



## Tailgate takeout: Game day favorites

**Looking for some great treats to have during the game?** Fill your snack tray with products from these OSU alumni-owned stores and business that are connected to OSU through research and innovation. Most items are available online or at major markets and retail outlets near you.

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### [Allan's Coffee and Tea](#)

Allann Bros. has been connected to Oregon State for 40 years. Many students help pay for school by working at its Beanery coffeehouses in Corvallis and Albany while others study there. Numerous Allann Bros. employees are Oregon State alumni. The company has worked with Oregon State food science and technology professor Mark Daeschel on reviewing and approving the process of syrup manufacturing and has also worked with the Oregon State sensory lab.

Purchase: Online or in Corvallis at Allan's Coffee

### [Amstad Produce](#)

Amstad Produce owners Tony and DeeAnn Amstad are nationally recognized leaders in the potato industry. DeeAnn and Tony conduct seed lot potato trials with the Oregon State Hermiston Experiment Station, where researchers test their varieties for disease resistance and other qualities. DeeAnn serves on the station's advisory committee. The Amstads have generously provided land on their farm in the past for field research plots.

Purchase: Purchase Independently

### [Beaver Classic Cheese](#)

Beaver Classic™ is an alpine-style specialty cheese, developed and produced by Oregon State University students using milk from the university's dairy herd. Based on cheese making traditions from France, Switzerland and Italy, Beaver Classic™ has a subtle, nutty flavor with creamy, buttery and caramelized notes.

Purchase [online](#). Deliveries are suspended from May 1 – October 1.

### [Blossom Vinegars](#)

Blossom Vinegars creates fruited vinegars using organic, sustainably grown fruits and herbs from family farms in Oregon. Blossom Vinegars worked with Oregon State's Food Innovation Center to develop a secondary product line of drinking vinegars that are based on its original line of fruited vinegars.

Purchase: Online

### [Burst's Chocolates](#)

Burst's Chocolates has been a Corvallis staple since 1938. Although not initially OSU owned, Don'72 and Rosemary '72 Burck purchased Burst's in 1972 and then later sold to fellow OSU alumnus Patrick Magee'92 after he was hired as the confectioner in 1996. Stop in the Corvallis shop or order online for some of the best handcrafted chocolates and candies in the valley. Try a taste of Burst's chocolate in Coocoos Cookies, included below on this list, as well.

Purchase: Order online or stop into their Corvallis store.

### [Chez Marie](#)

Chez Marie founder Marie Osmunson came to the Food Innovation Center in 2007 as an entrepreneur looking for guidance on sourcing ingredients, packaging and commercializing her products. The FIC offered a starting point with their kitchen and research. Chez Marie truly tasty veggie patties are found in stores nationally and are also available at Burgerville.

Purchase: National retailers and at Burgerville



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### [Cocoos Cookies](#)

Alumni by association, Isaac and Callie Kennel (Callie works with us at the Alumni Association) started Cocoos Cookie as a way to bring joy during the COVID-19 pandemic. As their friends and family were self-quarantining during the early stages of the pandemic, the couple decided to spread some cheer with surprise cookie deliveries. Through this wonderful act of good will, a business was born. Order your box of 4 jumbo-sized cookies with a side of Umpqua milk (also on this list) today!

Purchase: Deliveries available in the Corvallis, OR area only.

### [Country Natural Beef](#)

Doc Hatfield and Bill McCormack are charter members of (Country Natural Beef); this beef-marketing cooperative and have partnered with Oregon State to study and improve rangeland ecology. For years, Oregon State scientists have investigated watershed health and sage grouse habitat on the Hatfield and McCormack ranches.

Purchase: Online

### [Dave's Killer Bread](#)

Dave's Killer Bread is built on the Dahl family legacy – a rich history of bold baking methods, strong family values, and seeing the good in people. They believe everyone is capable of greatness. They believe in the power of reinvention and are committed to turning second chances into lasting change. They foster sustainable agricultural practices and organic farming through seed tests, apprentice programs and farm sponsorships. Dave's Killer Bread received the Excellence in Business Award by OSU's Austin Family Business.

Purchase: Online, at their Healthy Bread Store in Milwaukie, OR or at national retailers.

### [Erath Winery](#)

Erath Senior Winemaker Gary Horner, known as an "innovative traditionalist," continues to adopt new traditions in the crafting process to create classic and rich wines. Erath Winery is a donor to the Oregon Wine Research Institute.

Purchase: The tasting room is currently moving to Portland. Purchase at any major retailer.

### [Face Rock Creamery](#)

Face Rock Creamery is a young, Award-Winning cheddar creamery in Bandon, Oregon on the beautiful Southern Oregon Coast. Founded in May 2013, Face Rock Creamery has been gaining national acclaim and followers with its wonderful handmade cheeses. Specializing in Cheddar, Face Rock Creamery believes in a classic approach to cheese making where things are done the old-fashioned way, and nothing artificial or unnecessary is added. Cheddar cheese has been made for centuries, and Face Rock Creamery honors this tradition and heritage with each curd it produces.

Purchase: Online

### [Fraga Farms](#)

Fraga Farm has participated in Oregon State research projects and is the only certified organic goat cheesemaker in Oregon. Co-owner Janice Neilson gained the experience needed to earn her pasteurizing license by auditing a dairy processing class taught by Oregon State professor Lisbeth Goddik. Lisbeth also assisted Janice with the calculations required in scaling recipe quantities necessary to take her product to market. On the farm, Janice has reciprocated by apprenticing students from Oregon State's animal science and dairy processing science departments.

Purchase: Online

### [Freddy Guys Hazelnuts](#)

Owners Barb and Fritz Foulke follow the eco-friendly growing guidelines Oregon State publishes annually for their direct-to-consumer hazelnut orchard. The Hazelnut Breeding Program at Oregon State has been working since the 1960s to improve the quality of hazelnut varieties.

Purchase: Online

### [Full Sail Brewing](#)

Full Sail Brewing employs several Oregon State fermentation science graduates and has also participated in focus group research at Oregon State to test hop flavor. Full Sail beers are truly made in Oregon —hops and barley come from local farms, and water used at



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the brewery comes from a spring on Mount Hood.

Purchase: National retailers

### [Gary West Smoked Meats](#)

Selling artisan, hand-crafted smoked meats since 1966, Gary West Smoked Meats is a second-generation, family-run business. Over the years, Oregon State researchers have helped with product development, packaging, production and other issues.

Purchase: Online or at Jacksonville Shop, Smokehouse, or Jerky Chronicles.

### [GloryBee](#)

GloryBee is your source for honey products as well as soap, candle making, cooking, baking and beekeeping supplies. Since their humble beginnings in 1975, GloryBee has been dedicated to bringing their customers the highest quality ingredients possible. Though they are no longer operating from the family garage, our commitment to serving our customers remains the same. Now in their second generation of leadership, the family-owned and operated business strives to be the preferred partner of high-quality natural and organic ingredients in the Pacific Northwest and beyond, while using the business as a force for good. GloryBee received the Excellence in Business Award by OSU's Austin Family Business.

Purchase: Online

### [Hazelnut Hill](#)

Rob and Sally Hilles have been growing hazelnuts — also known as filberts — just outside of Corvallis since 1985 and together they built Hazelnut Hill. The vertically integrated business includes a hazelnut orchard, direct-marketing candy operation and a tree nursery. Trees generated through Oregon State's Hazelnut Breeding Program are varieties that are completely resistant to filbert blight and useful to Hazelnut Hill as a value-added processor.

Purchase: Online

### [Hill Meat Co.](#)

Established in 1947 in Pendleton, Hill Meat Co. produces a variety of fresh and smoked meats distributed all across the Western U.S., Japan and Korea. Josh Linehan, whose responsibilities include quality control and marketing, played football at Oregon State and graduated in 2008 with a sociology degree.

Purchase: Online

### [Hummingbird Wholesale](#)

Hummingbird Wholesale started in 1972 as Honey Heaven, a specialty honey shop in Eugene. This specialty shop carries many grains, beans, flours and other products grown by Oregon State alumni. In 1981 the company was purchased and the business focus changed to wholesale products. Hummingbird Wholesale has grown in many ways over the years but it remains a small, family-owned and operated business and a positive force for change in the food industry. Their farm liaison, James Henderson, is an Oregon State graduate who spends his time supporting the organic grain industry and providing financial sustainability for farmers in Oregon. Hummingbird Wholesale has worked closely with Pat Hayes, professor of Barley Breeding & Products over the years and has both grown and sold his products.

Purchase: Online

### [JaCiva](#)

Jack and Iva Elmer are proud parents and grandparents to a growing family of Oregon State students. The Elmers were recognized in 1995 by the College of Business Austin Family Business Program with a New Family Business Award. Their desserts have graced the tables of numerous Oregon State events and their goal is to be Portland's provider of the finest quality pastries and chocolates.

JaCiva received the Excellence in Business Award by OSU's Austin Family Business.

Purchase: Online

### [Kettle Foods](#)

Kettle Brand Chips is an Oregon-founded pioneer in the natural food industry and a leader in the premium potato chip market. Proud of its many Oregon State connections, Kettle Brand employees include 15 alumni from the colleges of Agricultural Sciences, Engineering, Public Health and Human Sciences and Business. They hold positions ranging from Director of U.S. Operations, Production Scheduler and Director of Engineering to IT Systems Administrator, Director of Marketing and Chief Flavor Architect.

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Kettle Brand remains committed to sustainable business practices and continues to call the Beaver State home.

Purchase: Online or national retail stores

### [Lochmead Family Farms](#)

Lochmead Farms dairy products reach customers within 48 hours of milking. Founder Howard Gibson's father, H.H. Gibson, once taught vocational agriculture at Oregon State University, and several family members are alumni. Oregon State interns help with food science, and several times a year, Lochmead donates products to campus groups focused on food and farming. Founded in 1941, the Junction City, Oregon company has 44 DARI MART stores located between Albany and Cottage Grove and more than 500 employees.

Purchase: Find products at your local Dari Mart and try one of these great recipes at [lochmead.com/recipes](http://lochmead.com/recipes)

### [Lords of Salt](#)

Gourmet salts that come alive with color, aroma, and flavor!

Lords of Salt uses a beautiful Fleur de Sel, hand harvested from solar-evaporated Guatemalan salt pans famed for supplying the Mayan Empire at the height of its power. The salt has delicate crystals, luscious moisture, satisfying crunch, and a rich, balanced mineral taste. Using heat and smoke, they infuse the salt limes, habaneros, olives, black garlic, serrano peppers, wine and chocolate.

Purchase: Online

### [Love Farm Organics, LLC](#)

Established in 2006, they are a family-owned and operated, organic Community Supported Agriculture (CSA) farm in the foothills of the Coast Range near Portland, Oregon. In addition to our CSA, we also offer bulk berry ordering in the summer. They organically grow a wide assortment of vegetables, fruits, herbs and some flowers throughout our growing season of June through October.

Purchase: Online

### [Mother Peach Caramels](#)

For 30 years, Cheri Swoboda, otherwise known as Mother Peach, has been crafting small batches of rich, buttery caramels. After years of perfecting her recipe, Cheri founded Mother Peach Caramels to share her homemade treats. As a writer for the Oregonian FOODday for 25 years, Cheri frequently looked to OSU Extension family and consumer science projects as a resource. Cheri stays connected to Oregon State through donations of her caramels for various university events.

Purchase: Online

### [Nancy's Yougurt and Springfield Creamery](#)

Springfield Creamery founders Chuck and Sue Kesey say everything started at Oregon State University. Chuck, who graduated with a degree in dairy technology in 1960, and Sue, who studied business and secretarial science, met while students, married in 1960 and soon afterward opened a small creamery. Over the next 53 years, the Kesey's business would grow from a local milk delivery route to the internationally known Nancy's brand with a line of over 100 cultured dairy and soy products. Today, Springfield Creamery remains family owned and operated and the Kesey's continue to source fresh, natural and organic ingredients locally from nearby farms and businesses.

Purchase: National retailers

### [Ninkasi Brewing Co.](#)

Long before he co-founded Ninkasi Brewing in 2006, Jamie Floyd brewed beer as a hobby. In 1995, he was hired as assistant brewer in a Eugene microbrewery and immersed himself in all aspects of brewing and attended Oregon State's daylong classes and seminars on the brewing sciences. Today, Ninkasi Brewing has an ongoing relationship with Oregon State's brewing research facility.

Purchase: Regional retailers

### [Pacific Seafood - Pacific Coast Seafood](#)

Founded in 1941, Pacific Seafood is the largest vertically integrated, independently owned seafood company in North America and is home to a number of Oregon State graduates. Frank Dulcich, president and CEO, was a 2011 recipient of the Oregon State Weatherford Award, which honors Oregonians who have made a significant impact to the region through entrepreneurship, innovation and social progress.

Purchase: Online

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### [Pacific Sourdough](#)

Pacific Sourdough bakes its breads and pastries fresh daily using only sustainable Pacific Northwest-grown wheat flours, organic nuts, spices and seeds, as well as locally made butter and the best Oregon seasonal fruits. Oregon State's Food Innovation Center worked with owner and founder Katie McNeil on the formulation and scale up of her products as well as the creation of nutrition labels. Katie sells her fresh baked goods at the Corvallis Indoor Winter Market from mid-January through March. Her products can also be found at the Newport Saturday Farmers Market.

Purchase: Online or Corvallis farmers markets

### [Painted Hills Natural Beef](#)

Painted Hills Natural Beef was formed with the goal of eliminating inconsistency in its beef product while producing natural meat of the highest quality. Led by the Homer family, the company has collaborated with Oregon State's Food Innovation Center to discuss market opportunities. Members of the Homer family provide support to the local OSU Extension Service in Wheeler County both financially and as volunteers. Will and Gabrielle Homer are both Oregon State graduates, as is Kaylee Griffith, a Wheeler County native who completed an internship at Painted Hills and was hired full-time after graduation.

Purchase: Online or at regional retail outlets

### [Peoria Road Farm Market](#)

Fresh seasonal produce stand

Open seasonally. Check their Facebook page for updates and hours of operation.

Facebook: @peoriaroadfarmmarket

33263 SE Peoria Rd., Corvallis

### [Queen Bee Honey and Apiaries](#)

Queen Bee Honey and Apiaries is run by Karen Finley, a 1995 master's graduate in rangeland resources, and Tad Buford, a 2001 master's graduate in forest resources and soils. They are ongoing collaborators in Oregon State research projects studying bee health, disease and nutrition, and they also rely on the OSU Extension Service and other data from university researchers. Queen Bee honey is used in bakeries, restaurants and breweries throughout the Willamette Valley, and their bees pollinate many alumni-owned farms, along with Hood River cherries and California almonds. Locally, their bees pollinate crops of Meadow Foam, white clover, berries, vegetable seed and squash.

Purchase: Online, available seasonally

### [Red Hat Melons](#)

Red Hat Melons owner Mike Hessel has both a master's and bachelor's degree from Oregon State University. For 20 years, Mike has been growing a variety of melons for every tastebud.

Purchase: Available from July through October at Farmer's Markets as well as Market of Choice and New Seasons. [Learn more.](#)

### [Reser's Fine Foods](#)

Reser's Fine Foods, a family-owned and operated company, has been a longstanding supporter of Oregon State. Founders Al and Pat Reser both graduated from Oregon State in 1960; Al with a degree in business administration and Pat in elementary education. The Resers have supported numerous university projects on campus, including the renovation and expansion of Reser Stadium and the building of the Linus Pauling Science Center. In 2010, Al received Oregon State's E.B. Lemon Distinguished Alumni Award, which is the highest honor the university bestows on any alumnus.

Purchase: National retailers

### [Rivers Edge Chevre](#)

Astraea Morford is the head cheesemaker and a 2005 graduate of Oregon State's Department of Horticulture. Owner Pat Morford — Astraea's mother — has been a guest speaker in Oregon State food science professor Lisbeth Goddik's classes. Up in Smoke is the farm's most unique Oregon cheese. The cheese is produced completely on the farm, smoked with maple and alder and then wrapped in maple leaves grown on the farm. Up in Smoke has won several awards, including third place in the 2009 American Cheese Society Annual Cheese Competition.

Purchase: Online

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### [Rogue Creamery](#)

Shawn Fels, a 2008 Oregon State graduate and Rogue Creamery cheese analyst, helps develop new cheese types and solve production issues. After two years at Rogue Creamery, the company sent him back to Oregon State, and he is working toward a master's degree focusing on a research project that will aid the creamery.

Purchase: Online

### [Ruby Jewel Treats](#)

Lisa Herlinger won the American Food Fight contest at Oregon State's Food Innovation Center in 2004 for her Ruby Jewel Treats. Today, the all-natural ice cream sandwiches are sold at grocery stores in 10 states, as well as the company's own scoop shops in Portland and through their catering business. "I spent a year working — and essentially 'starting' my business — at the FIC. It was an invaluable experience that gave me so much information and help," Lisa says.

Purchase: Online or regional retail outlets

### [Seely Family Farm](#)

The Seelys are third-generation mint farmers, beginning their production in Battle Ground, Wash., and continuing the family tradition in Clatskanie, Ore. Recognizing a need to diversify their product, the Seely Family Farm consulted Oregon State's Food Innovation Center for help developing product ideas, sales and marketing opportunities. Through their success with the Food Innovation Center, the Seelys have created items such as mint tea, a variety of mint chocolates and bottled pure mint oil. With the encouragement of their County Extension agent they have begun looking to diversify their product. They also worked with Oregon State's Department of Agricultural and Resource Economics to study their carbon footprint and sustainability and have worked closely with the crop and soil science department.

Purchase: Online or national retailers

### [Skout Organic](#)

Founder Jason Pastega graduated from Oregon State in 1999 with a business degree. The Oregon State Food Innovation Center worked with Pastega to perfect his products, aiding in the launch of Skout Trailbars. These all-natural food bars trailbars are vegan, 100 percent organic and contain a full serving of fruit from local orchards when available.

Purchase: Online or shop in Oregon at New Seasons, Walmart, Plaid Pantry, Fred Meyer, and Newport Avenue Market.

### [SP Provisions](#)

SP Provisions has supplied the Pacific Northwest with a complete line of meat products for over four generations. This family owned and operated business produces products right in the heart of Portland. Current owners and OSU alumni Lin Kunz Hokkanen '82 and Charles Ryan '74 have expanded the company to offer SP variety packs to the general public. These SP variety packs are filled with everything from steak to sausage for you, your friends and family to enjoy.

Purchase: Variety packs are available for pickup or delivery. [Ordering information.](#)

### [Spring Valley Dairy](#)

Owner Gordon Hoy and Operations Manager Roger Hoy are both Oregon State graduates, as are their children and many of their employees. One of Spring Valley Dairy's newest partners, Andersen Dairy, participates in the yearly Oregon Dairy Industry's quality evaluation managed by Oregon State food science professor Lisbeth Goddik.

Purchase: Regional retailers

### [Stahlbush Island Farm](#)

On their farm just outside of Corvallis, owners and Oregon State alumni Bill and Karla Chambers harvested their first crops in 1985. Since then, the farm has grown to include dozens of crops on nearly 5,000 acres. Committed to sustainable agriculture, the farm uses a biodigester to help to power the facility and also turns scrap food products into compost for the next season's product. The farm sells frozen and puree products primarily to manufacturers in 25 different countries, but its products can also be found in retail outlets in 3 countries.

Purchase: Regional retailers



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### [Sweet Creek Foods](#)

Sweet Creek Foods is a family-owned and operated co-packing facility that works to support organic farmers and fishermen and help small farmers get their products processed in the region where they are grown. The company has helped farmers in Washington and Oregon create value-added products that can be sold at farmer's markets and specialty stores, aiding the local economy. Owner and operator Paul Fuller has worked closely with Oregon State's Food Science and Technology department.

Purchase: Online and retail outlets

### [Tillamook Cheese](#)

Tillamook Cheese is a cooperative made up of more than 100 farmer-owners. With the help of Tillamook Cheese and a number of other cheese producers, Oregon State food science professor Lisbeth Goddik was able to create a small, commercial-grade cheese plant on campus. The Tillamook creamery has long supported Oregon State's research on milk quality, cheese and whey. Through this support, Lisbeth is now developing a program at Oregon State to make artisan cheese on campus.

Purchase: National retail stores

### [Umpqua Dairy Products](#)

Since 1931, high-quality standards have been an important part of Umpqua Dairy's heritage. For eight decades, these standards have been the guiding principles in producing the freshest, most flavorful, nutritious dairy products our customers have come to expect. Umpqua Dairy Products received the Excellence in Business Award by OSU's Austin Family Business.

Purchase: Online or national retail stores

### [Umpqua Oats](#)

To fill a need created by their busy families' breakfast routines, Mandy Holborow and Sheri Jo Belding Price developed Umpqua Oats, a line of quick-serve oatmeal. When they decided to take their product to market, they worked with the Oregon State Food Innovation Center to develop critical supplier contacts and nutrition labeling. Sheri and Umpqua Oats partners Chris Holborow and Norm Price all graduated from Oregon State in 1994, and they introduced the new flavor Old School in spring 2010 to show their alliance to their alma mater.

Purchase: National retail stores

### [Van Vleet Meat Co.](#)

Owner Bill Van Vleet earned his degree in business administration in 1981 and appreciates the connections he made and the networking skills he learned while at Oregon State. Bill comes from a true Beaver Nation family; his sister and three brothers attended Oregon State, his mother was the athletics ticket manager for nearly 30 years; and they are all big Oregon State athletics supporters.

Purchase: Online and regional retail stores

### [Vibrant Flavors - Oregon Dukkah](#)

Knowing that hazelnuts are one of Oregon's major crops, chef Donna Dockins realized dukkah, a traditional food from ancient Egypt, was something she could make from locally sourced Oregon ingredients. Donna worked with the Oregon State Food Innovation Center to learn about creating a formula and managing production of Oregon Dukkah. Since its creation, Donna has developed five unique flavors. The packaging for Oregon Dukkah is produced in Oregon and is made from recycled and biodegradable materials.

Purchase: Online

### [Vollie Austin Toffee](#)

At a young age, OSU alumus Mike Calder started making holiday toffee with his grandfather. Together, they stirred and shaped the toffee by hand, creating the perfect buttery crunch to give to their friends and family. After his grandfather passed, Mike continued the tradition and each year, the number of batches grew and he developed new flavors to complement his original recipe.

Purchase: Online

### **Winter Hawk Seafood**

Based in Newport, Winter Hawk Seafood delivers fresh fish, crab and shrimp directly from the sea and strives to support marine ecosystems. Owner Bob Aue has worked with Kaety Hildenbrand from Oregon State's Lincoln County Extension office on DNA



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studies and sampling to determine the river basin of origin for Oregon salmon.  
Purchase: Port Dock #7, Newport.