



Document generated on: May 5, 2024
<http://canadaspecialtyfoods.ca>
info@ssfpa.net

Contents

Maple Leaf Spices - 250-769-5325	2
Mountain Meadow Sheep Dairy - 250-679-3841	3

Company results for 'Cheese - Other' under 'Thompson okanagan'

Maple Leaf Spices - 250-769-5325

Contact: Dee Mole

Toll Free:

Phone: 250-769-5325

Cell:

Fax: 250-769-5314

Email: mapleleafspices@shaw.ca

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

Address:

2064 Horizon Drive

Kelowna, BC

V1Z 3H4

Regions Supplied: Thompson okanagan

Company Notes:

All of our products are natural, No MSG, Gluten Free, No fillers.

Products Available:

Cheeseballs 3 different flavours - Year Round

Please view website.

Grinder Blends 12 different flavours - Year Round

Please view website

Nice - Year Round

Please view website

Specialty Dips 8 different types - Year Round

Please view website.

Spice Rubs 7 different flavours - Year Round

Please view website

Traditional Spices 18 different types - Year Round

Please view website.

Mountain Meadow Sheep Dairy - 250-679-3841

Contact: Jasper Koo
Toll Free: 877-676-3841
Phone: 250-679-3841
Cell:
Fax: 250-679-3841
Email:
Website: <http://www.sheepcheesecanada.com>

Address:
RR #2 Chase Creek Road
Chase, BC
V0E 1M0

Regions Supplied: Kootenay Lower mainland Thompson okanagan Vancouver island

Company Notes:

Allergic to cows milk? Our sheep dairy products are a great tasting alternative.

Our sheep live outside all year round, guarded by livestock protection dogs. Animal welfare is a top priority on our certified organic farm. The Border Collies bring the flock from pasture to pasture and to the milking parlour.

Products Available:

Mountain Meadow Sheep Milk Butter - Summer

Unsalted and uncoloured. Available seasonally.

Mountain Meadow (Sheep Milk) Oliva Feta - Year Round

This is our feta that we marinate in cold-pressed olive oil, curry, rosemary and garlic.

Mountain Meadow Aged Sheep Milk Cheese - Year Round

For this type of cheese we apply the traditional methods of cheese making that my wife and I originally learned when we made cheese in the Swiss Alps in the early '80s. Our aged cheese grates and melts well.

Mountain Meadow Sheep (Milk) Droppings - Year Round

A soft unripened cheese, comparable to chevre. The sheep milk again makes this one milder and creamier compared to the same cheeses made from cows' or goat milk.

Mountain Meadow Sheep Milk Brie - Year Round

Very creamy brie, mild when young but can get stronger with aging. I prefer it at about 4-5 weeks, usually right around the "best before" time.

Mountain Meadow Sheep Milk Feta - Year Round

Well, feta should always be made from sheep milk. Sheep milk has a very mild delicate flavour. It is sweeter than cows' or goat milk, but very neutral. Better yet, try it yourself.

Mountain Meadow Sheep Milk Yogurt - Year Round

Available as a plain yogurt, either whole or fat free. Sheep milk has double the amount of calcium compared to cows' or goat milk.

Because of the rich milk, we do not need to add any sort of stabilizers to our non-homogenized milk.