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Company results for 'Fruit' under 'Vancouver island'

A & L Gardens - 250-499-5492

Contact: Art and Lina Nugteren

Toll Free:

Phone: 250-499-5492

Cell:

Fax: 250-499-5492

Email: artandlina@nethop.net

Website:

Address:

2281 Agar Rd

Cawston, BC

VOX ICO

Regions Supplied: Kootenay Lower mainland Thompson okanagan Vancouver island

Company Notes:

We have been growing organically since 1997 and have worked on other organic farms since 1989. We have been growing specialty items for a number of years. We can grow items if we are contacted early in the year. Many items are started in our own greenhouse.

Products Available:

Hot and Sweet Peppers - Summer

Mixed varieties. Available July-October.

Baby Zucchini - Fall Summer

Mixed varieties 10 lb case.

Fresh Herbs - Fall Summer

Basil, oregano, chives, thyme and sage

Grape and Cherry Tomatoes - Fall Summer

Mixed varieties

Nugget Potatoes, Red and White - Spring

Available the first two weeks of June

Tomatoes - Roma and Field - Fall Summer

Available August - October

Winter Squash - Fall

Mixed varieties

Apple Luscious Organic Orchard - 250-653-2007

Contact: Harry Burton
Toll Free:
Phone: 250-653-2007
Cell:
Fax: 250 653-2007
Email: burtonh@saltspring.com
Website: <http://www.appleluscious.com>

Address:
110 Heidi Place
Salt Spring Island, BC
V8K-1W5

Regions Supplied: Vancouver island

Company Notes:
Celebrating Red-Fleshed Apples - THE APPLES OF THE FUTURE

Growing over 350 varieties of apples organically.

Note: Sunday, Sept 28, 2008

A chance to visit Apple Heaven while still on earth!

<http://www.saltspringmarket.com/apples/> ____

This is a great way to connect with apples, since you get to taste about 200 varieties, explore how they are grown, enjoy an apple history starting in 1860, taste pies from about 15 varieties, get you apple identified, connect with growers and taste incredible food.

Become a Salt Spring Island Apple Connoisseur in one day. Enjoy.

- * Tours of a very unique organic orchard with chickens roaming everywhere.
- * Get to taste apples of every shape, size, taste, origin and colour.
- * Get to taste red-fleshed apples - THE APPLES OF THE FUTURE.
- * Learn why it is important to eat organically.

Products Available:

Apples - Fall Summer

200 varieties of the best tasting organically grown apples, available from Aug to December, including 23 varieties of red-fleshed apples.

Garlic - Fall Summer

organically grown garlic, both hard and soft neck.

Plums - Summer

About 10 varieties of plums grown organically

BC Hot House Foods Inc. - 604-507-6215

Contact: Devon Kennedy
Toll Free:
Phone: 604-507-6215
Cell:
Fax: 604-576-5498
Email: devonk@bchothouse.com
Website: <http://www.bchothouse.com>

Address:
5355 152nd Street
Surrey, BC
V3S 5A5

Regions Supplied: All of BC

Company Notes:

Taste Buddies Miniature Vegetables - these products are cool in appearance and make unique side dishes and snacks. They're easy to use and have many applications. Most of all, they are fun to eat!

Products Available:

Mini-Cucumbers - Year Round

These are the mini versions of the Long English Cucumbers that are smaller in size and diameter. The texture is a little crunchier, and the deliciously sweet flavour makes them excellent to snack on by themselves or in salads, cold vegetable platters or as garnishes. Kids love them!

Campari Tomatoes on the Vine - Year Round

Vibrant red, cocktail-sized tomatoes. They are hydroponically grown in greenhouses and are about 2" in diameter. These tomatoes offer vine-ripened, fresh flavour and are sold in clusters on the vine to ensure peak freshness and flavour.

Long English Cucumbers - Year Round

Seedless with a thin, deep-green, unwaxed skin that is never bitter. The skin adds crunch to the refreshing flavour. Long English Cucumbers are great for salads, sandwiches, salsas, dressings, dips, sauces, soups, garnishes and cold vegetable platters.

Roma Tomatoes on the Vine - Year Round

Long, almost egg-shaped tomatoes with firm, red, meaty flesh, very few seeds and skin that is easy to peel. High acid level makes them perfect for sauces, soups and salsas. Roma tomatoes on the vine are hydroponically grown in a greenhouse.

Sweetooth Peppers - Year Round

Long cone-shaped peppers with shiny, crunchy skins that cover thick, juicy walls. These peppers are sweeter than Sweet Bell peppers, and their tiny seed caps make them easy to cut into rings, enhancing presentation.

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

Blue Harvest Farm - 250-245-8959

Contact: Jim Stachow
Toll Free: 877-660-6118
Phone: 250-245-8959
Cell:
Fax:
Email: info@blueharvestfarm.com
Website: <http://www.blueharvestfarm.com>

Address:
13387 Code Road
Ladysmith, BC
V9G 1H7

Regions Supplied: Vancouver island

Company Notes:

We produce certified organic blueberries, including the Rubel and Rancocas varieties, which are highest in anti-oxidant. Ours is a small family-owned and operated farm dedicated to producing pure, healthy and delicious food.

Products Available:

Certified Organic Blueberries - Summer

Our family farm grows eight luscious varieties of certified organic blueberries including the two varieties rated highest in anti-oxidant content - Rubel and Rancocas. These two varieties are smaller in size whereas our other six varieties - Northland, Bluecrop, Duke, Toro, Nelson and Patriot - bear mid-size to very large berries.

Our fruit is hand picked and hand cleaned, then packed in 5 lb Zip-loc freezer bags, ready to eat or freeze. Most of our crop is sold fresh from early July until mid-August. The rest is frozen.

Freshness guarantee: all fresh fruit is put in the hands of our customers on the day it is picked. Frozen berries are available while quantities last. Our berries are certified organic by IOPA, and we are producer #1309.

Cowichan Valley Organic Farms - 250-748-8089

Contact: David Wiebe

Toll Free:

Phone: 250-748-8089

Cell:

Fax:

Email: DavidW3@telus.net

Website:

Address:

6182 Lakes Road
Duncan Road, BC
V9L 4J5

Regions Supplied: Vancouver island

Company Notes:

Cowichan Valley Organic Farms, situated one hour north of Victoria, lies on the outskirts of Duncan. The valley is renowned for its fertile soils and excellent climate as denoted by the name Cowichan (Warmland). The climate is conducive to growing to maturity hot weather crops such as peppers, melons, tomatoes and others. Cowichan Valley Organic Farms, is an Islands Organic Producers Association (IOPA) member in good standing and has been certified organic since 1998. We have been providing quality organic produce to restaurants, grocery stores and home delivery programs in the Cowichan and Victoria areas for the past eight years and look forward to expanding our production and market. We love what we do.

Products Available:

Melons - Fall Summer

Certified Organic - Seasonal

Basil - Spring Summer

Certified Organic - Seasonal

Beets - Fall Summer

Certified Organic - Seasonal

Broccoli - Summer

Certified Organic - Seasonal

Carrots - Fall Summer

Certified Organic - Seasonal

Cauliflower - Summer

Certified Organic - Seasonal

English Cucumbers - Fall Summer

Certified Organic - Seasonal

Lettuce - Spring Summer

Certified Organic - Seasonal

Peas - Summer

Certified Organic - Seasonal

Peppers - Fall Summer

Certified Organic - Seasonal

Potatoes - Fall Summer

Certified Organic - Seasonal

Pumpkins - Fall Summer

Certified Organic - Seasonal

Radishes - Summer

Certified Organic - Seasonal

Squash - Fall Summer

Certified Organic - Seasonal

Strawberries - Summer

Certified Organic - Seasonal

Tomatoes - Fall Summer

Certified Organic - Seasonal

Origin Organic Farms Inc. - 604-940-3928

Contact: Connie Cheng

Toll Free:

Phone: 604-940-3928

Cell:

Fax: 604-940-3968

Email: info@origino.ca

Website: <http://www.origino.ca>

Address:

6225-34B Avenue

Delta, BC

V4L 2N8

Regions Supplied: All of BC

Company Notes:

Products Available:

Organic Mini Cucumbers - Fall Spring Summer

Organic Beefsteak Tomatoes - Fall Spring Summer

Organic Bell Peppers - Fall Spring Summer

Organic Gemini Orange and Red Berry Tomatoes - Fall Spring Summer

Organic Long English Cucumbers - Fall Spring Summer

Organic Sardinia Cocktail Tomatoes - Fall Spring Summer

Organic Tomatoes on the Vine - Fall Spring Summer

Pattison Farms - 250-897-2510

Contact: Gerry Pattison

Toll Free:

Phone: 250-897-2510

Cell:

Fax: 250-337-8772

Email: patfarm@telus.net

Website:

Address:

2124 Dzini Rd

Black Creek, BC

V9J-1H1

Regions Supplied: Vancouver island

Company Notes:

All of the vegetables grown on our family farm are British Columbia Certified Organic, PACS # 16-115. We grow everything from seed to maturity ourselves. Each vegetable is hand planted, weeded and harvested to ensure the very best in taste, quality and freshness. We grow many varieties of heritage and open-pollinated vegetables. Also available are certified organic, vegetable bedding plants. Basil: Standard, Green Ruffled, Purple Standard, Purple Ruffled, Thai, Lime. Cucumbers: Long English, Standard, Lemon. Forty varieties of Tomatoes, many open-pollinated and heritage varieties. Hot Peppers: many varieties from Jalapeno to Habanero. Sweet Peppers: Bells, Sweet Banana and Pepprocini. Eggplant: Standard, Japanese, Turkish and Fairytale. Tomatillos: Green and Purple. Thank you for your interest in our family farm.

Products Available:

Winter Beets - Fall Winter

Winter Keeper (very sweet)

Beans - Summer

Green and yellow

Beets - Summer

Beet Greens; Standard Beets; Cylinder Beets; Yellow Beets.

Broccoli - Summer

Standard Broccoli, crowns and shoots.

Carrots - Summer

Orange Baby; Yellow Baby; Purple Baby; Red Baby.

Cauliflower - Summer

Purple; Orange; Romanesco.

Cucumber - Summer

Long English and Lemon

Eggplant - Summer

Standard Purple; Fariy Tale Baby; Turkish-Orange with Green Stripes; Japanese Long.

Endive - Summer

Head, green leaf

Fennel - Summer

Baby Bulbs

Green Bunching Onions - Summer

Hot Peppers - Green House Grown - Summer

Habanero Red; Jalapeno Green; Jalapeno Purple; Thai Dragon Chile; Hungarian; Hot Wax Banana; Ancho; Serrano; Paprika; plus a limited amount of other exotic hot peppers.

Kohl-Rabi - Summer

Green Baby Bulb

Lettuce -

Parsnips - Fall Winter

Peas - Summer

Shelling, Sugar and Snap Peas

Pumpkins - Fall

Standard Jack-o-Lantern; French Red Roasting.

Radish - Summer

Red, Easter Egg

Spinach - Summer

Summer Squash - Summer

Baby Yellow Patty Pan; Baby Yellow Zucchini; Baby Green Zucchini.

Sweet Peppers - Green House Grown - Summer

Green Bell and Sweet Banana.

Swiss Chard - Summer

Bright Lights

Tomatillo - Summer

Standard Green and Purple

Tomatoes - Green House Grown - Summer

Red Slicing; Roma-Red; Yellow; Cherry Tomatoes - Red Standard, Yellow Standard, Black Standard, Red Grape and Yellow Grape.

Tree Fruit -

Bartlett Pears and Apples

Variety of Herbs - Spring Summer

Basil - Green Standard and Ruffled, Purple Ruffled. Chives - Broad Leaf. Cilantro - Flat Leaf and Fancy Leaf. Parsley - Italian Giant. Dill - Baby Dill. Fennel- Baby Fino Bulbs.

Winter Squash - Fall

Spaghetti and Butternut

Yellow Roasting Carrot - Fall Winter

Ruby Red Farms - 250-655-3368

Contact: Ivan Mishchenko
Toll Free:
Phone: 250-655-3368
Cell:
Fax: 250-655-3201
Email: ivan@rubyredfarms.com
Website: <http://www.rubyredfarms.com>

Address:
11121 Rosborough Road
North Sannich, BC
V8L 5M3

Regions Supplied: Vancouver island

Company Notes:

Ruby Red Farms is renowned for ripe and plumb blueberries picked at the peak of ripeness. Many of our customers tell us that our berries "Are the Best Berries They Have Ever Tasted." Blueberries are available at the farm stand or at Moss Street Market. Che the website for details on how to buy at www.rubyredfarms.com.

Products Available:

Frozen Blueberries - Year Round

Available in 10 pound boxes - Bakery Grade Ruby Red Farms blueberries are available all year round! Picked at the same time as our fresh berries, these delicious berries are available for bakeries. Our blueberries are also used in delicious bakery goods at local bakeries like Wild Fire Bakery.

Fresh Blueberries - Summer

Fresh Blueberries 5 or 10 pound boxes. Ruby red Farms freshly picked and ripe berries are available in bulk sizes for preorders or off farm sales. Available Seasonally in the Summer months.

Fresh Blueberry Pints - Summer

Ruby Red Farms fresh, ripe and flavourful berries are available at many BC retailers. Available seasonally.

Frozen Blueberries - Year Round

Frozen Blueberries in 340 gram Packaged. Ruby Red Farm blueberries are available all year round! Picked at the same time as our fresh berries, these delicious berries are available at many grocer stores on Vancouver Island including Thrifty Grocery Stores.

Frozen Blueberries - Year Round

Available in 5 or 10 pound boxes. Ruby Red Farms blueberries are available all year round. Picked at the same time as our fresh berries, these delicious berries are available at Community Natural Foods and Village Food Markets. Our blueberries are also used in delicious bakery goods at local bakeries like Wild Fire Bakery.

Saskatoon Berry Farm - 250-743-1189

Contact: Al Dyrland
Toll Free:
Phone: 250-743-1189
Cell:
Fax: 250-743-1189
Email: toonfarm@yahoo.com
Website:

Address:
1245 Fisher Road
Cobble Hill, BC
V0R 1L0

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Family-owned and run farm. Located in the Cowichan Valley; easy access from Victoria and Nanaimo.

Products Available:

Saskatoon Berries - Frozen - Year Round

Unique flavour, very versatile and nutritious. 5 lb bag/ 25 lb box.

Saskatoon Berries - Summer

Fresh - in season (end of June - mid July) 2 quart/5 lb/10 lb box, pre-picked.

Unique flavour, very versatile and nutritious. Ideal for pies, desserts, jams, wine, sauces (recipes available)

Saskatoon Jam - Year Round

1 cup jam jar size, small-batch, home-made, award-winning with natural preservatives. Also available as combination varieties: Saskatoon/Raspberry, Saskatoon/Rhubarb, Saskatoon/Strawberry, Saskatoon/Blueberry, Saskatoon/Cranberry.

Saskatoon Pie - Year Round

9 inch, home made from scratch. Tender, flakey, generously filled with Saskatoon berries. Our customers rave about our pies. Voted in top 5 in Victoria Times Colonist contest. Available frozen, unbaked, all year and also available with oatmeal/brown sugar crumble topping. Combination fruit varieties: Saskatoon/Rhubarb, Saskatoon/Raspberry, Saskatoon/Blueberry.

Tamarac Fresh Cut Foods Ltd. - 250-765-2211

Contact: Tony DiMaria

Toll Free:

Phone: 250-765-2211

Cell:

Fax: 250-765-2703

Email: tdimaria@okanagan.net

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

Address:

PO Box 41122 RPO S.

Winfield, BC

V4V 1Z7

Regions Supplied: Kootenay Lower mainland Thompson okanagan Vancouver island

Company Notes:

The purpose of Russ and Tony's Fresh Sliced Apples is to provide fresh sliced produce for health conscious people. Consumers are taking active measures to improve their diet through avoiding foods that are high in carbohydrates, fats and sugars. Apples are high in fibre, low in fat and easy to enjoy - a perfect snack!!

Products Available:

Fresh Sliced Organic Apples - Fall Winter

Packaged in 60 gram to 454 gram poly food service sizes. Available seasonally (fall to spring).

Fresh Baby Carrots - Year Round

Fresh packaged (60 gram

Fresh Sliced Peppers - Year Round

Fresh sliced and peeled peppers for food service or fresh diced as well, packaged in 60 gram (snack size) up to 454 gram (food service) poly bags.

Fresh Sliced Apples - Year Round

Fresh sliced apples packaged in 60 gram, 114 gram (snack size) with or without Caramel dips, or Cheese cubes, up to 454 gram (food service) poly bags.

Fresh Sliced Pears - Fall Winter

Fresh sliced pears packaged in 60 gram (snack size) up to 454 gram (food service) poly bags.

Available: November to March

Taves Family Farm - Applebarn - 778.241.1822

Contact: Joslin Sanderson
Toll Free:
Phone: 778.241.1822
Cell:
Fax: 888.345.8972
Email: info@applebarn.ca
Website: <http://www.applebarn.ca>

Address:
333 Gladwin Rd.
Abbotsford , BC
V2Y 5Y1

Regions Supplied: All of BC

Company Notes:

Locally grown produce, berries, apples & pumpkins. Catering to restaurants, markets, and families. Call us to experience a taste of the country.

We also grow: Black Currants - Summer Red Currants - Summer Pink Currant - Summer Red Gooseberries - Summer Green Gooseberries - Summer Corn - Late Summer & Fall Apples (several varieties) Late Summer & Fall Pumpkins - Fall Bell Peppers (yellow, orange, green & red) - Spring, Summer, & Fall Stiletto Peppers - very sweet - Spring, Summer, & Fall

Products Available:

Cherry - Fall Spring Summer

These are grown hydroponically in our greenhouse and are crisp and flavorful. These are great for salads or vegetable skewers.

Beefsteak Tomatoes - Fall Spring Summer

We grow large crisp beefsteak tomatoes in our greenhouse. These are great for salads or burgers.

Butter Head Lettuce - Year Round

We grow beautiful butterhead lettuce hydroponically in our greenhouse. We leave the roots stock on the lettuce to increase it's shelf life.

Heirloom Tomatoes - Fall Spring Summer

We grow a variety of heirloom tomatoes that are a variety of colours. The flavor of these tomatoes is exceptional and is a great addition to any salad.

Apple Cider - Fall Winter

We press our own Apple Cider here on our farm made from our own apples. We do not add water or any other ingredients to our Apple Cider. You can get the cider two different ways: Fresh Cider: is UV light pasteurized and is served in plastic containers (like milk jugs). This has a two week shelf life. Glass: Our cider that is served in our unique glass jugs is boiled and will keep on a shelf for years. It only needs to be refrigerated after it has been opened.

Black Currant and Red Currant Jams - Year Round

On our farm we also grow currants and have made our own black currant and red currant jams. This can be ordered in either 250ml or 125ml class jars.

Campari Tomatoes - Fall Spring Summer

The red plump tomatoes are a great size for salads and are also grown in our greenhouse.

Long English Cucumbers - Year Round

Our Long English Cucumbers are a consistent size and have a great flavor. They are grown in a hydroponic greenhouse and we have an aggressive IPM program to reduce or eliminate the need for sprays.

Mini Cucumbers - Year Round

Our mini cucumbers are very sweet and crunchy. They are grown in a hydroponic greenhouse and we have an aggressive IPM program to reduce or eliminate the need for sprays.

Red Pepper Jelly - Year Round

We also have a greenhouse where we grow an assortment of veggies, including peppers. We have used the peppers to make a red pepper jelly. This is a spicy red pepper jelly containing jalepenos but it is great with mozzarella sticks, pizza or on chicken.

Spiced Apple Cider - Fall Winter

We also make another variety of the same cider but we add mulling spices. This is popular at Christmas time and is great cold or served as a warm cider. Some restaurants we have sold to add rum to this warm drink at Christmas time and tell me it is quite popular. The Spiced Cider comes in glass only for clients who are re-selling it but for serving purposes it can be sold in plastic with about a 6 week shelf life.