

**FOOD**  
NORTHWEST

# 2018 ANNUAL REPORT



# LETTER FROM OUTGOING PRESIDENT



Food Northwest has seen many changes over the last few years. When I reflect on our past accomplishments, what stands out the most for me is that **you**, the members of Food Northwest, have focused **your** association to become a more relevant and respected voice in Washington, Oregon, and Idaho.

You embarked on a bold objective to rebrand a 100+ year-old association. You aspired to communicate your values and clearly express the benefits that your businesses deliver to the communities in which you all operate and you succeeded.

What made my tenure as President most enjoyable was the number of dedicated, hard-working member-volunteers that support and participate in the work of Food Northwest. Likewise, the relentless dedication of the Food Northwest Team to focus on the members' needs was impressive.

My family will cherish the memories we made with the many volunteers, Board Members, and the Food Northwest Team. My daughters will always remember Clark Nelson ("The Oreo Cookie Guy"), Jack Mulder ("The Tillamook Cheese Guy"), Sue Root ("The Cherry Lady"), Debbie Radie ("The Onion Lady"), Chris Cary ("The Apple Juice Guy"), Alan Prouty ("The Potato Guy"), Kurt McKnight ("The Ice Cream Ingredient Guy"), and so many more...

It has been an honor to work with the many volunteers, the Board and, closest to my heart, the Food Northwest Team!

I believe you are in terrific hands with Mark Fountain. I am excited to see where Food Northwest goes next.

Thank you,

**David McGiverin**



# MESSAGE FROM INCOMING PRESIDENT

It is an honor to serve as your next President. I have been fortunate to have lived most of my life in the great Northwest. I have also had the distinct pleasure of working for several of our Food Northwest members in Oregon, Washington, and Idaho. These are among the reasons why I am so passionate about Food Northwest and about sharing our message with the world.

I have some big shoes to fill. My predecessor, David McGiverin, has done a fantastic job leading the association and addressing the major issues that have affected our members. David has also been instrumental in uniting members in the rebranding effort and setting the ground work for the next major step forward for your association.

I am excited to get underway and work with you to make 2019 a year of accomplishments! Together we will build upon the traction gained from the rebranding effort. We will continue to improve our processes, increase value to members, and lead on issues that impact the food industry.

Our team is focused on a forward-thinking approach and we are excited to share with you some new offerings and events that you will see this year— including Food & Beverage World moving to Spokane! As a former processor, I understand the benefits that can be realized by participation in the Association. That's why I'm calling on all members to please get engaged, sign up for events, and make use of the many resources and opportunities that Food Northwest has to offer.

I am very excited about the future of our Association. Thank you for granting me the opportunity to serve you. I look forward to working together to keep Food Northwest a leader in the food industry!

Sincerely,

**Mark Fountain**

# MESSAGE FROM THE CHAIR

I am honored to have served as the Chair of the Board of Directors from 2017 to 2019. The Association has seen significant changes over the past two years, and I am thankful to have been involved in these exciting developments. First and foremost, is the rebranding of the association to Food Northwest. I have seen firsthand how the new name and messaging has refreshed public perception of the organization and the food industry. Second, we have hired Mark Fountain as the new President to build upon the rebranding and to grow membership and member value.

Over the past two years, I have been impressed by the ability of Food Northwest to quickly and effectively respond to issues affecting the industry. We have been at the forefront of response to the Food Safety Modernization Act, including offering trainings locally at a fraction of the cost elsewhere. Our lobby teams make sure our voices are heard daily in state capitols and work to defeat bills that would be harmful to the industry. We succeeded in defeating a tax increase in Oregon and a carbon tax in Washington. We expanded the machinery and equipment tax deferral and made food safety inspections in Idaho better for everyone. You can read more on Food Northwest's accomplishments later in this report.

I was especially impressed by how quickly the Association's staff mobilized to seek solutions when Salem, Oregon's water supply went on advisory last summer due to cyanotoxins. When most organizations threw up their hands, Food Northwest persevered and got food production back online.

I am also pleased that we expanded our ERI Scholarships to include individuals and families from our member companies. I urge every food company to encourage its employees or their families

to apply for these scholarships. They can be used for college tuition, trade school or technical training.

I am enthusiastic about the future of the Association. We are taking the Northwest Food & Beverage World to Spokane, Washington for 2020 and 2021. We have an impressive lineup of speakers at the annual Leadership Summit in May. And, we will soon be accepting applications for fall 2019 scholarships.

I look forward to staying involved in the Association for many more exciting and productive years to come.

Join. Get involved. Succeed.

Thank you,

**Debbie Radie**

*Vice President of Operations*



# TABLE OF CONTENTS



## *Introduction*

---

- 5** About Food Northwest
- 6** Your Food Northwest Team
- 7** Board of Directors
- 9** Education & Research Institute

## *What We've Done*

---

- 11** FY 2018-19 Accomplishments
- 16** The War on *Listeria*
- 17** Education Center
- 18** Events

## *Committees*

---

- 19** Operations & Technical Affairs
- 20** Government Affairs
- 21** Energy Policy
- 23** Environmental Affairs
- 24** Sustainability
- 25** Finance

## *The Membership*

---

- 26** Processor Members
- 27** Associate Processors
- 28** Sponsors
- 29** Supplier Members



---

# WE FEED YOU

---

Food Northwest, founded in 1914, is a non-profit trade association of food companies with facilities in Idaho, Oregon, and Washington and suppliers of services and products to the food industry.

**VISION** Wholesome, safe food from the Northwest to the world.

**MISSION** To advance our success feeding the world through advocacy, education and peer collaboration.

**PURPOSE** To enhance our ability to produce, protect, and deliver the food you eat.

---

**WHAT WE DO** Food professionals look to us to...

- Educate and train them to the most current guidelines and practices.
- Represent their needs and interests to lawmakers, regulators and the media.
- Create opportunities for them to connect, share, and collaborate.
- Serve as a resource and extension of their team.

150

FOOD  
PROCESSING  
COMPANIES

230

PRODUCTION  
FACILITIES

300

EQUIPMENT &  
SERVICE  
SUPPLIERS

## FOCUS AREAS

- Government Affairs
- Food Safety & Policy
- Energy Policy
- Environmental Affairs
- Sustainability
- Workforce Development



# YOUR FOOD NORTHWEST TEAM

WE WORK HARD FOR YOU!



**MARK FOUNTAIN**

PRESIDENT  
Mark@foodnw.org



**PAM BARROW**

VICE PRESIDENT  
Pbarrow@foodnw.org



**JAMIE WIGGINS**

DIRECTOR, FOOD SAFETY &  
POLICY  
Jwiggins@foodnw.org



**CRAIG SMITH**

DIRECTOR, GOVERNMENT  
AFFAIRS  
Craig@foodnw.org



**KURT VETSCH**

SALES MANAGER  
Kurt@foodnw.org



**JODY PADDACK**

CONTROLLER  
Controller@foodnw.org



**JOSH MONIFI**

POLICY & COMMUNICATIONS  
MANAGER  
Josh@foodnw.org



**KIRSTEN RINGEN**

COMMUNITY & EDUCATION  
MANAGER  
Kirsten@foodnw.org



**NIRA KHADGI**

ACCOUNTANT  
Accounting@foodnw.org



**KERRI RAGSDALE**

EVENT & SALES ASSOCIATE  
Kerri@foodnw.org



CHAIR  
**DEBBIE RADIE**

Boardman Foods, Inc.



**BRIAN CRAWFORD**

Basic American Foods, Inc.



**DAN OCCHIPINTI**

Pacific Seafood Group



**IAN MITCHELL**

McCain Foods USA, Inc.



**JENNIFER SWEENEY**

Campbell Soup Company



**JON BREKKEN**

Seneca Foods Corporation



**MARK MAY**

RainSweet, Inc.



**SUE ROOT**

Oregon Cherry Growers



**TOM MADDEN**

Rite Stuff Foods, Inc.



CHAIR-ELECT  
**MIKE MEREDITH**

Continental Mills



**CHRIS SARLES**

Oregon Fruit Products, Inc.



**EVANN REMINGTON**

Fresh n' Local Foods



**JACK MULDER**

Tillamook County Creamery  
Association



**JOHN DAMON**

OFD Foods, Inc.



**LARRY GEORGE**

NW Hazelnut Company



**MARK OLDENKAMP**

Valley Fresh Foods



**THOR WENTZEK**

Reser's Fine Foods







# EDUCATION & RESEARCH INSTITUTE

Established in 2007, the Education and Research Institute (ERI) is a 501(c)(3) non-profit corporate subsidiary of Food Northwest. ERI has no members; it is governed by a Board of Directors. Food Processor and Supplier members of Food Northwest may serve on the ERI Board and ERI committees. ERI, its programs, and scholarship awards are supported by an Endowment Fund and donations to the fund.

ERI was founded to assist the industry in addressing its critical need for skilled workers. Skilled employees are a key asset and vital to the success of any business operation. The food industry identified the inability to find workers with the necessary skills as a major challenge for the industry. Thousands of positions throughout the Northwest states remain unfilled.



**Epic Talent for the Food Industry.** The vision is what ERI is working to accomplish.



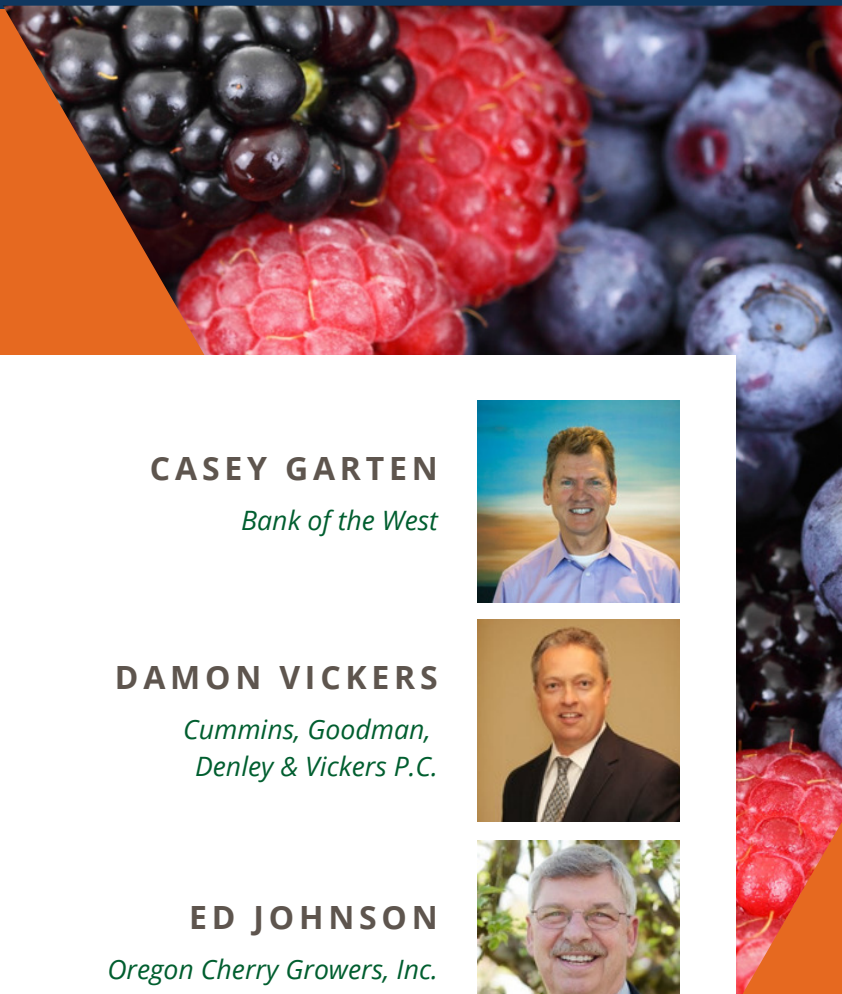
**Recruit, Collaborate, and Educate to attract talent to the food industry.** The mission is how ERI will achieve the vision.



## ERI's purposes are to...

- Provide educational and learning opportunities for students interested in trade, technical, or professional careers.
- Provide financial support in the form of scholarships, grants, internships, loans, or matching funds to students, researchers, continuing learners and incumbent workers for training, education, research, and development of skills for application in business or academia.
- Improve the regional pool and pipeline of talented trade, technical and professional workers, with a special emphasis on women and minority workers.
- Work to improve productivity and innovation capacity at organizations within the Northwest food and agriculture sectors to help retain and create jobs, support rural communities, and improve the regional economy.

# ERI BOARD OF DIRECTORS



**SUE ROOT**  
*Oregon Cherry Growers, Inc.*  
CHAIR

**CASEY GARTEN**  
*Bank of the West*



**CLARK NELSON**  
*Mondelez International*  
(Retired)

**DAMON VICKERS**  
*Cummins, Goodman,  
Denley & Vickers P.C.*



**DAVID LUTHER**  
*Milne Fruit Products, Inc.*

**ED JOHNSON**  
*Oregon Cherry Growers, Inc.*  
(Retired)



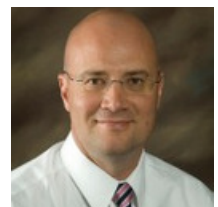
**GABINO GISPERT**  
*Calbee North America, LLC*

**JIM MUNYON**  
*J.R. Simplot Company*  
(Retired)



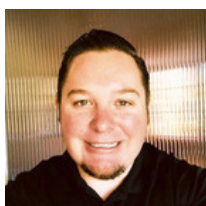
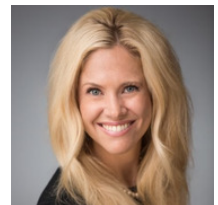
**JOHN DAMON**  
*OFD Foods, Inc.*

**MARC SKINNER**  
*BYU - Idaho*



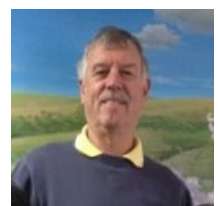
**MATT FRANKE**  
*Core Botanica Processors*

**MELISSA SPAIN**  
*Moss Adams*



**RICH AVILA**  
*W.W. Grainer, Inc*

**STEVE TRAVIS**  
*Oregon Cherry Growers, Inc*  
(Retired)



## REGIONAL WORKSHOPS

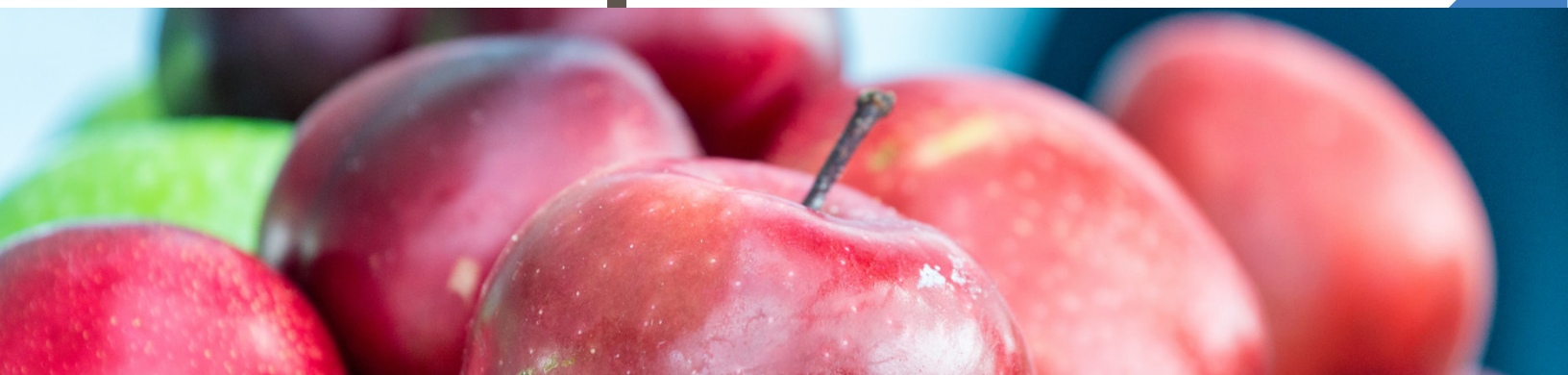
Two local workshops were held this year in Washington state; one in Tukwila and the other in Bellingham. The purpose of these workshops was to obtain input from food companies to inform development of Food Northwest's 3 to 5-year strategic plan. Chair-elect Mike Meredith led the workshops. Attendees were asked to respond to the question: "What keeps you up at night?" Labor, food safety, taxes and government regulations were top of mind. Plans are underway for Idaho workshops.

## OREGON CAP & TRADE ECONOMIC IMPACT STUDY

Food Northwest engaged FTI Consulting to conduct an analysis of the economic impacts of the proposed Cap & Trade program on food companies. FTI looked at both the costs to companies directly regulated by the program and the indirect costs to those who will see their fuel and utility costs increase. Several member companies participated in the study. This study supported Food Northwest's advocacy efforts at the Oregon legislature.

## FSMA INTENTIONAL ADULTERATION

Mitigation Strategies to Protect Food Against Intentional Adulteration is the seventh and final FSMA rule. By July 26, 2019 large, registered FDA facilities must comply with the rule. This rule is unique and unprecedented. There is lack of educational and training resources, and businesses have had limited time to devote to IA Rule compliance. So, on March 12, 2019 Food Northwest along with 17 other industry associations formerly petitioned the FDA for a one-year extension to the compliance date. In the meantime, we are awaiting the release of the 3rd and final part of the FDA guidance, the approved FDQI curriculum, and hope to have training available for members in the near future.



## GOVERNOR'S "EITE" INDUSTRIES WORK GROUP ON CARBON

Food Northwest was invited to participate on the Energy-Intense, Trade-Exposed Industries Work Group convened by the Oregon Governor's Carbon Policy Office. The purpose of the work group was to provide input on the economic effects of a cap and trade program on various Oregon industries. Food Northwest worked closely with the state's consultant on an evaluation of food processing. As a result, food processing was found to be energy-intense and trade-exposed, which makes it potentially eligible for free allowances in a carbon allowance auction. This would significantly reduce economic impacts to our industry.

## STATE FOOD SAFETY LEGISLATION

- Worked with Washington regulators to update the Washington Administrative code. The changes reorganized food safety regulations, modernized language, and focused the Code.
- Supported legislation in Idaho to move FDA contract inspections from Department of Public Health to Department of Agriculture.
- Advised and supported the adoption of FSMA rules in Oregon.

## WASHINGTON CARBON TAX INITIATIVE

Food Northwest participated in a coalition of businesses in Washington opposing I-1631, which would impose a tax on carbon emissions. While some food processors would be exempt from the tax, most of the industry would be subject to the tax. The tax was defeated.

# 2018

## ACCOMPLISHMENTS

### CLEANER AIR OREGON

Food Northwest joined with a coalition of Oregon manufacturers to help shape and modify the state's new air toxics permitting program, Cleaner Air Oregon. Food Northwest played a significant role in writing legislation that modified the scope and impact of the original DEQ rule. Changes in the legislation significantly reduced the impact of the rule on food processors.



## ENERGY COMMITTEE ADDS MOBILE SOURCES

Food Northwest’s Energy Committee expanded its focus beyond energy used on-site at manufacturing facilities to include mobile sources of energy use. The committee added transportation topics to its efforts due to increased regulation of transportation fuels and trucking, and transportation infrastructure concerns. Company personnel with responsibility for transportation now also serve on the Committee.

## IDAHO FDA INSPECTIONS

Food Northwest has worked to unanimously pass legislation that moves FDA inspection authority from the Department of Health to the Department of Agriculture. This legislation was the product of a multi-year effort by Food Northwest members and lobbyists. This change resolves a long-standing issue with inconsistent inspections by regional health departments. Now, inspections will be centralized under the Department of Agriculture and all inspectors will be trained and managed under one system. This change will benefit Food Northwest members significantly.

## ERI SCHOLARSHIPS

ERI granted the first awards of its new scholarship program this year. These scholarships are for the employees and families of Food Northwest member companies. Scholarship winners may use the funds for education at Northwest universities, community colleges, and trade schools. ERI honored five stellar recipients: Christy Hofbauer, Boardman Foods; Rachel Hagler, Del Monte Foods; Kayla Goodell, Lamb Weston; Jordan “Jojo” Westfall, OFD Foods; and Josue Chacon, Oregon Cherry Growers.

ERI also awarded three scholarships to students at the Northwest’s land grant universities. The scholarship winners were: Heather Carbon, Food Science, University of Idaho; Casey Rush, Food Science & Technology, Oregon State University; and Christopher Kerr, Chemical Engineering, Washington State University.



# 2018

## ACCOMPLISHMENTS

---

### FOOD NORTHWEST BOARD ATTENDS PNWER

Food Northwest Board members attended the 2018 Annual Summit of the Pacific Northwest Economic Region (PNWER). PNWER consists of six Canadian provinces and the four Northwest states including Alaska. It provides leadership for private-sector representatives and legislators on Northwest policy and trade issues. Board members found the opportunities to build relationships and discuss policies with legislators extremely valuable.

### THE BITE

In December 2018, Food Northwest relaunched its biweekly newsletter. Formerly the NWFP Update, The Bite provides quick, “bite-sized” updates on industry news and association accomplishments. The newsletter is emailed to members every other Wednesday. In 2019, we began highlighting actions taken by members to address industry challenges, such as developing the future food manufacturing workforce. Let us know if you have topics to include in The Bite!

### FDA MICROBIOLOGICAL SURVEILLANCE

As part of the Food Safety Modernization Act, FDA developed a microbiological sampling program. Food Northwest met with regional frozen berry processors in August 2018 to discuss concerns about the sampling of frozen berries. Formal comments were developed and the industry's feedback was provided to FDA by Food Northwest on August 31. Although we could not prevent the sampling from occurring, we did see the following positive revisions to the assignment:

- Removal of frozen mixed berries from sampling.
- Prioritization of sampling earlier in the supply chain.
  - Manufacturers/processors hold higher priority for sampling over retail.
  - Retail samples to be pulled (when possible) from storage rather than consumer areas.
- Clarification of how samples will be handled and turnaround time for results.



# 2018

## ACCOMPLISHMENTS

### FACES OF FOOD

In early 2018, Food Northwest rebranded its quarterly newsletter. The former Northwest Reports is now Faces of Food! The publication focuses on the people and stories behind the foods and beverages that our members make for the world. Readers love Faces of Food because it highlights what the industry is doing to keep food safe, fun, and a strong economic driver in the Pacific Northwest.

### CYANOTOXINS IN SALEM

Last summer the City of Salem issued a drinking water advisory due to cyanotoxin levels in its water source. There was no regulatory standard or guidance available to food and beverage processors in case of a cyanotoxin outbreak. The industry was left confused and uncertain of appropriate operational decisions. Food Northwest coordinated with multiple stakeholders to better understand any concerns or potential actions that may occur due to food produced under the advisory.

Outcomes:

- Formal statements from the Oregon Department of Agriculture, the FDA and USDA that no regulatory action would occur due to food processing during the water advisory.
- Continued collaboration with the Oregon Department of Agriculture on the development of methodology for cyanotoxin testing in food products.

### IDAHO EMISSIONS TESTING

Food Northwest supported efforts in the Idaho legislature to renew and support the Treasure Valley clean air emissions testing program. While this doesn't seem like a Food Northwest issue on the surface, the auto emissions testing program is key to keeping the Treasure Valley air shed in an air quality attainment status. This program, which was being challenged by some local citizen groups, significantly reduces the potential regulatory requirements on all food companies in the valley.



# THE WAR ON *LISTERIA*

The ubiquitous nature of *Listeria* makes it difficult to eradicate. Food Northwest is committed to being a leader and providing tools to combat the growth and spread of *Listeria*. We armed members with Version 2 of our *Listeria Checklist for Frozen Fruits and Vegetables* and launched a sanitary design initiative. We created an easy-to-read guidance document, *Sanitary Design Made Simple for the Rest of Us*, that introduces basic principles of sanitary design. The guidance has received acclaim from industry experts and regulators at the federal and state levels! We've hosted multiple workshops on sanitary design, which brought together industry experts and hygienic design leaders in equipment manufacturing.

**358**

attendees at 4 workshops  
at Food and Beverage  
World 2019

**1250**

physical copies of *Sanitary Design  
Made Simple for the Rest of Us*  
distributed to food processors,  
equipment suppliers, and  
government agencies

**127**

digital downloads of  
*Sanitary Design  
Made Simple*

**107**

digital downloads of  
*Listeria Checklist, Version 2*



FOOD NORTHWEST

# EDUCATION CENTER

**attend,  
network  
& learn**

**EDUCATION  
NEVER ENDS...**

- FSMA PREVENTIVE CONTROLS FOR HUMAN FOOD
- FSMA FOREIGN SUPPLIER VERIFICATION PROGRAM
- BPCS
- SQF
- INTERNAL AUDITING
- BASIC & ADVANCED HACCP
- SANITATION SKILLS (ENGLISH & SPANISH)
- ROOT CAUSE ANALYSIS
- BRC
- FOOD DEFENSE
- SUPERVISOR SKILLS
- LISTERIA
- SANITARY DESIGN

## FOR THE EMPLOYEE

- Stay current on the newest food safety standards.
- Engage with peers to discover and share new ideas and processes.
- Access certified courses that will aid in career development.

## FOR THE COMPANY

- Get access to low cost education in your local area.
- Network with peers to discuss challenges and solutions.
- Access world class instructors, consultants, and food safety experts.

33

COURSES

564

ATTENDEES

13

LOCATIONS

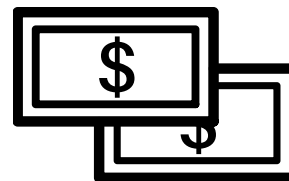
# LET'S TALK EVENTS!

## AUTUMN ASSEMBLY GOLF TOURNAMENT 2018



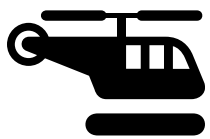
131

Golfers having  
a good time!



31

Sponsors supporting  
the industry!



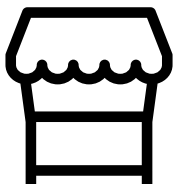
1

Amazing  
helicopter ball  
drop!

\$1265

Raised for the ERI  
Scholarship Fund!

## NORTHWEST FOOD & BEVERAGE WORLD 2019



240

Exhibiting  
Companies



609

Food &  
Beverage  
Processors



COUNTLESS

Handshakes and new  
connections!

## LEADERSHIP SUMMIT 2018



84

Attendees  
networking &  
learning



1

Prom King &  
Queen

Check out the full events calendar on our website: [www.foodnorthwest.org](http://www.foodnorthwest.org)

# OPERATIONS & TECHNICAL AFFAIRS

## Committee Members - \*\*indicates Chair

Brad Nelson	Basic American Foods, Inc.
Nadia Bokossa	Beaverton Foods, Inc.
Debbie Radie	Boardman Foods, Inc.
Mike Campbell	Darigold
Stephanie Dukovic	Ever Fresh Fruit Company
Nilou Hakimi	General Mills
Mark Clute	Hazelnut Growers of Oregon
Kevin Browning	J. R. Simplot Company
Sam Grubb**	Kerr Concentrates
Todd Badgley	Lamb Weston
Dave Rawlings	McCain Foods USA, Inc.
Ed Thomas	Milne Fruit Products, Inc.
Steven J. Morasch	Morasch Meats, Inc.
Jason White	National Frozen Foods Corporation
Armando Nunez	NORPAC Foods, Inc.
Anna Plaisted	Northwest Hazelnut Company
Melissa Sales	OFD Foods, LLC
Jeremy Wethall	Oregon Cherry Growers LLC
Chris Sarles	Oregon Fruit Products LLC
John Lin	Pacific Seafood Group
Arletha Parks	Reser's Fine Foods, Inc.
Alex Shulz	Scenic Fruit Company
Larry Mulenburg	Seneca Foods Corporation
John Boortz	Tillamook County Creamery Association
Ken Janes	Tree Top, Inc.
Dave Stump	Truitt Bros., Inc. (Seneca Foods Corporation)
Glenn Strachan	Twin City Foods, Inc.

*Policy Manager:* Jamie Wiggins, Food Northwest

OTA membership is open to any member management or personnel with broad knowledge of the operations of the company. Typically, members are managers of food safety, quality assurance, manufacturing, technical services, or regulatory affairs. The Committee recommends and develops association policies and priorities regarding plant operations to promote product safety, regulatory compliance, production efficiency and a knowledgeable and well-trained workforce. Committee meetings are held in the fall, spring, and a joint luncheon is held with regulators in the winter at Northwest Food & Beverage World.

If you are interested in joining OTA, contact Jamie at [jwiggins@foodnw.org](mailto:jwiggins@foodnw.org).

### FY 2018 – 2019 Priorities

- Continue to educate, discuss and recommend best practices for successful implementation of FSMA rules. Focus of the next two fiscal years will be on compliance with the Foreign Supplier Verification and Intentional Adulteration Rules.
- Monitor regulatory compliance activities regarding FSMA, including routine Preventive Controls (PC) inspections and recall and other “for cause” inspections.
- Continue to provide resources for members on the control of Listeria in the processing environment.
- Develop and disseminate resources to assist members in evaluating and making improvements to equipment and facilities for effective cleaning.

# GOVERNMENT AFFAIRS

## Committee Members - \*\*indicates Chair

Domonic Biggi	Beaverton Foods, Inc.	Steve Anderson	Oregon Cherry Growers, LLC
Brian Maag	Boardman Foods, Inc.	Chris Sarles	Oregon Fruit Products, LLC
Tom Flaherty	Boardman Foods, Inc.	Patti Law	Oregon Fruit Products, LLC
Jennifer Sweeney	Campbell Soup Company	Daniel Occhipinti	Pacific Seafood Group
Mike Meredith**	Continental Mills, Inc.	Tony DalPonte	Pacific Seafood Group
Mark Garth	Darigold	Thor Wentzek	Reser's Fine Foods, Inc.
Kurt McKnight	Ever Fresh Fruit Company	Mary Tutterow	Rite Stuff Foods, Inc.
Evann Remington	Fresh n' Local Foods	Maridean Eisele	Scenic Fruit Company
Drew Felz	General Mills	Jean Back	Schwabe Williamson & Wyatt
Lee Anderson	General Mills	Rebecca Boyette	Schwabe Williamson & Wyatt
Larry George	George Packing	Aaron Waddell	Seneca Foods Corporation
Chad Freeman	Henningsen Cold Storage Co.	Mike Watkins	Seneca Foods Corporation
Tony Lucarelli	Henningsen Cold Storage Co.	Maribeth Burns	Smucker Fruit Processing Company
Ken Dey	J. R. Simplot Company	Mike Townsend	Townsend Farms, Inc.
Brent Baglien	Lamb Weston	Virgil Roehl	Twin City Foods, Inc.
Rick Gardner	Lamb Weston	Mark Oldenkamp	Valley Fresh Foods
Ian Mitchell	McCain Foods USA, Inc.	Harry Noah	Yaquina Bay Fruit Processors
Shawn Campbell	NORPAC Foods, Inc.	<i>Policy Manager: Craig Smith, Food Northwest</i>	
Mona Shulman	Oregon Cherry Growers, LLC		

The Government Affairs Committee is tasked with the responsibility of advising the Board of Directors on legislative policies, positions and priorities for the association. The committee is also involved in election campaigns through two state political action committees in Oregon and Washington, as well as through the Idaho Prosperity Fund. Meetings in-person are held twice a year, with conference calls on an as-needed basis. Food Northwest has lobbyists in Olympia, Boise, and Salem who work with the committee to assist in policy development.

### FY 2018 - 2019 PRIORITIES

**OREGON:** Influence and shape carbon legislation, to mitigate impacts on Oregon food companies, with the goal of defeating cap and trade in the 2018 session. Develop a working relationship with the Governor's Carbon Office to effectively impact the outcome of the Vivid EITE Study. Work with the legislature and business coalitions to influence the tax reform discussion and ensure equity for all food companies. Modify or kill new employment law initiatives that will further restrict our ability to attract and retain employees in a cost-effective manner.

**IDAHO:** Pass legislation that moves FDA inspection authority from the Idaho Department of Health to the Idaho State Department of Agriculture. This will complete a multiyear effort to remove authority for contract inspections from the local health departments. Engage in tax reform legislation, particularly as it relates to reconnecting the offshore income aspects of the federal tax code.

**WASHINGTON:** Influence and shape carbon legislation, to mitigate impacts on Washington food companies, with the goal of defeating cap and trade in the 2018 session. Join the coalition opposing low carbon fuel standards with the purpose of stalling or stopping the passage of legislation and also the statewide coalition to say NO on 1631, the carbon tax initiative. Increase support for Enterprise Washington.

# ENERGY POLICY

Energy Committee membership is open to all member management, policy, or technical personnel with an interest in or responsibility for energy and resource issues, including transportation. The Committee develops and recommends association policies, positions, priorities and activities with regard to energy efficiency, resource conservation, energy supply and reliability, renewable resources, emerging technologies, resource management and productivity improvements. Meetings are held in the fall, winter at Northwest Food & Beverage World, and as needed. If you are interested in Committee membership, contact Josh Monifi at [josh@foodnw.org](mailto:josh@foodnw.org).



## Committee Members - \*\*indicates Chair

Chris Stirk	Boardman Foods, Inc.	Katie Gulemi	OFD Foods, LLC
Patrick Maag	Boardman Foods, Inc.	Mike Shull	Oregon Cherry Growers LLC
Kurt Williams	Ever Fresh Fruit Company	Erick Watkins	Oregon Cherry Growers LLC
Tom Hendrickson	Foster Farms	Doug Detering	Oregon Fruit Products LLC
Glen Lewis**	Hood River Juice Company	Kurt Mitchell	Pacific Seafood Group
Don Strickler	J. R. Simplot Company	Jordan Luevano	Reser's Fine Foods, Inc.
Chad Merritt	Kerr Concentrates	Kendall Broussard	Scenic Fruit Company
Todd Goodman	Lamb Weston	Mark Hobbs	Seneca Foods Corporation
Doug Hahn	McCain Foods USA, Inc.	Cory Slaughter	Tillamook County Creamery Association
Jeff McCray	McCain Foods USA, Inc.	Jack Mulder	Tillamook County Creamery Association
John Lallas	McCain Foods USA, Inc.	Andy Juarez	Tree Top, Inc.
Stace Campbell	McCain Foods USA, Inc.		
Bruce DeJong	Milne Fruit Products, Inc.		
Ben Snodgrass	Mondelez International		
Troy Fowler	Mondelez International		
Steven J. Morasch	Morasch Meats, Inc.		
Mark Steele	NORPAC Foods, Inc.		

*Policy Manager:* Pam Barrow, Food Northwest

# ENERGY POLICY

## FY 2018-19 Priorities

### Advocacy

- **Be proactive** in Influencing state and federal environmental plans, policies, and legislation; focus efforts on communication and education; use social media; develop materials and get them out there.
- **Collaborate** with Food Northwest Sustainability, Environmental Affairs, Operations and Technical Affairs and Government Affairs committees; and other trade organizations such as California League of Food Producers
- **Focus on carbon issues**, e.g., EPA Clean Power Plan, Cap & Trade, Carbon Tax, Low Carbon Fuel Standards, Environmental Justice. **Promote Food Northwest Carbon Policy & Principles.**
- **Provide input** to energy efficiency organizations, such as Energy Trust of Oregon and the Northwest Energy Efficiency Alliance

### Work to achieve the Food Northwest Energy Goal (25% intensity reduction in 10 years and 50% in 20 years)

- Continue to track progress toward the Goals.
  - Complete energy data collection and analysis through 2018.
  - Add collection and tracking of greenhouse gas emissions, water use, and renewable energy purchases.
  - Seek funding to continue the tracking and analysis.
- Work with state agencies and regional organizations to disseminate information on **incentive programs.**
- **New Technologies:** Facilitate Food Northwest member awareness and access to energy efficient innovations and “new” and emerging technologies, continuous improvement, measurement and verification
- **Behavioral Energy Efficiency:** Support members in developing and implementing behavior-based approaches to managing energy, including training focused on middle managers and supervisors.
- **Tracking & Managing for Results:** Facilitate awareness and education of Food Northwest members on measurement of energy use and translating data into useful information that can drive changes and savings.

### Work with partners to ensure available resources and assistance

- **Education:** Improve senior management and C-suite awareness of energy efficiency benefits and financial analysis. Engage in efforts to change financial statements.
- **Communications:** impacts and compliance – tariffs, taxes, costs, fees, benefits, tax revenues, impacts on the cost of food and on competitiveness, leakage and lost revenues to state
- **Engage universities:** research, curriculum, internships, collaboration
- **Association of Energy Engineers:** tap into their resources and body of knowledge

**Establish transportation (mobile sources) as part of committee’s scope; recruit company experts in transportation to the committee.**

# ENVIRONMENTAL AFFAIRS

Environmental Committee membership is open to all member management, policy, or technical personnel with an interest in or environmental responsibility and knowledge of environmental regulatory affairs affecting food processing. The Committee develops and recommends association policies, positions, priorities and activities with regard to environmental regulations and legislation involving air quality, water quality and supply, and other environmental issues. The Committee also assists members in regulatory matters. Meetings are held in the fall, winter at Northwest Food & Beverage World, and as needed. If you are interested in Committee membership, contact Josh Monifi at [josh@foodnw.org](mailto:josh@foodnw.org).

## FY 2018 - 2019 Priorities

- Be proactive in Influencing state and federal environmental plans, policies, and legislation; focus efforts on communication and education for key legislators and agency personnel; use direct contact, public forums, and social media; develop materials and get them to members.
- Continue to track and lead on Carbon Policy issues, e.g., Cap & Trade, Cap & Invest, Carbon Tax, coordinating with Energy and other committees. Emphasis on renewable energy trends and resources in the Pacific Northwest.
- Track and respond to Air Toxics regulation and implementation, with particular focus on Oregon Clean Air Rule and the Portland air shed.
- Track and act on Water Quality regulations and permitting issues. Key elements include water toxicity rule development, stormwater management, and land application standards.

## Committee Members - \*\*indicates Chair

John Kirkpatrick	Basic American Foods, Inc.
Dan Jansen	Beaverton Foods, Inc.
Debbie Radie	Boardman Foods, Inc.
Daniel Burgard	Cascade Earth Sciences (CES)
Kurt Williams	Ever Fresh Fruit Company
Alan Prouty**	J. R. Simplot Company
Todd Goodman	Lamb Weston
Trudy Slagle	Lamb Weston
John Lallas	McCain Foods USA, Inc.
Peter Cormier	McCain Foods USA, Inc.
Eric Wennerth	Mondelez International
Troy Fowler	Mondelez International
Bill Wagoner	National Frozen Foods Corporation
Pat Sauter	National Frozen Foods Corporation
Mark Steele	NORPAC Foods, Inc.
Erick Watkins	Oregon Cherry Growers LLC
Mona Shulman	Oregon Cherry Growers LLC
John Lin	Pacific Seafood Group
Jordan Luevano	Reser's Fine Foods, Inc.
Laura Mushinski	Seneca Foods Corporation
Dustie Pickard	Smith Frozen Foods, Inc.
Justin Kanoff	Tillamook County Creamery Association
Chris Cary	Tree Top, Inc.
Jared Murrey	Tree Top, Inc.
Maynard Gresham	Western Polymer Corporation
Harry Noah	Yaquina Bay Fruit Processors

*Policy Manager: Pam Barrow, Food Northwest*

## Communications - Top Priority

- Highlight the sustainable actions being taken by food processors (show we “walk the talk”) to legislators, regulators and public
- Sync with association rebranding to maximize our success
- Use various channels: media outlets; promote Micro Case Studies; Food Northwest website; social media
- Quarterly emails to members on sustainability —regulation updates, member actions/wins, etc.
- Communicate trends in growth of sustainability efforts in the membership

## Broad Approach

- Continue efforts to include social and economic pillars of sustainability
- Expand on social stories: Give examples of corporate giving, e.g., in-kind contributions to schools, cash/product donations, partner with charitable organizations, cause marketing
- Review prior work on materiality to assess importance of key sustainability issues to inform communication and resource needs

## Resources

- Support Food Northwest members in developing and implementing sustainability plans and actions (templates, metric, tools, resources and identification of technologies). Provide member access to carbon calculators.
- Annual update of the Sustainability Survey – increase responses to the current survey, include supply chain reporting platform
- Support the development of a standard platform for external (supplier/buyer) sustainability reporting and metrics
- New Clean Label & Sustainability Summit

## Membership

- Increase committee membership with objective of cross-functional makeup

Sustainability Committee membership is open to all member management, policy, or technical personnel with responsibilities for sustainability or that represent the various departments of private industry: operations, energy, environmental, marketing, communications, human resources, etc. The Committee develops and recommends sustainability policies, positions, priorities and activities. It also advises and guides on development of sustainability resources, tools and education to assist Food Northwest members in advancing their sustainability efforts. Meetings are held in the fall, winter at Northwest Food & Beverage World, and as needed. If you are interested in Committee membership, contact Josh Monifi at [josh@foodnw.org](mailto:josh@foodnw.org).

## Committee Members - \*\*indicates Chair

Mike Dodds	Basic American Foods, Inc.
Candi Kleingartner	Boardman Foods, Inc.
Dusty Edler	Del Monte Foods
Robin Connell	Del Monte Foods
Kurt Williams	Ever Fresh Fruit Company
Lee Anderson	General Mills
Brandy Wilson	J. R. Simplot Company
Todd Goodman	Lamb Weston
Trudy Slagle**	Lamb Weston
Troy Fowler	Mondelez International
Mark Steele	NORPAC Foods, Inc.
Erick Watkins	Oregon Cherry Growers, LLC
Sue Root	Oregon Cherry Growers, LLC
Kimberlee Chambers	RainSweet, Inc.
Jordan Luevano	Reser's Fine Foods, Inc.
Mark Hobbs	Seneca Foods Corporation
Jack Mulder	Tillamook County Creamery Association
Sarah Beaubien	Tillamook County Creamery Association
Chris Cary	Tree Top, Inc.
Jared Murrey	Tree Top, Inc.

*Policy Manager: Pam Barrow, Food Northwest*



# FINANCE

The Finance Committee is responsible for oversight of the Association's financial management including investments and reserves, budgeting and financial reporting, risk management, staff compensation and benefits, and long-term financial planning. The Committee's oversight is subject to Board policy.

The Finance Committee is chaired by the Chair-Elect of the Food Northwest Board of Directors. The Chair appoints up to seven committee members, usually from senior financial staff of member companies, for unspecified terms. Committee members are expected to have expertise in financial management or operations. Anyone interested in serving on the committee should contact Jody Paddack at [controller@foodnw.org](mailto:controller@foodnw.org).

## FY 2018 - 2019 Priorities

- Develop a long-term financial strategy for the Association including identification of revenue streams.
- Review dues structure and align with long-term financial strategy.
- Establish reserve requirements and related policy to maintain reserves in support of long-term financial strategy.
- Secure a new office location for the Association.

## Committee Members - \*\*indicates Chair

Mike Meredith**	Continental Mills
Matt Koopman	OFD Foods, LLC
Mark Fountain	Food Northwest
Jody Paddack	Food Northwest





## FOOD NORTHWEST PROCESSOR MEMBERS

Bake Works  
Basic American Foods, Inc.  
Beaverton Foods, Inc.  
Boardman Foods, Inc.  
Campbell Soup Company  
Con Agra Brands  
Continental Mills, Inc.  
Correctional Industries Food  
Group-WA Dep. of Corrections  
Darigold  
Del Monte Foods  
Ever Fresh Fruit Company  
Foster Farms  
Fresh Breeze Organic Dairy  
Fresh n' Local Foods  
Fruithill, Inc.  
General Mills  
George Packing Company Inc.  
Hood River Juice Company  
J. R. Simplot Company  
Kerr Concentrates  
Lamb Weston  
McCain Foods USA, Inc.  
Milne Fruit Products, Inc.  
Mondelez International  
Morasch Meats, Inc.  
National Frozen Foods  
Corporation  
New Season Foods, Inc.  
NORPAC Foods, Inc.

Northwest Packing Co.  
OFD Foods, LLC  
Oregon Cherry Growers, LLC  
Oregon Fruit Products, LLC  
Oregon Ice Cream  
Pacific Seafood Group  
Paradigm Foodworks, Inc.  
RainSweet, Inc.  
Reser's Fine Foods, Inc.  
Rite Stuff Foods, Inc.  
Scenic Fruit Company  
Seneca Foods Corporation  
Smith Frozen Foods, Inc.  
Smucker Fruit Processing  
Company  
SVZ-USA, Inc.  
Tillamook County Creamery  
Association  
Townsend Farms, Inc.  
Tree Top, Inc.  
Truitt Bros., Inc. (Seneca Foods  
Corporation)  
Truitt Family Foods  
Twin City Foods, Inc.  
Valley Fresh Foods, Inc.  
Valley Processing, Inc.  
Wilco Hazelnut dba Hazelnut  
Growers of Oregon  
Yamasa Corporation USA  
Yaquina Bay Fruit Processors

# ASSOCIATE PROCESSOR MEMBERS

444 Beverages  
A Cajun Life  
Agape's Affections  
Ahara Rasa  
Aloft Kombucha Co.  
American Soul Brothers  
Artisanal Goods  
Northwest  
Bliss Nut Butters  
Bagel Sphere  
BASHA PRODUCTS  
Batch PDX  
Becky's Blissful Bakery  
Bernards Farm  
BerriProducts LLC  
Better Than Mama's  
Blue Moon Bakery  
Bursts Candies  
Butler Foods  
Canna-Fusions, LLC  
Carina's Bakery  
Cause and Effect Foods  
Chef George Inc  
Chehalem Ridge Brands  
Choi's Kimchi LLC  
Clutch Coffee, Inc.  
CornFusion  
Deep Roots Foods  
Dot Enterprises INC  
Eleni's Kitchen, LLC  
Eliot's Adult Nut Butters

Fancy Free Bakery  
Fi Mi Kingston LLC  
Food Smart  
Freddy Guys Hazelnuts  
Fuller Foods / Uber  
Foodworks  
Gingerbread Traditions  
Gluten Free Concepts  
Gold Rush Malt  
Gypsy Crunch, LLC  
Hall Brands LLC  
Happy Nibbles LLC  
Henningsen Foods, Inc.  
Highland Milling LLC.  
Hippie Granola  
Holm Made Toffee Co.  
HOSAcO  
Improper Goods LLC  
Jardin Du Soleil Lavender  
Farm  
Joe's Syrup  
Jude's Foods LLC  
Karam Lebanese Deli &  
Catering  
Karam LLC  
Kenai Premier BBQ  
Sauce  
Killa Bites Inc  
KnifeForkSpoon  
Kyra's Bake Shop, LLC  
La Salsa Foods LLC

Lazy Soul LLC  
LDB Beverage  
Mita's Italian Ice  
Naija Foods Seattle  
Nut-Tritious Foods  
Oregon Kombucha  
P\*DE\*Q, LLC  
Pitch Dark Chocolate  
Prana Chai  
Proud Label  
Red Duck Foods LLC  
River House Food  
Products  
Scratch and Grain  
Seattle Kombucha Co  
Secret Aardvark  
Sohr Foods  
SPUNKSTORE, LLC  
Starvation Alley  
Strata Farms LLC  
Swift Cider  
Tails & Trotters  
THAT'S GOOD GARLIC!  
The Jasmine Pearl  
The No-Bake Cookie Co  
The Tea Pot on Wheels  
Thrive Sauce Co  
Trappist Abbey Bakery  
Wayward Winds  
Lavender  
Young Mountain Tea

# SPONSORS

We THANK YOU!

Aldrich Advisors  
APCCO  
Bank of the West  
Banner Bank  
Boardman Foods  
Brown & Brown NW  
Cascade Earth Sciences  
Chenoweth Law Group  
CHUBB  
Covert Engineers  
Craft3  
Cummins Goodman Denley Vickers  
DACO Corporation  
Ecolab  
Ever Fresh Fruit Company  
Fetherston Edmonds  
Fisher Construction  
Henningsen Cold Storage  
Industrial Software Solutions  
International Paper  
Lamb Weston  
Logix  
Lyco  
MAC Inc.  
Moss Adams  
NORPAC Foods, Inc.  
Oregon Food Bank  
Parker Smith & Feek  
Perkins & Company  
Permacold  
Propel Insurance  
Rogers Machinery  
Sno-Temp  
Sprague Pest Control  
Summit Industrial Products  
Toteco  
Trico  
USI Kibble & Prentice  
Ward Insurance  
WestRock  
Woodruff Sawyer



## FOOD NORTHWEST SUPPLIER MEMBERS

- AAA Metal Fabrication
- ABM Equipment Comp., Inc. & A-1 Scales
- AceCo Industrial Knives
- Advanced Control Sys.
- Ag World Support Sys.
- Agrian Inc.
- Aldrich Advisors
- All Battery Sales & Service
- Allpak Container
- American Holt Corp.
- Andgar Corporation
- APCCO
- Apex Manufacturing Solutions, LLC
- Applied Science, Inc.
- Ardagh Group
- Arena Products, Inc.
- Ashlock Company
- Ashworth Bros., Inc.
- Atwood Adhesives, Inc.
- Austin Company, The
- Automation Solutions
- BAADER North America
- Baker Tilly
- Bank of the West - Agribusiness
- Banner Bank
- BASF Corporation
- Baswood Corporation
- Beckwith & Kuffel, Inc.
- Bellingham Cold Storage
- Bethlehem Construction
- BHS Specialty Chemical Products
- BluePrint Automation (BPA)
- Branom Operating Company
- Brite Belt International
- Brown & Brown NW
- Brown and Caldwell
- Bruker Optics Inc.
- Buchanan Automation
- Buhler Group
- Burkert Fluid Control Systems

- Cablevey Conveyors
- California Food Producers
- Calpipe
- Carnot Refrigeration
- Cascade Analytical, Inc.
- Cascade Corporation
- Cascade Earth Sciences (CES)
- Cascade Floors, Inc.
- Cascade Natural Gas
- Cascadia Capital
- CD Food Consulting
- Central Washington Refrigeration
- CFM Worldwide
- ChemStation Seattle LLC
- Chenoweth Law Group
- Clean Water Technology, Inc.
- CliftonLarsonAllen
- Climate by Design International
- CMP - Charlottetown Metal Products
- Code Tech Corporation
- Colmac Coil Manufacturing, Inc.
- Columbia Food Laboratories, Inc.
- Columbia Food Machinery, Inc.
- Commercial Manufacturing
- Complete Water Services
- Consurco
- Cornell Pump Company
- Courtney & Nye, Inc.
- Covert Engineers, Inc.
- CPI Sales, Inc.
- CPM Wolverine Proctor
- Crescent Systems, Inc.
- CROWN Food Packaging
- CRS Data Solutions
- Cummins, Goodman, Denley & Vickers PC
- DACO Corporation

- Davis Wright Tremaine
- Deamco Corporation
- DeLaval
- Delkor
- Delta Industries, Inc.
- designPORT, Inc.
- Deville Technologies, Inc.
- Diagraph Marking & Coding
- Division 9 Flooring
- Dixon Container Co.
- DNV GL - Business Assur.
- Donaldson Company
- Dorsey & Whitney LLP
- Doubl-Kold
- Dupree Building Specialties
- Durham & Bates
- Dyson B2B
- E.J. Poultry, Inc.
- Ecolab
- Enereau Systems Group
- Energy Trust of Oregon
- ERIEZ Manufacturing Co.
- ESHA Research, Inc.
- Evoqua Water Tech
- Exact Scientific Services
- Excelsior Equipment
- F&H Food Equipment Co
- Fetherston Edmonds, LLP
- Fibergrate Composite Structures Inc.
- First American Equipment Finance
- Fisher Construction
- FlexLink Systems Inc.
- FloHawks
- Flottweg Separation Technology, Inc.
- Food Facility Engineering
- Food Innovation Center
- Food Physics
- Forterra Structural Precast
- Fortress Technology Inc.
- FPS Food Process Solutions
- FRICK

- FTNON USA Inc
- Furrow Pump
- G.J. Olney, Inc.
- Garrett Packaging Systems, Inc.
- GEA Refrigeration NA
- GEM Equipment of Oregon, Inc.
- Gerard Daniel Worldwide
- Gleeson Constructors & Engineers, L.L.C.
- Global Packaging and Design
- Grease Consulting
- GVA Northwest, LLC
- Hagen O'Connell & Hval
- Hansen-Rice, Inc.
- Harvest Blade and Supply, Inc.
- Harvest Food Solutions
- Hayssen Flexible Systems
- Heat and Control, Inc.
- Henningsen Cold Storage Co.
- Hinds-Bock Corporation
- HM.CLAUSE
- Hughes Equipment Co.
- Hyde Industrial Blade Solutions
- Hydro-Thermal Corp.
- Idaho National Lab
- Idaho Steel Products
- Ideon Packaging
- IER Environmental Services, Inc
- Impact Washington
- Indepak
- Industrial Container Services - WA, LLC
- Industrial Fumigant
- Industrial Software Solutions
- Innotech Process Equipment
- Insort USA Inc.
- International Paper

## FOOD NORTHWEST SUPPLIER MEMBERS

- Interstates
- Intralox, LLC
- JBT FoodTech
- JH Kelly
- Jireh Industrial Services
- Johnson Integrated Systems
- Kagetec Industrial Flooring Systems
- Kaizen Institute
- Kemper Northwest
- Kenyon Zero Storage
- Key Technology, Inc.
- Koolant Coolers
- Kuenzi & Company
- Lautenbach Recycling
- Layfield Group Ltd
- Layton Systems
- Lineage Logistics
- Logix Controls
- Lyco Manufacturing
- MAC Inc.
- Machinery & Equipment
- MAF Industries
- Magnuson Corporation
- Mallard Manufacturing
- Markem-Imaje
- MARQ Packaging Systems
- Massilly North America
- Matrix Packaging Machinery
- McCown Crafted Inc.
- Merieux NutriSciences
- Meritech
- Metlife Food & Agribusiness Finance
- Midwest Rubber
- Moss Adams LLP
- Mountain Pacific Machinery
- MPI Consulting
- Nationwide Boiler Inc.
- Nether Industries, Inc.
- Niverplast NA Inc.

- NW Trade Adjustment Assist
- NTN Bearing Corp.
- NW Metal Fabricators
- NW Scrubbers & Sweepers
- Oliver Search Consulting
- OMIC USA Inc.
- Optimum Sorting Inc
- Oregon Food Bank
- OMEP
- Organically Grown Co.
- Ozone International
- Pacific CA Services, Inc.
- Pacmac, Inc.
- Pape Material Handling
- Parker, Smith & Feek
- PasMac Solutions
- PayneWest Insurance
- PCA/Boise Packaging & Newsprint
- Pearl Buck Center
- Perkins & Co
- Perkins Coie LLP
- Perlo Construction
- PermaCold Engineering, Inc.
- PFI - Precision Food Innovations
- PIC Food Tec
- Placer Process Systems, Inc.
- Port of Grandview
- Port of Pasco
- Portland OIC
- Potato Growers of Washington
- PPM Technologies, LLC
- Precision Industrial Equipment LLC
- Preferred Freezer Services
- Press Rentals
- ProAmpac
- Process Resource, Inc.
- Produce Careers, Inc.
- Propel Insurance

- Prosite Pest Control
- Pump Industries, Inc
- Pumptech, Inc.
- R.L. Scott & Associates
- Rasco Industries, Inc.
- Raymond Handling Concepts Corp
- RecallAbility, Inc.
- Redzone Production Systems
- Reiser
- REYCO Systems, Inc.
- RH Brown Co.
- Rite-Hite
- Rochester Midland Corp.
- Rogers Machinery
- Root's Floor Coatings
- Safe Foods Corporation
- Safe Quality Food Institute (SQFI)
- Sani-Matic, Inc.
- Scan American Corporation
- Schwabe Williamson & Wyatt
- Seafood Products Association
- SELG & Associates, Inc.
- Shadybrook Lumber Products, Inc.
- Shepard Bros., Inc.
- Sidney Manufacturing Company
- Silgan Containers Corporation
- Slatercom - WCD
- Slideways
- SlipNOT Metal Safety Flooring
- SnoTemp Cold Storage
- Source Refrigeration & HVAC
- Spokane Industries
- Sprague Pest Solutions
- St. Charles Trading Inc.
- Statco Engineering, Inc.

- Sterilex Corporation
- SUEZ Water Technologies & Solutions
- Summit Industrial Products
- Talos Engineering Inc.
- Taylor Boiler & Equipment Co.
- Taylor Made Labels, Inc.
- Tennant Company
- The Commerce Bank of Oregon
- The Stover Group
- Thermal Tech
- Thunderbird Plastics Ltd.
- TOMRA Sorting Solutions
- Toteco Packaging Company
- Toyota Lift Northwest
- TRICO Companies, LLC
- TriStrata Group
- Tweet Garot Mechanical
- U.S. Bank
- U.S. Linen and Uniform
- U.S. Water
- Urschel Laboratories
- USI Kibble & Prentice
- Vanmark Equipment, LLC
- Vilter Manufacturing LLC
- Vintners Logistics LLC
- Vogelsang USA
- Volm Companies, Inc.
- VR Food Equipment, Inc.
- Ward Insurance
- WECO Sorting & Automation Solutions
- Wesmar Company, Inc.
- Western Exterminating
- Western Polymer Corp.
- Westmark Labels & Marking
- WITT Gas Controls
- Woodard & Curran
- Woodruff-Sawyer & Co.
- Zep, Inc. Food Safety Division
- ZoRoCo Packaging Inc.



# THE THREE EVENTS YOU DON'T WANT TO MISS...



## LEADERSHIP SUMMIT

May 1-3, 2019

SUNRIVER RESORT  
SUNRIVER, OR

---

## AUTUMN GOLF TOURNAMENT

September 18, 2019

LANGDON FARMS  
AURORA, OR



## NORTHWEST FOOD & BEVERAGE WORLD

February 17-19, 2020

SPOKANE CONVENTION CENTER  
SPOKANE, WA