

You may also like to visit...

Alvey's Candies

1300 North Main, Logan
(435) 753-8888
Open: Monday-Saturday 10 a.m.-9 p.m.; Sunday noon-5 p.m.
Alvey's Candies creates a delicious assortment of chocolates and candies and is located in the Cache Valley Mall.
If you're interested in seconds, you can buy them at the factory in Richmond where they've been making their chocolates since 1980: 63 East 300 South in Richmond, Mon. and Wed. 9 a.m.-3 p.m.; Tues. 9 a.m.-noon. (435)-258-5442.

Charlie's Supreme Ice Cream

1219 North Main, Logan
(435) 753-4355
Open: Monday-Thursday 11 a.m.-10:30 p.m.; Friday-Saturday until midnight
Hand-dipped locally made ice cream and malts.

Central Milling Company

122 East Center St., Logan
(435) 752-6625
Open: Monday-Friday 8 a.m.-5 p.m.
Central Milling has been milling flour in Logan for more than a century. Pick up a bag of all purpose, whole wheat, or baker's special flour, or try their organic unbleached and wheat bran flours. Other varieties upon request. Pancake and waffle mix and hot cereals too.

Gossner Foods, Inc.

1000 West 1000 North, Logan
(435) 752-9365
Open: Monday-Saturday 8 a.m.-6:30 p.m.
Gossner Foods features a variety of cheeses at discount prices, as well as shelf-stable milk, whipping cream, cheese curd, and ice cream. They are one of the country's leading producers of Swiss cheese. No public tours, but a large observation window allows you to watch the cheese being made.

Heart to Heart Foods, Inc.

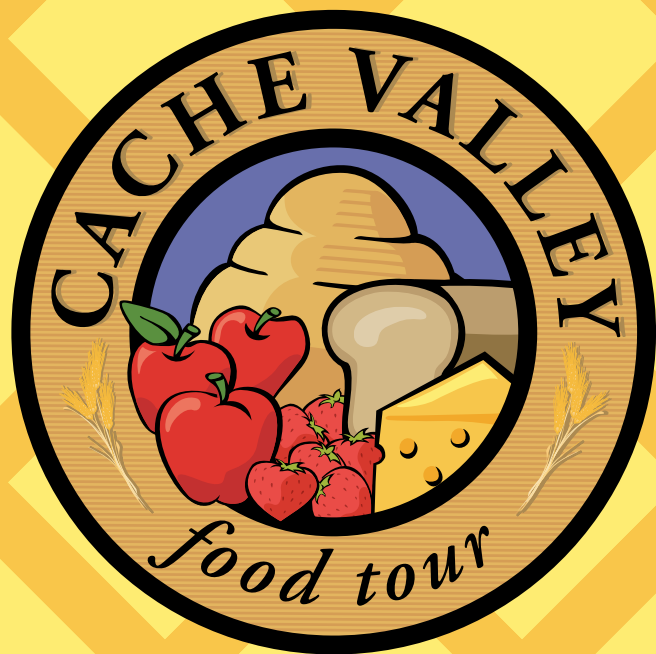
142 West 3200 North, Hyde Park
(435) 753-9602
Open: Monday-Friday noon-5 p.m., May-August; call first during winter months
Heart to Heart specializes in Premium brand ice cream bars on a stick and ice cream.

Lower Foods

700 South US Hwy. 91, Richmond
(435) 258-3755
Open: Monday-Friday 9 a.m.-6 p.m.
Stop by for discounted sliced sandwich meats including French dip, prime rib, barbecue beef, pastrami, corned beef, turkey, and beef jerky. Their products are packaged under different brand names and sold in grocery stores across the country.

Pepperidge Farm

901 North 200 West, Richmond
(435) 258-2491 ext. 2
Open: Monday-Thursday 9:30 a.m.-6 p.m.; Friday 6:30 a.m.-6 p.m.; Saturday 10 a.m.-4 p.m.
You can purchase factory-fresh Pepperidge Farm products (a large variety of cookies and crackers) at discount prices.



Featuring Cache Valley's Signature Products



199 North Main Street
Logan, UT 84321
435-755-1890 • 800-882-4433
www.visitloganutah.com



2013 Tour Schedule

7:30 A.M.-NOON	Mt. Naomi Farms (Mon.-Sat., May-Oct.)
9:30 A.M.	Crumb Brothers Artisan Bread (Mon.-Thurs.)
10 A.M.-2 P.M.	Rockhill Creamery (Sat., late May-mid-Oct.)
11:00 A.M.	Bluebird Candy Company (Tues.-Thurs., June-Sept.)
11:00 A.M.	Caffe Ibis roasting demo (1st Thurs. each month)
11:00 A.M.	The Spirit Goat (Fridays)
11:30 A.M.	Cox Honeyland (daily, May-Oct.)
1:30 P.M.	True Blue Aggie Cheese (Mon.-Thurs., thru Aug 16)
3:00 P.M.	Caffe Ibis (Mon.-Sat.)
3:00 P.M.	Cox Honeyland (daily, May-Oct.)
5:00 P.M.	Beehive Grill (Wednesdays)
9 A.M.-7 P.M.	Slide Ridge Honey (Mon.-Fri., call first)
ANYTIME	Casper's Malt Shoppe
BY APPT.	Weeks Berries of Paradise

Bread

Crumb Brothers Artisan Bread

291 South 300 West, Logan
(435) 792-6063
Open: Monday-Friday 7 a.m.-2 p.m.
Saturday 8 a.m.-2 p.m.
Tour: 9:30 a.m. Mon-Thurs

Tour: Join us for a tour of our innovative bakery to learn how simple ingredients and handcrafted precision combine to create delicious European pastries and Old World artisan breads.

Crumb Brothers Artisan Bread is locally owned and operated and produces fine bread and pastries utilizing time-honored methods. Natural starters, organic flours, and the use of a hearth oven create breads with hearty crusts and tender interiors. Fresh local ingredients are hand-formed into a delectable variety of European-style pastries including flaky croissants, scones, fruit Danish, and quiches.

Chocolates

Bluebird Candy Company

75 West Center, Logan
(435) 753-3670
Open: Monday-Saturday 10 a.m.-5 p.m.
Tour: 11 a.m. Tues-Thurs, June-Sept

Tour: This behind-the-scenes tour varies according to production demands. Depending on the day you'll see employees mixing copper kettles full of candy, rolling out candy centers, or dipping chocolates. Space is limited.

Additional Bluebird Outlet (no tour)

470 North Main St.
Open: Monday-Saturday 9 a.m.-7 p.m.

The Bluebird Candy Company has been whipping up delightful confections since 1914. Each of their dozens of mouthwatering chocolates is made from scratch and hand dipped with care in historic downtown Logan. Local favorites include O'Aggie bars (named after Utah State University's mascot)—milk chocolate wrapped around caramel and brazil nuts, and their Victorias—dark or milk chocolate with a rum-flavored center packed with chopped pecans.

Coffee

Caffe Ibis

52 Federal Ave., Logan
(435) 753-4777

Open daily, hours vary

Tour: 3 p.m. Mon-Fri; Roasting House, 11 a.m. 1st Thurs each month

Tour: Learn about the cultivation of coffee—how it's grown, harvested, stored, and roasted to ensure the ideal cup. Enjoy a sample of our daily brew. Roasting demonstrations will be held at our coffee roasting house at 710 W 200 N. Groups of four to ten can schedule roasting house tours on other Thursdays with 24 hours advance notice.

Caffe Ibis is a 35-year-old award-winning green business and custom roasting house with a focus on Triple Certified, Organic, Fair Trade, and Smithsonian Shade Grown Bird-Friendly coffees from around the world. Their hand-selected coffees present the finest possible cup quality and the best possible scenario for a socially and environmentally sustainable future. This award-winning gallery and café has been recognized in *The New Yorker*, *Newsweek*, and *Organic Style* magazines.

Dairy Products

Aggie Ice Cream and True Blue Aggie Cheese

USU Nutrition & Food Science Building
750 North 1200 East, Logan
(435) 797-2109

Open: Monday-Friday 9 a.m.-10 p.m.; Saturday 10 a.m.-10 p.m. (Oct-April closing at 9 p.m.)

Tour: 1:30 p.m. Mon-Thurs, thru Aug 16. Occasional ice cream factory tours in summer. Call for details.

True Blue Aggie Cheese Tour: View an 8-10 minute DVD on Aggie Cheese production and then sample a few cheese varieties. Lasts about 15 minutes.

Utah State University has been perfecting the art of making dairy products since the agricultural college was founded in 1888. Tempt your taste buds with 30 flavors of ice cream. Hand-crafted cheeses reflect local heritage and scenic beauty with varieties like Old Juniper Aged Cheddar, Old Ephraim Smoky Swiss, Aggiano Aged Parmesan, and Crimson Trail Jalapeno Cheddar.

Beehive Grill

255 South Main St.
(435) 753-2600

Open: Sunday-Thursday 11:30 a.m.-10 p.m.;
Friday-Saturday open 'til 11 p.m.

Tour: 5 p.m. Wednesdays

Tour: Experience the art of making creamy gelato. This Italian ice cream comes in many flavors and is guaranteed to melt in your mouth.

Casper's Ice Cream

11805 North 200 East, Richmond
(435) 258-5219

Open: Monday-Thursday noon-9 p.m. Friday and
Saturday noon-10 p.m.

Tour: Anytime

Tour: Casper's production plant provides a 10-minute video presentation that takes you behind the scenes to discover the process of creating their famous confections, and to learn about their history.

Casper Merrill invented his signature giant vanilla Fat Boy square-shaped ice cream sandwich back in 1925. The frozen treat is now available in a variety of flavors. Casper's is also famous for its Nut Sundae on a Stick featuring vanilla or the newest flavor, cherry cordial. You can purchase their products at most major grocery stores nationwide. Dive in to an old-fashioned sundae, milkshake, malt, banana split, or a scoop of one of their fabulous flavors of ice cream while participating in the tour.

Rockhill Creamery

563 South State St., Richmond
Open: Saturday 10 a.m.-2 p.m.

Tour: 10 a.m.-2 p.m. Sat, late May to mid-Oct

Self-Guided Tour: Sample and purchase farmstead cheese as well as fresh produce, crafts, and other items offered at Richmond's Harvest Market at Rockhill. The historic farm makes for a wonderful backdrop to this small community market. Look around the impressive old granary and learn about the craft of cheesemaking, say hello to the farm's six Brown Swiss cows, and then take a walk over to the newly completed "cave" where wheels of cheese age to perfection. Group and special tours may be arranged by emailing creamery@rockhillcheese.com

Fruit and U-Pick

Mt. Naomi Farms

1285 East 4500 North, Hyde Park
(435) 232-4525

www.mtnaomifarms.com

Open: Monday-Saturday 7:30 a.m.-noon, May-Oct.

Pick your own delicious, vine-ripened strawberries, blackberries, and grapes. We're third-generation farmers and we know berries are best when Mother Nature says so. We're open when the fruit is at its finest, so if it's early or late in the season, call before you come.

Weeks Berries of Paradise

8560 South 800 East, Paradise
(435) 245-3377

Hours by appointment

U-Pick is available when berries are in season. The Weeks family has been growing outstanding raspberries, strawberries, and blackberries for more than 30 years. They're the largest raspberry farm in Utah, the largest black currant grower in the western United States, and have also begun growing blueberries. The berry harvest goes from June through October. Weeks' juices, syrups, and jams are made fresh, just yards away from their berry patches.

Honey

Cox Honeyland

1780 South Hwy. 89-91, Logan
(435) 752-3234

Open: Monday-Saturday 10 a.m.-5 p.m.

Tour: 11:30 a.m. and 3 p.m. daily, May-Oct

Tour: Find out about our bees and how we gather honey and create our delicious honey products. You'll see bee equipment, including a smoker, hive tool, and bee box, as well as the queen bee with her egg cells and bees making honey. We'll show you how we fill jars of honey right out of our giant tank and let you taste some too.

The Cox family has been gathering honey and creating gourmet honey products for four generations. You'll discover why Utah is known as the Beehive State and have a chance to see the busy bees at work in a glass observation hive. The gift shop features gourmet honey products, fudge, Utah gifts, and other unique gift items.

Slide Ridge Honey

474 East 250 South, Mendon (corner of 5400 West
1600 South)

(435) 752-4956

Open: Monday-Friday 9 a.m.-5 p.m., call first

Tour: Call to arrange

Tour: We don't currently offer a tour, but fill your own containers at our honey house. Bring clean buckets, mason jars, or barrels. From Logan, take 200 North to 1900 West, turn left. Then turn right at 600 South (at the T), turn left on 5400 West, go to 1600 South, turn right, cross the tracks, and it's the first building on the left. Look for the sign that says local honey.

Slide Ridge Honey is a family-owned business and our high altitude gourmet honey is produced by our own honeybees in Northern Utah. The amazing variety of texture, color, low moisture, and delightful flavors found in our honey are obtained by the altitude, flora, healthy bees, and mother nature. We also make wine and vinegar from our delicious raw honey. For more info visit slideridgehoney.com.

Smells Good Enough to Eat

The Spirit Goat

28 Federal Ave., Logan
(435) 512-9040

www.spiritgoat.com

Open: Tuesday-Friday 10 a.m.-6 p.m.
Saturday 10 a.m.-5 p.m.

Tour: 11 a.m. Fridays

Tour: Stop in and learn about the soapmaking process, smell the various flavors, and learn more about our business.

The Spirit Goat, established in 2002, is a family-owned, local business that specializes in goat's milk soaps, lotions, and many other skin-friendly products. Our store is also our "kitchen" where we formulate and create all of our products. We have over 80 varieties of soap and sell worldwide to other retail outlets. We are keeping the tradition of soapmaking alive in Cache Valley.