurer.

Thank you again for all you do for our local food system.

In service,
Laurene Sorensen

Welcome to summer on the Palouse,

in all its glory! The Co-op is buzzing with excitement, and can you blame us? There's something about this area's warmth: it's rich and thriving, and somehow old and new (just like the Co-op!) Everywhere from 3rd Street to Moscow Mountain, farmers and artisans are turning up to provide us with a delicious menu of lush product and goodies for the long days ahead of us.

Consider this issue of Rooted your official invitation to summer and your personal roadmap to some of the coolest things happening in the food scene on the Palouse. Inside, we've gathered all the most compelling stories for you: the incredible history of farming in our area, the detective hunting for extinct apple varieties, the food bank donations you all pitched in for... and of course, information about some of the food growers behind it all.

We'll also have our second piece by a student contributor: Michael Decker of the University of Idaho has some incredible day trips for anyone looking to expand their horizons beyond Moscow city limits this summer. Each summer, my family and I go up to Sandpoint to visit relatives and take in all the scenic views. I can't wait for you to read about it and the other awesome places Michael included in his list.

We're also thrilled to say thank you for your patience during our intensive remodel project. It was challenging, but it was so rewarding. Some of my personal favorite changes are the newly updated and refreshed bulk section, as well as the



new freezers in the center of the store. Bulk is cleaner and easier to shop than ever, and the freezers are considerably more efficient and nicer!

There's plenty for everyone to love: our 24 new feet of Grab and Go options, our new cheese island, our updated restrooms, our expanded beer selection... We are absolutely delighted to settle into our home, and we're pleased to announce 121 East 5th Street will officially be our downtown home until 2035 and beyond! It's just one more reason to get excited for the warmth ahead. Let the summer begin!

-Melinda Schab
General Manager and Editor in Chief

NEW!

ON OUR SHELVES: IDAHO WINE MONTH

June is Idaho Wine Month. If you haven't tried any of the high-quality wines from Idaho's wineries yet, here are some of the newer ones you can find in your Co-op's wine department.

-Peg Kingery

Colter's Creek Winery Tempranillo

In operation since 2007, Colter's Creek Winery is located in Juliaetta. They have two tasting rooms, one in Juliaetta, and a newly-opened one in Moscow. Their mission includes crafting "high-quality estate wines and wines showcasing fruit from the Lewis-Clark Valley and Snake River Valley AVAs" and to "practice sustainable and responsible farming and manufacturing methods to preserve the land for future generations of all living things."

Their tempranillo was hand-picked and aged in new and neutral French oak for 20 months before bottling. Bold and balanced with soft tannins, this wine has notes of plums and leather, with a hint of smoke. Pair it with rich seafood stews, chili and Mediterranean-inspired dishes.

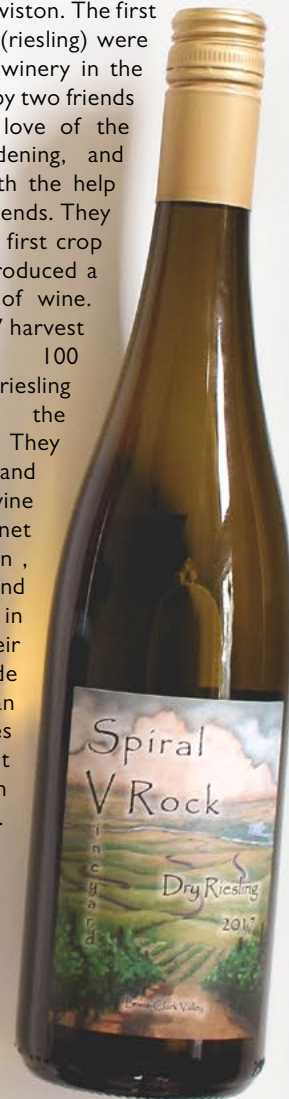


Colter's Creek Winery Juliaetta Rosé

Every year, fans of Colter's Creek look forward to the release of the winery's rosé. Their 2017 offering is a blend of grenache, cinsault and mourvedre. Crisp and aromatic, this wine is fruity, bright, and refreshing, with a hint of spice. Try it with grilled vegetables, summer salads, and fish dishes.

Spiral Rock Vineyard Dry Riesling

Spiral Rock Vineyard is a new winery and event venue located halfway up the Old Spiral Highway overlooking Lewiston. The first acre of grapes (riesling) were planted at the winery in the spring of 2014 by two friends who "share a love of the outdoors, gardening, and hard work" with the help of family and friends. They harvested their first crop in 2016, and produced a small quantity of wine. With their 2017 harvest they bottled 100 cases of dry riesling and entered the retail market. They hope to expand to making wine from cabernet sauvignon, sangiovese and cabernet franc in the future. Their riesling is made in a dry German style with notes of stone fruit and citrus, with crisp minerality. The wine would be a perfect summer wine, sipped with Asian dishes and spicy cheese.



Sawtooth Winery Classic Fly Series Tempranillo

Founded in 1987 in Idaho's Snake River Valley, the land surrounding Sawtooth Winery was once rich pastureland that the landowner saw as having greater potential as vineyards. Known for riesling, pinot gris, syrah, merlot, and tempranillo, the winery has gained increasing national acclaim. Sawtooth Winery sells wine at three levels: core (estate wines priced for everyday enjoyment); classic fly series (limited production wines which represent the best of the harvest); and trout trilogy (very limited wines available only at the tasting room). Their Classic Fly Series tempranillo spent 24 months in 30% new French oak barrels before bottling. It has layered plum, cherry, and tobacco notes with a hint of baking spices, vanilla, and oak, complimented by round tannins. Enjoy this wine with tomato-based sauces, grilled meats, and bold-flavored dishes.





FEEDING THE PALOUSE

WORKING TO REDUCE FOOD INSECURITY IN OUR COMMUNITY

CO-OP SHOPPERS ARE DIFFERENT FROM THOSE IN A REGULAR GROCERY STORE

— and the Co-op strives to keep up with you all. When we built our Ends Statement, it was clear that as a community, our goals are much bigger than bringing unique produce and local ingredients to the Palouse. We, as a collective group of dedicated grocery store owners, also strive to increase access to healthy, sustainable food for everyone.

Food accessibility is a major concern of our owners and a driving factor in our business model. We live in one of the richest agricultural hubs in the northern United States, yet too many families on the Palouse struggle to get adequate nutrition.

One way we understand this problem is through food security, a metric developed by the US Department of Agriculture. A household is considered food secure if they meet two standards: the ready availability of nutritionally adequate and safe food, and the assured ability to acquire that food.

In 2016, the USDA found that around 12 percent of households nationwide were
ROOTED | Page 8

food insecure. Much more alarming, however: on the Palouse, that number is as high as 18 percent.

This information has made it all the more vital for us to provide services like our FLOWER program. Through FLOWER, an acronym which stands for Fresh, Local, and Organic Within Everyone's Reach, **families who qualify for state or federal benefits** — including SNAP, WIC, Medicaid, or free or reduced school lunches — **receive a 10% storewide discount every time they shop at the Co-op.** FLOWER is a powerful tool to help increase food accessibility for those among us who are in need — and it isn't the only one in our toolbox.

We're delighted to see our owners work hard through Co-op programs to support local food banks. We provide a food pantry shelf at the front of the store, as well as the opportunity to make direct financial contributions at our check-out lanes. Co-op shoppers can choose to purchase donations in \$5 or \$10 denominations for products that go directly to local food banks.

Through this program, you, our customers and owners, donated over a ton of food (2,053 lbs., to be exact) to food banks in 2017. And this doesn't even count the bread that was donated — **our bakery alone contributed more**

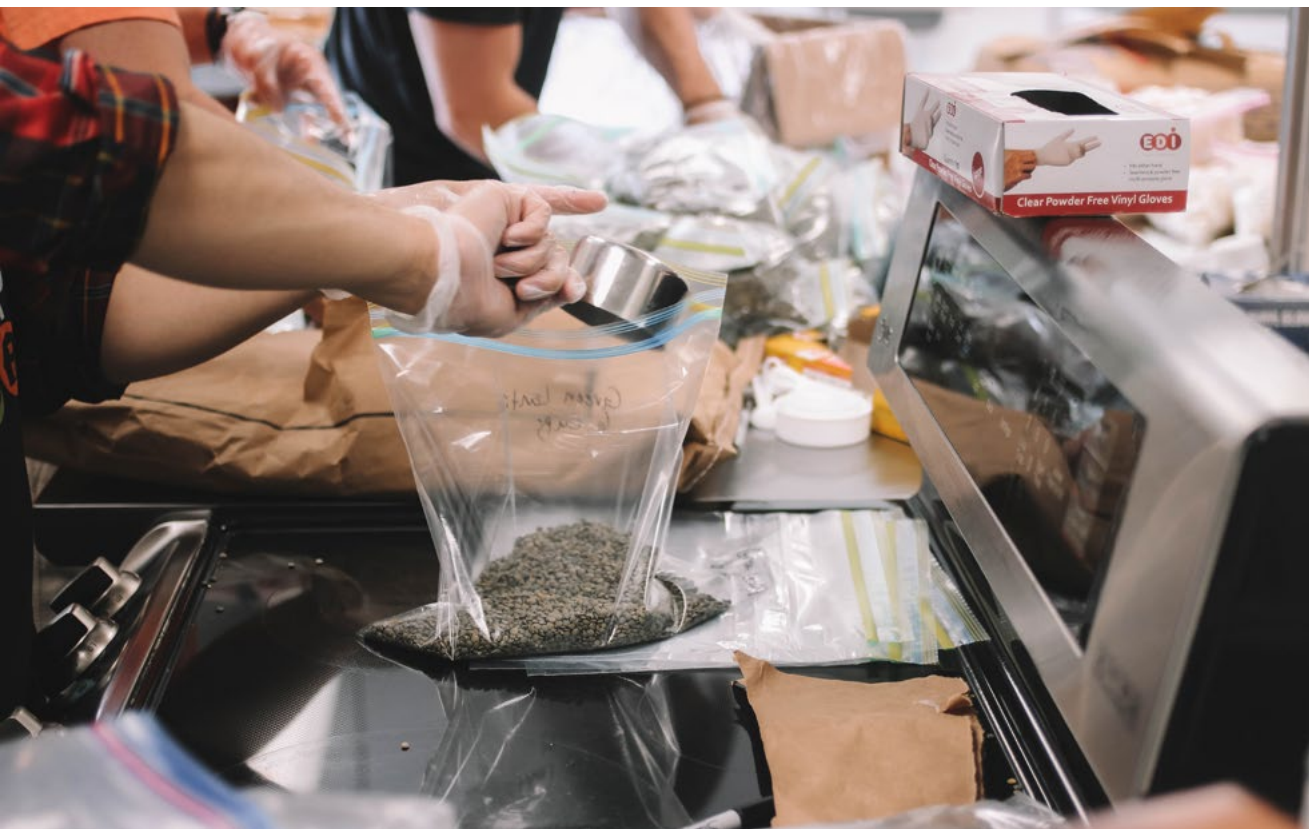
than 3,500 lbs. of nutritious bread last year.

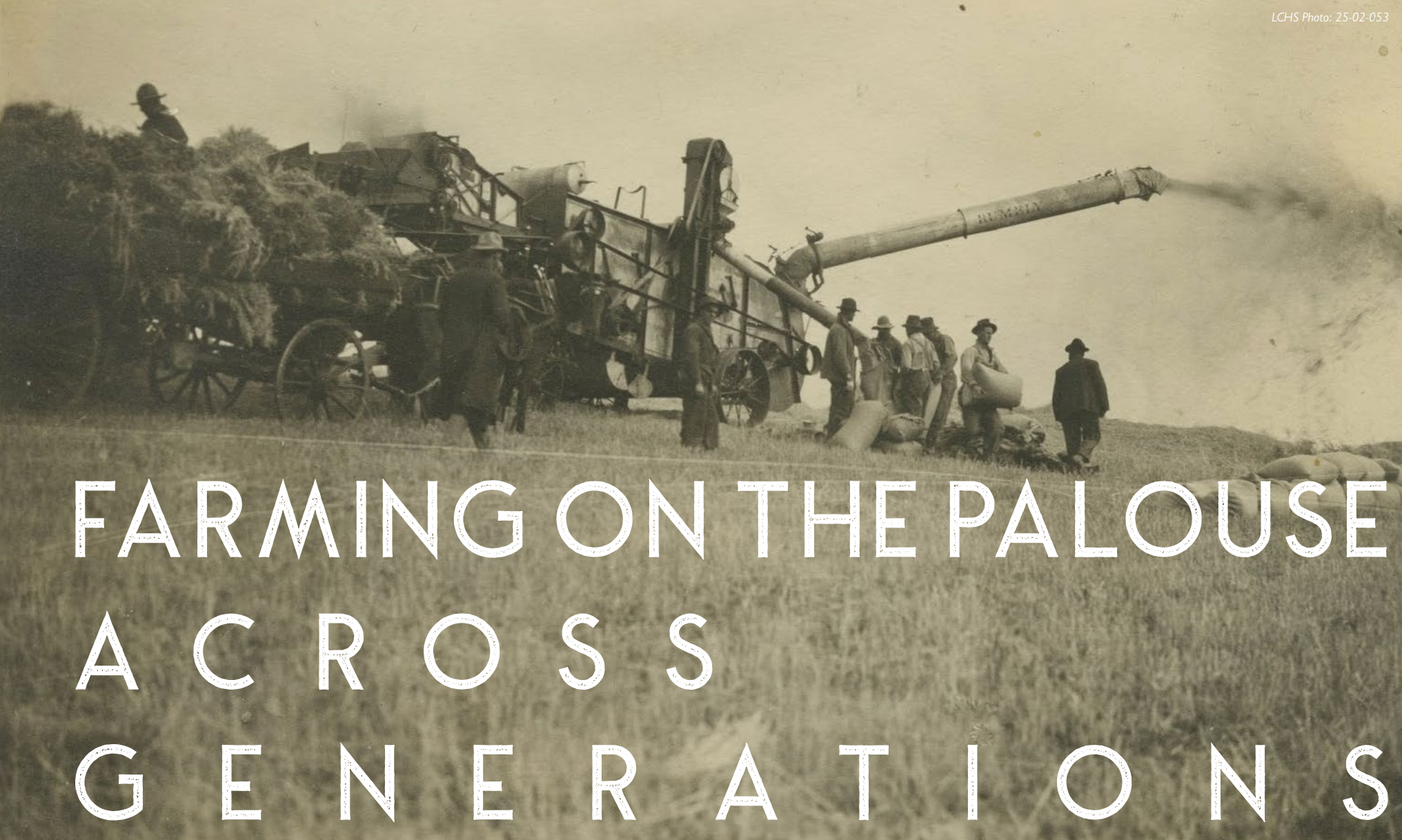
One of our vital partners in this endeavor to reduce food insecurity on the Palouse is the Whitman County Community Action Center (CAC). This Pullman nonprofit is an outstanding resource hub for Whitman County residents who struggle with food insecurity. Many of our food bank contributions went supported food packaging projects at the CAC, thanks to help from Washington State University's Center for Civic Engagement.

These events turn our bulk food donations (lentils, pasta, banana chips, and other staples) into grab-and-go bags for easy pick-up by community members during food bank hours.

CAC Food Bank Manager Ashley Vaughan asked us to keep in mind that **hunger doesn't go away during the spring and summer.** The holiday season is typically the busiest for food banks, but it's always a good time to pitch in and contribute healthy, delicious ingredients to local families. It takes a combined effort from everyone in our community to reduce food insecurity. You have the power to change someone's life for the better — and the Co-op can help you do it.

-Max Newland





FARMING ON THE PALOUSE ACROSS GENERATIONS

THE PALOUSE IS A TREMENDOUS INCUBATOR OF INNOVATION... IF WE CAN TAKE THE TIME TO CONSIDER PAST EXPERIENCES, WE MAY BE ABLE TO BUILD ADDITIONAL RESILIENCY INTO OUR COMMUNITIES.

BY DULCE L. KERSTING-LARK

In late January, I had the opportunity to attend the Palouse-Clearwater Food Coalition's Food Summit and give a short presentation entitled "Farming Across Generations." I was invited to speak by summit organizers and for a time I wondered what I could possibly share with a group of folks who are far more knowledgeable about our local food systems

than I am. A simple retelling of agricultural advances didn't seem an engaging option. In hopes of finding my way, I began searching the Latah County Oral History Collection.

As has been the case so many times before, I was both inspired and humbled by the stories captured in the interviews. Three themes

stood out to me in particular, which I shared with the summit attendees.

First, our agricultural heritage demonstrates to us the importance of teamwork, camaraderie, and collaboration.

In the early days of farming on the Palouse, it took massive amounts of human power to harvest grains and cut hay. No farmer could possibly manage his field without help, hired or otherwise. Several oral history interviewees suggested that labor was traded between neighbors to keep costs down.

Edward Ramsdale recalled "back then, we used to trade work too you know, quite a bit in them days. Like during threshing, one guy helped the other one. They exchanged work back and forth to hold down the overhead of hiring out to have some of that done... I helped my neighbor Nick too up here, I worked a forty for him and then he let me use some of his horses once in a while."

Other times, help was offered when a neighbor was in need.

"You didn't call on your neighbors for help," Glen Gilder told the interviewer. "The neighbors knew you needed help and they volunteered it. One or two cases where in harvest if somebody would be hurt or sick, we'd just all get together, go and take care of a farm, get it out of the way so he would have his money to pay bills, if there were any."

Next, I was reminded that

the Palouse is a tremendous incubator of innovation. Our unique topography and climate have required farmers, engineers, and scientists to think creatively.

One such example of ingenuity was the development of the Idaho National Harvester combine, often called the Little Idaho, which was lighter and more agile than horse-pulled combines produced in other regions of the country.

Traditional combines had to be pulled by as many as forty horses, which meant a sizable amount of grain was simply lost to being trampled. The Little Idaho, by comparison, could be pushed through the field by as few as two horses. With a weight of just over one ton, it could also be righted more easily if it tipped over on a steep Palouse hillside.

Although the combine was only produced for about ten years, it was an important piece of transitional technology.

The introduction of seed peas to the Palouse by Willis Crites in the 1930s was another example of innovative thinking that has significantly altered the landscape of the region. Before Crites convinced a handful of forward-thinking farmers to plant a test plot of peas, the Palouse was known only for its grains.

Finally, a survey of our farming history illuminates that change is inevitable. If we can take the time to consider past experiences, we may be



LCHS Photo: 25-02-481

“THE MOST VALUABLE APPLICATION OF HISTORY IS NOT FOUND IN MEMORIZING DATES, BUT IN STUDYING THE EXPERIENCES OF THOSE THAT CAME BEFORE US.”

able to build resiliency into our communities.

The people of our region have fallen on hard times before, so how did they make it through to the other side? One wisdom that rose to the top of many oral history interviews was that the Great Depression was a time of monetary scarcity, but those closest to food production rarely went hungry and in fact were among the most generous members of our community.

Lola Clyde, for example, recounted how she and her husband provided for a number of seasonal workers well after harvest had wrapped up:

“In those days, really the hired men, you just had

‘em in the summer and after harvest they went to the woods or they went someplace else to work... But goodness with winter coming on and these young boys no place to go, we couldn’t do it. And I said, ‘Well, we have a cellar full of food, we have pigs we can butcher, and these men helped us get it. They can stay and eat with us.’ They did. And one of them stayed with us twenty years afterward and worked for us all those years and he’s like our own boy. But that was how bad times were.”

Economic challenges are not the only changes that farmers on the Palouse have faced.

Revolutionary advances in technology certainly

changed the face of employment as fewer men were needed to operate machinery, implement production was outsourced to faraway factories, and professions like harness makers became nearly obsolete.

Changes to our environment were also of concern. In the middle of the 20th century, Latah County was identified as the second worst site of erosion in the entire United States. Farming had to adopt new best practices.

What can we glean from these experiences as our community collectively faces new realities, like a changing climate and declining aquifer?

The most valuable

application of history is not found in memorizing dates, but in studying the experiences of those that came before us.

History is essential to creating vital places to live and work because it brings us together and allows us to share stories that are relevant to our contemporary lives.

-Dulce Kersting-Lark



The State Farmers Union inspecting the Idaho National Harvester Co's plant at Moscow, 1911

“Tri State Farmers Union Inspecting the Idaho National Harvester Co's. Plant & Harvester” At Moscow Idaho May 23rd 1911 #1.

JOHNSON COOPERATIVE FARM

SUSTAINABLY-GROWN PRODUCE,
THE COOPERATIVE WAY
BY PEG KINGERY



It all started with a small garden and a few goats . . .

Chris Wise and his partner Laura own and operate Johnson Cooperative Farm, a 2-acre farm located near the unincorporated town of Johnson, Washington. Their home, built in 1896, was originally owned by the town banker. Chris and Laura are in the process of restoring the house, with its gorgeous stained glass windows, while dedicating their remaining spare time to the vegetables, chickens, and goats they grow and care for.

Chris grew up in the Johnson area, attended Pullman High School, and

now works in the construction industry. He purchased the house and land 20 years ago and has made major improvements to the property since then. The Johnson area is beef country, so his neighbors were rather skeptical when he decided to raise goats. The goats, however, helped him achieve his goal of creating a farm that operates using sustainable and organic practices: they cleaned up the weeds in his pasture and garden area and provided income through the sale of their meat to build a fence and purchase farming equipment.

Chris has a unique relationship with Halal Meats in Pullman. He initially

contacted the company to see if they wanted to purchase goat meat. He became skilled in butchering using the Halal method which he describes as “quick, efficient, and respectful of the animal.” Although he no longer sells goat meat, he welcomes Muslim families to the farm and either teaches them how to butcher the Halal way or butchers their animal himself.

Chris and Laura’s vegetable growing season usually begins in April and lasts until November. They have racks of seedlings under grow lights in both their downstairs and upstairs living areas. Once the plants are big enough, they are moved outside to a

heated greenhouse, which also serves as a work area. When ambient temperatures are warm enough, the seedlings are planted in one of two hoop houses or outside in the garden beds. Their vegetables are all non-GMO, heirloom varieties.

Johnson Cooperative Farm operates using a reduce, reuse, and repurpose mentality. The greenhouse and hoop houses were built using scrap lumber, discarded windows, reinforced plastic sheeting, and woven felt fabric all salvaged from job sites Chris had worked, purchased used, or pulled from dumpsters. Vegetable waste, soiled animal bedding and yard clippings are composted and used as fertilizer for the gardens. Chris hopes to plant a green manure crop in the future. They use well water — that has been tested for and found free of pesticide residue — for irrigation and do not apply any herbicides. A spray bottle with a vinegar solution takes care of the weeds in the hoop houses.

Chris and Laura plant a wide variety of vegetables. Sensitive to the dietary needs of the Muslim community, they grow spinach, carrots, onions, garlic, and hot peppers, as well as lettuce, broccoli, tomatoes, and peas, among others. They are also experimenting with “exotic” and native vegetables such as yard-long beans, sunchokes, ginger, aloe vera, pac choi, and turmeric.

“The more we can get multiple cuttings from our vegetables, the more cost effective it is for us,” Chris explained.

The farm grows produce for the Community Services

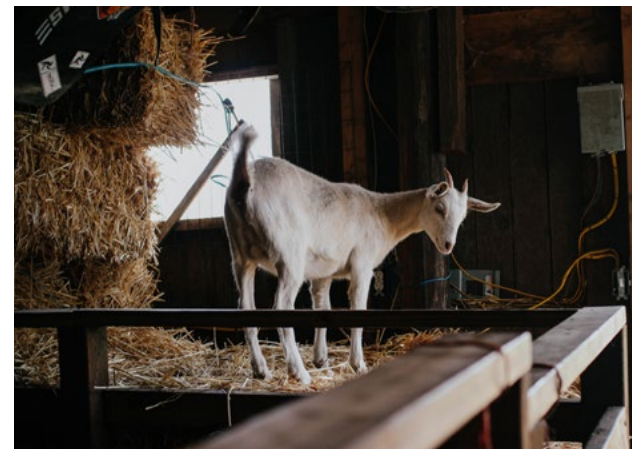
Action Center in Pullman, six CSA clients, and our Moscow Food Co-op. Their CSA clients also receive farm-fresh eggs from their chickens. The delectable microgreens the Co-op offers come from Johnson Cooperative Farm; look for more of their produce as the summer progresses.


“People need to get involved with their food,” Chris believes. To that end, he is willing to “listen and implement changes” if one of his CSA clients has a request for a vegetable or herb he currently doesn’t grow. This practice is where the “cooperative” in the name of the farm comes from.

Goats are still involved in Chris and Laura’s farm operation, but only for their personal use — and pleasure! Laura is their chief caregiver and calls herself a “goat doula.” They have a Saanen doe named Bella who gave birth to a female kid they named Uno this spring. Their buck goat recently died, so they added a Lamancha mix wether as a companion for Uno. Chris hopes to train the new goat as a pack animal. Bella’s milk is used for drinking and to make cheese. Other animals on the farm include rabbits, cats, chickens, and turkeys.

The number of goats has decreased and the garden space has increased since Johnson Cooperative Farm began. Chris and Laura remain strongly dedicated to bringing sustainably-raised, organically-produced produce to the local community.

-Peg Kingery





The Quest for the Lost Apples of the Palouse

THIS YEAR, FIVE APPLE VARIETIES
ONCE BELIEVED TO BE LOST
WERE RECOVERED IN THE
HISTORIC ORCHARDS ON THE
SLOPING HILLS OF
STEPTOE BUTTE.

DAVID BENSCOTER
HAS BITTEN INTO
APPLES NO ONE HAS
TASTED IN 100 YEARS.

At his home in Chattaroy, Wash., you can find him poring over county fair records of prize-winning fruits, thumbing through old orchard catalogs, and reading nursery flyers to guide his search for the lost apple varieties of Whitman County.

“When I retired, I didn’t have any interest in looking for lost apples. It was just something that jumped out and grabbed me one day when I was helping my neighbor,” Bencoter said.

Bencoter’s neighbor asked for help picking apples on her 100 year old farm in Northern Spokane County. He grabbed a ladder and a bucket, but returned from her orchard in just a few minutes: the apples were all too high and neglected to pick. Bencoter promised to return in late winter to prune the trees, and promised she would have buckets of apples in just a few years. He said thoughts of his neighbor’s orchard nagged him all winter.

“I knew that they weren’t going to be the kind of apples that I ate – no Honey Crisp or Golden Delicious,” Bencoter said. “So I started digging on the Internet and got completely

fascinated by the whole history of apple growing in eastern Washington.”

Bencoter’s investigative nature took hold. He was rewarded with finding an extremely rare Fall Jenneting apple in Colfax in 2013. Then, on the sloping hills of Steptoe Butte in 2014, he made what was to be the first in a long line of lost apple rediscoveries on the Palouse.

This first fruit, the previously-thought-extinct Nero, came from a 125-year-old apple tree, and was once grown all over the country. The orchard in which Bencoter found the apple originally belonged to Robert Edward Burns and his wife Mecie Hume.

Bencoter’s modern discoveries could well be due to Burns’ dreams of managing an apple orchard. After enduring a failed crop of wheat in 1893, Burns family history shows that he decided to diversify by planting apple trees.

Unfortunately, inexperience and inability to repay loans caused Burns to lose his farm in 1899.

Despite the tragedy of losing his land, and luckily for the modern apple detective, Robert Burns had planted at least one Nero tree that survived. A McAfee and a Dickinson tree made it, too — all believed lost forever until Bencoter rediscovered them.

A LOST HERITAGE:

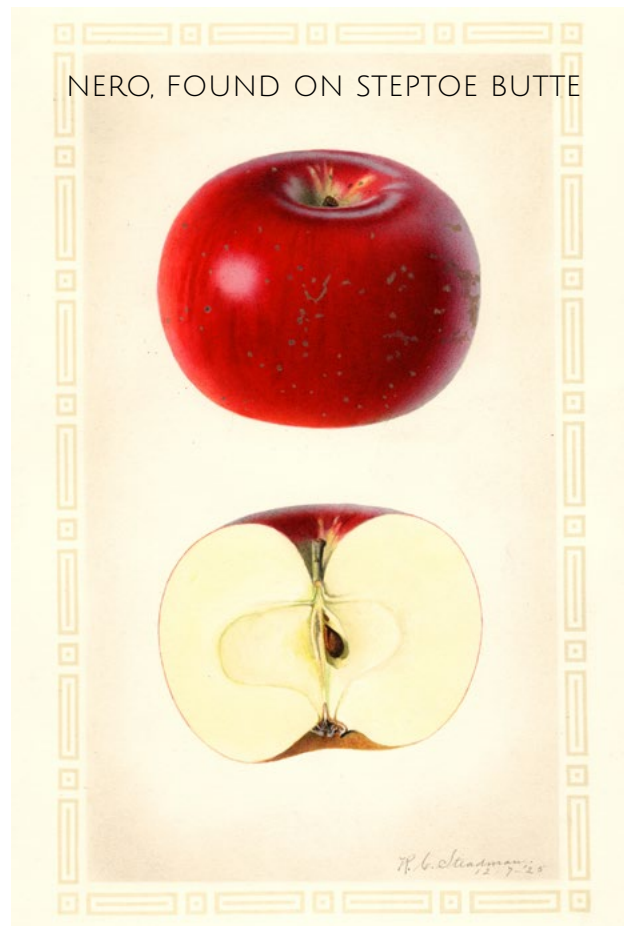
“It is estimated that of the 17,000 named apple varieties originating in North America, only around 3,000 still exist today,” Bencoter told the Spokesman-Review in March of 2017. “Some of the lost varieties are truly extinct, having been chopped down for firewood or ripped out to make room for more profitable crops or buildings,” he said.

According to the New York Times, “about two-thirds of the \$4 billion apple industry is now concentrated in Washington State — and 15 varieties, led by the Red Delicious, account for about 90 percent of the market.”

In Whitman and Latah County in the late 1800s and early 1900s, many homesteaders endeavored to supplement their living by planting fruit trees where they couldn’t plow other crops. By 1914, Historian John Fahey wrote that Whitman County had nearly 240,000 apple trees. Spokane and Stevens counties had nearly a million.

“The Palouse used to be the cradle for orchards,” Amit Dhingra, an associate professor of horticulture said in an article published by Washington State University. “When irrigation arrived in the Columbia basin, the Palouse industry was decimated, but the trees survived.”

The area is now ripe with abandoned and unkempt historic orchards. The lost varieties linger, their purplish branches and knobby trunks going undisturbed for months. In the midst of this agricultural silence, Bencoter continues to comb antique ephemera: newspapers, orchard flyers, and nursery catalogs from old farms on the Palouse.



U.S. Department of Agriculture Pomological Watercolor Collection. Rare and Special Collections, National Agricultural Library, Beltsville, MD 20705

"I have a list of apples that I know were growing in Whitman county, and that's the list I was relying on," Bencsoter said, referring to his first discovery. "It was so new, and really, I didn't know if I was looking for Bigfoot. Are we looking for something there was no chance of finding?"

WAITING TO BE FOUND:

Men and women across the world have taken it upon themselves to rediscover rare and thought-to-be-extinct heirloom varieties too. John "the Apple Whisperer" Bunker, hunts for his in Maine. Tom "the Appleman" Adams has been working from the Marcher Apple Network on the English/Welsh borderlands. This unique breed of private eye is alive and well.

And they have tools, of course. Old books are a necessity. Apples have up to 50 different characteristics, and written descriptions alongside watercolor paintings from the USDA Pomological Collection — the majority of which were created between 1894 and 1916 — have helped Bencsoter and other sleuths identify the varieties they have found.

"There are watercolors and really lengthy descriptions: everything from the seed size, to the seed shape, to how long the stem is," Bencsoter said, "They go incredibly in depth and do an incredible job. It looks just like the apple."

Bencsoter works alongside experts from Fedco Seeds in Maine and Temperate Orchard Conservatory in Oregon to identify the apples by comparing written descriptions and old

watercolor paintings. A 9-member lost apple committee was organized by the Whitman County Historical Society when Bencsoter approached them about forming a partnership. Today, that partnership is known as the Lost Apple Project, and it continues to support the search for and then the reintroduction of the lost varieties.

"I think a lot of people are drawn to these old varieties. No one has tasted them in 100 years. Most of the people that I talk to are senior citizens, and when I talk about these old varieties, they think back to their youth and their mother's pies. People are really curious to see what these apples taste like."

This project shows no signs of slowing. Five more lost apple varieties were discovered this fall on the rolling hills of the Palouse: the Shackleford, Saxton Priest, Ewalt, Kittageskee, and McAffe.

"Right now I'm looking for more than 20 lost varieties of apples. I 100% believe we're going to find more, there's no question," Bencsoter said.

Moving forward, researchers at Washington State University are trying to bring these apples back using cuttings from lost Palouse orchards. According to the Whitman County Historical Society, if these heritage fruits can be reproduced, they could add new choices for present-day growers.

"Our food habits are changing," Dhingra said in an article published by WSU's College of Agricultural, Human and Natural Resources Sciences. "Consumers are demanding more variety. These apples are a way to get variety and reclaim our heritage."

It seems the public agrees, and wants to help: in the past two months, Bencsoter

has received leads of close to 1,000 trees — on top of the ones he hasn't had time for in the last two years. If the apple detectives are able to continue the way they have in the past few years, Bencsoter has no doubt they will find more.

"My biggest source of finding old trees is people calling me and letting me know where old orchards are..." Bencsoter said. "We think these apples are lost and extinct, but they are really just waiting to be found."

-Alycia Rock

KOMBUCHA ON TAP
 33 ROTATING FLAVORS
 3 ALWAYS ON TAP
 IN MOSCOW AT
THE MOSCOW FOOD CO-OP
ALWAYS FRESH.
ALWAYS SMOOTH.

An Afternoon with Alisa



Did you know the Moscow Food Co-op on Campus has its own Store Manager? We are pleased to feature Alisa Melior, who is here to make your long days on campus delightful and delicious.

TELL US A LITTLE BIT ABOUT HOW YOU GOT INVOLVED WITH THE MOSCOW FOOD CO-OP.

I started with the Moscow Food Co-op as a volunteer packaging dried fruit way back in 2001! At the time I lived in Pullman, but I loved the Co-op and Moscow community so much I chose to move to Moscow while attending WSU. The Co-op resonated with me. It offered access to amazing food and incredible people to work beside. I helped the Co-op move from its 3rd Street location to its current home (literally wielding shopping carts of goods across Washington Street!) It's so exciting to see the Co-op continue to grow and expand with the current remodel. Now we can also celebrate having a satellite store on U of I campus which I am so excited to be a part of!

WHAT EXCITES YOU THE MOST ABOUT HAVING A CO-OP ON CAMPUS?

I am thrilled to have the opportunity to bring healthy, local, organic, and allergen-free food to the U of I campus. We've already had an amazing reception and I'm really excited about our continued growth. We're so grateful to be sharing this space with The Center. Feel free to wander around a bit when you visit. Play on the piano or just relax with a drink and yummy snack on one of the comfortable chairs or couches.

WHAT ARE SOME THINGS YOU LOVE ABOUT SUMMER ON THE PALOUSE?

Hands down, my favorite activity in the summer is the Moscow Farmer's Market. It's so exciting to see all the luscious fruits and tasty vegetables grown within our community. I am so inspired by the local delights we can find here, many of which are incorporated into our fresh options on Campus through our amazing kitchen at the main store! I'm also a total novice gardener so I'm really looking forward to a new season of trial and error in the dirt.

WHAT DO YOU WISH MORE PEOPLE KNEW ABOUT THE CO-OP ON CAMPUS?

Our coffee bar is organic! We proudly serve Landgrove Coffee roasted in Troy. We also make all of our sauces and many of our syrups in house from scratch. We have amazing deals and owner sales, so make sure to check us out frequently to see what's on sale! Ownership is only \$10 a year and gives you access to all kinds of benefits, but the one I think most students would be excited about is our 10% off student-owner Fridays.

WHAT CAN WE LOOK FORWARD TO SEEING COME FROM THE CO-OP ON CAMPUS?

Whatever the people want! Seriously! We're all about the customers and we're all about listening to what you want access to on campus, so let us know. We still have a tricks up our sleeve of course. We're hoping to offer smoothies soon, and on those perfect sunny summer days, we'll try and get our meat department up here to grill up some sausages and burgers for an afternoon BBQ.



FAST FUEL for BODY & BRAIN[†]

MEDIUM CHAIN **13g** TRIGLYCERIDES

NEW!

Dr. Formulated MCT Oil is perfect for athletes looking for *fast energy*, those following a *paleo* or *keto diet* and everyone looking to support *brain health*.[†]

- ▶ 13g of MCTs (including caprylic & capric acids) per serving
- ▶ No palm oil or other filler oils
- ▶ Only from sustainably grown organic coconuts
- ▶ Hexane Free
- ▶ Certified USDA Organic & Non-GMO Project Verified
- ▶ Non-Hydrogenated—0g Trans fat
- ▶ Paleo & Ketogenic diet-friendly



[†] These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

For the DAY TRIPPER

BY MICHAEL DECKER

MOSCOW, IDAHO is a crossroads; it functions as an intersecting point for students, out-of-towners, locals, professorial types, and a large spectrum of other people from varying backgrounds. Moscow, Idaho is also centrally located to some of the most beautiful cities and natural areas in the northwest. This is part of the allure of our special town: we are within a short drive of many fun day-tripping locations.

Coeur d'Alene, Idaho (Population: 50,285) is the largest metropolitan area in northern Idaho, and is home to one of the clearest, most accessible lakes in the Pacific Northwest. Lake Coeur d'Alene has 109 miles of shoreline with sandy beaches and impressive cliffs for jumping off. Coeur d'Alene's downtown area also has fun restaurants, gastro-pubs, coffee shops, and boutiques. On City Beach there are shacks to rent paddle boards and kayaks. The city of Coeur d'Alene is a straight shot 90 miles north of Moscow.

Sandpoint, Idaho (Population: 7,948) is a small mountain town nestled between the Selkirk and Cabinet Mountain ranges. It boasts impressive recreation opportunities; in just twenty minutes you can drive from downtown Sandpoint to the basin of Schweitzer, Idaho's largest ski resort. With over 92 named runs (and excellent back-country options), 2,900 acres of total skiable terrain, and an average annual snow fall of 300 inches, Schweitzer is a Pacific Northwest powder-hound's dream come true. Sandpoint is also home to one of North America's deepest freshwater lakes: Lake Pend Oreille, which offers access to sandy beaches, crystal clear waters, and excellent boating opportunities. The city of Sandpoint is adorned with various boutiques and coffee shops. There are top-notch breweries too — like Laughing Dog, whose beer is featured at the Moscow Co-op — that attract eager crowds year-round. Sandpoint is a comfortable two-and-half hour drive from Moscow, which makes the town and all its natural features a good choice for a day trip.

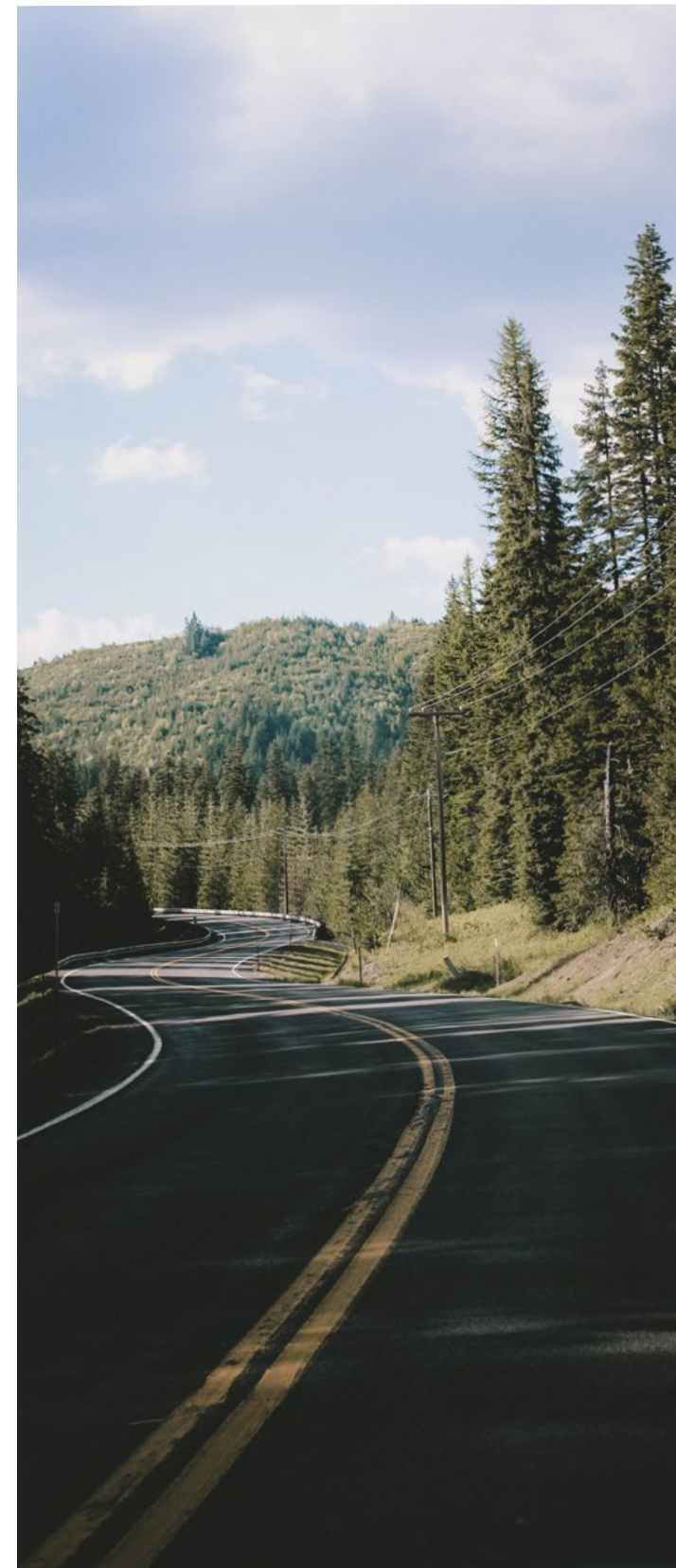
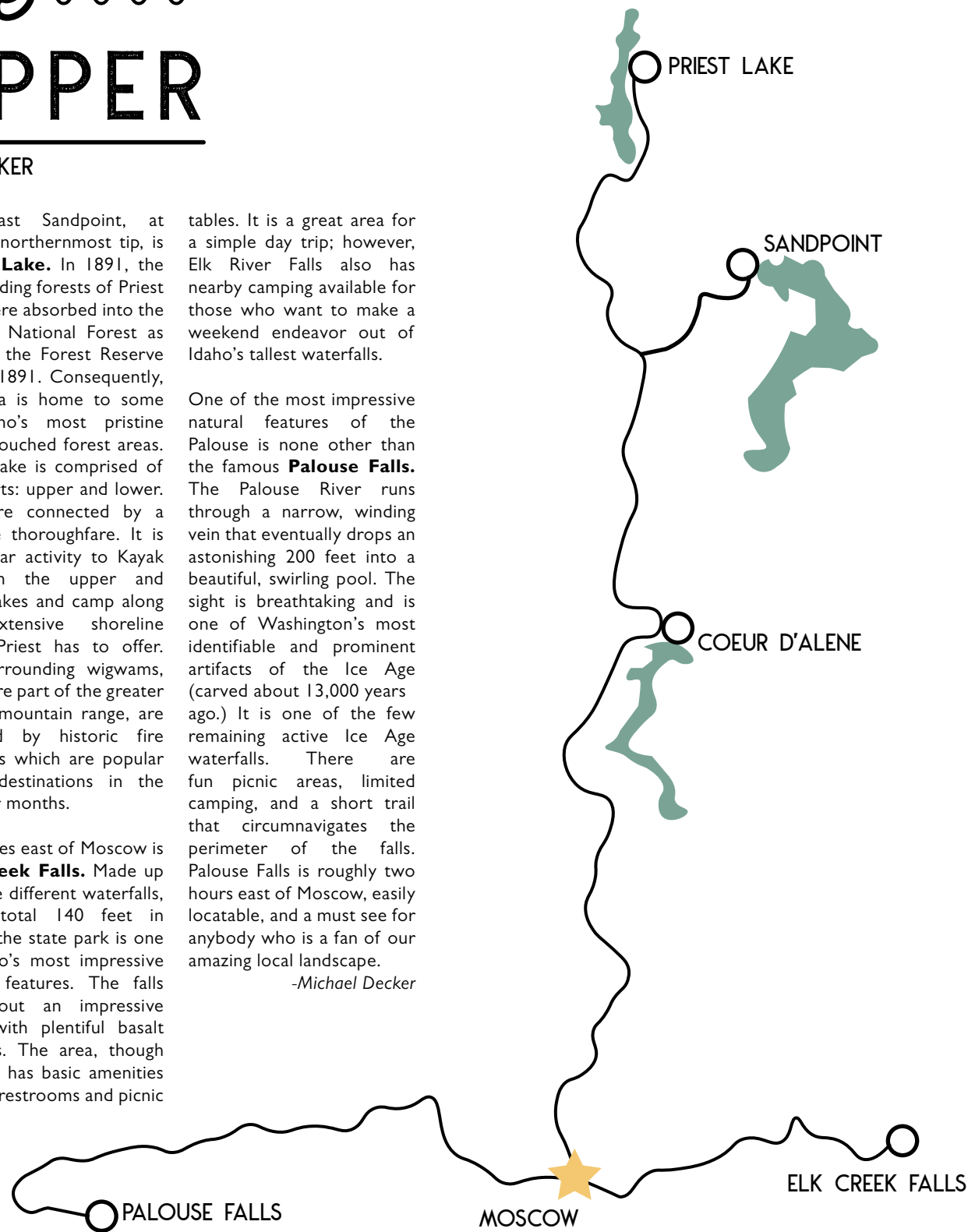
Just past Sandpoint, at Idaho's northernmost tip, is **Priest Lake**. In 1891, the surrounding forests of Priest Lake were absorbed into the Kaniksu National Forest as part of the Forest Reserve Act of 1891. Consequently, the area is home to some of Idaho's most pristine and untouched forest areas. Priest Lake is comprised of two parts: upper and lower. Both are connected by a 2.5-mile thoroughfare. It is a popular activity to Kayak between the upper and lower lakes and camp along the extensive shoreline upper Priest has to offer. The surrounding wigwams, which are part of the greater Selkirk mountain range, are adorned by historic fire lookouts which are popular hiking destinations in the summer months.

Fifty miles east of Moscow is **Elk Creek Falls**. Made up of three different waterfalls, which total 140 feet in height, the state park is one of Idaho's most impressive natural features. The falls carve out an impressive valley with plentiful basalt columns. The area, though remote, has basic amenities such as restrooms and picnic

tables. It is a great area for a simple day trip; however, Elk River Falls also has nearby camping available for those who want to make a weekend endeavor out of Idaho's tallest waterfalls.

One of the most impressive natural features of the Palouse is none other than the famous **Palouse Falls**. The Palouse River runs through a narrow, winding vein that eventually drops an astonishing 200 feet into a beautiful, swirling pool. The sight is breathtaking and is one of Washington's most identifiable and prominent artifacts of the Ice Age (carved about 13,000 years ago.) It is one of the few remaining active Ice Age waterfalls. There are fun picnic areas, limited camping, and a short trail that circumnavigates the perimeter of the falls. Palouse Falls is roughly two hours east of Moscow, easily locatable, and a must see for anybody who is a fan of our amazing local landscape.

-Michael Decker



A Midsummer Night's Dinner



Summer is the season of bounty on the Palouse — of tall wildflowers stretching toward the sun, of heavy sticky-sweet fruit ripening on the vine, of long days spent swimming in rivers and lakes under impossibly blue skies.

For this issue of Rooted, we put together a dinner menu to go with all of that, including some of the best ingredients the area has to offer. On the following page, you'll find four recipes to bring summer into your home. These dishes are meant to be shared, and the recipes are flexible and simple. If we could urge you to follow one instruction: have fun. Here, you're free to use your hands and delight in our region's abundance. Simplicity often makes meals better.

We're happy to highlight salmon from the Fish Folks, Red Roof Farmstead's chevre, local rhubarb, blueberries, and boundless other produce, and a local white wine from Lindsay Creek. Many of the flowers pictured here came from Stratton's Cutting Garden, on the Old Moscow Road in Pullman.

Here are a few things we believe to be true:

1. Food tastes better when eaten outside
2. Food tastes better when it's made or grown locally
3. Food tastes better when it's shared with friends

We've only included a few photos here, but there are more on our online blog. Head to www.moscowfood.coop to see the final product photos of our soft, no-churn ice cream with blueberry compote and chickpea brittle, as well as additional photos of the dishes included on the next page.



STRAWBERRY RHUBARB SANGRIA

For the cocktail:

- 1 cup water
- 1/2 cup sugar
- 4 rhubarb stalks, cubed
- 2 pints fresh strawberries, quartered and de-stemmed
- 1 cup fresh orange juice (or about 2 oranges)
- 4 cups ginger ale
- 1 bottle chilled Lindsay Creek Valley White (\$12 in the Co-op's wine dept.)
- Ice
- Fresh lime slices (for garnish)
- Fresh mint (for garnish)

sliced strawberries, fresh orange juice, cooled rhubarb syrup, ginger ale, wine, and ice. You can add a few slices of lime if you like!

To serve, ladle or pour into a tall glass of ice.

Add a slice of lime and a few mint leaves for garnish.

Instructions

1. Combine sugar and water in a small saucepan. Bring the mixture to a rapid boil, then remove from heat and stir in the rhubarb.
2. Allow the sugar and rhubarb mixture to cool to room temperature, then chill it in the fridge for at least 30 minutes.
3. In a large pitcher, combine

PAN-CRISPED SALMON & SUMMER SALSA

For the summer salsa:

- Half of a red onion
- 4 stalks of celery
- Half of a cucumber
- 5 radishes
- 1 jar capers
- 1 jar anchovies
- Olive oil, to taste

Instructions:

1. Finely dice the vegetables and add them to a bowl. Finely chop the capers and anchovies — and don't worry, both of these ingredients are only used to bring out the flavor of the veggies. Add them little by little to your veggies, stirring and tasting as you go. Lightly season with olive oil.

For the salmon:

- 1 skin-on salmon fillet from the Fish Folks. This fillet is already prepped and ready to go.

Instructions:

1. Cut the fillet into portion sizes. We used slightly larger portions since we shared this dish.
2. Coat a pan with canola oil and place on high heat. Once the oil is hot, salt the skin of the fish and carefully place it skin-down in the pan. Gently hold the salmon down to flatten it.
3. Using a flat metal spatula, peek under the fillet until you see the skin has become nice and crisp. If you find the skin sticking, wait a few seconds and try again; it should release on its own.
4. Flip the salmon and let it cook for 40 seconds at most. Remove each fillet.

To serve, spoon as much or as little salsa as you want directly onto the salmon.

BEET & GOAT CHEESE BRUSCHETTA

For the whipped goat cheese:

- 1 Co-op baguette, toasted
- 1 pack Red Roof Farmstead plain chevre
- 1/4 cup heavy cream
- Zest of 1 lemon (reserve the lemon juice for later)

Instructions:

1. With a stand mixer using the paddle attachment, slowly incorporate the cream into the cheese. Slowly increase the speed, and add lemon zest when fully incorporated. The texture should be spreadable.

For the roasted beets:

- 6 beets
- 1 small handful of thyme
- 1 orange
- 1 handful raw arugula
- 1/4 cup toasted almond slivers
- Olive oil
- Salt

Instructions:

1. Preheat the oven to 350°. Place each beet in the center of a foil square and drizzle with olive oil and a pinch of salt. Add a sprig of thyme

and wrap the foil tightly around each beet.

2. Roast in the oven for 1 hour. Beets should be easily poked with a fork when finished.
3. While beets are hot, use gloves and paper towels to peel the skin off. Cut the peeled beets into bite-sized pieces.
4. Place the beets in a bowl with a pinch of salt, juice from the orange, and another drizzle of olive oil.

To serve, slice and toast the baguette, then top with goat cheese.

In a separate bowl, mix arugula and toasted almond slivers. Season with salt, a dash of olive oil, and lemon juice.

Top each piece of toast with the roasted beets and garnish with the arugula and almond salad.

NO-CHURN ICE CREAM WITH BLUEBERRIES & CHICKPEA BRITTLE

For the vanilla ice cream:

- 2.5 cups heavy cream
- 1 vanilla bean
- 1 14 oz. can sweetened condensed milk
- 2 tablespoons vodka

Instructions:

1. Pour the cream into a chilled mixing bowl. Cut the vanilla bean in half and scrape into the cream. Reserve the pod for another use if desired.
2. Whip the cream into soft peaks, then add the condensed milk. Continue to whip until the peaks stand at attention.
3. Fold in the vodka (to prevent over-freezing!) and place mixture in the freezer.

For the blueberry compote:

- 2 cups blueberries
- 1 cup sugar
- 1/2 teaspoon rose water
- 1 orange peel

Instructions:

1. Combine all ingredients in a bowl and refrigerate overnight.
2. The next day, transfer the mixture to a saucepan and cook over medium heat until the texture becomes similar

to jam, around 10 minutes. Remove from heat and let cool.

Chickpea Brittle:

- 2 cups cooked or canned chickpeas, rinsed
- 1 tablespoon canola oil
- 3/4 cup packed light brown sugar
- 3 tablespoons butter
- 3 tablespoons heavy cream

Instructions:

1. Preheat oven to 450°. Toss chickpeas with oil and roast in the oven until crisp, around 25-30 minutes.
2. Combine sugar, butter, and cream in a saucepan over medium heat. Cook until the mixture darkens and starts to bubble.
3. Add chickpeas and stir, then remove from heat. Pour mixture onto a sheet tray lined with parchment paper, and flatten.
4. Cool to room temperature, and break into pieces.

To serve, scoop ice cream into your favorite dish and top with brittle and compote.



THE 5 SPOT

FIVE REASONS TO BE THANKFUL FOR LOCAL FARMERS

Michael Pollan, author of several books on sustainability and food, places local food above organic, non-local food. While not discounting the environmental and health impact organic foods provide, there are several reasons to make “buying local” your first choice.

1

Buying local food is an environmentally responsible choice — yes, even if the farmers spray. Transportation of foods over long distances is environmentally expensive, so eating local foods reduces your carbon footprint.

2

Even if the local farmers aren't certified “organic,” many of them are “no-spray.” The Moscow Food Co-op labels those that don't qualify as organic but qualify as no-spray, so you can still be sure that you, the farmers, and the earth aren't inhaling or ingesting herbicides and pesticides.

3

Buying locally ensures that the money spent in our community remains in our community, which encourages better local economic flow. Here's one way to thank local farmers: help them make a living so they can remain a part of our vibrant town.

4

Local food tastes better. Local food is fresher and riper when it arrives at its destination because it doesn't have to travel far, or be harvested early.

5

Buying locally strengthens community. These farmers are our neighbors, they are our families, they are our friends. Their children go to school with your children. They're the people who slow down when you're crossing the road, and who hold the doors open when you're entering a business.

-Sarah Quallen

Do It Yourself:

Quick Pickles



Good pickles take no time at all, and this recipe is a perfect example of what the simplest ingredients can yield. Take whatever veggies (or fruits!) you have, cover them with this brine, and keep them in your fridge for up to one month.

Ingredients

- 1 cup hot water
- ½ cup rice vinegar (apple cider, white, and red wine vinegars are all good too)
- 6 tablespoons sugar (or to taste)
- 2 ¼ teaspoons kosher salt
- 1 teaspoon coriander seeds
- 4 cups of sliced veggies (whatever you like — we used radishes, carrots, and daikon, but you can use bell peppers, onions, fennel, fruit, etc.)

Instructions

Slice the veggies so they fit in a mason jar or other heat-safe container. Pack them in the jar and set aside.

In a saucepan, stir water, vinegar, sugar, and salt together over high heat. Add coriander seeds and bring to a boil. Remove from the heat and let cool slightly.

Pour the vinegar mixture over the vegetables, ensuring that all vegetables are covered by the brine. If you have a big batch, make more brine.

Let the pickles rest in the fridge until you are ready to use them. The flavors will become more complex as they sit, but they can be eaten immediately.

Feel free to experiment: adjust the type of vinegar and the amount of sugar to your preferences. Everyone's perfect pickle is a little bit different!

Looking for ways to connect with the Moscow Food Co-op?

CO-OP ENEWSLETTER

Sign up for our twice-a-month eNewsletter that lets you know about Co-op news, sales, and events via our website, at the Customer Service Desk, or at community events.

BOARD NEWS

Email boardadmin@moscowfood.coop to regularly receive Board meeting agenda info and minutes. You can also read Board news on our website under the Governance tab.

VOLUNTEER OPPORTUNITIES

Visit moscowfood.coop for information about becoming a Participating Owner and for current opportunities.

COMMUNITY NEWS and EVENTS CALENDAR

Read our monthly online publication for features and briefs about our programs, business partners, new books, staff product picks, and more. Hard copies are available at the front of the store near the Customer Service Desk.

BEET BOX

Check out our blog, moscowfood.coop/blog, which features recipes, DIY ideas, and suggestions from the Co-op.

SOCIAL MEDIA

Find us on Facebook, Instagram, Twitter, and Pinterest for recipes, sales, specials, and events.

All rights reserved. No part of this publication may be used or reproduced in any form without prior permission from the editor. The opinions expressed herein are those of the authors and not necessarily those of the Board, management, staff, or owners of the Moscow Food Co-op. Nutrition and health information given is for educational purposes only and is not meant as a substitute for a consultation with a licensed health or dietary practitioner.

**SAME LOCAL COFFEE ROASTER,
NEW LOOK.**



Landgrove Coffee would like to thank our customers
for 20 years of growth and success.
Here's to 20 more.

