



BEEF

GROUND BEEF: (FSA) Certified Angus Beef from Cattle Company Brand/National Beef.

CHUCK & ROUND: (Columbia Empire) Portland, OR.

STEAK & TENDERLOIN: (Columbia Empire) Portland, OR.

FLANK: (Columbia Empire) Portland, OR.

BURGERS: (FSA) Certified Angus Beef from Cattle Company Brand.



PORK

TENDERLOIN: (Sysco) Butcher's Block Brand and Seaboard Farms.

SHOULDER/BUTT: (Seaboard Foods) one of three largest pork producers in the US. Also owns Daily's & Sweet Baby Ray's BBQ Sauce.

SANDWICH & BREAKFAST BACON: (Daily's) mid-west based but made in Montana.

SMOKED BACON FOR MAC & CHEESE: (Hill's Bacon) from Pendleton, OR.



CHICKEN

CHICKEN: All purchased on the open market, though Tyson is never one of the companies we buy from. Currently mostly using Chicken from Sysco Brand, Koch, Silverbrook and House of Raeford.



SEAFOOD

ALL SALMON FILETS: (Ocean Beauty) and (Portici Fresh) from Sysco based in Seattle and one of the largest fishing Companies in Alaskan area- farmed Atlantic salmon. Currently FishWatch agency says that sea-based farming of Atlantic Salmon is better for the environment than wild, due to over-fishing.

ALL MAHI MAHI FILETS: (Trident Foods) Seattle based member of Pacific Whiting Conservation Group. Wild caught Mahi Mahi in south Pacific and Pacific Ocean.

TUNA: (Duet) Albacore Tuna from Thailand, certified Dolphin Safe.

CALAMARI: (Aquastar) Seattle, WA based company.



SHELLFISH

SHRIMP AND DUNGENESS CRAB: Both from (Ocean Beauty) or (Flying Flag) from FSA.

OYSTERS: From (Taylor's Shellfish Farm) in Shelton, WA.



FLOUR

MOREBREAD FLOUR: (Graincraft) three of the largest independent millers working together in a co-op situation; Pendleton Flour Mill is one of these three.

CAKE FLOUR: (Shepherd's Grain) made in the PNW; verified non-GMO.



SOUP STOCK

CHICKEN: (Custom Culinary).

BEEF & VEGETABLE: (Minor's).



HAZELNUTS

HAZELNUTS: (Freddy Guys) in Oregon. Each bag is inspected and hand packed in order ensure the highest quality.



DELI MEATS

PASTRAMI: (RC Provisions) We use two different cuts of Pastramis, navel and brisket. This is the same Pastrami made famous by delis such as Langer's in LA & Brent's in Northridge.

BREAKFAST HAM: (FSA) Blackstone ham, a single muscle natural hardwood-smoked ham since 1890.

SANDWICH HAM: Natural Choice Ham from (Hormel). No preservatives or artificial ingredients; everything in the process including feed is done in a 400 mile radius of Osceola, Iowa.

TURKEY: Jennie-O Natural Choice, made by (Hormel).

SALAMI & PANCETTA: Made by (Molinari) in San Francisco.

ROAST BEEF: Premier Brand (Piedmontese).



ROLLED OATS

ROLLED OATS: We use two different ones, (Bob's Red Mill) & (Bay State Milling) from Mass.



PRODUCE

We get produce from three sources: Charlie's Produce, Duck Delivery, Pacific Coast Fruit Co. We don't work directly with individual farms however our purveyors do. We receive a lot of seasonal Oregon & Washington grown produce from our produce sources. Here are some seasonal examples: eggplant from Dickey Farms in Bingen, WA. Nappa cabbage from Richter Farms in Puyallup, WA. Apples from Pride Packing in Wapato, WA.

MUSHROOMS: Sliced & Button are from (Yamhill Mushrooms) & Chanterelles are from (Misty Mountain).



DAIRY

MILK, BUTTER & CREAM: (Alpenrose) Family owned for over 100 years, provides the finest and freshest local dairy products to the Portland area.



BAKING CHOCOLATE

BAKING CHOCOLATE: Most comes from (Guittard), based in the Bay Area, the oldest family-owned chocolatier in the US



EGGS

EGGS: (Willamette Egg Farms). Chickens raised in the best possible living environments, Willamette focuses on being sustainable and offering the best quality products.

2020

ELEPHANTS DELICATESSEN

Sourcing Guide