



Put the Happy in Your Holidays with Happy Cow Kitchen

By Jill L. Ferguson

If you're looking for fun, locally made gifts for the holiday, look no further than Happy Cow Kitchen on Redondo Avenue between Colorado Street and 4th Street. In addition to being an extraordinary baker, owner Claudette Pentz is also an artist, so Happy Cow is offering holiday gift baskets filled with fresh pastries and vegan and gluten-free cookies, mugs filled with miniature holiday cookies, and festive hand-drawn t-shirts. (They also have their three "mascot" shirts featuring cows Bella, Blossom, and Daisy available for sale on their website for \$22.) If you've ever been to their restaurant/store front, you know that all of their gift offerings will be fun, as this is a company that strives to make you smile.

Pentz said that Happy Cow Kitchen was created to offer "big, wholesome baked goods made with love and a bit of silliness, and because they LOVE nature and animals and draw great inspiration for LIFE from both." The owners are serious about the ingredients they use and the origins of those ingredients, as well as the impact to the environment: "We care about people and believe that everyone has the right to be treated fairly and respectfully and have access to delicious food."

Pre-pandemic, Happy Cow Kitchen spent weekdays fulfilling the orders of their retail partners before opening to the public on the weekend for brunch, sandwiches, pastries, and sweets. "We started with a few retail partners across the Westside of L.A. and then rapidly gained new retail partners stretching from Eagle Rock to Malibu. Most recently we had 45 retail partners,

but due to COVID-19 have shut down our wholesale program and only serve directly to our end-user customers. We opened our little storefront bakery on Redondo because neighbors came knocking on our kitchen door asking to buy cookies and pastries from the scent drifting down the street," Pentz explained.

The weekend menu changes frequently and Pentz is proud to have created "some buzz and excitement in these dull times by offering extravaganzas or pastry parties...influenced by what is seasonally available and which produce looks beautiful." But even if you aren't a "brunch person," those massive cookies (with flavors such as chocolate chunk with sea salt; banana and walnut; and apricot, blueberry, and pineapple) are enough to draw anyone in! Happy Cow Kitchen also offers dishes with global influence, such as the South African malva puddings and milk tarts that were on their Thanksgiving menu.

Pentz and her partner have lived and worked in Long Beach for 10 years, but they have lived on a few different continents and have always been "adventurers dreaming of new beginnings, fresh starts, and the abundance of prosperity the world has to offer." They especially love the diversity of Long Beach: "We feel fortunate to meet and make friends in our community that reflect the world we want to live in, which is vibrant and diverse."

[Happy Cow Kitchen](#) (371 Redondo Avenue) is open from 9 a.m. until 4 p.m. on Saturdays and Sundays.

Jill Ferguson is an artist, best-selling author, coach, consultant, entrepreneur, and founder of Women's Wellness Weekends. She lives in Bluff Heights with her husband, Rick Heckt, and their dog Coconut.

