



Utah Slow Food will be touring Crumb Brothers Artisan Breads on April 23 from 11am to 1 pm. The bakery is located at 291 S. 300 West in Logan and the tour will start at 11 am. After the tour we will be heading to Le Nonne (129 N. 100 E. in Logan) for lunch at approximately 1 pm...the restaurant has been referred to as "Slice of Authentic Italy in Logan" .

Crumb Brothers is a relatively new artisan bakery that provides breads to many places and has won the hearts...or stomachs of many people by selling its breads at the Salt Lake City Farmers Market in the summer. What sets this bakery apart, besides its great bread, is it is located in a 4,600-square-foot, environmentally conscious bakery in a historic part of Cache Valley. All the bread is made by hand each day. In addition to getting the public to eat and appreciate handmade bread the owner, Bill Oblock, has two additional goals for his business: Making as little impact on the environment as possible, and creating a space his employees can enjoy.

The building has large windows that are designed to reflect sunlight onto high ceilings and a geexchange system that uses energy from groundwater to heat and cool the structure. Oblock also uses natural gas vans to transport his bread around the state. Oblock says. "It is about being responsible for what you do with your resources."

"From the peasants to the working class to the royalty, it breaks all the barriers, bread is bread." Bill Oblock owner of Crumb Brothers Artisan Breads.

The lunch at Le Nonne will be:

Salad

Choice of entrée

Gnocchi Pomodoro

Spinach Ravioli with Butter Sage Sauce

Chicken Paillard

Faggottino for dessert

The cost is \$24 for members and \$29 for non-members includes tax and gratuity, soda and Pelligrino water. Wine and Beer are extra.

Please RSVP to SlowFoodUtah@xmission.com by April 21st with the following: whether you will be attending the tour, attending lunch and what your entrée choice is, and whether you are interested in car pooling.