

## For Immediate Release

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# Fantastic Fall Colors and Delicious Dining Secrets in Utah's Wasatch Back

**Ogden, Utah (September 28, 2010)** – The brilliant pumpkin, golden and crimson autumn leaves of the maples, oaks and aspens are in full peak in Utah's Ogden Canyon and Ogden Valley. Restaurants in the area are taking full advantage of the seasonal harvest for their guests creating the region's finest "Fall Color" recipes and specials. The Ogden Valley Business Association (OVBA) invites guests to get an insider's view of the area's best-kept fall color viewing and delicious dining secrets now until the end of October. ([www.utahfallcolors.com](http://www.utahfallcolors.com))

Ogden Valley is a hub for fall color that has been ranked nationally as a top viewing spot. The Valley is the starting point for a loop tour that extends north past the waters of Bear Lake, through Logan Canyon National Scenic Byway down to Willard Bay, past family owned orchards that create the Fruit Way to the historic railroad town of Ogden. The centerpiece of the 44-mile excursion is Pineview Reservoir and mountain peaks surrounding it rise more than 9,700. It includes rolling mountains, numerous charming communities as well as Powder Mountain, Snowbasin and Wolf Creek Utah ski resorts.

To experience Ogden Valley like a local (discovering the region's best kept secrets), enjoying the freshest produce and good eats along the way is essential. Ogden Valley Growers (8588 East 100 South) just east of Huntsville at the old South Fork Nursery is just one example of establishments selling the area's best naturally grown fruits, vegetables and herbs. Travelers as well as local restaurants use these fresh items for specialty dishes. The Jackson Fork Inn's popular Winter Squash Soup is one of these items.

"One of our regular customers always calls before coming up to see what we may need from the Utah Fruit Way. The friendly fruit stand owners will load her up with great deals on the freshest produce. The squash for our "Winter Squash Soup" is one of the vegetables she always delivers," said Vicki Peterson, owner of Jackson Fork Inn. "It is a very popular item in our restaurant because of its high-quality, locally grown ingredients."

(For those that want to experience the soup themselves the recipe is below.)

The Valley is only one hour north of the Salt Lake International Airport making the area an easy mountain escape from metro areas in the western U.S. In addition to enjoying seasonal eats, there are a plethora of options for fall color viewing including a relaxing drive, boating, bird watching, gondola rides at Snowbasin, horseback riding and four wheel drive tours at Powder Mountain.

For daily tips, the best hikes, successful wildlife watching, great meals and hot deals visit [www.utahfallcolors.com](http://www.utahfallcolors.com). Experts such as botanists, forest rangers, hikers, bikers, fishermen, hoteliers and mountain managers will share their secrets. Don't miss the Leaf Peepers Blog

at <http://leaf-peeper.blogspot.com>, where local photographers are sharing the location of the best color displays. Additional recipes and “Fall Color” specials can be found at <http://www.ogdenvalley.travel/dining.html>

### **Winter Squash Soup**

Roast in oven 350 degrees, one each, for 1 ½ hours or until fork tender:

Butternut Squash

Acorn Squash

Hubbard or Banana Squash

Equal amounts each with seed removed

1 garlic plant (cut off top, drizzle with olive oil and wrap in foil)

When done, cool, in the meantime, in a stock pot mix:

Add 4 tablespoons unsalted butter and cook

1 sweet onion diced

2 carrots sliced

1 small yam diced

For 10 minutes on low heat, add

4 cups chicken broth

Cook until fork tender

In small batches add all ingredients to blender until pureed

Add basil, pepper and salt to taste

Optional: Add a little milk or cream.

This is a great soup, a little work, but well worth it.

It freezes well for about six months.

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