



hen the pandemic brought Anna Bloom and Kaitlin McHugh back to Park City, the ski town where they first met some 18 years ago, a delicious idea began to brew between the best friends. One evening, McHugh whipped up a delightful, hot chocolate beverage filled with healing adaptogenic powders and a dash of spice from cinnamon, cayenne, and ginger. They both agreed it was delicious, and the concept for LOCOCO was born.

"We felt like this was really special, and we should make it and share it, at least locally," Bloom recalls.

The duo began sourcing ingredients and taste-testing different recipes until they landed on the perfect blend. Packed with an array of powerhouse mushrooms like lion's mane (helps with cognition and reduces anxiety) and cordyceps (promotes liver, kidney, endocrine, and immune system health) and made with organic cacao, coconut oil, monk fruit, and more, their signature tasty treat is calming and comforting.

"We wanted to create a warm, delicious drink that wasn't filled with caffeine, alcohol, or sugar; something that would truly make you feel better," says McHugh.

Mix LOCOCO with hot water or your favorite milk for a chocolatey way to warm up after a day of playing in the powder or as you wind down by the fire at night. Six-ounce glass jars of LOCOCO are available locally at Park City Mercantile, Corner Store Market, Fairweather Natural Foods, and Copper Moose Farm, or on the L00000 website lococomagic.com

HERE ARE THREE MORE LOCALLY PRODUCED PARK CITY BEVVIES TO HELP TAKE THE CHILL OFF.

Fireside Cocoa by Ritual Chocolate: This limited-edition drinking chocolate features hints of cinnamon, allspice, clove, and ginger. ritualchocolate.com

Ginger Chai Latte from Pink Elephant: Get your daily fix from this petite coffee shop perched above Prospect Boutique. 509 Main St, pinkelephantcoffee.com

Magical CBD Matcha from Atticus Tea & Coffee: Made with organic matcha, oat milk, maple syrup, and 20mg CBD, this verdant blend is a local favorite. 738 Main St, atticustea.com