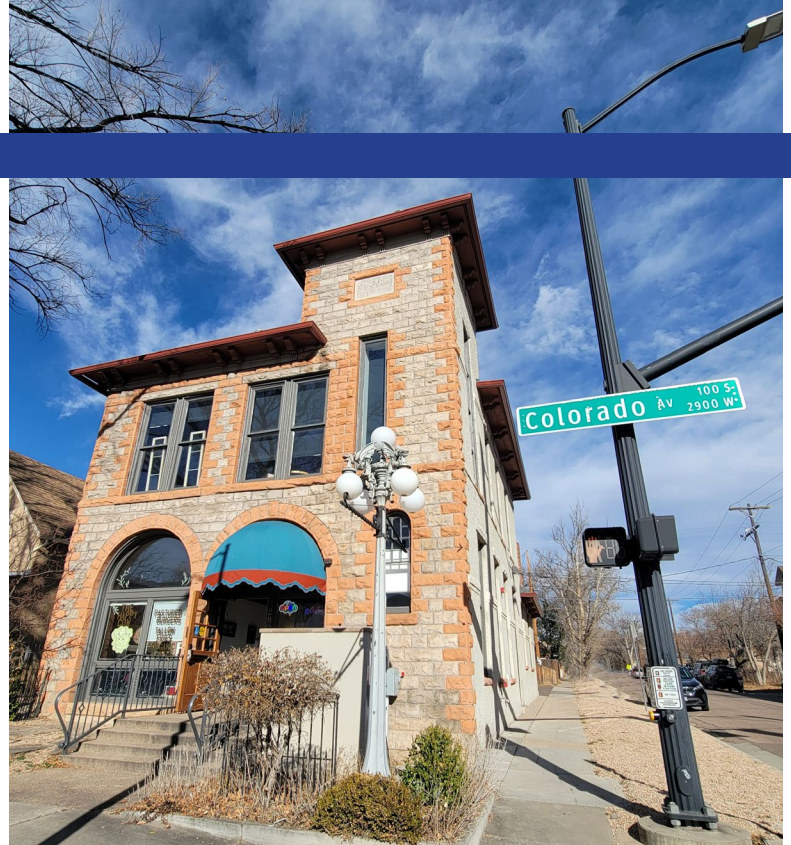


# Happy To Source Local

*Burgers, fries and coffee locally sourced and served in a casual atmosphere rich with historical significance — the newly opened Happy Cow focuses on details that really matter*

**THE BUILDING:** Once a Greek Orthodox bookstore and more recently a commissary kitchen, the iconic two-story building at the corner of West Colorado Avenue and 29th Street is returning to its roots as a community gathering place with the arrival of The Happy Cow, a casual coffee and lunch spot. Long before its run as a bookstore, it served as the town's first city hall building. Surrounded by the artful, historic vibe of Old Colorado City, but located just west of where those annoying parking meters end, owner Jordan Ranieri said he and his wife Delphy are delighted by the space, with its distinctive Southwestern-style awning in front and an interior featuring ornate chandeliers, rustic fireplaces and exposed brick that dates back to the 1880s.

**THE MENU:** Streamlined and straightforward, but what immediately stands out is the care the couple have taken in choosing their suppliers. Coffee drinks feature beans roasted nearby. The star of the show is a tender Ranch Foods Direct Wagyu burger served on a pillowy organic sourdough bun made by Nature's Start, a local bakery. The smashburgers are piled high with just the right amount of crisp lettuce and tomato, and dripping with a special house-made sauce that combines the creaminess of ranch with the zestiness of Thousand Island. The hand-cut fries are cooked in Callicrate beef tallow.



**QUALITY SOURCING:** Jordan (above with Ranch Foods Direct owner Mike Callicrate) sources ground meat, bacon and beef tallow exclusively from Ranch Foods Direct. Making the fries is "quite a process," demonstrating their commitment to following all the steps to do things right. Their three guiding principles, promoted on signage and menus, are 1) real dairy (meaning milk from cows with the A2 gene associated with easier digestibility) 2) no seed oils and 3) no refined sugar. For sweetening, they use maple syrup, honey or coconut. Next to the front counter is a display of Delphy's popular Heavenly Render skincare products, made with Callicrate beef tallow. "It's been going really good so far," Jordan said a few days after their late December opening. "I think it shows people want better food, and the name recognition of Ranch Foods Direct is a big draw."

*For a full menu, go to [HappyCowColorado.com](http://HappyCowColorado.com). Take-out option available. Open daily except for Sundays and Mondays at 2902 W. Colorado Ave.*