



NAME: KAB
LOCATION: PORTLAND, OREGON, US

I'm passionate about design and marketing and I love living in Oregon with its combination of urban style and down-home friendliness.

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My Foodie Moment



You know how some days you feel like you've wandered onto the set of a TV show and you're the surprise guest? That happened to me the other day when I was taking the lovely **Miss Rose** for her afternoon stroll and thought I'd stop by and pick up a little cheesy goodness from Luan at **Foster and Dobbs**. She was talking to a young Spanish couple, so we started chatting and sampling some of the wonderful Oregon cheeses from the case. I suggested the Rogue Creamery Oregonzola, then the Rogue River Reserve which is wrapped in grape leaves and soaked in brandy. Luan then sliced samples of Fra'Mani and Salumi meats and we sat down to chat.



It turns out that they work for **Marques de Valdueza**, a Spanish estate that produces olive oil, and stopped off on their way to the airport. John, the husband, an American who speaks flawless Spanish, Italian and French, moved to Spain, met his wife, Ana, and started working for the Marquis' estate. So then, you guessed it, they started hauling out their olive oils and inviting us to sample them. The coolest part was when Ana poured a small amount of oil into a little blue cup with the Marques crest on it. Then she covered it with a convex glass and warmed it in her hands for a couple of minutes. She lifted the glass slightly and had us inhale the warm, moist aroma of the oil, a wonderfully green and rich smell. Foster & Dobbs carries their olive oils and John and Ana may be coming back next year to do a class there. Stay tuned!

Details: Foster & Dobbs, 2518 NE 15th Ave.; Phone 503-284-1157; E-mail info@fosteranddobbs.com

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