

MEDIA KIT

AUTHENTIC NORTHWEST

CHERRIES & CHOCOLATE





Chukar Cherries crafts most everything we sell at our factory headquarters in the Yakima Valley fruit lands of Washington. Northwest dried cherries are the foundation of everything we make. Our locally sourced fresh cherry varietals (Bing, Rainier, Montmorency tart) are tree-ripened by local growers, with no added sugar, preservatives, or sulfites.

Chukar has two retail locations: Seattle's Pike Place Market, main arcade Flagship store in Washington Wine Country



Chukar's product line is broad with a focus on gift presentation. We layer our dried cherries, nuts, and berries in premium chocolate to craft swoon-worthy confections. Our dried cherries mixed with fresh-roasted nuts yield delicious, nutritious no sugar added energy snacks. Fresh from the Chukar bakery, we offer cherry-liscious pie fillings, dessert sauces, granola, Bundt cakes, biscotti, caramel corn. and more.

Highlights

"Excellent quality, superb taste, and REAL customer service that's second to none."

BARB - HOOD RIVER, OR

- Founder Pam Montgomery pioneered natural cherry drying with no added sugar in the 1980's.
- Over the last 35 years we've cultivated relationships with local cherry growers to provide choice tree-ripened fruit. We source European-style pastry chocolate from a 5th generation family chocolatier to layer our dried cherries, nuts, and berries.
- Chukar is renowned for being **highly giftable**, fruit forward, and capturing the **Pacific Northwest** in style and taste. Best-sellers include chocolate assortments and gift tins.
- Product features include **clean ingredients**, **no preservatives**, **no sugar added**, Certified Organic, and vegan. Nearly all Chukar products are certified KOF-K Kosher and are gluten free.
- Chukar guarantees: Made Fresh, Shipped Fast.
- Chukar Cherries supports the communities where we work. Chukar creates jobs with training and opportunity, supports non-profits such as Boys & Girls Clubs, and is committed to environmental responsibility.





After moving her young family from urban Seattle to a large cherry orchard in Prosser, WA in the 1980's, Pam was inspired by the richly-textured flavor of tree-ripened cherries. It was a time of heavy preservative use in food processing, and dried fruits were normally preserved with added sulfites and plenty of sugar. But Pam believed that the innate sugar in fully-ripened cherries was enough to preserve them naturally, so she pioneered a cherry-drying process that required exactly one ingredient: cherries. 35 years later, Chukar Cherries still crafts nearly everything at the original factory headquarters in Prosser—the center of Washington's wine and cherry country.



Quality Focused, Team Operated





Competent, energetic, and committed-

Our team members and customers guide every decision we make and define the Chukar brand.





A DIFFERENT KIND OF

Chocolate-Covered Cherry SMALL BUSINESS OF THE YEAR

WASHINGTON STATE SMALL BUSINESS ADMINISTRATION

FOOD PROCESSOR OF THE YEAR, SILVER

WASHINGTON MANUFACTURING AWARDS

OUTSTANDING PRODUCT LINE

SPECIALTY FOOD ASSOCIATION

GOOD FOOD AWARDS WINNER

GOOD FOOD FOUNDATION

GOURMET FOOD OF THE YEAR

HOUSEWARES DESIGN AWARD

"SNACK OF THE DAY"

RACHEL RAY

"The best snack in [Washington]"

READER'S DIGEST

"...one of the great tastes of the Pacific Northwest"

KING 5 NEWS SEATTLE

"A year-round taste of summer..."



RESPONSIBILITY

is Our Nature



PACKAGING AND PRINT

Responsible sourcing, recyclable packaging, and minimal waste-these touchstones have guided Chukar since day one. Chukar's ongoing efforts include:

STEWARDSHIP COUNCIL

Chukar's gift boxes, shipping boxes, glass jars, and tins are fully recyclable.

RECYCLABLE



CARBON NEUTRAL SHIPPING

Our UPS packages ship certified carbon neutral.

MINIMAL WASTE

Chukar sources cherries locally. Cherry pits and culls from fresh cherry processing are composted, resulting in zero waste.

FSC CERTIFIED

Chukar's shipping boxes and marketing materials are printed on Forest Stewardship Council Certified Paper, supporting responsible forestry.





SAFE PRACTICES = SAFE FOOD

The Chukar factory in Prosser, Washington is committed to rigorous safety and sanitation practices. We meticulously adhere to FDA Good Manufacturing Practices, USDA Organic standards, and Kosher certification oversight by KOF-K.

COMMITMENT TO COMMUNITY

From our Prosser headquarters in south-central Washington to greater Seattle and Pike Place Market—Chukar supports access to nutritious food, youth development, and environmental organizations. We champion our fellow community organizations: PikePlaceMarketFoundation.org, Boys & Girls Club, and more.

