



**Supporting Vendors From Around Here**

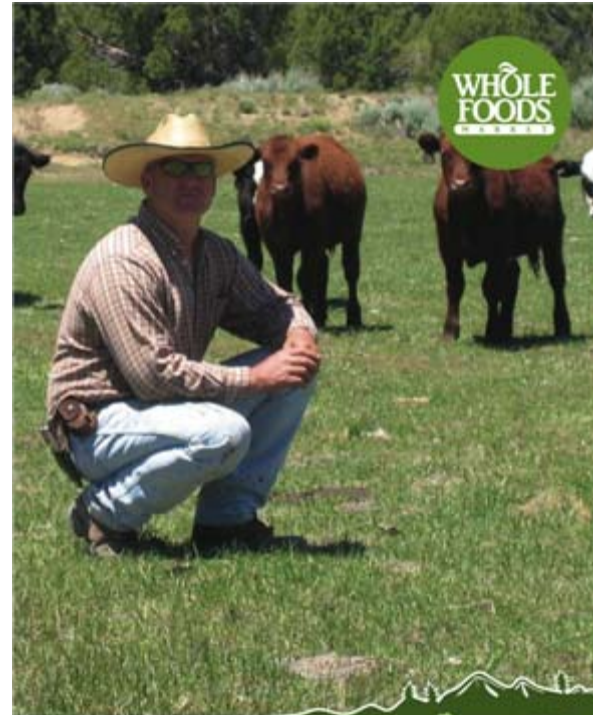


### **Albina City Nuts**

**Portland, OR**

**Scott Bell & Heidi Timm, Owners**

Unique flavor combinations of honey syrup and spices create sweet and savory nuts handcrafted in small batches.



### **Balin Ranch**

**Klamath Falls, OR**

**Scott Balin, Owner**

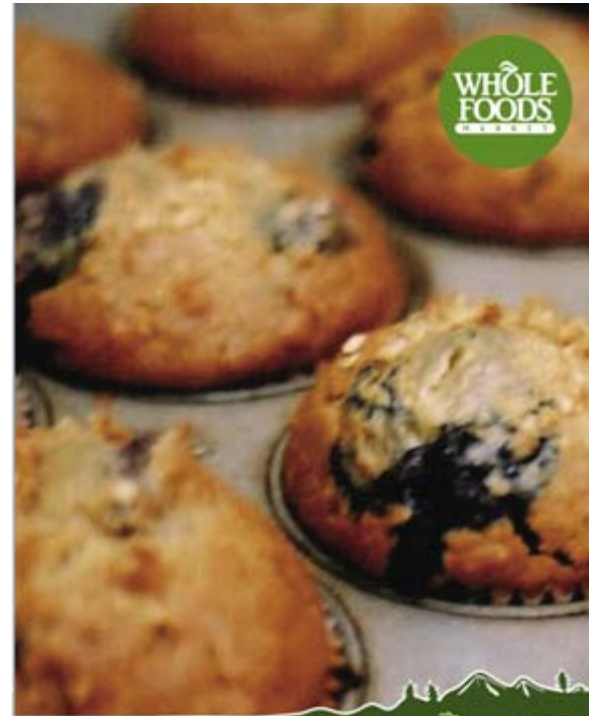
Certified organic since 2004 raising 100% grass-fed and finished beef.





**Bees & Beans**  
Portland, OR  
Faith Dionne, Owner

Handmade candy bars made with the best of Oregon sourced honey, butter, cream, hazelnuts, walnuts and coffee.

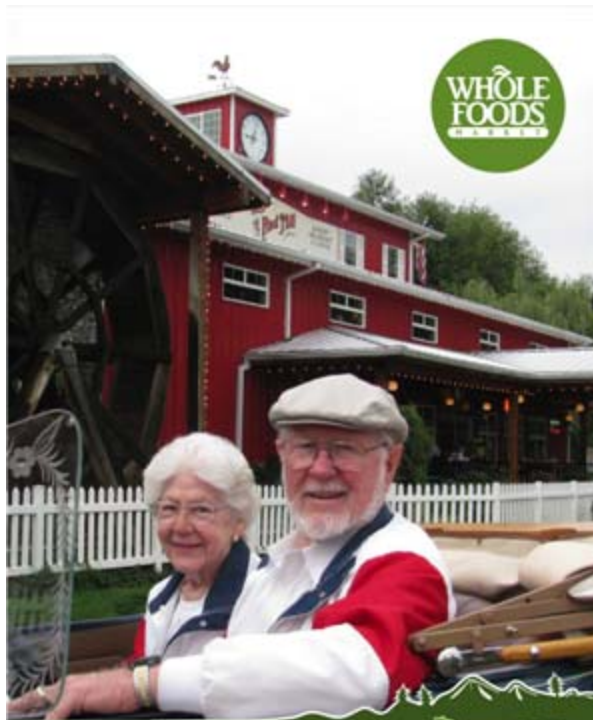


**Black Sheep Bakery**  
Portland, OR  
Amanda Felt, Owner

Black Sheep Bakery is dedicated to creating vegan baked goods that everyone would want to eat - moist, light, full of flavor and delicious.







## **Bob's Red Mill**

**Milwaukie, OR**

**Bob Moore, Founder**

A full line of natural, organic and gluten-free whole grains, flowers, cereals, mixes and baking supplies.



## **Boones Ferry Berry Farms**

**Hubbard, OR**

**Paul and Cyndi Snegirev, owners**

Sweet and juicy Hood strawberries, marionberries, blueberries and raspberries are the Snegirev family's specialty.





## **Brazzi Bites**

**Portland, OR - Junea Rocha and  
Cameron MacMullin, Owners**

Delicious cheese bread snacks with a new twist on the famous Brazilian cheese bread made with our secret family recipe. Naturally gluten-free easy take and bake.



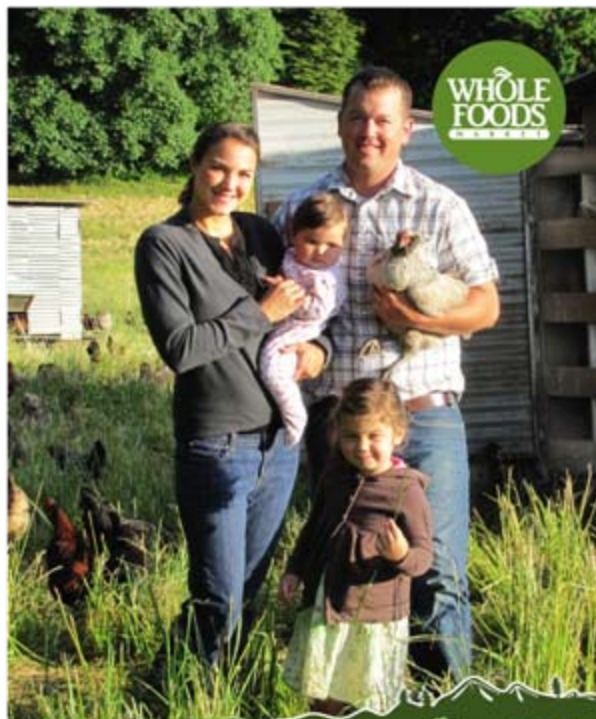
## **Brentwood Organics**

**Estacada, OR**

**Andrew Deem & Dustin Shatner, Growers**

Brentwood Organics was the first nursery certified organic by Oregon Tilth. Their manageable size allows them to pay close attention to each plant.





## Champoeg Farm

St. Paul, OR

**Mark and Catherine Anderson, Owners**

Pasture-raised hens foraging on lush, green grass lay eggs with great taste, texture and a bright orange yolk.



## Columbia Gorge Fruit Co.

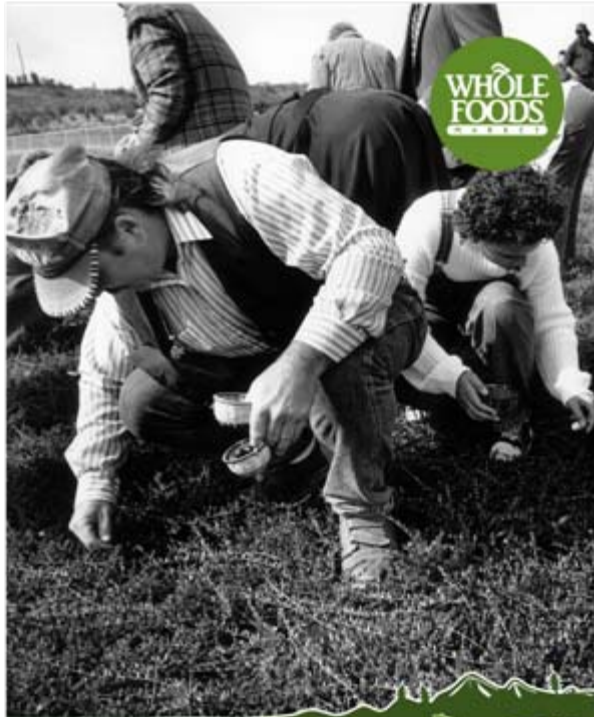
Hood River, OR

**Ronny, Cheryl & Jimmy Stewart, Owners**

Fruit growers since 1989 and producers of pure squeezed and pressed juices.

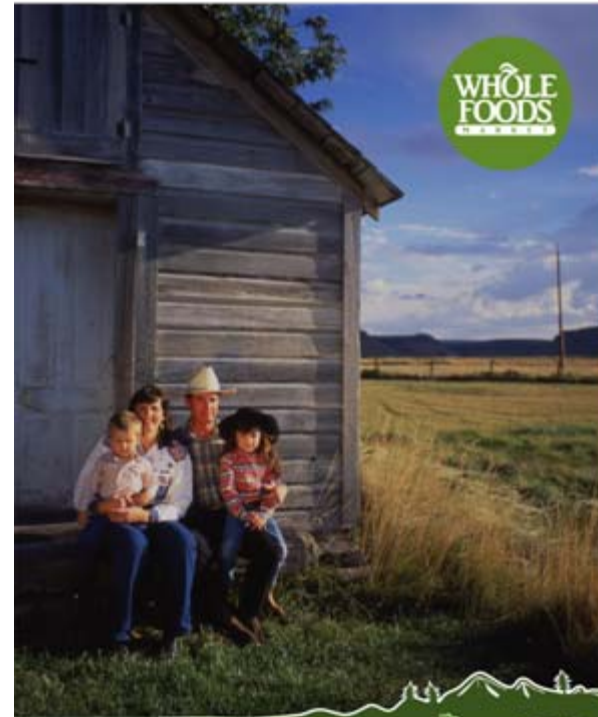






**Coquille Cranberries**  
**North Bend, OR**  
**Coquille Indian Tribe, Growers**

Fresh organic cranberries grown on the Oregon coast since 1998.



**Country Natural Beef**  
**Valley Falls, OR**  
**Dan & Erin Barnhart, Owners**

Independent family rancher raising beef as a member of Country Natural Beef.





## **Dave's Killer Bread**

**Portland, OR**

**Dave, Glenn & Shobi, Owners**

Nutritious, delicious whole grain breads, rolls and cookies from the finest organic ingredients without the use of animal products.



## **Dulcet Cuisine**

**Portland, OR**

**Pam Kraemer, Owner and Chef**

Dinner sauces, condiments and spices lovingly created in small batches from the finest ingredients. Save time and add great flavor with these versatile easy to use products.







**Evonuk Oregon Hazelnuts**  
**Junction City, OR**  
**Phil and Shannon Evonuk, Owners**



Evonuk family has been growing hazelnuts since the 1950's tending orchards first planted in the 1920's by their great-grandfather. The perfect nut with a deep, rich flavor.



**Fifty Licks Ice Cream**  
**Portland, OR**  
**Chad Draizin, Owner**



Handmade in small batches using the finest local ingredients, Fifty Licks ice cream is smooth, creamy and delicious.



### ***Flipside Hats***

***Portland, OR - Kori Giudici and  
Jacob Wollner, Founders***

Flipside Hats are made from up-cycled and sustainably sourced materials. Each hat is hand-built with close attention to detail, design and quality.



### ***Gonzalez Farms***

***Cornelius, OR  
Gumerindo Gonzalez Jr., Owner***

The Gonzalez family grows 14 different varieties of sweet, juicy blueberries, blackberries and raspberries.





**Grandma Chonga's Salsa** - Hillsboro, OR  
**Kipperlyn Sinclair, Owner**

Inspired by her Grandmother Lucia, Kipperlyn celebrates traditions and the flavors of her family with her authentic salsas.







**Heidi Ho Organics**  
 Portland, OR  
**Heidi Lovig and Lyssa Story, Owners**


Original plant-based vegan cheezes created by Chef Heidi.



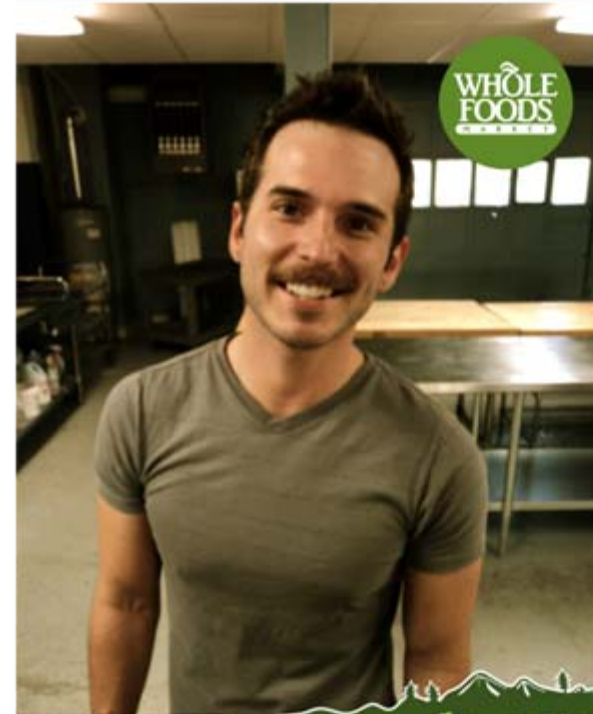




**Kokkeler Ranch**  
 Junction City, OR  
 John & Ben Kokkeler, Owners



Oregon ranchers since 1920's raising 100% grass-fed, pasture raised lamb.

**Krause Confections**  
 Portland, OR  
 Jason Krause, Owner



Jason continues a family legacy that began with his great-grandfather immigrating from Germany to begin a new life. Jason uses the finest ingredients and family recipes to create delicious and unique desserts.



**Laurelwood Brewing**  
Portland, OR  
Cathy & Mike De Kalb, Owners

Laurelwood was the first brewery in Oregon to brew beers that met the rigorous certified organic standards of Oregon Tilth.



**Moonstruck Chocolate Co.**  
Portland, OR  
Julian Rose, Master Chocolatier

Chef Rose is a classically educated pastry chef and confectioner who is known the world over as an authority on chocolate, and brings more than 25 years of experience to Moonstruck Chocolate Co.





## Nancy's Yogurt

Eugene, OR

Chuck & Sue Kesey, Owners

Cultured natural and organic dairy and soy products that use rBGH-free milk from around here, real fruits, and no cane sugars.



## Nossa Familia Coffee

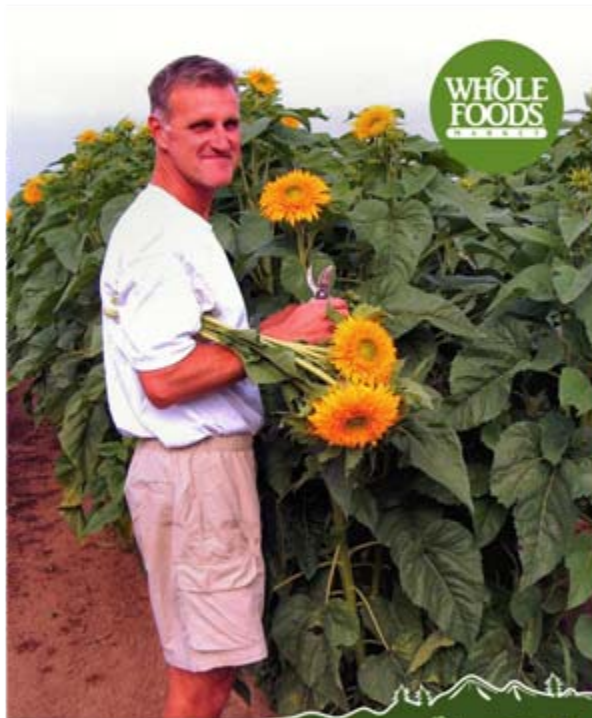
Portland, Oregon - Augusto

Carvalho Dias Carneiro, Owner

Growing coffee for six generations in the Mogiana region of Brazil, Nossa Familia, "our family" in Portuguese, craft roasts only beans direct from their farm in Brazil.







**Oregon Floral Farm**  
 Oregon City, OR  
 Clifford Gobreski, Owner



Since 1985, Oregon Floral Farm has developed 20+ acres of Willamette Valley land into a wholesale floral growing and bouquet designing family owned business of 24 years.



**Oregon Ice Works**

Portland, OR - Kevin Bell, Owner



Hand crafted in small batches from old world recipes using the finest fruits, fair trade cane sugar and water. A delicious alternative to traditional dairy based ice cream.



## **Oregon Soap Company**

**Portland, OR**

**Sat Atma, Owner**

Sat Atma's love for the outdoors inspired his mission to plant one tree or native plant for each ten bars or five gallons of soap sold.



## **Petunia's Pies & Pastries**

**Portland, OR**

**Lisa Clark, Owner**

Unique, finely crafted pastries full of flavor but made with no wheat flours, eggs or dairy.





### Phoenix's Egg Farm

Portland, OR

*Souriya and Sophin Khamvongsa, Owners*

Eggs in a rainbow of colors laid by hens with full-time access to forage on organic pasture.



### Ruby Jewel Treats

Portland, OR

*Lisa Herlinger & Becky Burnett, Owners*

Unique handmade ice cream sandwiches that combine bold flavors and the finest locally sourced ingredients.



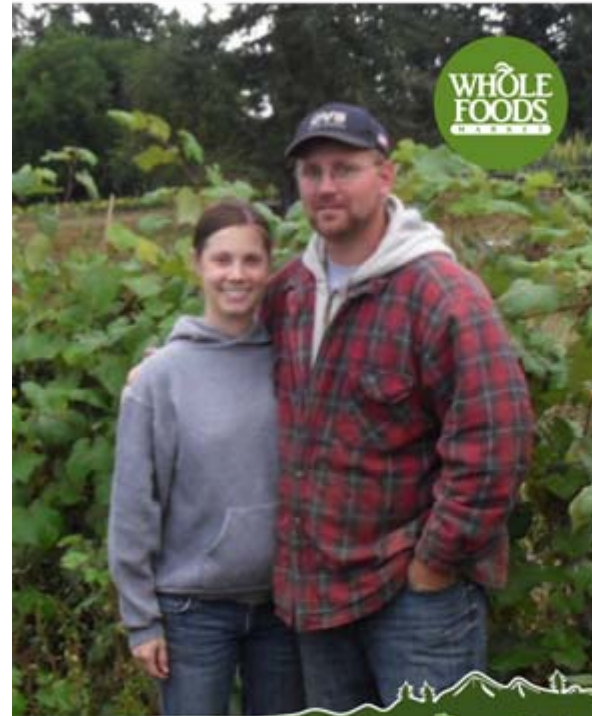




**Seely Family Farm**  
Clatskanie, OR  
Mike and Candy Seely, Owners



The Seely family has been growing the highest quality peppermint & spearmint since 1980. The essential oils produced on the farm give their small batch, handcrafted chocolates & confections a taste that can't be beat.



**Selah Springs Farms**  
Silverton, OR  
Casey and Lisa Stadeli, Owners



Third generation farmer growing a unique Thompson/Concord table grape cross carefully handpicked and packed to ensure the highest quality, best tasting fruit direct from the vine to you.




A portrait of Tamara Green, a woman with long dark hair, smiling. In the top right corner of the photo is a circular logo with the text "WHOLE FOODS" and "CRAFTED WITH CARE".

**Servello Skincare**  
Portland, OR  
*Tamara Green, Proprietor*

**from around here**

Servello products are handmade, eco-conscious formulas that stem from the Servello family roots in Calabria, Italy. Tamara's grandmother instilled in her the philosophy of natural holistic health and beauty.

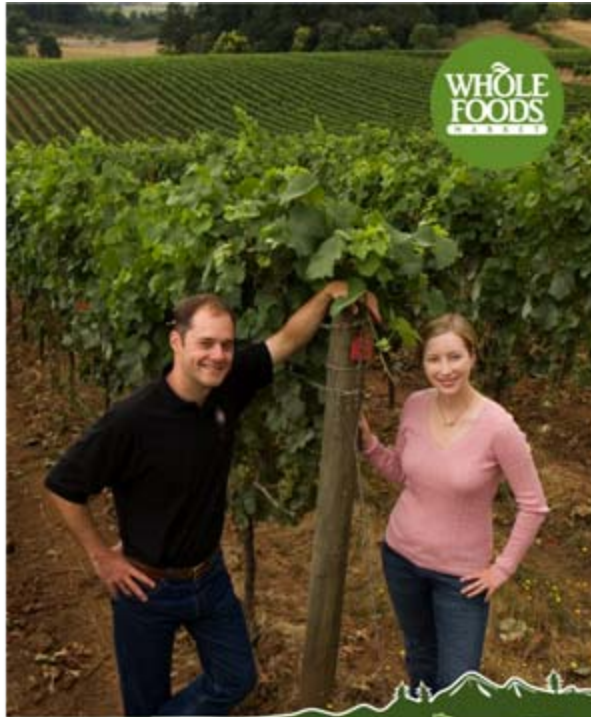


A portrait of Mike Granum, a man with grey hair, smiling. In the top right corner of the photo is a circular logo with the text "WHOLE FOODS" and "CRAFTED WITH CARE".

**Simplefare**  
Portland, OR  
*Mike Granum, Founder*

**from around here**

Started in 2010 Mike is committed to making delicious, small batch produced real foods – minimally processed to retain maximum nutrition and flavor. Vegan made with no refined sugars and no soy.



## **Sokol Blosser**

**Dundee, OR**

**Bill Blosser & Susan Sokol Blosser, Founders**

Sustainable wines that reflect the distinctive flavors of the grapes, soil and climate - as well as the winery's values and sense of place.



## **Sol Pops**

**Portland, OR**

**Aaron Harmon, Owner**

Handmade gourmet popsicles inspired by the Mexican paleta made with organic and local fruits, vegetables and herbs.







## SortaSausage

Silverton, OR

Molly Ainsley, Owner

Molly created SortaSausage to give people an easy way to reduce their meat consumption with products that are so delicious that they can be and are enjoyed by everyone.



## Stewardship Farm LLC

Clatskanie, OR

Brady and Aida Girt, Owners

Nestled in the northern coastal mountains between Astoria and Portland, the Girt's grow some of the best heirloom and hybrid varieties of organic produce.





## ***Swan Island Dahlias***

***Canby, OR***

***Nicolas and Ted Gitts, Owners***

Jennifer and Heather are the third generation of the Gitts family to grow over 400 different varieties of these dramatic flowers.



## ***Talbott Ranch***

***Lakeview, OR***

***Pete & Pam Talbott, Owners***

Certified organic since 2007 raising 100% grass-fed and finished beef.





**WHOLE FOODS MARKET**

**Tarte Desserts & Bakery**  
 Eugene, OR  
 Phoenix Rainbird, Owner

Delicious desserts and breads to accommodate multiple food intolerances.

**from around here**



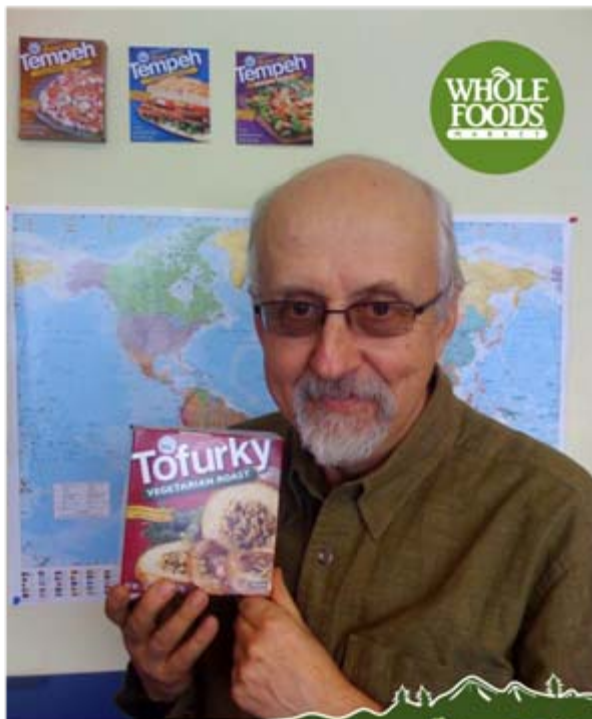
**WHOLE FOODS MARKET**

**Tracy's Small Batch Granola** - Portland, OR  
 Tracy Oseran, Founder

Handmade granola made with organic pecans, almonds, dried cherries and coconut.

**from around here**





**Turtle Island Foods**  
 Forest Grove, OR  
 Seth Tibbott, Founder

Nutritious soy meat alternative products that are 100% vegan, kosher and made with organic soybeans and tofu.


from  
around  
here



**Unbound Pickling**  
 Portland, OR  
 Jesse & Katie Hancock, Owners

Unbound Pickling specializes in artisan small batch hand-packed pickled products using local, seasonal vegetables and herbs.

from  
around  
here



**Vincent Family  
Cranberry Farm**

**Bandon, OR - Ty & Tim Vincent, Owners**

Bottled juices and dried cranberries made with their intensely flavorful, deep-red cranberries grown on the Oregon coast since 1957.

from  
around  
here



**Vitanica**

**Tualatin, OR - Dr. Tori Hudson,  
Naturopathic Physician**

All of Vitanica products are formulated based on scientific research or clinical research and experience as conducted by Dr. Tori Hudson in her women's health practice.

from  
around  
here



## Westwind Gardens

Forest Grove, OR

Elizabeth & Phil Smith, Owners

Westwind Gardens offers organic and sustainable plants suited to our climate - setting up any gardener to have a bountiful crop.



## Willamette Valley Confectionery

Portland, OR - Ken Hoyt, Owner

Ken started Willamette Valley Confectionery to celebrate the gorgeous local berries, nuts and dairy products from the Willamette Valley.







**WHOLE FOODS**

**Willamette Valley Fruit Co.**  
 Willamette Valley, OR  
 Dave Dunn & G&C Farms, Owners  
 Handmade pies and cobblers made with the finest Oregon grown fruits.

from around here



**WHOLE FOODS**

**Willamette Valley Vineyards - Turner, OR**  
 Jim Bernau, Founder  
 Jim believes that wines made with consideration for the environment, employees and community simply taste better.

from around here



# Ruby Jewel®

handmade ice cream sandwiches  
all natural. all good.

The handmade ice cream sandwich producer in Portland, Oregon has received a local producer loan to help grow their business.

*Whole Foods Market provides \$10 million in low-interest loans to promote locally-produced products in the Pacific Northwest and beyond!*



TOWNSHEND'S



TEA COMPANY

PORTLAND & BEND, OREGON

A tea and kombucha producer in Portland, Oregon, Townshend's Tea Co. has received a local producer loan to help grow their business.

*Whole Foods Market will fund up to \$10 million in low-interest loans to promote locally-produced products in the Pacific Northwest and beyond!*