



BEST OF MOSCOW

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Down on the corner

Moscow's Corner Club has been a community staple since late 1940s

Olivia Heersink
ARGONAUT

The Corner Club has had many identities over the years before opening in 1948 — church, convent and brewery.

But for owner Marc Trivelpiece, it has had even more.

It's a place where he worked in college, hung out with his fraternity brothers and met his wife, Stacey. It's a place that made such an impact on him that he bought it in 2007, and it's a place his son will one day take over.

However, when he first entered the bar, Trivelpiece said he didn't understand its allure.

"I came in on my 21-run and was just kind of like, 'OK, this is it? This is what you guys are always talking about. I don't get it,'" the University of Idaho alumnus said. "And the more time you spend here, the more you do get it."

He isn't quite sure exactly why the Corner Club is so special to the Moscow community, but is humbled by the support.

"I can't put my thumb on it — it's just a cinderblock rectangle with concrete floors," he said. "But yet, people are so nostalgic for it."

As the bar's third owner, Trivelpiece said he maintains a balance between staying true to tradition and deviating whenever necessary, a rarity.

The walls remain filled with Vandal mementos, alcohol memorabilia and sports apparel. While underneath each table, various articles and photos can be found, detailing the bar's more than 70-year history.

However, it doesn't matter if it's 1948 or 2019, the Corner Club remains a space for all people to unwind, relax and share a drink.

"Everybody is equal here. I don't care if you are a judge or a custodian, you have to treat the other person with respect if you want to be here," he said. "It's kind of the unofficial meeting place for Moscow residents and University of Idaho students, athletes and employees."

Apart from trying new beers, the primary reason he enjoys his job is the relationships he's built as a patron, bartender and owner throughout his decades-

long love affair with the Corner Club.

"I've created awesome relationships that I never would've had that opportunity to do if I wasn't here doing this," Trivelpiece said. "The customers make it pretty easy to own and run a bar."

He's also enjoyed watching college students go from the "irresponsible 21-year-old" to finding their place in the world. Since many of Trivelpiece's employees are undergraduates, that transition often hits much closer to home for him.

"It's like having more teenagers than I already do have," he said. "I've probably got 50 to 60 employees who are now off doing great things, getting married and starting families or beginning their careers — all spectrums of the gamut."

Like Trivelpiece, Kirsten Forster is a fan of tradition, which is why she wanted to work at the Corner Club before she ever entered its doors.

"I didn't know what I was getting myself into and it's not at all what I thought it was going to be," said the UI fourth-year student, who was hired about a year ago. "It's even better, and I know that sounds cliché or cheesy, but it's true. It's just been so much fun."

Forster said she didn't think she would get the job at first.

However, he called her the next day, offering her the position.

While Forster credits the bar's success to the people who frequent the establishment, she believes it wouldn't be as great of an environment to work or visit if Trivelpiece wasn't the owner.

"We really lucked out," she said. "I just love being here."

Each weekday, Trivelpiece can be found behind the bar he first started working at in 1996, even serving some of the same customers he did more than 20 years ago. He knows what concoction to put down in front of them before they even utter a word.

Once his shift ends, he takes a seat on the other side, drinking among friends, employees and strangers, with each on an even playing field — the exact purpose of the Corner Club.

"You've got judges, lawyers, truck drivers, custodians, plumbers and business owners. They're all sitting down having a drink and they're all equal," Trivelpiece said. "This is a place that



Olivia Heersink | Argonaut


Owner Marc Trivelpiece makes a drink for one of his regular customers April 18.

appeals to different people from all walks of life, and that's how I want it — that's how it's always been."

*Olivia Heersink
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Love in a cup

Hailey Stewart | Argonaut

Sara Pritchett is a part-owner and manager of One World Cafe, which is located on 533 S. Main St. in downtown Moscow.

One World Cafe employees discuss what makes their jobs special

Hailey Stewart
ARGONAUT

From the different staff members to the products behind the counter, Sara Pritchett will tell you countless things have changed at One World Cafe since she began working there in 2007. The one thing that hasn't changed? The feeling of working with family.

"We have gotten a lot more efficient over the years and there is a lot more consistency with our products," said Pritchett, now a co-owner and manager of the cafe. "Although the original staff is not here anymore, we have had so many cool people who work here and become like family."

From the farmers growing the beans in Guatemala, to the cafe's roasters in Troy, Idaho, to the baristas at the cafe, Pritchett said One World fits in Moscow's robust coffee community as a "craft, direct trade, organic and locally roasted" shop.

"It's an artful experience," Pritchett said.

After winning Moscow's best coffee shop in the Best of Moscow survey multiple years in a row, Pritchett said she attributes the cafe's success to the staff and the community members who support them.

"I think One World has a really amazing spirit because of our staff and the people that come here every day," Pritchett said. "It's love in a cup."



Connor Sullivan
One World barista

Q&A

What's the best part of working at One World Cafe?

"I like that I get to interact with every customer that walks in the door instead of feeling like a robot up here making coffee all day.

You learn the skills of how to make drinks. But more than that, you learn how to make people feel welcome and

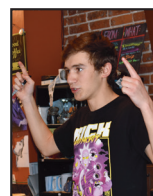
comfortable here."

What's your favorite item to make at the cafe?

"I like making a good dry cappuccino. With each cappuccino, you can try to build the layers of flavor and that takes a lot of care."

Why do you think One World Cafe is the best coffee shop in Moscow?

"I think a lot of why people love us and keep coming back is because of the baristas. We are trained to do everything to a high quality. And the owners and managers create a good environment for us to work to the fullest."



Brendon Harker
One World barista

Q&A

What's the best part of working at One World Cafe?

"I fell in love with this place as soon as I walked in. I like the customer interaction and working with my coworkers. It's a place away from school where we can congregate and relax together. It's a really community-oriented place and I really appreciate that."

What's your favorite item to make at the cafe?

"I'm one for a good drip coffee. But I think my second favorite drink and one I like to make is our dirty chai."

Why do you think One World Cafe is the best coffee shop in Moscow?

"We have really close relationships with our customers.

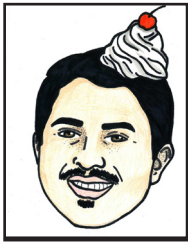
We are in a great location on our corner and we're really close to campus.

We just have a lot of fun working here and I think people see that — they want to be around that."

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Zippering to the finish line

*An investigative analysis of
Moscow's "best fast food joint"*



Max Rothenberg
Food Critic
ARGONAUT

In what may go down as the greatest upset of the 21st century, Zips Drive-in has conquered all opposition and reigned victorious amidst the fiercest battle Moscow has ever seen.

Jimmy John's, Panda Express, Wendy's, McDonald's were all worthy competitors who couldn't quite reach the finish line. Not even Taco Bell and their chalupas stood a chance.

With 22% of the 2,911 total responses, this freight train shows no signs of even slowing down.

So, what makes Zips so special?

I knew getting to the bottom of the

story wouldn't be an easy process, but I was up to the task.

My first step was to inspect the Moscow location in hopes of figuring out what makes the food worthy of its winning placement.

And before even placing my order, I uncovered several clues. The first — and by far the most striking — was the fry sauce dispenser displayed front-and-center. Zips knows what they're doing.

Whether you call it future proofing or just common sense, Zips is bucking the modern trend so many food lovers despise.

My second clue came in the form of the old-timey game machine stationed in the corner. Did I play it? Of course not. Do I intend to? Never. But studies show college students are more relaxed when in the presence of childhood relics. Smart move, Zips.

Now, let's dig into the main event — the food. It's a cheap tactic, a catch-all, to use the tired phrase "something for everyone." Yet, I want you to understand I plan

on using it anyway.

Upon walking up to the counter, my mouth visibly dropped. Both small bun and long bun sandwiches? Hot dogs? Fish? Chili? Chicken galore? Fried ... mushrooms? Well, maybe you can't win 'em all, but batting a .975 still sounds pretty OK.

As a previously self-prescribed food critic and risk taker, I play a dangerous game. I can't just get a hamburger, because that won't give me the full Zips experience.

As my eyes continued to scan the enormous menu, I found my turning point. The doggoner — an elegantly futuristic, out-of-this world extravaganza consisting of hot dogs inside of a cheeseburger.

It's bold. It's dynamic. It's never-before seen. It's the doggoner.

Words simply can't do this justice — your imagination alone has to take this leap of faith.

And after I made my first decision, how could I have known there were two more heavy hitters coming my way?

Normally, I prefer fries or onion rings,

but for whatever reason I felt a special connection to the tater tots, as if they were calling out my name.

Alas, however, a meal is nothing without some form of drink. My eyes glazed over the fountain options, but quickly refocused on the seemingly never-ending rows of milkshake and malt flavors.

To try them all would potentially take eons — and the earth may not even be around then — but it has become my new mission.

With a huckleberry chocolate milkshake in hand, I began to dig into my various items.

Midway through my tater tots, I came across something of a different texture.

As I pulled the single smiley-face fry out of the bag, I realized my mission was complete. No other restaurant could possibly have the courage to cook such a daring item. For now, I can see why Zips Drive-in earned their Best of Moscow victory.

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Cheese on wheels

Grub Truck employees share their experiences in the with Moscow's best late-night meal

Brianna Finnegan
ARGONAUT

White boxes filled to the brim with warm macaroni and cheese appear in late-night dwellers' hands as they leave their favorite bar and head to Moscow's best late-night meal — The Grub Truck.

Their small staff not only cooks macaroni and cheese, but tacos and burritos for hundreds of hungry customers each night.

John Fletcher, the owner of Grub Truck — also known as Grub Wandering Kitchen — bought the truck off of Craigslist in 2010 and spent two years fixing it up.

"I owned a couple of restaurants in Spokane," Fletcher said. "The first one was very successful. It was the Neighborhood Bistro that I owned with my sister. I sold my half to her after four years and opened my own restaurant. It failed miserably in the first year, so I had to lower my scale of what I could do next. That pointed me in the direction of a food truck instead of a restaurant."

Working in the tight space of the food truck, there are only six employees, counting the owner — creating a sense of community amongst their staff.

"It's easy to get along," said Kaleb Wetzel, a part-time Grub Truck employee. "It's a fun, relaxed place to work. We just tell jokes at each other's expense."

On Tuesday evenings, they prepare much of their food in their commissary kitchen — a kitchen used by food truckers specifically for prepping — off of Jackson Street. There, they cook all of the meat, cut the ingredients, partially cook the noodles and prepare the sauces.

Grub Truck employees also tend to work until 4 a.m. or 5 a.m. Since most are college students, this isn't too difficult, but it does have its setbacks.

"It's definitely hard," said Dee Johnson, Grub Truck's only other full-time employee. "Not waking up until noon or two in the afternoon, you don't really have a normal life."

Since they are open so late, Grub Truck serves Moscow's night life, which comes



Brianna Finnegan | Argonaut

Grub Truck employees set up for their customers in downtown Moscow near the Garden Lounge.

with a lot of interesting stories.

"Serving the night life crew is fun," said Jeremiah Agbeko, a part-time Grub Truck employee. "You see a lot of cool characters."

Employees recounted several stories of drunk customers and the things they have done, which include fights, stolen food and handstands.

"Drunk girls stood up on the trash can right outside of the window," Johnson said. "They dove headfirst straight through the window."

They let her finish climbing through the window and checked her for a concussion, he said.

Most of the bizarre stories Grub

Truck employees encounter are also caught on video. Grub Truck has a Twitch account where they live-stream to viewers around the world each night. Viewers can tip employees, buy dinner for customers outside the truck and subscribe to the channel.

Through Twitch alone, the company made \$2,900 in March, Fletcher said. One Twitch subscriber named Manny-even spent \$8,300 in food for customers.

Grub Truck has made a name for itself, both through Twitch and their service in Moscow. Employees said they often have people from Pullman and other areas travel just for their food. Johnson described it as

a "gem of the Pacific Northwest".

"We feed the town," Agbeko said. "I'll walk through campus and there are so many kids who recognize me because I'm the kid who gives them food at Grub Truck. They have no idea who I am besides, 'Oh, that's Grub Truck and I'm happy now that I've seen him.'"

The Grub Truck is open from 10:30 p.m. to 2:30 a.m. Wednesdays and Thursdays, as well as from 11 p.m. to 3 a.m. Friday through Sunday.

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Serving tenants right since the '80s

Palouse Properties owners, renters reflect on their role in the Moscow's rental community

Allison Spain
ARGONAUT

Palouse Properties manager Karl Johnson said the Moscow establishment was the first property management company in Moscow, dating back more than 30 years.

Before that, most properties were managed by the owner or small real estate companies, but it wasn't much of an industry.

"In my observation, I think we work harder at it than a lot of places," Johnson said. "We take extra time to take people out for personal showings, answer their questions and don't pressure them into making fast decisions."

The business has a lot of tenant-friendly policies because they want people to be happy with the property they choose, he said.

"The best value to you is the property that best fits your needs," Johnson said. "When we're doing showings, we point out all of the factors having to do with the property — both good and bad — because if there are negative factors about it, we want to point them out so people know about them and don't get surprises moving in."

He said they have a responsibility to ensure the property is rented to people who will pay rent on time, take care of the property and get along with their apartment complex neighbors.

While their properties aren't brand new, tenants still must maintain a good, clean condition in their homes.

"Most people make their choices based on one of three things: price, location or amenities," Johnson said. "You don't get all three of those things in one — there are compromises for everything."

Johnson said he encourages students to talk to each other about their experiences before deciding where to live because not every tenant will be completely satisfied.

"While new paint, new carpet or a new washer and dryer would all be nice to have, we try to make things last as long as possible to charge the fairest

price to the tenant," Johnson said. "If we put everything in new, the price would not be desirable anymore."

Sarah Pickel, a University of Idaho second-year, spent last semester searching for a two-bedroom apartment with her roommate. She found one through Palouse Properties.

Located behind WinCo in Campus View Suites, she discovered her home, which had more space than other units they had been looking at.

The whole process was easy, she said, from the scheduled showing to the smooth and easy application process with no required co-signer.

"Everyone is really nice at the front desk when you go in to pay your bill or need anything, but some of the maintenance (staff) became frustrated with us when we had multiple things break in a row, like our dryer, a toilet and the refrigerator," Pickel said.

Recently, she signed a lease to live in a brand new apartment complex with Palouse Properties on Indian Hills Drive near Safeway for next year. It will still be affordable, especially for the location, she said.

Lizzie Jossie, a UI alumna, said she has lived on Vandal Drive for two years on the upper level of a duplex.

In a quieter and pet-friendly part of town with a yard and deck, Jossie said she was drawn this particular location.

With its vaulted ceilings and big windows, it makes the unit feel more spacious than others, she said.

She said the only drawbacks were renovations and repairs around the unit, which seem to have been done somewhat cheaply or lazily.

But the affordable price outweighed the inconvenience, she said. Jossie's unlockable deadbolt and discolored paint touch ups are nothing serious enough to complain about.

"Everyone I have worked with at Palouse Properties has been highly professional and helpful," Jossie said. "I can tell that they know how to run a property management business, and have proven to be much more reliable and trustworthy than some of the other rental agencies I have encountered in Moscow."

*Allison Spain
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Lizzie Jossie | Courtesy

A view of Lizzie Jossie's duplex apartment balcony on Vandal Drive.

THANK YOU



Thank you for all your support and for voting us Best Tattoo Shop.



Eimile Darney | Argonaut

A Panhandle Cone & Coffee employee greets customers with a smile April 17 in downtown Moscow.

Mint to be in Moscow

Panhandle Cone & Coffee quickly becomes a community cornerstone, utilizing local ingredients

Zack Kellogg
ARGONAUT

From the new kid on the block to an instant favorite, Panhandle Cone & Coffee has quickly become a Moscow staple.

Opening its doors just a month ago in mid-March, the second shop with the Panhandle name hasn't slowed down yet.

The plans to expand the popular North Idaho shop have been in the works for some time, with the first opening in Sandpoint four years ago.

Owner Jason Dillon and his family were

looking for the right location that fit the culture. Moscow was the prime candidate.

"About two years ago, we decided to start looking around for expansion. There were some closer options," Dillon said. "Nothing had the downtown feel and vibe that Moscow has, and it just felt similar to Sandpoint. We just love the old school downtown and a great food scene in Moscow, as well. The final straw for us for coming to Moscow was experiencing the farmer's market."

The quality and quantity of Moscow's local ingredients were also a major reason why they made the move south, using many within their products such as the Moscow Food Co-op's red lentils.

The reaction the shop has seen since coming to the Palouse has been amazing,

Dillon said.

Despite still being relatively new to the Moscow community, another main goal of theirs is to build relationships with other local shops and non-profits, working to keep residents involved with traditions, as well.

The tradition "Wooden Nickel Wednesday" — where they hide a wooden nickel in town and give clues via social media — is making its way to Moscow soon.

Through the shop, Dillon said they hope to educate people on what makes the ice cream so different from other businesses.

"We try to find super quality ingredients to put in our ice cream, and since we make it all ourselves, we can control what is going in that," Dillon said. "Our ice cream has very little air in it, which makes

it more dense and creamy. We aren't dictated by anyone — but we just try to find as many local and quality ingredients as we can, and we don't want to be pretentious about it."

One of the shop's signatures is their vanilla ice cream, which is made with locally distilled light rum and Madagascar vanilla beans. They sit for eight weeks, making a unique and delicious vanilla extract that is anything but plain.

Panhandle Cone & Coffee is open Sunday through Thursday from noon till 8 p.m., staying open until 9 p.m. on Friday and Saturday.

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Eimile Darney | Argonaut

A Storm Cellar employee looks through a bag of consignment clothing April 20.

The eye of the storm

Storm Cellar co-owner reflects on nearly a decade of business, curating pieces for the shop

Kyle Pfannenstiel
ARGONAUT

When customers walk into The Storm Cellar, they're not sure what they need until they see it — which is how owners Austin and Laura Storm intended it to be.

"We wanted to create an elevated thrift store experience where you still have that serendipity and the joy of discovery, but you don't have to sort through things that you're not interested in," Austin Storm said. "In other words, a certain amount of curation has been done for you."

Moscow's residential makeup gives the store an exquisite "cultural fission," with a mix of college students who bring in clothes they wouldn't otherwise have,

Storm said.

For curation of consigned pieces, he typically relies on what is selling best in their store.

"I wish that there was a grand, aesthetic master plan, but there really isn't," Storm said.

With the ebb and flow of fashion, he typically tells customers whose items are rejected to return in two or three years, when the fashion trends come full circle.

"We're tending a garden. I'm always looking for things that have providence," he said. "That's what you get with used or vintage clothes."

Storm estimates they reject roughly 80% of the items people bring in to consign, mainly due to heavy wear.

"The one thing we struggle the most with is figuring out how to communicate to people that it is not an aesthetic or personal judgement, that we are not passing

judgement on them as a person or their aesthetic," Storm said. "We are making largely pragmatic decisions about whether or not we think we can sell their stuff. We really try to keep it light and fun and not act like we are the arbiters of taste."

The Storm Cellar will have been open 10 years come October. The store now features a range of other houseware items, such as area rugs and light fixtures.

"We want to create this space where people feel safe to push themselves aesthetically, to try things they haven't tried before. And to that end we try to find those things," Storm said. "There are a lot of safe clothes, and we want people to feel free to be adventurous."

Part of the reason he's suited for an entrepreneurial life is that it's different each day.

"I get to go out and find things, like the rugs and stuff are things that I sort of search for, instead of things that people

bring me," Storm said. "But then we do a lot of looking through people's clothes."

The Storm Cellar has led to other business ventures for the couple, such as creating a children's consignment shop, Hansel and Gretel, which they've since sold and a vintage furniture store, Bully for You Vintage, in Colfax, Washington.

Storm and his wife have also renovated the "dilapidated" building that now houses Lodgepole and Humble Burger before selling it to its current tenants.

As business goes well for The Storm Cellar in the coming spring and summer months, Storm said he loves the cycle of students who come to shop.

"We try to bring things that create a sense of wonder and things that are fun to look at even if you don't buy them," Storm said.

*Kyle Pfannenstiel
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