

Wellspent Press Page Articles

1. [Factory North](#)
2. [Studio Super Conductor](#)
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4. [Willamette Weekly – Real Good Food](#)
5. [Visit McMinnville](#) – Mac MKT
6. [Madre Linen – Interview with Delia Tethong](#)
 - a. **“Food shopping can be a drag or a dream; where is your favorite spot to gather ingredients?”**

I feel like there are two kinds of people in the world. Those that love grocery shopping and those that despise it. I am the former. I love everything about it. I love looking through all the aisles, picking the exact produce I want, looking at packaging, branding, and all the different options. I usually hit a local farmer’s market every week and love going to specialty shops like [Wellspent Market](#) to be inspired and buy all the things I never knew I needed but sound too good to pass up. Also, the Wellspent crew are dear friends who really know their stuff. Everyone should go in and just ask all the questions.”
7. [Love to Know – Where to Find and Drink Natural Wine in Portland, Oregon](#)
 - a. **“[Wellspent Market](#) is your stop if you are en route to a picnic or similar and need to fill your basket with a range of goodies. A gourmet grocery store with some great wine on the shelves, you can get your matiz sardines, Meinklang Prosa rosé, Jasper Hill Farm cheese, crackers, and Castelvetro olives all in one stop. Be sure to check out their events page as they always seem to have something fun on the calendar from [sake tastings](#) to wine releases.”**
8. [Oregon Business - Thriving in a New Business World](#)
 - a. **Wellspent Market**

“Crisis precipitates change.” When Noah Cable locked the doors to Wellspent Market in March 2020, his website was a space for recipes using their specialty goods like rice, olive oil, and vinegar. That quickly changed. “We uploaded our inventory and became an e-commerce site, in what felt like overnight,” Cable says. Wellspent Market was among the first Portland food markets to offer meal kits — everything you needed to make a great pasta dinner at home. Fortuitous coverage from the local Eater led to national Eater coverage, and thanks to his e-commerce store, Cable was boxing up tomatoes, pasta, and salt for curbside pickup in Portland and shipping to the East Coast. “I wouldn’t have been able to do any of that without the online connectivity,” he says. “That drives everything, and it changed our business. “Back in 2018, improving the website was a more distant goal. Now, Cable has a whole new segment of his business that wasn’t possible before. “Crisis precipitates change,” he says. “The website was a goal but not a priority before, but now it’s something I think about and work on every day. It’s an element of my business that is just as important as my store that people can walk into.” Today, Cable is enjoying figuring out how to make the most of the online world and national audience he’s found, while still inviting local guests to sample specialty items in parking lot events. Recently, a partner business with offices in Portland, Los Angeles, and New York requested a team-building cooking class, so Cable put together a menu from appetizers to desserts and shipped out boxes to everyone. “35 of us on this call ended up sharing a bottle of wine and cooking together, me working the camera and chatting with everybody,” he says. “I got that feeling of being able to be a good host while finding a way for everyone to feel connected, even when we’re all not in the same room together.”

9. [Bittman Project – This West Coast Business is Committed to Indie Businesses and Better Ingredients](#)
10. [Portland Monthly – Real Good Food Unites Icelandic Kelp, Vermouth on Tap – and Jim Dixon](#)
11. [Bluebird Grain Farms – Customer Profile: Jim Dixon of Wellspend Market](#)
12. [Oregon Live – Real Good Food's First Store to Feature Fine Olive Oil, Vermouth on Tap](#)
13. [Portland Farmers Market – No Lie: Real Good Food](#)
14. [OPB – Oregon Businesses Feel the Pain of Supply Channel Delays](#) (not sure if this is a positive one to include, but it's press and part of our history nonetheless)
15. [PDX Eater – Real Good Food](#)
 - a. **“What it is:** Real Good Food is the small, specialty pantry shop from Jim Dixon, a longtime Portland food personality tracking down olive oil and rice for some of Portland's top chefs. For years, Dixon has been a wholesale importer and distributor for restaurateurs, but his market makes it easier for regulars to find exceptional dried beans, pastas, slow-fermented vinegars, and rice.
The highlights: Katz slow-fermented vinegars, Ito Shoten tamari, and smoked soy sauce, not to mention Spanish vermouth and Lambrusco on-tap. Down the line, Dixon will host more chef events and cooking classes at the market.
What's special about it: Portlanders who've eaten olive oil at Nostrana or vinegars at Le Pigeon have tasted what Dixon has to offer. If it's good enough for them, it's probably good enough for the average home cook.
If you go: Noon to 6 p.m. Fridays-Tuesdays, 935 NE Couch Street, [\(503\) 987-0828](#), [realgoodfood.com](#)”
16. [Travel Oregon – A Non-Drinkers Night on the Town](#)
17. [The Good Stuff NW – Farm Bulletin: A Farewell](#)
18. [U.S. News – The Central Eastside](#)
19. [PDX Monthly – Fulamingo – The Cult Snacks and Secret Chef Ingredients We Found at Hidden Japanese Market Fulamingo](#)

Wellspent Press - Helen's Additions

The Spruce Eats

[The 30 Best Food Gifts](#)

Bon Appetit

[23 Food, Beverage and Entertaining Gifts for Under \\$50"](#)

Eater Portland

[The 2022 Eater Portland Holiday Gift Guide](#)

Delish

[The 21 Best Pinot Noirs, According To Chefs And Sommeliers](#)

Joe Dixon, head buyer of specialty food market Wellspent Market in Portland, Oregon, calls this wine "not your parent's noir."

"I love this light, juicy pinot from Oregon's cult-favorite The Marigny," he said. "Winemaker Andy Young uses a technique called 'carbonic maceration,' which imparts the wine with a youthful, fruity energy."

Portland Monthly

[9 Father's Day Gifts For Foodie Dads.](#)

The Oregonian

[Steak sandwiches, saffron rice and other pieces of restaurants news for June 2022](#)

Fulamigo, the online Japanese market from Erik Hanson and Kana Hinohara Hanson, recently took over a wall at Northeast Portland specialty goods store Wellspent Market, 935 N.E. Couch St., Portland Monthly reports. This is the place to come for a conveniently curated selection of Japanese items, including instant spicy cod roe spaghetti sauce, ramen chips, cans of Boss Coffee and affordably priced sake.

Saveur

[Bring Bold Flavor to the Table with the Best Peppercorns](#)

"After growing up with what he calls "the shadow of the pepper flavor" from shakers, Jim Dixon of [Wellspent Market](#) says now he looks for ways to make sure he can actually taste the flavor of pepper. The best peppercorns bring big, exciting heat and intriguing sharpness to the front of [dishes from all over the world.](#) "

Also, two Wellspent Market products were chosen as the best in category with direct links to buy them on our website:

Best Mild Black Peppercorn (Diaspora Co Single Origin Araya)

- Why they chose it: Fall in love at first smell with the warm spices and dried fruit aroma floating up from this jar.

Best Red Peppercorn (our Real Good Brand of Pondicherry Red)

- Why they chose it: The intriguing sweetness and medium heat of these red peppercorns brings a mature, jammy flavor to foods.

And lastly in the final section "Our Take" Wellspend Market is mentioned as one of the best brands on the market for peppercorns:

"However, among the top brands (Real Good Food/Wellspend Market, Diaspora Co., Spicewalla, La Boîte, Spice House, Curio, Oaktown Spice Company, and Burlap & Barrel) the differences became ones of preference: how spicy, how floral, or how herbaceous, you prefer your peppercorns, and the type of packaging you find easiest to navigate. "

Clean Eating

[100 Ways to Be a Better Cook](#)

99. Don't get boxed in (aside from baking, where precision is key)

Think of recipes as guides, and feel free to deviate, says Jim Dixon, founder of the Wellspend Market in Portland, Oregon. Swap proteins, spices, herbs or vegetables, make it spicier or milder or change up the proportions.

Saveur

[Bronze Dies and Slow Dried: What Makes the Best Pasta Brands?](#)

Jim has the lead quote, pasted below, and quoted throughout the story

"[Dried pasta] is so versatile," says Jim Dixon, the owner of [Wellspend Market](#). "I like the texture of it. It's more durable, it holds up, and it lends itself to a lot of different applications." When it comes to what makes a good dried pasta, he says, "I think the most important thing is that it tastes good just on its own."

Wine Enthusiast

[America's 50 Best Wine Retailers](#)

Wellspend Market, Portland, OR

Founder Jim Dixon calls himself a "recovering food writer." In that stage of his life, he traveled the world sampling the very best. Now, he sells his findings—primarily pantry staples ranging from Portuguese sea salt to Sicilian olive oil to locally grown beans—at Wellspend Market. Alongside them, of course, is wine. Although the latter isn't available for purchase online, the selection is wide-ranging and affordable.

Saveur

[The Best Canned Tuna Needs No Mayo](#)

The writer ended up including the Throwbait Smoked Albacore with Lemon in her story as the best in the "flavored" tuna category (with a direct link to purchase it at Wellspent Market). See link [here](#).

Also, if you are curious, below is her feedback on the other two tunas we sent to her, including the:

- Lummi Wild Albacore Tuna (from Lummi Island Wild in Washington)
- Wild Albacore in Pesto (from Scout Canning in Toronto, Canada)

"The Lummi was definitely competitive with similar products but not quite up to the level of the St. Jude that dominated that category; The Scout was pretty middle of the pack, which given the competition is not particularly high praise."

The Washington Post

[Italian pinzimonio turns vegetables and olive oil into a magnetic meal](#)

Jim Dixon, founder of Wellspent Market in Portland, Ore., first learned about the dish in the early 2000s after a trip to Italy in 1996 spurred a longtime obsession with regional Italian cooking. "I view it as more of an approach than an actual dish," Dixon says, noting that there are many variations. Sometimes vinegar is added, other times garlic or pepper or lemon juice. Some cooks find these additions controversial, but to each cook their own.

I was doubly mistaken when I thought pinzimonio was served in the early fall to highlight the most recent olive oil pressing. Instead, Dixon says, it's more about the vegetables than the oil.

KOIN (KCRW, Channel 6)

[Kohr Explores: Get Your Holiday Gifts at Wellspent Market](#)

Broken Palate

[A Taste of Portland Delivered to Your Door](#)

We're fans of Portland, Oregon, as well as our friends at Wellspent Market founded by Jim Dixon, who returned to Portland after a 1990s trip to Italy and decided to import real deal Italian olive oil. Since then, he's grown to selling olive oil wholesale and retail. In 2019, he opened a storefront with partner Noah Cable, where they've expanded products to include an array of only-in-Portland producers among them. Read on for some Portland favorites —from Wellspent Market and elsewhere — you can try at home.

Willamette Week

Jim's Weekly Column, "[What We Are Cooking This Week](#)"