



EDIBLE SOUTHERN OREGON

Surprising, delicious, fresh, varied, and abundant. That's Southern Oregon-style cuisine.

TOUR HIGHLIGHTS

Click on the links below for details

Ashland Chamber and VCB

- [Dagoba Organic Chocolate](#)
- [Deux Chats Bakery](#)
- [Noble Coffee Roasting](#)

Medford and Rogue Valley VCB

- [Harry and David](#)
- [Rogue Creamery](#)
- [Lillie Belle Farms](#)
- [Butte Creek Mill](#)

Jacksonville Visitor Center

- [Pennington Farms](#)
- [Plaisance Ranch](#)
- [Gary West Meats](#)

Grants Pass Tourism

- [Cary's of Oregon](#)
- [Taylor Sausage](#)
- [Sandi's Candies](#)
- [Rogue Roasters](#)

Roseburg VCB

- [Umpqua Dairy Ice Cream](#)
- [Kruse Farms](#)
- [Grand Victorian Dinner Theater](#)

Discover Klamath

- [Nibbley's](#)
- [Mermaid Garden Café](#)
- [Green Blade Bakery](#)

Lake County Outback

- [Lakeview Lockers](#)
- [Bartisan Breads](#)
- [Willow Springs Guest Ranch](#)

Southern Oregon Winery Association

- [Applegate Valley](#)
- [Umpqua Valley](#)
- [Illinois Valley](#)
- [Rogue Valley](#)

Southern Oregon Brewers Guild

- [Wild River Brewing](#)
- [Southern Oregon Brewery Co.](#)
- [Caldera Brewing](#)
- [McMenamins Roseburg Station Pub](#)
- [Klamath Basin Brewery](#)

Southern Oregon Distilleries

- [Organic Nation Spirits](#)

TASTE THE FOOD - With plenty of fresh, local produce to work with, it's no wonder our award-winning chefs prepare exceptional dishes insisting on using the freshest Southern Oregon produce and ingredients. Imagine dining on fresh-caught salmon and sipping wine as you overlook a gentle stretch of the Rogue River.

Some of the noteworthy culinary adventures you'll have in Southern Oregon include a taste of world-famous bleu cheese from the **Rogue Creamery**, hand-crafted truffles from **Lillie Belle Farms**, toffee from **Cary's of Oregon**, savory meats from **Taylor Sausages**, **Butte Creek** (flour) **Mill**, incredible pies at **Kruse Farms**, Dutch oven cooking at **Willow Springs Guest Ranch**, naturally leavened breads from **Green Blade Bakery**, and **Harry & David**, one of the largest gourmet mail order food and gift companies in the world.

MEET THE FARMER - From Spring through the Fall local farmers gather at open air Growers Markets throughout Southern Oregon.

- www.rvgowersmarket.com
- www.gpgrowersmarket.com
- www.klamathfallsgrowersmarket.org
- www.Uvfarmersmarket.com
- www.lakecountychamber.org
- www.jvillemarket.com

Southern Oregon is made up of small rural towns with proud ranchers and farmers. You often will pass road side produce stands during your travels. For an example of what you might see along the way visit

www.oregonwineandfarmtour.com

FARM TO FORK EVENTS - Celebrate Oregon's farmers, wineries, and food artisans. A Farm to table feast, local food showcase, and community celebration rolled into one.

www.farmtoforkevents.com



SIP AWAY - Oregon is just not about Pinot's anymore. Currently Southern Oregon has over 100 boutique wineries within the four sub-appellations of Southern Oregon growing over 70 different varietals.

Its micro-climates allow vintners the ability to craft a multitude of different styles making this region very unique. With each passing year local vintners increase the number or accolades and awards bestowed upon the wines made in the Southern Oregon. It is only a matter of time before it becomes indisputable that Southern Oregon is a world-class wine growing region. The cooler areas produce wonderful Pinot Gris, Sauvignon Blanc and Chardonnay while the warmer more arid regions ripen big reds such as Cabernet Sauvignon, Grenache, Merlot and Syrah. For a list of Southern Oregon wineries visit www.sorwa.org.



Designed by Southern Oregon Visitors Association

For more Southern Oregon itinerary ideas, maps, photos, DMO contact information, and hotel referrals visit www.southernoregon.org/tours or contact

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