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Company results for 'Chutneys' under 'Vancouver island'

Artisan Edibles Fine Foods Co. - 250-248-0670

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Address:
895 Dickinson Way
Parksville, BC
V9P 2H2

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Itâ€™s fitting that a company dedicated to the culinary arts was born at the Filberg Festival, an annual celebration of artists, artisans and great food in the Comox Valley on Vancouver Island. The creative sparks for Artisan Edibles flew when Judy McArthur and Maureen Drew discovered their shared passions for gourmet food, design and small business at Filberg. Within six months, they formed a partnership and developed a business plan to introduce their own commercial product line under the Artisan Edibles label.

Products Available:

Quince Mustard - Spring

A rare find. This is a heritage recipe originating in Italy. Quinces are handpicked on Vancouver Island, and the Quince Mustard is preserved in small batches. The mustard has a distinct taste of quince and is delicious with veal, chicken, pork, Cajun halbut or a grilled cheese panini sandwich. Beautifully packaged and labelled. Jars and lids are from Italy. Great eating! Great gift! Seasonal and limited in quantity. 200 ml jars are available.

Antipasto - Year Round

Our boldly flavoured antipasto is rich in texture with a hint of the Mediterranean. Custom chopped fresh vegetables, Italian vinegars and oils, grilled peppers and artichokes and wild albacore tuna are some of the ingredients that create a taste experience to entice even the most discerning palate. Some eat it straight from the jar! Beautifully packaged and labelled. Jars and lids are from Italy. Great eating! Great gift! 540 ml and 300 ml jars are available.

Champagne Rose Petal Jelly - Fall Spring Summer

Wild rose petals are hand picked on Vancouver Island in the late spring and infused with champagne to make the rose petal juice. The jelly is prepared in small batches. The colour varies from pale pink to crimson red depending on the colour of the rose petals. When you open the jar, you will smell the fragrance of roses, yet the taste is complex like champagne. Beautifully packaged and labelled. Jars and lids are imported from Italy. Great eating! Great gift! Seasonal and limited in quantity. 200 ml jars are available

Meyer Lemon Chutney - Winter Year Round

Meyer Lemon Chutney is both tart and sweet, lingering with a wonderful aftertaste of anisette. An additional complexity develops as the chutney matures in the jar. Superb with salmon, halibut, crab cakes, any cold roasted meats or a favourite curry dish. Everyone we serve it to asks for more. Beautifully packaged and labelled. Jars and lids are imported from Italy. Great eating! Great gift! 300 ml jars available.

Wild Mirabelle Plum Jelly - Fall

Wild Mirabelle plums are handpicked from a local grove on Vancouver Island in late August and juiced. The jelly is prepared in small batches. These plums are one of the most exotic stone fruits, producing a tart/sweet jelly with a hint of almond. Beautifully packaged and labelled. Jars and lids are imported from Italy. Great eating! Great gift! Seasonal and limited in quantity. 200 ml jars are available.

Aunty Penny's Gourmet Specialties - 250-751-1081

Contact: Penny Gordon

Toll Free:

Phone: 250-751-1081

Cell:

Fax:

Email: auntypenny@shaw.ca

Website:

Address:

841 Grouse Place

Nanaimo, BC

V9T 5A4

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

We are able to develop and produce other products upon request. We enjoy custom designing jellies, relishes and chutneys and have developed many unusual recipes, including wine and beer jellies and relishes. We are not only a producer of Canadian Association of Specialty Food's Award-winning antipasto and jellies but also enjoy developing recipes and co-packing for others. Confidentiality is assured.

Products Available:

Aunty Penny's Beet Chutney - Year Round

An unusual and unique way of serving beets, blended with onions, dates, oranges and wonderful spices, you'll want to eat it straight from the jar! Available in 190 ml jars or larger sizes upon request.

Aunty Penny's Antipasto - Year Round

Started as a home business 20 years ago, now processed under my personal supervision at St. Jean's Cannery in Nanaimo. This product is made in three flavours - Original (with tuna), Vegetarian (with a garden-fresh taste) and Hot

Aunty Penny's Peach 'n Pepper Picante Sauce - Year Round

Peach-flavoured pepper jelly which is delicious served on cream cheese and crackers, as a fruit dip or as a glaze for meats. Beautifully packaged, it is available in 125 ml and 250 ml jars, or larger sizes upon request.

Aunty Penny's Tomato Ginger Chutney - Year Round

A very spicy blend of tomatoes, onions, ginger and spices, this is a fairly hot condiment which complements many Indian curries and vegetable dishes. Attractively packaged in 190 ml jars or larger sizes upon request.

Bigfoot Organic Herb Farm - 250-537-4466

Contact: Pat or Ken Barnes
Toll Free:
Phone: 250-537-4466
Cell:
Fax: 250-537-4466
Email: patorken@telus.net
Website:

Address:
104 Eagle Ridge Drive
Salt Spring Island, BC
V8K 2K9

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Having learned from my Grandmother's chef over 40 years ago, I make sure that my products are the result of experience. Each one is made in small batches using our own or locally-grown ingredients. Salsas mild to wasabi. 60 flavours of jams, jellies, chutneys, flavoured honeys, mustards and vinegars.

Products Available:

Chutneys - Fall Spring Summer Winter Year Round

Cherry, Mango, Pear, Mexican Pear, Plum, Basil Lovers, Halapeno Berry, Cranberry, Hot Cranberry, Blackberry, and Blackberry Mint.

Canned Goods - Fall Spring Summer Winter Year Round

Stewed Tomatoes, Wasabi Spiced Cherries

Herbs - Fall Spring Summer Winter Year Round

Parsley, marjoram, oregano, dried blended mixed herbs. We save seeds from our herbs and use them. We have two 10 x 20 unheated greenhouses with many rare and unusual potted herbs for sale. No herbicides or pesticides have ever been used on this farm. All herbs have been grown, picked, dried and packaged right here on our Salt Spring farm.

Honey - Fall Spring Summer Winter Year Round

Mint Honey, Blackberry Honey, Ginger Honey, Rose Honey and Lavendar Honey using mint and lavendar from my herb gardens and wild blackberries from the farm.

Jams - Fall Spring Summer Winter Year Round

Apricot Jam, Blackberry Jam, Blackberry Jelly, Blackberry Mint Jelly, Blueberry Jam, Carrot Cake Jam, Chamomile Orange Jelly, Cherry Jam, Crabapple Butter, Crabapple Jelly, Cucumber Lime Jelly, Black Currant Liqueur Jelly, Red Currant Liqueur Jelly, Red Currant Jam, Red Currant Jelly, Red Clover Jam, Red Clover Jelly, Grape Jelly, Roasted Garlic Jelly, Roasted Garlic Mint Jelly, Roasted Garlic Ginger, Roasted Garlic Jalapeno Jelly, Habenero Ice Wine Jelly, Lemon Balm

Marmalades - Fall Spring Summer Winter Year Round

Seville Orange Marmalade, Ruby Orange Marmalade using Moro oranges

Mustards - Fall Spring Summer Winter Year Round

Honey Roasted Garlic Mustard, Basil, Hot Mexican, Wasabi Asian Mustards

Pickles - Fall Spring Summer Winter Year Round

Wasabi Ginger, Ginger Hot Pepper (no salt)

Relish - Fall Spring Summer Winter Year Round

Wasabi Horseradish Relish

Salsas - Fall Spring Summer Winter Year Round

Our recipes all contain roasted garlic. Mild, medium, hot and hotter, and wasabi. We grow and use our own wasabi. Tomato-based salsas use jalapeno peppers and habeneros, all cooked and processed under pressure but still tasty - mild, medium and hot.

Sauces - Fall Spring Summer Winter Year Round

Wasabi Cucumber Sauce, Wasabi Cranberry Sauce, Wasabi Wooster and Horseradish Sauce

Vinegars - Fall Spring Summer Winter Year Round

Salad

Everland Natural Foods Inc. - 604-638-9255

Contact: Rajinder Bagga
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Cell:
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Email: rajinder@everlandnaturalfoods.com
Website: <http://www.everlandnaturalfoods.com>

Address:
7442 Fraser Park Drive
Burnaby, BC
V5J 5B9

Regions Supplied: All of BC

Company Notes:

Everland products mean: no irradiation, no preservatives, no additives, no colourings, no refined sugars, no genetically engineered ingredients, and nutritious foods for healthy and environmentally conscious consumers.

By sourcing high quality organic and natural products, Everland ensures nothing extra needs to be added during processing. Based on current trends and research within the industry, the development of Everland Organic & Natural Products emphasizes quality, taste, health, fun, and convenience. In promoting a healthy life style, all Everland products are vegetarian and a majority are vegan. This means our food production processing facilities omit the use of all animal products, with the exception of honey. Due to concerns for the environment and quality, at Everland we strive to source the ingredients as locally as possible. Everland products are packaged in recycable glass and plastic while keeping the product-to-package ratio high. This not only reduces our carbon footprint but also keeps our foods fresh, healthy, and enjoyable.

Products Available:

New World Natural Foods Brand Whole Grain Granolas and Muesli. -

Organic and kosher. Granola and muesli are the original wholesome, ready-to-eat breakfast cereals. Many are vegan and are sweetened without sugar, using natural sweeteners - or are unsweetened.

Everland Brand Coconut Oil - Year Round

Organic and kosher.

Everland Brand Multicultural Cooking and Dipping Sauces - Year Round

Organic, kosher; many sauces are vegan. The only brand that has such a wide range of certified 100% organic sauces. We use BC produce as much as possible.

Everland Brand Nut and Seed Butters - Year Round

Organic, kosher, and vegan many are raw.

Sweetcane Brand Sweeteners, Liquid and Crystallized - Year Round

Organic and kosher

Taj Mahal Brand Chutneys and Curry Pastes - Year Round

Natural, organic, and kosher. We use BC produce as much as possible.

Tomato Garden Salsas and Pasta Sauces - Year Round

Organic and kosher. The only brand of certified 100% organic salsa and pasta sauce that is manufactured in BC and in Canada. We

use BC produce as much as possible.

Gourmet Savories & Sweets - 604-984-0188

Contact: Anil Suri
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1427 Hunter Street
North Vancouver, BC
V7J 1H3

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Gourmet Savories and Sweets has been in business for 13 years and our Pesto is the best in British Columbia. Produce by Chef Anil Suri, our products can be used as a base for different cooking methods and in pizzas, and sandwiches.

Products Available:

Artichokes - Year Round

Black Olive Tapenade - Year Round

Can be used for appetizers, as a side with meats, etc.

Eggplant - Year Round

Kalamari Olives - Year Round

Mango Chutney - Year Round

Mediterranean Olives Tapenade - Year Round

Can be used for appetizers, to be used on crackers, sandwiches, pasta, etc.

Pesto Sauce - Year Round

Basic sauce to be served with pasta or specialty foods. We have original authentic italian recipes which can be processed in small batches and various packages.

Sundried Olive Spread - Year Round

Used with appetizers, on crackers, pasta, pizza, etc.

Tuna Antipasto - Year Round

Same as vegetable antipasto, with an addition of tuna.

Vegetable Antipasto - Year Round

Very nice blend of mixed vegetables, served as an appetizer with crackers, chips, etc.

Mountain Ash Preserves - 604-414-9466

Contact: Anne Hutchings, Michael Austin
Toll Free:
Phone: 604-414-9466
Cell:
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Email: sales@mountainashpreserves.com
Website: http://www.mountainashpreserves.com

Address:
4351 Ontario Ave.
Powell River, BC
V8A 1V3

Regions Supplied: Lower mainland Vancouver island

Company Notes:

The majority of the pickles and relishes are processed in the fall using fresh product from local suppliers. Jams are usually made from frozen products as ordered, which results in a fresher product for the customer. Pectin is used when necessary. The majority of the jams are processed using a longer cooking method so less sugar is used, bringing out the natural flavours of the fruit. Product is not certified organic but our motto is "as natural as possible." No chemical preservatives or stabilizers are used.

Products Available:

Teas - Year Round

Specialty teas include: Classic Masala, Chai with Green Tea, Chai Rooibox, Instant Coffee Masala.

A Variety of Savory Jellies - Year Round

Varieties available: Apricot Hot Pepper Jelly, *Black Inferno, The Blazing Inferno, Cranberry - Jalapeno Jelly, Garlic Jelly, Garlic-Flavoured Jalapeno Jelly, Herb Garlic Marmalade, Horseradish, Jalapeno - Green, Jalapeno - Mixed, Jalapeno Red, Orange Pepper, Hot Pepper Jelly, Red Inferno, Red Pepper Jelly - Hot, Red Pepper Jelly - Sweet, Shallot Jelly, Cranberry Wine Jelly, *Blackberry Wine Jelly, *Blackberry/Rhubarb Wine Jelly, Wine and Roses Jelly.

Concentrates - Year Round

*Blackberry Lemonade, Lemonade, Rhubarb Nectar, *Rhubarb/Blackberry Nectar. These concentrates are to be mixed with water, ginger ale, club soda, wine, etc.

Herb Jellies - Year Round

A wide variety: Apple Mint, Ginger, Gingered-Orange, Lemon Rosemary, Mango Lavender, Mint, Parsley Jelly, Pineapple-Sage, Rosemary-Quince, Tarragon. Will also make custom orders.

Jams, Jellies and Sauces - Year Round

Most jams are made with minimum amount of sugar - the "old fashioned" way. A wide variety, including: *Plum-Good" Blackberry Jelly, Apple Butter, Apricot Jam, Apricot Jelly, *Apricot/Blackberry Jam, *Blackberry Jam, *Blackberry Jelly, *Blackberry/Apple Jelly, Bluebarb Jam, Blueberry Jam, Blueberry Banana, Blueberry Orange Jam, Bumbleberry Jam, Crabapple Butter, Crabapple Jelly, Fig and Strawberry Jam, Grape Jelly, Mano Vanilla Jelly, Merry Berry Jam, Paradise Jelly, Peach Jam, Plum Ginger, Plum Walnut Conserve, Plum-Orange Jam, Pumpkin Butter, Raspberry and Strawberry, Raspberry Blueberry, Raspberry Jam, Rosy Plum, Strawberry Jam, Strawberry/Rhubarb, Tangerine Jelly, Tayberry Jam, Tropical Tango, Tropical Jelly, Yellow Plum Jam. We can also custom make different varieties of jams, jellies, marmalades, etc.

Marmalades - Year Round

Apple Ginger, Best Ever, *Blackberry, Blood Orange, Blueberry, Citrus, Cranberry, Five Fruit, Morning Cheer, Orange Grapefruit with Ginger, Orange Pumpkin, Rhubarb, Ruby Red Grapefruit, Seville Marmalades.

Pickled Garlic - Year Round

A wide variety: Lemon-Dill Pickled Garlic, Regular Pickled Garlic, Pickled Garlic with White Wine.

Special Salsa/Sauces - Year Round

A wide variety available: "Devil's Own" Hot Peppers Sauce, "The Rib Tickler," Garlic Onion Jam, Hbash Sauce, Hot Tomolives, Madras Pickled Eggplant, Mango Salso, Mincemeat, Onion Jam - Dark, Onion Jam - Light, Oriental Plum Sauce, Peppy Salsa, Pickled Grape, Tomatillo Mexican Style, Tomolives, and Sandwich Spreads.

Specialty Jars - Year Round

Mango Amaretto Butter, Margarita Marmalade, Morning Cheer (with Whiskey), Tangerine Marmalade with Orange Brandy, Sundae in a Jar, *Blackberry with Kirsch.

Spices - Year Round

Spices, herbs and teas are mostly certified organic or organically grown. Varieties include Barbecue, Bouquet Garni, Cajun Spice, Chinese 5 Spice, Garden Blend Seasoning, Potatoes Plus.

Syrups - Year Round

Apple/Orange, *Blackberry/Apple, Mango Orange, Whole Berry *Blackberry Syrup, Whole Berry Blueberry Syrup.

Variety of Chutneys - Year Round

*Blackberry, Christmas, Cranberry, Gingery Rhubarb, Mango, Mango Papaya Chutney, Peach, and Pumpkin.

Vinegars - Year Round

Basil - in White Vinegar; Blueberry Balsamic Vinegars - white, herbs, red wine, white wine or balsamic; Dill - in White Vinegar; Garlic n' Dill - in White Vinegar; Red Wine *Blackberry; Tarragon; Cranberry Rosemary; Red Basil Vinegar; *Blackberry Mint Vinegar.

Wide Variety of Pickles - Year Round

Varieties available: Beet, Beet and Onion, Bread and Butter, Chow Chow Supreme, Chunky Mustard, Firesticks, Garlic Tails n' Peppers, Golden Clow, Holiday Hot Peppers, Hot Dilled Beans, Kosher Style Dills, Old-Fashioned Dills, Picallill, Pickled Carrots, Pickled Hot Peppers, Sweet Garlic Dills and Sweet Mixed Pickles. Jar sizes 500 ml \$4.00 - \$4.50 per jar.

Wide Variety of Relishes - Year Round

Wide variety of Relishes; 1000 Island, Beet Relish, Corn Relish, Golden Zucchini, Green Tomato, Hamburger, Hot Dog, Onion Mustard Delight, Pepper, September, Vegetable Relish, and Zucchini.

Wild WestCoast RainForest Products - 604-414-3907

Contact: Susan Canning

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Website: <http://www.wildwestcoastrainforest.com>

Address:

5834 Willow Avenue

Powell River, BC

V8A 4P8

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Wild WestCoast RainForest Products is a home based business producing jams, jellies, syrups, chutneys and salsas from wild Pacific Coast fruits. Jars and labels are simple and elegant and made in house. All fruit products are made in small batches from original recipes. A minimum amount of sugar is used allowing the wild flavours of the fruit to stand out. Many of my customers send my products to friends and relatives for a uniquely Canadian taste of the wild Rain Forests of the Pacific Coast.

Products Available:

No Sugar Heritage Apple Syrup - Fall Spring Winter

A unique syrup/sweetener made from pure unsprayed apple juice. Juice is reduced like maple syrup to 1/8 of it's original volume. No sugar is added to the syrup and the flavour is delightfully sweet and sour. Great for sugar reduced diets.

Chutneys - Fall Spring Winter

118 mil jars. Spicy East Indian style chutneys made with wild fruit, onions, garlic, spices. Great with Indian food, cheeses and as garnish with fish. Salmon Berry Huckleberry. Available Seasonally.

Salsas - Fall Spring Winter

118 mil jars. Hand harvested unsprayed wild fruit combined with unsprayed heritage apples. Spicy in flavour and great with grilled chicken or pork, omelettes and of course with corn chips. Red Huckleberry

Wild Fruit Jam - Fall Spring Winter

118 mil and 45 mil jars. Hand harvested, unsprayed fruit, produced in small batches, unique flavours, original recipes, simple

Wild Fruit Jelly - Fall Spring Winter

118 mil and 45 mil jars. Hand harvested, unsprayed fruit, produced in small batches, unique flavours, original recipes, simple

Wild Fruit Syrups - Fall Spring Winter

250 mil jars. Hand harvested, unsprayed fruit, produced in small batches, unique flavours, original recipes, simple