



Oregon
GROWERS & SHIPPERS
FARM DIRECT SPECIALTY FOODS

Press Kit Information

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Oregon Growers & Shippers Goes Local

(Hood River, OR)-Where does your food come from? The answer is the heart of [Oregon Growers & Shippers](http://www.growersandshippers.com)' (OGS) mission, a new company based in Hood River, Oregon. Started in the Spring of 2003, Oregon Growers & Shippers set out to develop a company that creates and markets farm direct foods that not only taste great, but promote the connection between the farm and the urban shopper.

With each flavor, like [Apple Fennel Chutney](#), [Pear Hazelnut](#), and [Cranberry Pear Fruit Spread](#), OGS partners with a local grower to purchase fresh, in-season ingredients: enhancing the flavor and quality of each preserve. "It is important to us, and our business strategy, that we work to showcase the best of local food and resources," said co-founder Dave Gee. "That's why we will always use ingredients from the Northwest and work with business from our community."

Currently, OGS is launching its second phase of preserves-[Cherry Zinfandel](#), [Strawberry Pinot Noir](#), and [Marrionberry Fruit Spreads](#). OGS' products can be purchased at more than forty stores throughout the region including local favorites such as [New Seasons Markets](#), [Pastaworks](#), and [Elephants Deli](#). To learn more about Oregon Growers & Shippers and where to buy, go to their website at www.growersandshippers.com

About OGS

Straight from the Hood River Valley, Oregon Growers & Shippers makes its products by combining fresh, in-season produce and recipes that highlight the natural flavor of each ingredient. To achieve OGS' commitment to creating only the highest quality, best tasting food possible, OGS purchases each ingredient directly from local farmers that have exceptional growing practices. Additionally, all products are made in small batches where quality control is of top priority. With the goal to re-establish the connection between the consumer and the origin of their food, OGS celebrates its regional food economy by promoting food from the source. The combination of all these elements is complimented by the simple, yet unique packaging displaying the artwork of local illustrator [Mark Nilsson](#).

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ABOUT OREGON GROWERS & SHIPPERS

At Oregon Growers and Shippers we love food. But more importantly, we love sharing our food. After years of experiencing the simple, yet brilliant taste often found in local fruit stands, regional restaurants, and our best friends' kitchens, we realized one thing, that the best food comes from our own backyard, the Columbia River Gorge. Our plates began to fill with the many local ingredients that were full of life and fun to cook. Apples, huckleberries, cherries, pears-their taste and availability literally changed the way we eat.

Since this discovery, Oregon Growers and Shippers has worked to bring the highest quality food from our community to the rest of the region. We established partnerships with some of the producers we feel have the best growing practices. We worked with chefs to discover the combinations and recipes that highlight the flavor and taste of each food. To make each product, we developed our own process for peeling, cutting, and preparing each ingredient by hand. Some would even say, we've taken the long-cut.

Now we bring our favorite foods to you. So spread them on your favorite loaf of bread. Pour them over your most tempting pint of ice cream. Spoon them over your best piece of chicken. But most importantly, share them with the people you love. Because we believe there is no greater experience than the fun of sharing exceptional food, with great people, in amazing places.





Pear and Hazelnut Fruit Spread

There is nothing more Northwest than the pear. Travel to the orchards, stop at the fruit stand or order a salad and the pear is everywhere around here. That's, why we created our Pear and Hazelnut jam. Just open a jar and the scent of cinnamon comes looming out. We used big chunks of fresh pears, crunchy bites of hazelnuts, and lemon zest to make this preserve irresistible. Pour this in a bowl and your friends will swear you made it yourself.

Not Too Sweet Apple Butter

This is no ordinary apple butter. Of course we used fresh Hood River Sonata apples and organic apple cider to create the smooth texture. But then we enhanced the flavor by using a touch of cinnamon and softened the sweetness with a bit of fresh thyme. Perfect on your pancakes. Unbelievable on your toast. You can even eat it straight from the jar-we won't tell.

Vanilla Pear Butter

For anyone who likes apple butter, you must try our Vanilla Pear Butter. Filled with the aroma of vanilla and fresh pears, this smooth pear mixture will bring life to almost any breakfast or desert treat. In every spoonful, you won't be able to miss the sweetness of Hood River Anjou, and the round vanilla flavor from 100% whole Madagascar Vanilla Beans. Partner this with whole wheat crackers, blue cheese or crepes and you'll be eating this one by the spoonfuls.

Apple Fennel Chutney

Apple Fennel Chutney is one of our house specialties. We mixed big chunks of fresh Sonata apples and real organic cider to make the perfect base for our favorite flavor: Fennel. With lots of fresh thyme and orange zest our chutney begs to be paired with grilled salmon or pork. Use this once and you'll be hooked for life.

Cranberry Pear Fruit Spread

Just open a jar of this of stuff, and you'll swear you bought it at a fruit stand in the middle of farm country. Big chunks of Southern Oregon's best cranberries, Hood River's famous Anjou Pears, mixed in with lemon, orange, and spices-just like your grandmother used to make. Your turkey sandwich will never be the same.

Spiced Cider Spread

Made with organic apple cider and sweet Hood River Sonata apples, we added a good bit of ginger, allspice, and orange zest to create a spread you won't be able to resist. Put it with your favorite desert. Smear it over your best croissant. Share it with your friends-just be sure to save some for yourself.

Cherry Zinfandel Fruit Spread

With one visit to Peter and Peggy Kinsey's cherry orchard east of Mt Hood - you'll know why this preserve tastes so good. We use nothing but the best, fresh, local Cherries, pure cane sugar and mixed them with just a bit of zinfandel for an inescapable earthy note. Try this one on bagel or as a glaze for roast Duck – either way you'll love it.

Strawberry Pinot Noir Fruit Spread

Folks say that with wine everything is fine – and we agree! We start with Oregon's famous Totem Strawberries, so soft and juicy, they can only travel by jar, and pair them with our beloved Pinot Noir resulting in a fantastic combination of sweet and subtle earthy flavors.

Marionberry Fruit Spread

Originating on Marion County, our most famous berry takes center stage in this simple and 100% natural jam. Simple ingredients in simple preparations make for great food – Our Marionberry jam will quickly be your favorite too.



Mission Statement: Oregon Growers & Shippers mission is to produce and distribute the finest quality specialty foods made from indigenous Pacific Northwest ingredients, while using business practices that are respectful to the environment, people, communities, and our way of life.

WHERE TO BUY

New Seasons Markets (4 locations)-Portland, OR
 Elephants Delicatessen-Portland, OR
 Panzanella Bakery-Hood River, OR
 Food Front Cooperative Grocery-Portland, OR
 Gorge Books and Gifts-Hood River, OR
 Kneadful Things-Friday Harbor, WA
 Newman’s Fish Shop-Eugene, OR
 Newport Avenue Market-Bend, OR
 Pastaworks (2 locations)-Portland, OR
 City Market Northwest-Portland, OR
 Stroheckers-Portland, OR
 The Gift House-Hood River, OR
 Wizer’s Lake Grove Market-Lake Oswego, OR
 Wizer’s Oswego Foods-Lake Oswego, OR
 Rosauers-Hood River, OR
 Chauteaulin-Ashland, OR
 A & J Select Market-Stevenson, WA
 DeLaurenti’s-Seattle, WA
 Allyson’s of Ashland-Ashland, OR
 Dickey Farms-Bingen, WA
 Columbia Crest Winery-Paterson, WA
 Hood River Bed & Breakfast-Hood River, OR
 In Good Taste-Portland, OR
 Maryhill Orchards-Maryhill, WA
 Maryhill Winery-Maryhill, WA
 McCurdy Farms-Hood River, OR
 Oregon Gallery (2 locations)-Cannon Beach, OR
 Rasumssen Farms-Hood River, OR
 The Tasting Room-Sisters, OR
 Timberline Lodge-Mt. Hood, OR
 Troutdale General Store-Troutdale, OR
 Wind River Cellars-Husum, WA

TIMELINE

November 2003- The Birth of OGS
 May 2004-First line of preserves get released
 September 2004-New preserves will be released
 Fall 2004-Dried fruit line will be released

GROWERS

Wells and Son Orchards-Hood River, OR-apples, pears
 Kinsey Orchard-Pears, Cherries, Dried Fruit
 McCurdy Farms-Hood River, OR-apples, pears

WHERE TO TASTE

Sixth Street Bistro-Hood River, Oregon
 New Seasons-Portland, Oregon
 Hood River Saturday Market
 Portland Saturday Market

CURRENT PRODUCTS

Apple Fennel Chutney
 Pear and Hazelnut Fruit Spread
 Spiced Cider Spread
 Vanilla Pear Butter
 Not too sweet Apple Butter
 Cranberry Pear Fruit Spread
 Cherry Zinfandel Fruit Spread
 Strawberry Pinot Noir Fruit Spread
 Marionberry Fruit Spread

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