



Pear Hazelnut
Fruit Pâté



Ripe Oregon Bartlett pears and locally roasted hazelnuts are combined to create a delicious and unique condiment that will complement your favorite cheese.

We recommend serving the Pear & Hazelnut Fruit Pâté with Blue Cheeses.



For more information, go to our website: oregongrowers.com



Strawberry Fig
Fruit Pâté



The bright flavors of ripe Oregon Strawberries are perfectly balanced by earthy figs to create a smooth and delicious condiment perfect for cheese plates.

We recommend serving the Strawberry Fruit Pate with soft-ripened cow's milk cheese.



For more information, go to our website: oregongrowers.com



Quince
Fruit Pâté



Also known as *Membrillo* — a traditional condiment from Spain that is often served with aged Manchego, Spain's flagship Sheep's milk cheese.

We recommend serving the Quince Fruit Pâté with aged sheep or cow's milk cheeses.



For more information, go to our website: oregongrowers.com



Sour Cherry
Fruit Pâté



Slightly sweet with hints of almond, this fine condiment distills the flavor of late summer Pacific Northwest sour cherries.

We recommend serving the Sour Cherry Fruit Pâté with Rich Triple Crème or an Aged Cheddar.



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