



It all started with their grandmother, Lily Patterson Ritchie as she baked her first batch in the kitchen of the circa 1906 family home in Concord, NC, fondly known as “Ritchie Hill.” Their father, Lee Ritchie carried on the tradition, with family and friends requesting them every holiday - the only time of year he baked them. When the recipe was handed to Heath years later, they proved just as popular in Concord. In fact, he couldn’t bake enough each year to satisfy demand. So, it was out of necessity that Ritchie Hill Bakery was born.

Today, the bakery resides at the historic Old Creamery building in Concord, where nephew and chef Charles Ritchie helps bake Heath’s Cheese Straws every day. They are still prepared exactly the same, with the original family recipe, in small batches. The only difference: fresh batches ship to customers all over the country each day.



**Ritchie Hill Bakery**

<u>Item</u>	<u>Case Pack</u>	<u>Size</u>	<u>UPC</u>	<u>Description</u>
<u>G08601</u>	<u>12</u>	<u>5.5oz</u>	<u>860083000218</u>	<u>Heath's Original Cheese Straws</u>
<u>G08603</u>	<u>12</u>	<u>9oz</u>	<u>860083000232</u>	<u>Heath's Original Cheese Straws</u>
<u>G08605</u>	<u>12</u>	<u>5.5oz</u>	<u>860083000256</u>	<u>Heath's Spicy Cheese Straws</u>
<u>G08606</u>	<u>12</u>	<u>9oz</u>	<u>860083000263</u>	<u>Heath's Spicy Cheese Straws</u>

