

LOCAL VENDOR SPOTLIGHT

**NUT
HOUSE!
GRANOLA CO.®**

At NutHouse! Granola Co., every recipe is crafted with care—measured, mixed, and packaged entirely by hand. The smaller batch sizes mean that ingredients are purchased in smaller quantities, which not only improves rotation but also helps maintain peak freshness.



Craig, a professional chef, was on a mission to find a premium granola for his customers. But what he found on the market left him disappointed—pale, bland oats with tiny bits of nuts and the occasional raisin just didn't meet his standards. Determined to create something better, Craig set out to craft the perfect granola—the kind your mother or grandmother might have made at home. Focusing on California ingredients, he founded NutHouse! Granola Co., offering a truly handmade, homemade, rustic granola packed with real substance, quality, and flavor. Now, it's a granola you'll love to eat and serve.

Each batch receives close attention. By using a large bowl and a paddle for mixing, the process preserves the natural textures of the ingredients, avoiding the over-processing that can occur with motorized machines. Batches are made frequently, ensuring that each one is just a bit fresher than the last. Without stockpiling or warehousing inventory, every package delivered is as fresh as possible!

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Home Grown In Marin.