

JAMS & PRESERVES

At Oregon Growers® we source the best local ingredients available: better ingredients make better jam! We use less sugar than traditional recipes – allowing the full flavor of orchard fresh fruit to shine through.

For our complete selection of jams, visit our website.

MARIONBERRY Originating in Marion County, our most famous berry takes center stage in this simple and 100% natural jam.



STRAWBERRY Commonly known as the “Berry Capital of the West” Oregon’s Willamette Valley is famous for its alluvial soil, warm days, and cool nights; perfect for growing the best strawberries you’ve ever had!

RED RASPBERRY Packed with fresh Willamette raspberries and not much else — one of our signature jams.

BLUEBERRY Made with Oregon Duke blueberries from the Willamette Valley, a berry utopia!

STRAWBERRY Pinot Noir A unique pairing of two Oregon favorites: Totem Strawberries and our beloved Pinot Noir.



CHERRY Zinfandel Fresh local cherries, pure cane sugar and just a bit of Zinfandel makes this jam irresistible.

HUCKLEBERRY Collected by local foragers, Huckleberries are tiny alpine berries prized for their natural sweetness and tart finish - expensive yes, but worth every penny.

PEAR HAZELNUT There is nothing more Northwest than the pear. We used big chunks of fresh Bartlett pears, crunchy bits of hazelnuts, and lemon zest to make this preserve one of our favorites.

MARIONBERRY HABANERO Oregon’s most prized blackberry provides a sweet and delicious backdrop for the heat and zesty flavor of fresh habaneros. This rich, spicy-hot combination is the perfect compliment to sweet and savory foods alike.

PEAR GINGER Spicy, sweet, and aromatic ginger provides the perfect counterpoint to tree ripened Bartlett pears. So good you’ll eat it by the spoonful straight from the jar. Don’t worry—we won’t tell!



FRUIT BUTTERS

Smooth, sweet and full of orchard fresh fruit straight from the Pacific Northwest; our fruit butters are a salute to simpler times.

NOT TOO SWEET APPLE BUTTER Bursting with Hood River grown Sonata apples and fresh thyme, our authentic apple butter is slowly cooked to gently caramelize the natural sugars found in these late harvest apples. A perfect complement to pancakes, waffles and homemade biscuits.



PUMPKIN BUTTER Earthy Northwest grown pumpkins and the sweet spices of cinnamon, clove, and cardamom give this classic its irresistible flavor. It’s so good you’ll be eating it by the spoonful.

VANILLA PEAR BUTTER Bursting with the taste of 100% whole Madagascar Vanilla Beans and Hood River Bartlett pears, this smooth pear mixture will bring life to almost any breakfast or dessert treat.

HONEYS

Our honey is produced by busy bees and their fantastic beekeepers right here in the Columbia River Gorge. Raw and unfiltered to preserve the subtle flavors and natural enzymes, collected from a variety of Snowberry, Chokecherry, Clover and wild Dandelion blossoms. One of nature’s sweetest products and another one of the Columbia River Gorge’s delicious attributes!

Available in 18 oz jars and 12 oz squeeze bottle.

WILDFLOWER HONEY Made from the nectar collected from wild blossoms including Snowberry, Chokecherry, Clover, and Dandelion.



WILD BLACKBERRY HONEY Made from the nectar collected from wild blackberry blossoms along the Sandy River in Oregon.

HONEYCOMB A sample of nature’s purest and most sweet food, this honey has not been altered in any way, having been distilled from nectar and put in its container by the bees themselves. The delicate wax may be eaten too, or chewed like gum.



541.386.5600

ARTISAN CHEESE CONDIMENTS

Our cheese condiments distill the pure essence of our locally grown fruits. Their bright flavor and subtle sweetness is the perfect counterpoint to artisan cheese. Please visit our website for a full list of delicious cheese pairings.



QUINCE FRUIT PATE This is our version of Membrillo, a traditional condiment from Spain that is often served with aged Manchego, Spain’s flagship sheep’s milk cheese.

STRAWBERRY FIG FRUIT PATE The bright flavors of ripe Oregon strawberries are perfectly balanced by earthy figs to create a delicious condiment perfect for gourmet cheese plates.

PEAR HAZELNUT FRUIT PATE Ripe Oregon bartlett pears and locally roasted hazelnuts are combined to create a unique condiment that will complement your favorite cheese.



SMOKED PEPPER PATE The combination of smoked paprika and fiery habaneros will add a great zing to any cheese or charcuterie board and leave you craving more.

SPICY HABANERO SPREAD Sweet and spicy! A spread that partners fresh bell peppers and fiery habaneros to achieve a savory condiment to add a sweet heat to your favorite dish. Try it with cheese and charcuterie for a bit of zing!

SYRUPS

Our syrup distills the pure essence of our locally grown fruits. Their bright flavor and subtle sweetness is the perfect addition to pancakes, ice cream and much more.



MARIONBERRY SYRUP Hailing from Marion County, Oregon, the Marionberry is possibly the most heavenly berry you’ll find. Its rich cabernet and blackberry flavors make this absolute berry bliss in a bottle.

RASPBERRY SYRUP Oregon’s Willamette Valley is famous for its berries, thanks in large part to its alluvial soils, warm days, and cool nights. Our Red Raspberries are the epitome of Cascade berry utopia.

harvested at perfection

June July Aug Sep Oct

Oregon Growers celebrates our passion for food by capturing the mouth-watering freshness of the region’s finest produce at its moment of perfection. Working with local farmers, we move in sync with the seasons, harvesting when flavor peaks to bring nature’s bounty to you – straight from the source.



strawberries.....	★
raspberries.....	★
blueberries.....	★
marionberries.....	★
cherries.....	★
pears.....	★
hazelnuts.....	★
cranberries.....	★
apples.....	★
pumpkins.....	★

The Pacific Northwest:
A UNIQUE CLIMATE

The secret of this corner of the country is its diversity. The region is divided east and west by the Cascade Range, whose volcanic peaks have enriched the valley soils over millenia with minerals and water-retaining qualities. Between the rain-drenched western coast, and the arid eastern border, a remarkably varied list of produce thrives. With irrigation made possible by the Willamette and Columbia Rivers, this region has it all – plenty of water, plenty of sun, and perfect soil.

straight from the source

100% natural
no preservatives

GIFT BOXES

U-Pick Designer Gift Trios

Just like in the orchard, U - Pick your favorite combination of top quality Oregon Growers jams and artisan cheese condiments. You can create thousands of various combinations of gifts!



Oregon Growers offers your favorite farm direct specialty products, wrapped up beautifully in a kraft box to make the perfect gift to send to a loved one! Our gift box options are available in several varieties that include a mix of jams, cheese condiments, honeys and sauces.

CORPORATE GIFTS

Let Oregon Growers help you say THANK YOU to employees, clients and business associates. We offer customizable gift trios that is sure to please everyone and be a favorite in no time. Contact our office to speak with a sales coordinator for more information on our corporate gift options.



supporting
local farmers

WILLAMETTE VALLEY FRUIT COMPANY

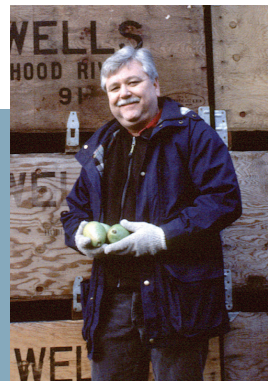


The founders of the WVFC, the Gerald Roth family, have been growing berries locally in Salem for three generations. Due to the volume of which it has grown, the WVFC also sources fruit from around 30 family farms in and around the Willamette Valley. Many of which are located in a 10-mile radius.

WELLS & SONS ORCHARDS



Wells & Sons consists of four local families that have been in the business of packing fruit since the 1930s. Gary was born and raised in the valley and felt that his taking part in the family business was an easy choice, despite it not always being an easy job.



Gary Wells was instrumental in the development of many of Oregon Growers' products. His knowledge of specific varieties of apples and pears helped company founder David Gee develop the delicious recipes that are available today.

a taste of place

The Hood River Valley is one of the world's most renowned growing regions and home to Oregon Growers®. Farms, orchards, and wineries thrive here in this picturesque and bountiful valley. Through partnerships with Pacific Northwest growers, we use only the best quality ingredients to bring you farm direct specialty foods, straight from the source. We hope you can taste this special place in each of our products.



sweet • simple • sustainable

about us...

Beginning in the fall of 2003, Oregon Growers grew from a vision to create products using the finest quality, locally sourced ingredients. We are happy to announce that we have gone through the **Non-GMO Project** verification process! Our products have always been sourced from local family growers, and now, having this third-party verification gives our customers the assurance we are following the rigorous standards of the Non-GMO Project. To find our certified products, visit our website. We are proud to manufacture, market, and distribute our FARM DIRECT SPECIALTY FOODS – straight from the source – here in the Pacific Northwest to you, our larger community.

Responsibly Sourced Ingredients

No Preservatives

No High Fructose Corn Syrup

Naturally Gluten Free



www.oregongrowers.com

Support your Local Farmers

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GROW WITH US!
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OREGON
Growers®



Farm Direct Specialty Foods®

Hood River, Oregon