



VENDOR DIRECTORY

FRUITS & VEGETABLES

Fresh Elements | Dried fruit & nuts | freshelementsusa.com

Sales contact: Amanda Foster | amandaf@freshelementsusa.com | 503-860-0143

Distribution: Self-distribution (direct) | SYSCO

Fresh Elements began in Oregon where the heart of our US berry industry specializes in full line supply of berry related products. Our most popular products include Oregon cranberries, blueberries, cherries, strawberries, and nuts as well.

Moorish Roots | Vegetables

Sales contact: Kwame Bey | kwasha.enterprise@gmail.com | 971-401-4499

Distribution: Self distributed (direct)

Moorish Roots is a Moorish American, Veteran-led, Regenerative-Organic, Agripreneurship project of KwaSha Enterprise LLC. Drawing on the practice of our ancestors' wisdom to regenerate Mother Earth and create a sustainable common unity food production model to uplift our people and address historical inequities. We are a training, CSA, Market farm.

Nexgarden | Microgreens | nexgarden.com

Sales contact: Skyler Pearson | skyler@nexgarden.com | 949-466-2688

Distribution: Self-distribution (direct) | Willing to sell through additional distributors

Nexgarden grows sustainable and hyper-local microgreens in an indoor container farm in South PDX. Their products currently include 5 SKUs, including their three popular blends and two individual varieties. Customers rave about the product quality and extended shelf life of the greens – many of them have replaced their normal salad mix purchase with Nexgarden's delicious Microgreens.

One Up Farm | Mushrooms | oneupfarm.com

Sales contact: Harrison Schadel | oneupfarm@gmail.com | 503-780-5636

Distribution: Farmer's Market

One Up Farm is a plastic light sustainable farm in NE Portland. We grow a variety of gourmet and medicinal mushrooms. We are a partner of Oregon's Mushroom Producer Network.

Portland Seedhouse | Vegetables | portlandseedhouse.com

Sales contact: Evan Gregoire | evangregoirepdx@gmail.com | 971-282-7181

Distribution: B-Line

We find and breed, diverse and nutrient dense vegetable varieties with the most wonderful flavors for chefs.

BEEF, LAMB, PORK, POULTRY, & SEAFOOD

Campfire Farms | Meat, poultry | campfirefarms.com

Sales contact: orders@campfirefarms.com

Distribution: Self-distribution (direct)

Our mission is to create a replicable model for net-zero carbon regional livestock production through silvopasture techniques. We offer pork, chicken, and duck meat from animals raised on pasture on our farm in Mulino, Oregon.

Carman Ranch | Meat | carmanranch.com

Sales contact: annarose@carmanranch.com | 971-239-2849

Distribution: Wilder Land & Sea via Corfini Gourmet

Carman Ranch regeneratively raises cattle in the PNW, delivering nutrient-dense grass-fed, grass-finished beef to market. Our rotational grazing patterns and forage crop diversity facilitate building healthier soils that fight climate change. We deeply care about our cattle - they are never treated with antibiotics or hormones and are never confined.

Deck Family Farm | Meat, poultry | deckfamilyfarm.com

Sales contact: deckfamilyfarm@gmail.com | 503-999-3037

Distribution: Self-distribution (direct)

Deck Family Farm is a diversified, pasture based livestock farm located in the Southern Willamette Valley. We raise pork, lamb, beef, roasting chickens, and a USDA and Oregon Tilth Certified Organic flock of laying hens. The beef and lamb is 100% grass fed and all the pastures on the farm are Oregon Tilth Certified Organic (the lamb occasionally grazes on leased pasture that is non-organic). Whole animals or sides, primal cuts, and subprimal vacuum-packed retail cuts are available for sale to grocers, restaurants, and distributors.

Hooligan Harvest | Seafood | hooliganharvest.com

Sales contact: Rayven Settler | hooliganharvest@gmail.com | 541-777-0818

Distribution: Self-distribution (direct)

Hooligan Harvest is an Indigenous women-owned and -operated fish dealer based out of the PNW. Our products are harvested traditionally and ethically in season from the Columbia River.

Tre-Fin Foods Seafood | Seafood | trefinfoods.com

Sales contact: Ellen Jackson | ellen@trefinfoods.com

Distribution: Self-distribution (direct)

Tre-Fin Day Boat Seafood uses a unique model of fishing to provide alternatives to the practices of the conventional fishing industry. By catching fish one at a time from healthy populations in regional waters, the Ilwaco, WA-based operation minimizes by-catch and prevents overfishing, while bringing their catch back within 24 hours to be hand-cut and flash frozen in their own facility.

DAIRY

Portland Creamery | Dairy | portlandcreamery.com

Sales contact: Emily Davidson | emily@portlandcreamery.com

Portland Creamery was started back in 2011 with the idea to focus on making the best quality chèvre from a single herd of prized goats and make it on the farm using traditional practices. Today, we are still focused on small batch chèvre and have expanded to other products like a whey infused caramel syrup, feta and cheese curds.

Wild Rose Foods | Dairy | wildrosefoods.com

Sales contact: Kyle Jestrab | kyle.jestrab@wildrosefoods.com | 206-300-1808

Distribution: Self-distribution (direct) | The Chef's Warehouse | Planet Verde | Pete Milk Delivery | Alexis | Peterson

At Wild Rose Foods we're nurturing a healthy, local food system through a homegrown network of organic farms and food products inspired by Oregon's rich agricultural resources.

BAKED GOODS, MIXES, & FLOURS

Spielman Wholesale Bagels | Bagels, schmear | spielmanbagels.com

Sales contact: jordan@spielmanbagels.com

Distribution: Self-distribution (direct)

We manufacture high quality sourdough kettle boiled bagels, and a full line of house made Schmear available in bulk for fresh or frozen delivery.

**Camas Country Mill | Whole wheat, stone ground flours |
camascountrymill.com**

Sales contact: Tara Blair | tarab@camascountrymill.com | 541-357-5448 x103

Distribution: Self-distribution (direct) | B-Line | Hummingbird Wholesale |
Agricultural Connections | Alexis Foods | Glory Bee | Merlino Foods

Camas Country Mill is located in the Willamette Valley where we grow many of our grains. Our flours contain nothing more and nothing less than whole grains, thus providing our customers with a local, high-quality, and nourishing product that stands apart from others on the market.

Carina's Bakery | Baked goods | carinasbakery.com

Sales contact: Carina Comer | hello@carinasbakery.com | 503-339-3187

Distribution: Self-distribution (direct) | Seeking distribution

We build on Scandinavian traditions and, whenever possible, Oregon ingredients to produce vegan (and many gluten free/allergy friendly) treats and savory items and employ/empower individuals with disABILITIES. We are working to increase whole grain use in our products and will have some of those available to sample.

DB Desserts | Desserts, pastries, cakes | DBDessertCompany.com

Sales contact: Damala Badon | Damala@DBDessertCompany.com | 503-954-3045

Distribution: Does not currently have a distributor

DB Desserts is dedicated to providing high-quality desserts and pastries and unique cake designs for clients who seek a fun and unique experience.

Miffy's Foods | Baking mixes | miffysfoods.com

Sales contract: Miffy Jones | miffy@miffysfoods.com | 855-466-4339

Distribution: Self-distribution (direct)

A line of Whole Grain, Low Sugar, Low Sodium baking mixes which require the use of your overripe fruit as the main sweetener.

BEVERAGES

Hibisbloom | Beverages, elixir, jello | hibisbloom.com

Sales contact: Affouet Price | hibisbloom@gmail.com | 801-300-7331

Distribution: Self-distribution (direct) | B-Line | Organically Grown Company

A mother and daughter-run company based in Tigard, Oregon, inspired from the West African food culture.

Keia & Martyn's Coffee | Roasted coffee | keiaandmartynscoffee.com

Sales contact: Martyn Leaper | info@keiaandmartynscoffee.com | 971-221-0035

Distribution: Self-distribution (direct)

Keia & Martyn's is a value-driven business, run by a couple with over 25 years in the coffee and hospitality industry. Keia & Martyn's specializes in freshly roasted, high-quality coffees from farmers that are paid farmgate prices, use regenerative and sustainable farming practices, and are producing transformational change in their local communities.

La Creole Orchards | Tea, olive oil | oregonoliveoffshoots.org

Sales contact: Bogdan "Beau" Caceu | bcaceu@gmail.com | 503-929-3460

Distribution: Self-distribution (direct)

The Food Innovation Center and La Creole Orchards (100% Oregon olive grower and producer of extra virgin olive oil) have developed a cold tea made with olive greens (olive leaves), juniper extract and honey. Olive tea samples will be offered alongside samples of La Creole Orchards extra virgin olive oil.

Mamancy Tea Co., LLC | Tea, chocolates | mamancy.com

Sales contact: Anne Johnson | annej@mamancy.com | 503-616-7716

Distribution: BLine | Self-distribution (direct)

Mamancy offers premium full leaf teas along with handmade chocolates.

Produced in our facility and store based in Hillsboro, Oregon, we're a minority woman owned company with Kenyan heritage.

Skaut Coffee Roasters | Coffee | skautcoffeeroasters.com

Sales contact: Eugene Jung | skautcoffee@gmail.com | 503-893-5487

Distribution: Self-distribution (direct)

Skaut Coffee Roasters is taking the smells and flavors we experience and expressing them through natural ingredients' aroma and tastes - in a perfect cup of coffee. Skaut Coffee Roasters' mission is to bring you the beauties that nature has to offer with small-batch, handcrafted coffee - at home or away.

Young Mountain Tea | Tea | youngmountaintea.com

Sales contact: Maddy Leong Corich | maddy@youngmountaintea.com | 925-708-3009

Distribution: Self-distribution (direct) | B-Line

Young Mountain Tea started with a promise - if remote Himalayan farmers would grow tea, we'd start a company in the US to sell it. Today we offer 25+ organic, single-origin teas including black, green, and white teas. 1% of every sale goes to launching a farmer-owned tea factory.

PREPARED FOODS

Alleamin Products | Hot foods | alleaminproducys.com

Sales contact: Khadro Abdi | alleamin2012@gmail.com | 503-484-7053

Distribution: US Foods

I own a restaurant on Glisan [in Portland] and I sell Somalian foods and sauces.

Farm To Fit | Ready-to-eat meals | farmtofit.com

Sales contact: G. Scott Brown | gscott@farmtofit.com | 310-709-3380

Distribution: Self-distribution (direct)

Locally-sourced, healthy, ready to eat meal delivery business. Our individual breakfasts, lunches, and dinners come in many different dietary plans. All our plans are portion controlled and come in standard, low carb, paleo, Whole 30, plant-based, diabetic friendly and Keto.

Feed the Mass | Ready-to-eat meals & prepared snacks | feedthemass.org

Sales contact: Chris Brown | chris@feedthemass.com | 559-496-9192

Distribution: Self-distribution (direct)

Feed the Mass is a 501c3 organization serving Portland since 2016. Founded on the belief that everyone deserves access to reliable, high-quality nutrition, we combat food waste by turning donated food into nutritious meals and snacks and serve our city's vulnerable neighbors at schools, after-school programs and community organizations.

Higher Taste | Burritos, sandwiches, salads | thehighertaste.com

Sales contact: Rhonda Wrobel | rhonda@thehighertaste.com | 503-230-7944

Distribution: Self-distribution (direct) | Charlie's Produce | Pacific Coast Fruit Company | UNFI

Higher Taste is a wholesale manufacturer specializing in Vegan & Vegetarian cuisine. Our regular line consists of burritos, sandwiches and salads. We also offer a meat alternative made from the whole soybean we will be calling "Original Seasoned Soy curls" which are ideal for food service establishments.

Salsas Locas | Tamales, enchiladas, burritos | salsaslocas.com

Sales contact: Lucy De Leon | lucy@salsaslocas.com | 503-757-0992

Distribution: Self-distribution (direct)

We are a local company that produces authentic Mexican food including; tamales, enchiladas, burritos, and much more. We deliver to many grocery stores and school districts in the Portland area and state-wide.

SAUCES, CONDIMENTS, SPREADS

American Soul Brothers | BBQ sauces | Americansoulbrothers.com

Sales contact: Omar White | omar@americansoulbrothers.com |
360-524-3264

Distribution: Self-distribution (direct) | US Foods

American Soul Brothers (ASB) is a Veteran/Minority owned small business with seven sauces in production: Soul Good Original BBQ Sauce, Spicy Soul BBQ Sauce, Jamaican Rum BBQ Sauce, Two Finger Whiskey BBQ Sauce, Watch Yo Mouth Hot BBQ Sauce, Zesty Mustard BBQ Sauce & Spread, and Smokey Soulnaise BBQ Sauce & Spread. New recipes are in development. ASB gourmet sauces have clean ingredients that are gluten-free, sodium-free/low sodium, fat-free/low-fat, and contains no high fructose corn syrup.

Choi's Kimchi | Kimchi | choiskimchi.com

Sales contact: Gajin Yi | gajin@choiskimchi.com | 971-319-2640

Distribution: Aloha Produce | DPI Specialty Foods | Duck Delivery Produce | Earthly Gourmet | SYSCO | The Chef's Warehouse | UNFI

Choi's Kimchi is hand-crafted using a small batch process that has been handed down from generation to generation. We source the finest farm-fresh produce and appropriately, our roots began in the farmers market.

De Casa Fine Foods | Salsas, dips, tortillas, chips | decasafinefoods.com

Sales contact: Lindsay Stubblefield | lindsay@decasafinefoods.com | 541-689-8737

Distribution: Self-distribution (direct)

We are a small food processor that specializes in salsas, bean dips, hummus, corn tortillas, whole wheat tortillas, and tortilla chips. Everything is Organic or non-GMO, and contains no preservatives.

Eleni's Kitchen | Cooking sauces | eleniskitchen.com

Sales contact: Eleni Woldeyes | eleni@eleniskitchen.com

Distribution: Earthly Gourmet

Eleni's kitchen provides authentic Ethiopian cooking sauces that add rich flavor to any meat or veggie cooking.

Ground Up PDX | Nut Butters | grounduppdx.com

Sales contact: Sam Wallace | sales@grounduppdx.com | 503-898-0345

Distribution: Self-distribution (direct) | B-Line | DPI Specialty Foods | UNFI

Ground Up is a not-just-for-profit business that provides job training to womxn overcoming adversity in the Portland area. Through the sale of healthy and delicious nut butters, we empower womxn with the confidence and skills they need to get back on their feet.

Howl at the Spoon | Single-serve sauces | howlatthespoon.com

Sales contact: Melanie Jenkinson | melanie@howlatthespoon.com | 971-226-3576

Distribution: Self-distribution (direct) | Pod Foods Direct

Howl at the Spoon hand makes single-serve artisan sauces in Beaverton, Oregon. Our unique plant-based blends are made with organic produce/juices/vinegars, Fair Trade Spices and olive oil. They contain no refined sugar and are low in sodium.

Laurel Foods | Hazelnuts & nut butters | laurelfoods.com

Sales contact: Michael Johnson | mike.johnson@laurelfoods.com | 503-995-0503

Distribution: Self-distribution (direct) | UNFI

Seasoned hazelnuts, hazelnut oil, hazelnut butters and spreads

Marshall's Haute Sauce | Sauces | marshallshautesauce.com

Sales contact: Sarah Marshall | sarahspicymarshall@gmail.com | 503-504-6061

Distribution: Self-distribution (direct)

We make small batch sauces using ingredients sourced from local farms. We tell the story of Oregon agriculture with each bottle.

Nong's Khao Man Gai | Sauce | khaomangai.com

Sales contact: Aurora Lawson, aurora@kmgpdx.com, 971-570-4964

Distribution: DPI Specialty Foods | Self-distribution (direct)

Nong's Khao Man Gai Sauce plays a leading role in Nong's nationally and critically acclaimed one-dish food cart. While the sauce perfectly compliments the Khao Man Gai dish, it can also be used as marinade, sauce on sandwiches and burritos, a salad dressing, or just about anything else.

River House Food Products | Dressings & marinades | riverhousedressing.com

Sales contact: Renay Barham | renay@riverhousedressing.com | 503-515-7824

Distribution: Charlie's Produce | SYSCO

River House dressing and marinades is located on the Oregon coast out of the city of Tillamook. We create small batch dressing and marinades with wonderful cheeses and apple cider vinegar. We love and support Oregon, our local community, and especially our kids and school staff!

Zuniga Foods | Salsas | zunigafoods.com

Sales contact: Karla Lawrence | karla@zunigafoods.com | 503-530-0393

Distribution: Still finalizing a distributor for wholesale accounts

Zuniga Foods is a family owned, women owned, minority owned and second generation run company. We manufacture fresh, handcrafted Mild and Hot salsa. Our traditional Zuniga family recipes enhance the everyday life of people through their experience with us.

SPECIALTY PRODUCTS

Albina City Nuts | Specialty nuts & snacks | albinacitynuts.com

Sales contact: Scott Bell | albinacitynuts@gmail.com | 503-956-9141

Distribution: Self-distribution (direct) | Alexis Foods

Albina City Nuts produces exceptional specialty nut and snack products for wholesale and private label markets. Our continued goal is to produce premium products while placing a high value on our people, customers, and community.

Great Life By Lucinda | Plant-based burger mix | greatlifebylucinda.com

Sales contact: Lucinda Whitacre | lucinda@greatlifebylucinda.com | 541-961-2333

Distribution: Self-distribution (direct) | DPI Specialty Foods

A line of Plant-Based Burger mixes, just add water. Make burgers, tacos and more. We use all real food ingredients and tons of Non GMO veggies. No waste, just use what you need and keep on the shelf. Flavors include Garlic, Chipotle, Curry, Garden, Cajun.

Nomad Mix | Snack foods | nomadmix.com

Sales contact: info@nomadmix.com

Distribution: Self-distribution (direct)

Savory baked trail mix--Nomad offers unique flavors that combine nuts and seeds, fruit and vegetables, herbs and spices into versatile snack food and trail mix blends.

Savorease | Snacking crisps | savorease.com

Sales contact: Dr. Reva Barewal | info@savorease.com

We all love the crunchy foods and crave it when we lose that choice. By combining experts in the field of swallowing disorders, nutrition, medicine and food science we have been able to rescue the joy of eating, often lost with a soft diet. Savorease Therapeutic Foods is the first of its kind. Both crunchy, and savory. Easy to eat. Fun to share. And best of all, good for your health.

Not Rice | Chickpea rice | helmsmangroup.com

Sales contact: Mark Haas | mark@helmsmangroup.com | 510-671-8300

Distribution: Self-distribution (direct) | B-Line | DPI Specialty Foods | US Foods | The Chef's Warehouse | UNFI

Today we are showcasing products we developed internally, produced locally in Portland for the Portland market. At The Helmsman Group we are specialists in New Product Development and Commercialization with a special focus on Beverages, Snacks, and Technical applications. All of our products either directly meet your nutritional criteria and if not can easily be modified for Child Nutrition and USDA cost per serving requirements.

Pure Wild Oregon | Sauces, cookies | purewildoregon.com

Sales contact: Nancy Faubel | nfaubel@purewildoregon.com | 541-662-1478

Distribution: Self-distribution (direct) | Aloha Produce | DPI Specialty Foods

Pure Wild Oregon is a local women-owned veteran-owned company specializing in gluten free, salt free spices, salsa mix, cookies, jam, BBQ sauce and ketchup.

Umi Organic | Noodles & sauces | umiorganic.com

Sales contact: Lola Milholland | lola@umiorganic.com | 503-515-6773

Distribution: DPI Specialty Foods | US Foods | SYSCO | Alexis | Tony's Fine Foods

Umi Organic is a women-owned business in Portland, Oregon. We make fresh organic noodles and sauces. Our certified organic Ramen Noodles won a 2021 Good Food Award. Our certified organic Yakisoba Noodles were named one of the best school lunches in the nation.