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DELIS

**GO LOCAL FOR AN ARTFUL
SANDWICH AND SALAD**

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Pastrami Sandwich at 9th South Delicatessen



9th South Delicatessen



The Newport Sandwich at 9th South Delicatessen

Splendid **DELIS**

GO LOCAL FOR AN ARTFUL SANDWICH AND SALAD

BY CHELSEA BUSH

Remember when you thought a sandwich for lunch was boring? Not at these quirky corner markets, neighborhood cottage delis and strip mall sandwich oases where you can enjoy a host of intriguing options like imported goodies and desserts bigger than your head.

Enjoy!

PHOTOS BY KEVIN KIERNAN



Grove Deli & Market

Afternoons, the quaint picnic tables in front of Grove Deli see a revolving crowd of locals — and globs of mayonnaise. Here you'll find the classic deli experience: Straightforward subs packed with quality meats and cheeses, plus all the trimmings, in proportions that are impossible to eat without making a mess. Round off your lunch with fresh fruit, a bag of chips and an old-fashioned soda at this family-owned joint, which began as a neighborhood corner store in the 1940s. Feeling bold? Pick up a bottle of exotic hot sauce. There's an entire aisle of fiery varieties!

1906 S. Main St., Salt Lake City, Utah, 801-467-8860, www.grovetmarketdeli.com

9th South Delicatessen

People who step into this house-turned-deli at 9th and 9th are looking for a foodie-worthy sandwich. The owners, Randy and Sharon Harmsen, were inspired by New York City gourmet delis when they opened theirs in early 2011, and they have the sandwich masterpieces to prove it. "If you want to determine if a deli is a classic New York deli, you test the pastrami and corned beef — those are the ultimate tests for high quality," Randy Harmsen says. Order the Reuben and you'll know right away: 9th South Deli is high quality. As well as doing their own meat carving and cooking, they bake the tarts, strudels, brownies and knish (a Jewish potato pastry) in-house. Also try their apple knish warmed and served with whipped cream.

931 E. 900 South, Salt Lake City, Utah, 801-517-3663, www.9thsouthdeli.com

Cucina Deli

It's hard to decide which sandwich to order at this gourmet Mediterranean deli in the Avenues. The Portobello mushroom, the caprese, the grilled vegetable or the Italian combo? Or build your own on local bread with a house-made drizzle? (Stephanie, a manager, says the chipotle mayo and garlic aioli are delish.) Whatever you choose, lunch at Cucina is complete with a fresh pastry or cake from the area's top bakeries. Tuck into a secluded corner in the dining room or soak in some sun on the sidewalk patio. Recently remodeled, the deli keeps its relaxed, villa-like vibe.

1026 E. Second Ave., Salt Lake City, Utah, 801-322-3055, www.cucinadeli.com



Turkey and avocado at Grove Deli & Market



Reuben at 9th South Delicatessen



Apple knish at 9th South Delicatessen

MORE NEIGHBORHOOD FAVORITES

THE OLD DUTCH STORE, SALT LAKE CITY, UTAH

Inside this Sugar House deli, regulars rave over the Dutch pickles, a perfect complement to your roast beef and dill Havarti on a rosette bun, or smoked turkey and Lingonberry sauce with cream cheese. What the dining area lacks in charm, the cheerful staff makes up for — you'll leave smiling, chocolate pastilles in hand. www.OLDdutchstore.com

TONY CAPUTO'S MARKET & DELI, SALT LAKE CITY, UTAH

Who doesn't love Caputo's? The Salt Lake deli is a regular award-winner for its sandwiches doused with olive oil and balsamic, including the roasted red pepper, the salmon and the Caputo (prosciutto, mortadella, salami and provolone). It's also an artisan chocolate mecca. www.caputosdeli.com

FELDMAN'S DELI, SALT LAKE CITY, UTAH

Inside a nondescript Canyon Rim mini-mall shop, you'll find this stylish sit-down Jewish deli, which serves Matzo ball soup, potato pancakes, and corned beef and hot pastrami sandwiches. "We ship our meat and desserts in from New York so that we have authentic New York product," says owner Michael Feldman, who opened the deli with his wife in 2012. The cheesecake is rated best in New York City by Zagat. www.feldmansdeli.com

MILLHOLLOW, REXBURG, IDAHO

Toasted sandwiches and frozen yogurt are a lunch tradition at this log cabin style spot that's "been there forever," according to the locals (or at least since 1983). Sandwich classics include the turkey BLT, the barbecue pulled pork and the Italian. The patio's a fine place to enjoy a frosty dessert. 208-356-0847

GERALDINE'S BAKE SHOPPE AND DELI, IDAHO FALLS, IDAHO

The homemade bread at family-run Geraldine's is great for dipping in one of the daily soups or using as a conduit for a hot sub. (Philly cheesesteak, anyone?) Your ulterior lunch motive, of course: Oversize cinnamon rolls made fresh in the bakery. www.geraldinesbakery.com

The Old Dutch Store



Mill Hollow



Geraldine's



Geraldine's

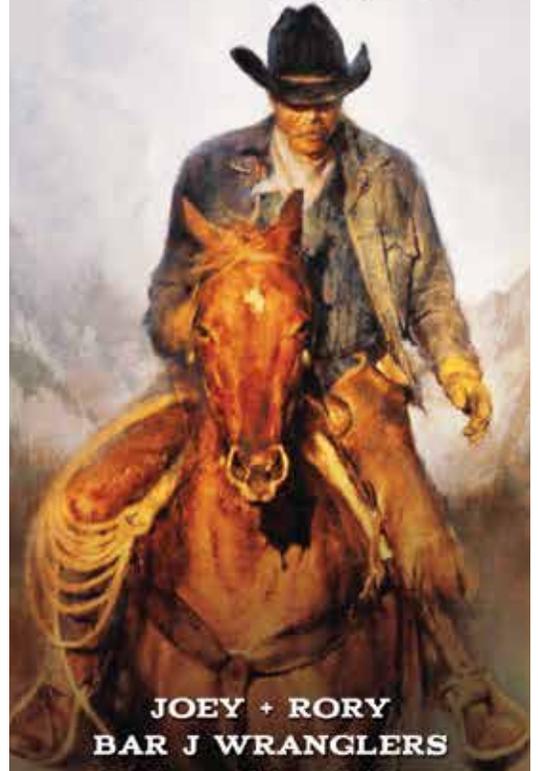


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