2023 Call for Entries - Deadline March 15, 2023

LEARN MORE ABOUT
METHOD STUDIO ON PAGE 26
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BUSINESS SERVICES
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Since 1932, the signs and people of YESCO have set the standard for quality, innovation, and customer service in the sign-making industry. We offer signs of all types and sizes—from simple plaques to towering LED spectacles, energy-efficient lighting retrofits, billboard advertising, financing and expert sign and lighting service.
600+ stores. 48 states.
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expect the unexpected.
prepare for every curveball.
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ELIGIBILITY
Nominees must either live, work, or do business in Utah. A nominee may be an individual, business, or other organization. Anyone associated with the individual, business, or organization may nominate. Best of State encourages self-nomination, as nominees are often best qualified to describe their own achievements and successes. Nominator identity is not available to judges. All judging is based solely on information provided in the nomination and is done by a panel of independent judges. Nominees may be nominated in multiple categories. Best of State reserves the right to change nominee category placement.

HOW TO NOMINATE
Enter online at www.bestofstate.org. Entry deadline is March 15, 2023. Category listings and specific entry requirements for each category can also be found online.

ENTRY FEES
A nominal entry fee applies to each nomination. See website for entry fee details.

DEADLINE
March 15, 2023

AWARDS GALA
2023 Best of State Awards will be presented at the black-tie Best of State Gala on Wednesday, May 24, 2023, at the Salt Palace Convention Center.

JUDGING CRITERIA
50% Overall excellence and achievement
30% Innovation and creativity
20% Making Utah a better place to live

Nominate at www.bestofstate.org
Deadline March 15, 2023

Save The Date
The 2023 Best of State Awards Gala will be presented at a black-tie gala on Wednesday, May 24, 2023
Best of State Legacy Council

Kevin Guest, USANA
Kevin Guest is the Chief Executive Officer of USANA Health Sciences, where he has overseen record company growth as well as new product development, strategic marketing, and USANA’s audio, video, and event productions worldwide. He is also a member of the board of directors for the Direct Selling Association, and a member of the CEO Council for the World Federation of Direct Selling Associations. Prior to joining USANA, Kevin was a managing partner at FMI, a video and events production company. Kevin earned a BA in Communications from Brigham Young University and is an accomplished musician, playing at venues like the Grand Ole Opry with rock and country superstars.

Kent Crawford, KUTV
Kent Crawford began his media career in 1980, and has had numerous sales management positions since that time. He has been in broadcast/internet sales management for more than 20 years. Kent is currently the General Manager at KUTV Ch. 2. Kent’s focus has always been to aid clients in achieving their marketing goals and objectives with the effective use of television and the internet. He has created numerous public service and commercial campaigns.

Ronald Gunnell, HealthFirst Americas (HBA)
Ron Gunnell co-founded HealthFirst Americas in 1986, which became one of the nation’s premier outsourcing benefit management solutions, providing services to companies such as General Motors, Bank of America, Pepsico, Fitbit, Lloyds of London, and more. In 2014, Ron founded TheBroadStreet Group with partners in the United States, Brazil, and India. He serves on a number of educational and arts boards across the state, and is responsible for negotiating and securing all guest displays. YESCO and its 1,400 employees serve customers in Utah and throughout the country and Canada. The founder enjoyed the saying, “The difficult we do immediately; the impossible may take a little longer.”

Kris Cappaert-Primosic
Kris Cappaert-Primosic is the owner of the award-winning Blue Iguana Mexican Restaurant brand. Kris was named One of Utah’s Most Influential People in 2014. Kris is currently a mentor and member of the board of directors. She is also a member of the board of directors of the Utah Restaurant Association, and a member of the board of directors of the Utah Hospitality and Tourism Association. Kris is a native of Los Angeles, California, and a graduate of the University of Southern California. Kris has been a successful entrepreneur in the restaurant industry for over 20 years, and her restaurants have been featured in numerous publications, including Forbes, People, and US News.

Dan Young, PC Laptops
Dan Young is the founder and CEO of PC Laptops. PC Laptops makes the best custom-configured computers and laptops all covered by a lifetime service guarantee. The founder is a former computer industry executive, and he is also a former computer industry executive. Dan is a former computer industry executive, and he is also a former computer industry executive. Dan is a former computer industry executive, and he is also a former computer industry executive.

Troy Olson, Les Olson Company
Troy Olson is the owner and CEO of Les Olson Company. Les Olson Company has been in business for over 100 years, and is the largest single-family owned business in the state. Troy Olson is a former computer industry executive, and he is also a former computer industry executive. Troy Olson is a former computer industry executive, and he is also a former computer industry executive. Troy Olson is a former computer industry executive, and he is also a former computer industry executive.

Jacob Hoehne, ISSIMO Story Agency
Jacob Hoehne is the founder of ISSIMO Story Agency. ISSIMO Story Agency is a full-service creative agency that prides itself on creating powerful stories that capture the essence of a brand and resonate with its target audience. ISSIMO Story Agency has worked with a wide range of clients, from small businesses to large corporations, to help them tell their stories in a way that is engaging, compelling, and memorable.

Melanie Robinson, Webb Audio Visual
Melanie Robinson is the founder and CEO of Webb Audio Visual. Webb Audio Visual is a full-service audio-visual company that specializes in the design, installation, and integration of audio, video, and lighting systems. Melanie Robinson is a former computer industry executive, and she is also a former computer industry executive. Melanie Robinson is a former computer industry executive, and she is also a former computer industry executive. Melanie Robinson is a former computer industry executive, and she is also a former computer industry executive.

Mary Crafts-Homer, MARY CRAFTS INC.
As the founder of Culinary Crafts, Utah’s largest off-premise caterer and recipient of 19 Best of State awards, Mary is integral to making Utah a great place to celebrate. Mary has received numerous awards, including the Silicon Slopes Hero Award, the Salt Lake Chamber of Commerce Pathfinder Award, UVU’s Kirk England Ethics Award, and Mary was named One of Utah’s Coolest Entrepreneurs by Business U Magazine. Currently Mary is devoting herself to improving life for others through her scholarships, mentoring, keynotes, and podcasts, as she continues to guide Culinary Crafts to even greater levels of success.

Doug Clements, American Eagle Ready Mix
Doug Clements is the president of American Eagle Ready Mix, which he started six years ago, and which has grown to 4 locations, 65 mixers, 15 power units and 105 employees. American Eagle delivers ready mix concrete to residential, commercial and DOT projects in the Salt Lake City area, and surrounding areas. He is determined to be able to work with his kids every day and own his own company allows him to enjoy a great quality of life with his wife and 4 kids, RV trips, boating, motorcross, snowmobiling, snow skiing, redoing and taking pride in his yard.

Jason McGowan, Crumbl Cookies
Jason McGowan is the co-founder and CEO of Crumbl Cookies, America’s fastest growing gourmet cookie company. Prior to bringing friends and families together over a box of the best cookies in the world, Jason & Nick We’re Related, an app that connected 120 million users to their families, friends and neighbors, and called EMBR, and helped design and build Nintendo TVi. He thrives on working with brilliant people in creating simple, high-quality products and services that can improve the lives of others and impact society for the better. Jason enjoys spending time with his wife and 7 children, competing in laser game tournaments, golfing, and traveling.

Jeff Young, YESCO
Jeffrey S. Young is Senior Vice President of Young Electric Sign Company. YESCO, as the company is known today, is a remarkable story of the American dream come true. Jeff’s grandfather, Thomas Young, founded the company in 1952 in Ogden. YESCO is a family-owned provider of a full spectrum of custom sign and lighting systems from simple wayfinding plaques to towering, spectacular displays. YESCO and its 3,400 employees serve customers in Utah and throughout the country and Canada. The founder enjoyed the saying, “The difficult we do immediately; the impossible may take a little longer.”

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Kris Cappaert-Primosic
Kris Cappaert-Primosic is the owner of the award-winning Blue Iguana Mexican Restaurant brand. She and her devoted staff are happy to be celebrating more than 20 years in business, serving Utah’s most authentic Mexican cuisine. Since having purchased a partner’s interest in 2014, she has become the sole owner. Kris, along with her long-term faithful staff, have enjoyed substantial year over year revenue growth under her leadership.

Dan Young, PC Laptops
Dan Young is the founder and CEO of PC Laptops. PC Laptops makes the best custom-configured computers and laptops all covered by a lifetime service guarantee. Dan considers himself a “video game junkie” and has been producing video games since he was 6 years old. After starting PC Laptops, he has also founded successful technology companies specializing in gaming, enterprise cloud security, and remote technical services. When he is not visiting one of his stores and making friends with customers, Young is often mentoring young entrepreneurs.

Troy Olson, Les Olson Company
Troy Olson reigned his days at the family business as a file clerk, and throughout his 38-year tenure at Les Olson Company, he has always loved and excelled in his work. As current president at Les Olson Company, he serves as a shareholder and member of the board of directors. He also currently serves on the Sharp Dealer Advisory Council for the United States and works with the independent dealers in the Sharp dealer network.

Troy’s hobbies include golfing, fly fishing, and Ultra endurance running through the Wasatch Mountains. He is married to the love of his life, Mindy, and they have two children and three grandchildren.
Chris McClain Films

Chris McClain Films has been filming weddings locally in Utah since 2007. Chris’ talent and true dedication to the fine art of wedding videography has brought worldwide recognition in the form of several international awards, including earning several coveted International Telly Awards. His passion for quality has earned him business from all over Utah, and Europe, Southeast Asia, and as far away as Australia.

In Utah, Chris McClain has also played an active participant in the Utah Professional Videographers Association (UPVIA) where he has also consistent won several wedding film awards at annual Creative Wedding Film competitions.

When Chris McClain first started filming weddings in 2007, he started small as he wanted to focus on quality and experience and only booked 14 weddings. From 2007, Chris gradually built the business and in 2019, filmed over 100 weddings. Even with the effects of the pandemic, Chris McClain was able to adapt and began to offer live streaming of events so that family members that could not attend due to regulations and has been able to continue to spread joy and happiness to his clients that decided to push through and have their weddings in modified form.

Chris McClain has consistently received rave reviews on Wedding sites including; Wedding wire, the Knot, yelp and has also been the recipient of as the Best Videographer from KSL’s A List!

In 2019, Chris McClain was invited to be the resident videographer for WIPA International Utah Chapter, a group of credentialed, licensed and insured event and wedding professionals. His work is so trusted that he has been asked back for the third year in a row.

Chris volunteers his time to other Industry leaders and is actively mentoring several videographers that are just getting started in the industry. Chris McClain makes every effort to encourage, educate and elevate these new videographers so that they can be successful. Chris understands that when we all come together to create a high level of quality and consistency, the entire industry improves and lends to a greater level of client satisfaction.
Edge Steakhouse

Edge Steakhouse has, along with their fabulous steaks and wine selections, pushed the envelope time and time again with innovative dishes such as roasted bone marrow with oxtail jam, citrus, brûléed, and egg yolk emulsion, and pan-roasted swordfish with fried quinoa, sweet potato adobo, eggplant torta, and shiitake foam. Chef Wayne Christian has taken an already amazing menu to a new level of greatness and is constantly looking to improve in every area of the restaurant.

Edge Steakhouse’s Chef Christian is always searching for the highest quality beef both domestically and internationally, offering only the best selections the world has to offer. Chef Christian takes immense pride in serving the most sought-after cuts of meat, ensuring that Edge Steakhouse is serving our guests the highest quality beef from around the world. Chef Christian brought in Miyachiku brand beef from Miyazaki, Japan as our purebred Japanese Wagyu menu option. Miyachiku has won the award for the best beef in Japan in the last 10 years, rendering it the best beef in the entire world!

Edge Steakhouse takes tremendous pride in being able to offer their guests products they would not be able to find anywhere else. Edge Steakhouse’s domestic Wagyu beef comes from Snake River Farms which started with a small herd of Wagyu cattle from the Kobe region of Japan. The Wagyu bulls were crossbred with premium American black Angus and raised with strict standards to produce American Kobe (Wagyu) beef of the highest quality. Our USDA prime beef comes from Wasatch 1941.

We continue to push the boundaries with our dry-aged beef selections by partnering with Wasatch Meats to create a specific dry-aged program dedicated to Edge Steakhouse. The prime ribeye, New York strip loin and Porterhouse are dry-aged for a total of 30, 55, and 75 days, creating great umami flavor and breaking down the connective tissue: overall enhancing its tenderness. This season we began offering the highly sought-after dry-age porterhouse, an exquisite dry age bone-in filet.

Edge went as local as we could by selecting our lamb from Strawberry Reservoir farmed Niman Ranch, located within a one-hour drive from the steakhouse. Edge lamb chops are produced under the greatest care and restrictions, followed by preparations of sous-vide for 8 hours at 110 degrees Fahrenheit, pan-searing and butter-basting with thyme and rosemary, and then paired with an in-house lamb demi-glace mint chimichurri.

At Edge, you will always find a selection of comfort foods with a modern twist using local ingredients. Buffalo Short Rib with Promontory Cheddars barely buzzed, pickled root vegetable, and white port gastrique, and, inspired by Chef’s Gran’s honey glazed carrots, tri-colored baby carrots charred and glazed with bourbon and Cara Cara orange marmalade. The French onion soup has been turned into a tableside pour masterpiece; a completely different approach while maintaining the same textures and flavors of the traditional soup.
Denda Academy of Martial Arts

Family owned and operated by Master Den Dutson and his amazing wife Sammie Dutson, Denda Academy of Martial Arts has been a pioneer of Martial Arts and child personal development in Utah for over 27 years.

Denda Academy provides the highest quality Martial Arts, Self Defense, Bully Prevention and personal achievement training in Utah. The name “Denda” is a Korean term that means “TO BECOME.” Denda Academy of Martial Arts teaches their students to “become” confident, focused, empowered, and respectful leaders in the community.

Having instructed thousands of people of all ages since its inception in 1995, Denda Academy of Martial Arts believe it’s about personal development and learning how to overcome the challenges every child and adult faces today. Denda Academy is dedicated to developing one’s ability to overcome internal fears and to focus one’s energy in a positive and effective manner.

Denda Academy of Martial Arts’ motto is “Helping build a better community one Black Belt at a time for over 26 years.” The Purpose Statement of Denda is “Through our innovative programs and never ending commitment to our families, we inspire students to break through personal barriers to become focused, respectful, & confident leaders at home, in school and in life...every single day!”

Denda Academy specializes in teaching students to become leaders in the community through the practice of martial arts, leadership and success mentorship programs. Denda strives to be the standard for personal growth and self-development in the Martial Arts field in Utah.

From a pure martial arts standpoint, Denda Academy of Martial Arts teaches martial arts athletes to be well rounded in a number of martial arts styles including, point style sparring, Olympic style Taekwondo, Hapkido self-defense, basic Brazilian Jujitsu, grappling, wrestling, and kick boxing. By the time students achieve the rank of Black Belt, they have developed the physical skills to defend themselves, their friends, or their family. They are also able to defend themselves verbally using unique conflict resolution techniques only taught at Denda Academy through their Verbal Defense program, BEFORE a situation might become physical. This is true self-defense.
Heber Valley Artisan Cheese

Providing others with a memorable experience is at the heart of Heber Valley Artisan Cheese, a small family dairy farm and creamery nestled in the quaint community of Midway, Utah. For nearly 100 years the Kohler family has been producing premium milk – pure, rich & creamy – to delight their consumers. In 2011, the family built a new creamery and began using their farm’s milk to handcraft and age artisan cheese. Heber Valley Artisan Cheese has become one of the premier cheesemaking operations in the state of Utah.

Innovation is at the heart of Heber Valley Milk & Artisan Cheese. The Kohler family’s ability to adapt from a traditional, commodity-driven dairy farm to an award-winning creamery is the chief example of their entrepreneurial creativity. While countless dairies have been forced to close their operations in the past 25 years, Heber Valley Milk & Artisan Cheese has seen continued and sustainable sales growth since their evolution in 2011. As a vertically integrated company, the Kohler family expects their farm and creamery to survive for generations to come.

The most recent innovation at Heber Valley Milk & Artisan Cheese includes the completion of a brand new, state-of-the-art, robotic milk barn – one of the first of its kind to be built in the Intermountain West. This barn, dubbed the cow palace, is equipped with comfort mattresses, back scratchers, as well as a 24/7 robotic feed & cleaning system. In addition, this new facility has increased overall cow health by changing the way their cows are milked. Instead of the traditional twice-a-day milking, the cows are milked by choice, wandering into the barn whenever and however many times they desire. As a bonus, milk production has increased 20 percent per milk cow without risking the health or lifespan of the dairy cows.

Creativity extends from the dairy farm to the creamery as well. In the past nine years, the Kohler family has used innovation to make more than 40 flavor combinations of cheese that differ in cheese variety, as well as flavor application – whether its hand rubbed or infused with a blend during the make process.

The Kohler’s operation uses less energy by simply performing most processes by hand. All of the cheese is made, sliced, wrapped, and packaged by hand, as are the other products the Kohlers make for their retail location, including fudge and rhubarb-based jams.

All of the cheese made by the Kohler family is kept in The Cave, a 60 ft by 30 ft refrigerator that holds more than 136,000 pounds of cheese. This commercial cooler is maintained at 40 degrees and aids in the perfecting of the flavor found in Heber Valley handcrafted cheeses. Some cheddar will age in the cave as long as eleven years to mature to peak flavor and sharpness.

With such a passion for their product and innovation, the Kohler family loves to invite their visitors to learn about their dairy farm and cheesemaking process. They offer daily farm tours, as well as host a variety of classes and tastings. Unlike many food manufacturers who operate behind closed doors, Heber Valley Artisan Cheese loves to maintain its transparency.

At the farm store, visitors can catch the action of the make room and view common hand practices from milling the curd to pressing a new cheese wheel.
President Cook feels that Snow College has opened many doors for him that may not have otherwise been possible. Because of Snow College, President Cook had the opportunity to continue his education and study at some of the world’s greatest universities, and also travel to amazing places. President Cook aims for all students to have the same opportunities he had, and strives to ensure that Snow College is as significant to today’s students as it has been to him.

Dr. Cook began his career at Brigham Young University. He then served as the Vice President for Academic Affairs at Utah Valley University before moving to the United Arab Emirates to be President of the Abu Dhabi Women’s College. Most recently, Dr. Cook served as Provost and Executive Vice President at Southern Utah University, where he oversaw the academic programs and directed the school’s long-range academic planning. President Cook was inaugurated as President of Snow College in 2019.

Through all of his accomplishments, President Cook is most proud of his family. Together, he and his wife Jen have six children: Sam, Cairo, Dyson, Dara, Jack, and Charlie. He and Jen are truly a team—working side by side to ensure success for all students.

When President Bradley Cook started at Snow College in 2019, he had many ideas for the direction of the school. However, rather than hitting the ground running with his own initiatives, President Cook spend his first 100 days on what was dubbed “The Listening Tour.” President Cook met with campus leaders, professors, staff, and even community members to get a sense of what they were feeling. He wanted to know what was valued at Snow College and where the school could improve. This willingness to listen is not only a mark of a good leader, but it also has served him well as he works with campus and community leaders in moving critical initiatives forward.

President Cook’s ability to listen and connect with people has proven valuable to the school’s fundraising efforts. Upon coming to Snow College, he had the first-year goal to raise $2,000,000 in new scholarship funds for underserved students. Thanks to his hard work and dedication, that goal was achieved within months, and a new goal of $5,000,000 was set. The school hit that goal and is pleased to now be offering scholarships to a greater number of students who have the dream of a higher education but previously lacked the financial resources to pursue that dream.

In addition to his scholarship fundraising, President Cook has brought multiple new initiatives to Snow College—including expanded online classes, an accelerated online degree, and a program for hundreds of student athletes in Arizona who needed a school affiliation to play football. Combined, these programs have helped to increase Snow College enrollment and brought in money to support the overall mission of the institution.
Every new computer sold by PC Laptops comes with a free lifetime service warranty. Additionally, every new desktop computer sold by PC Laptops also comes with a lifetime parts and labor warranty. No other company in Utah does this. In almost every case, PC Laptops’ brand computers are serviced locally in Utah. Providing local service and support in Utah means that customers get their computers back faster, while also helping to employ over 130 Utahns through PC Laptops.

For over 28 years, very few business people have been as high-profile in Utah’s technology industry as PC Laptops’ founder, president and CEO — Dan Young. Known for years as “Dan the Laptop Man,” Dan’s participation in PC Laptops’ historically zany ads has helped him become one of the most visible tech executives throughout Utah. It is, however, PC Laptops dedication to selling the best computers on the planet, machines that are backed-up by unsurpassed warranties and service programs, that keep customers coming back again and again.

Such an approach has not gone unrecognized, either, as PC Laptops has garnered numerous local, national and industry awards and accolades, including multiple Inc. Magazine 500/5000 Awards, several Best of State Awards and Utah 100 Awards, twice-named the No. 1 computer brand in Utah by Cumulus Broadcasting, and countless positive customer and media reviews recognizing PC Laptops’ brand desktop and laptop computers for their superior qualities. Additionally, as head of PC Laptops, Dan Young has been tapped to serve on prestigious industry boards and advisory councils, including Vice President of Intel’s Board of Advisors and a member of Microsoft’s Partner Advisory Council.

From its humblest of beginnings operating out of the back of Dan Young’s pickup truck to the opening of its first store in Salt Lake City, PC Laptops has now grown to nine retail locations in two states, Utah and Nevada, in addition to its combination headquarters and manufacturing facility/ parts depot in Midvale, Utah.

In Utah, PC Laptops maintains eight stores along the Wasatch Front in a footprint that stretches from Riverdale in the north to Orem in the south.
Method Studio is a 98-person full-service architectural and design firm in downtown Salt Lake City, with a hard-won reputation for design innovation. Celebrating their 15th year, Method Studio has developed depth and breadth of experience on a variety of complex and iconic projects across Utah and the surrounding region, with continued expansion into national markets. They have been awarded Utah’s Best of State for Commercial Architecture for the past four years, as well as Utah Associated General Contractor’s Architecture Firm of the Year.

Method Studio remains committed to diversity and inclusion representing and celebrating talent in all forms. They are composed of 45% minorities, 42% women in leadership and 66% minorities in our founding partners. They know the importance of diverse voices and valuing the differences in all. It’s this weaving together that creates a beautiful tapestry representing the depth of our community and our world.

The Method Studio vision is “People First, Creating Places that Change You” which they use as a guiding driver for decision-making and strategic focus. They emphasize inclusivity, rigor, authenticity, innovation and balance in all that they do as their CRITICAL drivers. They approach their work as a collaboration between client and designer, working together to create meaningful places with a lasting impact.

Method Studio has succeeded by maintaining their integrity, working harder, and setting the highest standards for earning the respect of their clients and community. Method Studio clients continue to esteem the company for their values of excellent listening, impeccability with their word, meticulousness with their architectural product, and accuracy with cost and schedule projections.

Just over 15 years ago, Becky Hawkins, Joe Smith, and Kelly Morgan pooled their collective design and business acumen in a bid to dream big. “Our goal has always been to build a practice centered on design to enhance our community, and to create a work/life balance for our staff. That focus has resulted in an incredible, diverse, highly talented, committed staff, and humbling, rapid growth,” said Becky Hawkins. “This purpose has been even more important as we have worked to navigate our current pandemic and striving to help keep our staff, families and those struggling around us comforted, secure and healthy”. Becky adds, “never has our mission of ‘putting people first’ been more compelling, more important.”

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Rancho Luna Lobos has always worked towards perfecting the art of dog sledding, as well as developing the human spirit. For dog sledding, this includes kennel systems, housing environment, quality of food, health, training, and quality of life for each and every dog. They are currently formulating their own dog food to give the best possible nutrition for each of their dogs. It also means always working towards providing each and every dog with the very best emotional environment possible.

When Fernando and Dana got married, they took a leap of faith to start a dog sled rescue and rehabilitation/touring/racing kennel in Park City. They had no idea what the future held, but they knew they had to try to live out their dream. They continued to rescue dogs, believing that a dog should be a dog first, love life, and then be a sled dog second. They wanted their company to be centered around education and share their passion for helping their rescues run towards a better future.

By constantly thinking, planning, and executing ways to improve, Fernando and Dana have seen excellent results in their dogs’ performance and growth in their own journey. With this, the quality of tours, guest interaction, and most importantly, the message and lasting impression has been evident.

This year, 2022, Fernando and Dana drove their team out to Laconia, New Hampshire where they competed in the World Championships and claimed 6th in the world, just under a minute from the podium, against some of the fastest teams on earth.

They also competed in Ashton, Idaho at the American Dog Sled Derby. They became The American Dog Sled Derby unlimited class champions and won the Ambassadors Cup. This 105 year old race is one of the longest ran races in history, where some of the greatest legends in dog sledding history have competed and won in the unlimited class. Fernando was able to write his name in history by winning the unlimited class division, one of the most renowned races. His name was added to the Ambassadors Cup, a historic trophy with the name of each winning champion musher since 1917 written on the base.

It has taken Fernando and Dana six years to develop a team that is able and ready to compete competitively at this level. Their team is mainly rescue dogs and donated dogs, so they never know what they are going to get. Other teams are running proven bloodlines that are formulated to win.

Fernando and Dana believe in the idea of “Paying it Forward”. With their racing program, they have created a non-profit called Sledding For Hope. With this program, their dogs also have the opportunity to give back to the community. So many of their dogs have come from backgrounds that were abusive and traumatic. Fernando and Dana constantly strive to provide a safe environment where every dog can work through their past traumas and overcome their fears and pain. They believe in building a relationship based on trust and respect, ensuring every dog knows they are loved and can live out their best life. Everything Fernando and Dana earn from racing with their dogs, and every donation they receive, goes back into Sledding for Hope.
Davis Education Foundation

More than 1,200 students are classified as homeless or displaced in Davis County. Many of these children experience living conditions that are inadequate and inconsistent, such as couch surfing or living in cars, abandoned buildings, and storage units. Many are on their own, with school acting as the only place they can get food and safety from the elements.

Davis Education Foundation seeks to remove barriers to learning for these students by constructing drop-in centers at local high schools. These centers provide students in crisis with the ability to shower, dress privately, launder clothing, access a quiet study area and make connections to vital education and community resources. The goal is to keep students in school and to equip them with lifelong skills that will prevent cycles of chronic homelessness. The first teen center opened at Clearfield High in April of 2021. Since then, the Foundation worked to raise funds for additional centers. Thanks to a generous community, enough money was raised for five more centers that are currently under construction at Woods Cross, Northbridge, Layton, Mountain High, and Renaissance Academy. Additional fundraising is underway to construct a center at Syracuse High and Viewmont High as well.

In an effort to raise community awareness about student homelessness, as well as to raise funds for teen center construction and hygiene supplies, the foundation created a campaign in June of 2021 consisting of several videos to communicate this need. The most notable asset to the campaign was the creation of a video entitled “Give Hope.” “Give Hope” was created with the student perspective in mind. The almost five minute video takes the viewer through a day in the life of a teenager experiencing homelessness and how the community can help. This video has proven to be a pivotal asset in the efforts to raise awareness for students in crisis in Davis County. Additionally, the video has been used as a talking point when meeting with many community partners and business owners interested in donating to construction and supplies for the teen centers, reaching those who directly influence education and public health initiatives.
Located inside the elegant Grand America Hotel, The Grand Spa is a refined environment, offering unrivaled service, personalized amenities, pristine pools, and tranquil settings. The Grand Spa offers traditional spa treatments, couple’s experiences, salon services, a fitness center, an indoor pool, and an outdoor pool. The Grand Spa once again recently received Forbes Travel Guide’s Five-Star Spa Award. The Grand Spa becomes Salt Lake City’s first and only Forbes Travel Guide Five-Star Spa.

Guests enjoy a new level of luxury and relaxation at The Grand Spa. Completely remodeled in 2013, The Grand Spa is more than 20,000 square feet featuring 18 service rooms, including couples massage rooms with experience showers; a couples relaxation lounge; wet treatment rooms; facial rooms; and numerous salon stations.

Amenities include three couples massage rooms equipped with experience showers, offering 12 body sprayers, four overhead showerheads, and a wall shower. Each couples massage service includes macarons and access to the new couples relaxation lounge.

The Grand Spa also consists of two wet treatment rooms with experience showers and two facial rooms. Families using the hotel’s indoor pool now have dedicated locker rooms with showers. Enhanced facilities have allowed the Grand Spa to expand its body treatment service menu, allowing guests to create and enjoy tailored visits.

The Grand Spa’s goal is to provide a unique, relaxing and memorable experience for every guest, providing them with the highest quality services, products, and facilities, including new restorative salt walls in lounges and saunas.

The Grand Spa is always looking for innovative services and recently added a HydraFacial service, which is a non-invasive treatment with no downtime. The treatment removes dead skin cells and extracts impurities while delivering hydrating serums.

The Grand Spa introduced a CBD Body Treatment that reduces stress, muscle aches, and inflammation with a custom CBD massage. The treatment begins with a CBD calming elixir and uses a CBD infused oil and cream for those extra tense areas. This patent-protected, organic compliant, non-GMO, and THC-free product communicates with the body’s largest neurotransmitter system to allow for its wide-ranging health benefits.

As overall wellness becomes more popular with traditional spa services, The Grand Spa added a Sleep Ritual Massage to help with restful sleep. This massage introduces our guests to a complete state of relaxation and sleep readiness through an innovative sleep ritual. The treatment includes a home-care kit, with clinically studied sleep music, botanical serums, creams, and mists, to achieve ideal sleep at home.

The Grand Spa’s highly trained therapists provide Custom Infusion massages, offering deep tissue, Swedish, reflexology, or a combination of all three. The Grand Spa also offers aromatherapy oil to enhance guests’ overall relaxation and experience.

In addition to memorable individual services, The Grand Spa’s Couples Massage services have set the standard and changed how couples enjoy the spa together. With every couple’s service, guests enjoy house-made macarons. Following the macarons, couples are invited to enjoy an Experience Shower before their massage service. The Grand Spa’s Experience Showers include 17 shower heads that assist in overall relaxation.
## ARTS & ENTERTAINMENT

### Literary Arts

**Book - Instructional**

<table>
<thead>
<tr>
<th>Renatus</th>
<th>1312 West 75 North</th>
<th>Centerville, UT 84014</th>
<th>801.440.5590</th>
<th>myrenatus.com</th>
</tr>
</thead>
</table>

| Book - Children's | Julie Coulter Bellon | 1040 N. 900 E. | Pleasant Grove, UT 84062 | 801.796.1412 | www.juliebellon.com |

| Fiction | Heather B. Moore | 2934 North 1150 East | Lehi, UT 84043 | 801.851.0196 | www.hbmoore.com |

| Non-fiction | Ganel-Lyn Condie | Covenant Communications | 1226 South 630 East, Suite 4 | American Fork, UT 84003-0416 | 801.492.5625 | www.ganellyn.com |

| Poetry | Thad Diwan | Grumpy Publications | 3767 S. Second St | South Salt Lake, UT 84115 | 213.500.8217 | www.grumpypublications.com |

### Short Story

| Annette Lyon | 578 North 490 West Cir | American Fork, UT 84020 | 801.368.7827 | annettelyon.com |

### Trade Publication

| Renatus | 1312 West 75 North | Centerville, UT 84014 | 801.440.5590 | myrenatus.com |

| Writers' Services | Writer Therapy | 1238 North 750 West, Suite C | Springville, UT 84663 | 801.927.0460 | writetherapy.com |

### Performing Arts

| A Cappella Group | Octapella | 8284 Sunny Vista Lane | West Jordan, UT 84061 | 801.344.1946 | www.octapella.com |

| Actor | David F. Pack, Ph.D. | 8284 Sunny Vista Lane | West Jordan, UT 84061 | 801.344.1946 |

| Artistic Talent Representation | Utah Live Bands, LLC. | 3387 North 960 West | Lehi, UT 84043 | 801.360.8544 | www.utahlivebands.com |

### Community Orchestra

| Sistema Utah | American Preparatory Academy | 12894 S. Pony Express Rd. | Unit 600 | Draper, UT 84020 | 801.808.1867 | www.utahlivebands.com |

| Children's Orchestra | One Voice Children's Choir | 63 East 11400 South #233 | Sandy, UT 84070 | 801.850.1903 | onevoicechildren.org |

| Children's Choral Group | One Voice Children's Choir | 63 East 11400 South #233 | Sandy, UT 84070 | 801.850.1903 | onevoicechildren.org |

| Children's Choral Group | One Voice Children's Choir | 63 East 11400 South #233 | Sandy, UT 84070 | 801.850.1903 | onevoicechildren.org |

| Children's Theater | Utah Conservatory of Performing Arts | 555 East Main St Suite G | American Fork, UT 84020 | 801.216.4825 | www.utahopca.com |

| Dance Group | Odyssey Dance Theatre | 215 West 1700 South | Orem, UT 84058 | 801.495.3362 | www.odysseycancs.com |

| Event DJ | One Above Entertainment | 1698 South 420 West | Lehi, UT 84063 | 801.419.4799 | www.onceabove.com |

| Individual Dancer | Laura Brick | Odyssey Dance Theatre | 215 West 1700 South | Orem, UT 84058 | 801.495.3362 | www.odysseycancs.com |
genuine love of learning.

Education Advisor
Brittany L. Corrison
Snow College
150 College Ave
Ephraim, UT 84627
435.283.7112
bestofstate.snow.edu/educational-advisor/

Educational Institution
Snow College
150 College Ave
Ephraim, UT 84627
435.283.7112
bestofstate.snow.edu/educational-institution/

Educational Service
Odyssey House
344 East 100 South, Suite 301
Salt Lake City, UT 84111
801.898.6669
odyseyhouse.org

Finance Education
USU Extension Personal Finance Education Program
48 West Young St
Morgan, UT 84050
801.529.3472
www.finance.usu.edu

Food & Beverage Service Education
Santa Clara Cooking School
Santa Clara Hammon Cooking School
3520 Placer Parkway
Santa Clara, UT 84770
435.773.6205

Individual Music Instruction
Trina Christiansen
American Preparatory Academy
12994 Pony Express Rd, Suite 600
Draper, UT 84020
206.914.7778
trinausasschoolings.weebly.com/

Internship Program
Teacher Academy Schools
Davis School District
PO BOX 5088 45 East State St
Farrington, UT 84025
801.792.3794
learn.inDavis.k12.ut.us

K-12 Online Education
Davis School District
779 McComack Way
Layton, UT 84041
801.402.3132

Management/Employee Training
eLearning Brothers
732 East 930 South Suite # 100
American Fork, UT 84003
801.796.2767
steamingbrothers.com/

Mental Health Education
Utah State University Extension
751 East 100 North Suite 2300
Price, UT 84501
435.636.3233
extension.usu.edu/hearth/

The Health Extension: Advocacy, Research, and Teaching (HEART) Initiative, through Utah State University Extension, focuses on health and wellness. HEART serves as a model of how Extension and community partners to better address the mental health and wellness needs in our state. HEART brings unique academic resources into the community, partnering locally and nationally to address the opioid overdose epidemic and other pressing public health issues.

Music Education - K-12
Kasey Bradbury
Davis School District - Viewmont High School
45 East State St
Farmington, UT 84025
801.402.5000

Music Education - Private
Rise Up Children’s Choir
www.risemploショップchildren.com

Nutritional Health Education
Create Better Health (SNAP-Ed)
USU Extension Create Better Health (SNAP-Ed)
8749 Old Main Hill
Logan, UT 84322
435.787.3923
createbetterhealth.org

On-line Education
Western Governors University
4001 700 E
Mildred, UT 84107
385.428.9340
www.wgu.edu

Principal
Vanessa V. Mori
Davis District - Davis Connect Online School
369 West Gentle St.
Layton, UT 84041
801.402.5266

Private Preschool
Kids Village
1641 North State St.
Orem, UT 84057
801.239.9999
kidsvillage.com

Public Preschool
Kinder Garden
1641 North State St.
Orem, UT 84057
801.239.9999
/products/safety-officers/

Utah State Community Action Head Start
1307 South 900 West
Draper, UT 84020
801.410.5704
www.utahca.org

Public Safety Training
Utah Vitrina Training
350 N. State St #230
Salt Lake City, UT 84110
801.831.5984

Public School K-12
Beaverton and Science Technology Academy
833 East 9400 South
Sandy, UT 84094
801.576.0070
www.beaverton.org

Seminar Training/Education
Trina Christiansen
American Preparatory Academy
12994 Pony Express Rd, Suite 600
Draper, UT 84020
206.914.7778
trinausasschoolings.weebly.com/

Special Education
APA Special Education Program
American Preparatory Academy
12994 Pony Express Rd
Draper, UT 84020
206.914.7778
www.americanprep.org

Special Interest Education
Oxidizing House
344 East 100 South, Suite 301
Salt Lake City, UT 84111
801.898.6669
odyseyhouse.org

Student K-12
Jareda Murphy
Beaverton and Science Technology Academy
833 East 9400 South
Sandy, UT 84094
801.576.0070
www.beaverton.org

Support Personnel
Annette Taylor
Snow College
100 College Ave
Ephraim, UT 84627
435.283.7112
bestofstate.snow.edu/support-personnel/

Teacher - Elementary School
Paige Carey
Renaissance Academy
3430 North 1120 East
Lehi, UT 84043
801.874.1166

Teacher - High School
Craig Hodges
American Preparatory Academy
12994 South Pony Express Dr Suite 600
Draper, UT 84020
801.914.7778

Teacher - Kindergarten
Diane W. Knight
Northpoint Elementary School
1501 North 235th St
Lehi, UT 84043
801.803.5107

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- **Snow College**
  - 150 College Ave
  - Ephraim, UT 84627
  - 435.283.7112
  - www.snow.edu/vocational-training/

## Volunteer Service

- **David F. Pack, Ph.D.**
  - 8246 Sunny Vista Lane
  - West Jordan, UT 84081
  - 801.244.1946

### Hospitality, Travel & Tourism

#### Adventure Travel
- Western River Expeditions/Moab Adventure Center
  - 7216 Raquette Club Dr
  - Salt Lake City, UT 84121
  - 801.631.3188
  - www.moaabaventurecenter.com

#### Air Transportation
- SkyWest Airlines
  - 444 South River Rd
  - Midway, UT 84049
  - 801.258.6617
  - www.skywest.com

#### Attractions
- Greater Hope Today
  - 10543 North Sage Vista Ln
  - Cedar Hills, UT 84062
  - 801.641.2822
  - utah.vistakeapquest.com

#### Bed & Breakfast
- Blue Bear Inn
  - 1235 Warm Springs Rd
  - Midway, UT 84049
  - 435.634.3057
  - www.bluebearinn.com

#### Bridal/Wedding Services
- Michelle Leo Events
  - 2432 Kalinda Drive
  - Sandy, UT 84092
  - 801.455.1121

#### Caterers
- Culinary Crafts
  - 573 West State Rd, Suite A
  - Pleasant Grove, UT 84652
  - 801.400.7455
  - culinarycraftsbox@espace.com

#### Convention and Meeting Facilities
- The Grand America Hotel
  - 555 South Main St
  - Salt Lake City, UT 84111
  - 801.258.6617
  - www.grandamerica.com

### Day Spas
- The Green Spa
  - The Grand America Hotel
  - 555 South Main St
  - Salt Lake City, UT 84111
  - 801.258.6617
  - www.grandamerica.com/day-spa

#### Destination Management
- RMC DMC
  - 1762 Prospector Avenue, Suite A
  - Park City, UT 84060
  - 435.998.3006
  - www.rmc-dmc.com

#### Destination Spas
- Serenity Spa by Westgate
  - Westgate Park City Resort & Spa
  - Park City, UT 84098
  - 435.655.2261
  - www.westgateparkcity.com

#### Entertainment Venue
- Thanksgiving Point
  - 3003 North Thanksgiving Way
  - Lehi, UT 84043
  - 801.768.7482
  - www.thanksgivingpoint.org

#### Event Cakes & Confections
- Cake by Alessandra
  - 2243 Kalinda Drive
  - Sandy, UT 84092
  - 801.768.7444
  - cakebyalessandra.com

#### Event Entertainment
- One Above Entertainment
  - 1688 South 450 West
  - Lehi, UT 84043
  - 801.419.4798
  - www.oneabovevw.com

#### Event Floral & Decor
- Artisan Bloom
  - 7575 South State St
  - Midvale, UT 84047
  - 801.913.7444
  - artisanbloom.com

#### Event Games & Features
- Escapes in Time
  - 765 South 400 East, Suite 100
  - Orem, UT 84097
  - 801.317.9903
  - escapesintime.com

#### Event Planner
- Michelle Leo Events
  - 2243 Kalinda Drive
  - Sandy, UT 84092
  - 801.455.1121
  - www.michelleanesoevents.com

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- Thanksgiving Point
  - 3003 North Thanksgiving Way
  - Lehi, UT 84043
  - 801.768.7482
  - www.thanksgivingpoint.org

### Fairs, Festivals and Events
- Thanksgiving Point Tulip Festival
- Thanksgiving Point
- 3003 North Thanksgiving Way
- Lehi, UT 84043
- 801.768.7482
- thanksgivingpoint.org

#### Film Festival
- FilmQuest
- 4617 Foothill Drive
- Provo, UT 84604
- 801.362.0042
- www.filmquestfest.com

#### Fishing/River Outfitters
- Western River Expeditions/Moab Adventure Center
- 7216 Raquette Club Dr
- Salt Lake City, UT 84121
- 801.631.3188
- www.moaabaventurecenter.com

### Golf Courses
- Red Ledges Club
- 205 Red Ledges Blvd.
- Heber, UT 84032
- 435.657.4018
- www.redledges.com

#### Ground Transportation
- Four Seasons Concorde Transportation
- 3238 Quarry Springs Drive
- Park City, UT 84098
- 435.215.7200
- www.fsparkcity.com

#### Historical/Heritage Sites
- Utah State Academy of Arts and Sciences
- Wasahtah Academy
- 120 S. 100 W.
- Mount Pleasant, UT 84647
- 435.462.1440
- wasahtahacademy.org

#### Hotels
- The Grand America Hotel
- 555 South Main St
- Salt Lake City, UT 84111
- 801.258.6617
- www.grandamerica.com

#### Inns
- Blue Bear Inn
- 1235 Warm Springs Rd
- Midway, UT 84049
- 435.654.1400
- theblueboarinn.com

#### Motels
- Best Friends Animal Society
- 5001 Angel Canyon Rd
- Kanab, UT 84741
- 801.913.7400
- www.bestfriendsanimal.org

### Museums
- Museum of Natural Curiosity
- Thanksgiving Point
- 3003 North Thanksgiving Way
- Lehi, UT 84043
- 801.768.7482
- thanksgivingpoint.org

#### Recreation/Activity Facility
- Dixie State University-Hunter Performance Center
- 225 South 700 East
- St. George, UT 84770
- 435.879.8229
- hpc.dixie.edu

### Ski Resorts
- Westgate Park City Resort & Spa
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- Park City, UT 84090
- 435.940.9444
- www.westgateparkcity.com

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- 435.940.9444
- www.morriscolumbus.com

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- 801.258.6617
- www.grandamerica.com

### Animal Clinics
- Canyon Veterinary Clinic
- 1930 East Fort Union Blvd
- Cottonwood Heights, UT 84121
- 801.448.5223
- canyonsveterinaryclinic.com

### Animal Feed & Supplies
- Utah Animal Care Center
- 124 S. 100 W.
- Mount Pleasant, UT 84647
- 801.829.5960
- www.utahanimalcarecenter.com

### Animal Training & Boarding
- Best Friends Animal Society
- 5001 Angel Canyon Rd
- Kanab, UT 84741
- 801.913.7400
- www.bestfriendsanimal.org

### Auto Dealers, new
- Southtowne Mitsubishi
- 10736 South State St
- Sandy, UT 84070
- 801.252.8800
- utahmitsubishi.com

### Auto Dealers, new
- Columbus Vacations
- 563 West 500 South, Suite 180
- Bountiful, UT 84010
- 801.294.5960
- www.morriscolumbus.com

### Art Gallery/Broker
- Silverlight
- 380 East 60 South Suite B
- American Fork, UT 84003
- 801.763.7956
- silverlight.com

### Auditory Services
- Auditory Services
- 343 South 500 E
- American Fork, UT 84003
- 801.763.0724
- utahhearingaids.com

### Bakery
- Rees Bakery
- 106 W. 100 S.
- Midway, UT 84049
- 801.419.4798
- www.oneabovevw.com

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- www.moaabaventurecenter.com

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- culinarycraftsbox@espace.com

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