

For the Love of Cookie, Community and Quality: the Glen's on 3rd Story

By Pam Abrahamsson August 20, 2026



Take a bite from a buttery, fresh Glen's on 3rd cookie – you might think that delicious taste was the result of fresh, first-quality ingredients, owner Keven Bingham's expert baking skills or the top-secret recipe.

Cookies, Community and Caring

It's all those things, but it's also something more. Which probably accounts for the 15,000+ bags of cookies he sold in his first year with his Cookie Mobile. So, what makes these cookies such a draw?

For many, that irresistible taste is a love of community and a memory of their earliest years enjoying a fresh-baked Glen's cookie from its original bakery location on 3rd Street in Crescent City.

Keven tells the story of people from around the world asking to have his cookies shipped to them. Some folks buy several hundred dollars of cookies at a time to freeze, ensuring no cookie shortages in their household.

Keven pauses. “These cookies are part of people’s lives. I’ve had family members come and get cookies for their loved ones as they are at the end of their days. They have wonderful memories, and they want to have a last cookie before they say their goodbyes.”

A Legacy to Honor, a New Chapter to Launch

Keven Bingham had an extraordinary legacy to live up to when he bought Glen’s Bakery on 3rd from the original owner Glenn Young’s son, Ray, in 2014. The heir apparent to Glen’s beloved cookie collection and the restaurant, which ran from 1946 to 2009, Keven worked hard to bring the long-retired restaurant back to life.

Fortunately for Crescent City and a global fan club of Glen’s cookie devotees, Keven was able to start a new chapter of freshly baked cookies for all to enjoy. The restaurant building has now been sold to the owners of the Hiouchi Café, a decision Keven made to focus on his cookies when the costs of renovation and relaunching the former restaurant began to become daunting.

Hot Pink and Easy to Spot: Meet the Cookie Mobile

Today you’ll find Keven in his Glen’s Cookie Mobile in the corner lot at 5th and M Streets, happily dispensing freshly baked bags of cookies, all true to the original Glen’s recipes.

You’ll see him there every Saturday and Sunday, 12-5pm, courtesy of property owners Carrington and Company.

The happy, hot pink Cookie Mobile, bought for Glenn by his sister, is an iconic can’t-miss in Crescent City. Festively decorated and stocked with cookies, the Mobile has a trailer bed in back with a comfy napping spot for Keven’s ever-present canine companion, Irene, a sweet-tempered German Shepherd.

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About those Cookies

Using the original Glen’s recipes as a basis, Keven has concentrated on top-quality ingredients, including all-natural butter, real vanilla and other items. He has 13 different varieties available, including seasonal variations. The only exception is Glen’s Cherry Icebox Cookies, an iconic flavor that people will accept no changes to. It is the only cookie that still lists vegetable shortening as an ingredient. Local favorites are the Busy Mamas, Cowboy Cookies, Russian Tea Cookies, and Bingham’s personal favorite, the caramel pecan. Pumpkin and holiday favorites are available by season.

Future Plans

Well, nobody is spilling details, but he has offered to bring his cookies to a national audience. However, he loves what he is doing and feels like he is bringing something important to the community – delicious, buttery, high-quality cookies with a lifetime of wonderful memories in every bite.

To get in touch, visit Glen's on 3rd Facebook page: <https://www.facebook.com/Glenson3rd/> or email Keven at Glenson3rd@hotmail.com.

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