

# MADE BY US BUY LOCAL!!



## Happy Day Local: Building a Better Food System, One Local Ingredient at a Time

Since receiving a permanent grant of inspection from USDA, Happy Day Local has continued to grow its impact—feeding local families, fueling local restaurants, and empowering a team of passionate producers dedicated to quality food from right here at home.

### New in the Butcher Shop: Retail Cuts for Home Cooks

Happy Day Local's butcher shop is now offering **premium beef cuts for home chefs**. With a growing lineup of locally sourced, ranch-raised beef products, customers can now shop online at [happydaylocal.com](http://happydaylocal.com) and pick up fresh, local meat directly from the Happy Day Main Office.

**Current retail cuts include ribeyes, NY strips, flank and top sirloin steaks, tri tips, tenderloins, burger patties, and a rotating selection of handcrafted sausages.**

From weekday dinners to backyard BBQs, these high-quality cuts make it easy to support local ranchers while feeding your family well. While it's currently pickup only, **shipping across the Pacific Northwest is on the horizon.**

### The Bakery Branch is Rising

In June, Happy Day Local welcomed Tabitha Inman, their new in-house baker. Her small-batch, house-made pastries—like rich cinnamon rolls and sticky buns—are already turning heads at Mystic Café and Main Street Grill.

What's next? A rollout of her baked goods across all Happy Day restaurants, plus a bold step into cleaner, more nourishing baking. Tabitha will soon begin experimenting with ancient grains & fresh milled flours, aligning with Happy Day Local's values of creating food that's good for you—and good for the planet.

### Driven by People, Fueled by Passion

Behind Happy Day Local's growth is a dedicated team of strong leaders:

- Bill Grayson – Warehouse manager
- Meagan Wootton – Meat Scientist
- Craig Healy & Richard Adair – Head Butchers

And many other helping hands growing Happy Day Local everyday.

From custom sausages now found at Tomato Brothers and Southway Pizzeria, to retail meat and bakery offerings, the goal is clear: **Build a stronger, more resilient local food system.**



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