



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

Contents

Jerseyland Organics - 250-442-8112	2
Pasture-to-Plate/Rafter 25 Ranch - 604-254-6782	4
Stonefield Farm - 250-743-3861.....	5
The Blue Goose Cattle Company Ltd. - 604-980-9106	6

Company results for 'Beef' under 'Vancouver island'

Jerseyland Organics - 250-442-8112

Contact: Ric or Vickie Llewellyn

Toll Free:

Phone: 250-442-8112

Cell:

Fax:

Email: jerseyland@telus.net

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

Address:

2690 Almond Gardens Road, P.O. Box 1468

Grand Forks, BC

V0H 1H0

Regions Supplied: All of BC

Company Notes:

Jerseyland was BC's first organic dairy producer and on-farm processor. Jerseyland developed BC's first organic yogurts and is still produces the only non-homogenized (cream at the top) yogurt available from BC. We are an ethical producer. Our farming practices are humane, environmentally friendly, the way farms should be run in an "ideal world." We are located in the The Boundary district just east of the Okanagan in the "hot" interior dry belt. Our cheeses contain no "microbial enzymes" as these are generally genetically modified food ingredients, and we do not use them.

Products Available:

Certified Organic Angus Beef - Year Round

Jerseyland is certified organic and certified by the BCSPCA for humane practices. All Jerseyland beef is "grass finished". No animals are ranged on public lands - thus not damaging wildlife habitat or riparian areas. Jerseyland beef is slaughtered in a provincially licenced abattoir. CFIA-inspected carcasses are cut and wrapped on customers' specific requests. Limited cuts are available in inventory (frozen only)

Creme Fraiche (Sour Cream) - Year Round

34% bf 100% Jersey cream (non-homogenized) - pasteurized cream. Special order only.

Organic Butter - Year Round

Bulk 2.2 kgs blocks (service industry) This is "real," handmade farm butter, no water added, salted or unsalted. Rich yellow colour from the Jersey cream - used exclusively by chefs for its distinct flavour. Can be limited availability due to market demand.

Organic Cheddar Cheese - Year Round

Mild, medium and limited amounts of aged organic cheddar in bulk in 10 kg blocks, deli blocks or retail. 250 g packages (pre-priced or unpriced). White plain cheddar or Leicester cheddar available. Flavoured cheddar - Onion

Organic Feta Cheese (Cow's Milk) - Year Round

Canada's only organic feta available in bulk 10 kg blocks, or retail packaged.

We "age" our feta for a more distinct flavour. Available in plain or sundried tomato/oregano/onion mixed, packaged in brine.

Organic Gouda Cheese - Year Round

Mild and medium available in bulk 10 kg blocks, deli blocks or retail packaging.

Available in plain. Flavoured Goudas - Garlic

Organic Grana Cheeses - Year Round

Parmesan or Asiago which are both raw milk cheeses. Available generally in mild, medium or aged, bulk 10 kg blocks, deli blocks or retail packaged. Distinct award-winning cheeses.

Organic Yogurts - Year Round

Available in 5% non-homogenized Plain or Low Fat (.3% bf) 4 litre pails, 1 kg (1 litre), 500 ml or 175 ml. Flavours available - French Vanilla (real organic vanilla extract, non-artificial), strawberry, blueberry.

Pasture-to-Plate/Rafter 25 Ranch - 604-254-6782

Contact: Barbara Schellenberg

Toll Free:

Phone: 604-254-6782

Cell:

Fax:

Email: grassfedmeats@pasture-to-plate.com

Website: <http://www.pasture-to-plate.com>

Address:

3215 Grant Street

Vancouver, BC

V5K 3J1

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

We are a family business; our livestock is grass fed and grass finished.

Our pigs are on pasture, supplemented with certified organic peas and finished on milk and organic apple pulp. Our livestock forages on luscious pastures in the beautiful Chilcotin valley, ensuring optimum animal and human health. We use biodynamic practices to support biodiversity and are in partnership with The Land Conservancy. Our meat is high in CLA, omega 3 fatty acids and beta carotene.

Products Available:

Certified Organic Lamb - Year Round

Frozen, available year round. Special orders can be accommodated.

Certified Organic Beef - Year Round

Frozen, available year round. Special orders can be accommodated.

Certified Organic Pork - Year Round

Frozen, available year round. Special orders can be accommodated.

Sausages - Year Round

Our fresh frozen sausages come 4 per pack, have no fillers and are made with 100% grass fed meat. All ingredients are certified organic; plus we use our own honey, wild crafted spices and organic grey sea salt containing over 80 minerals! Sausages include: "The Rangerider" (with Juniper); "The Cowpoke" (with Garlic); "The Wrangler" (with Blueberry); and "The Drifter" (with Sage).

Stonefield Farm - 250-743-3861

Contact: Pat Swan

Toll Free:

Phone: 250-743-3861

Cell:

Fax: 250-743-3861

Email: stonefield_farm@yahoo.com

Website:

Address:

1114 Deerwood Place

Mill Bay, BC

V0R 2P2

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Naturally-raised specialty meats.

Products Available:

Naturally Raised Pork - Fall Spring Summer

Grass-Fed Beef - Fall

Naturally Raised Chicken - Year Round

Naturally Raised Turkey - Fall

The Blue Goose Cattle Company Ltd. - 604-980-9106

Contact: Doug Sinclair

Toll Free:

Phone: 604-980-9106

Cell:

Fax: 604-980-9146

Email: info@bluegoosecattle.com

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

Address:

#123 - 1305 Welch Street

North Vancouver, BC

V7P 1B3

Regions Supplied: All of BC

Company Notes:

Farm gate to dinner plate quality control. Developing markets for economically-viable and ecologically-sustainable ranching.

Products Available:

Beef Jerky, Sausages, Hamburger Patties - Year Round

Chemical and preservative free.

Certified Organic Beef Products - Year Round

Our free range, grain-finished beef is raised without the use of antibiotics, growth-inducing hormones, or animal by-products. It is dry-hung and hand cut for exceptional flavour and quality. Fresh block cuts to NAMP standards or flash frozen in individual portions. 2005 winner of "Best Beef in BC," "Chef's Choice", and "Critic's Choice" awards. Featured product in "EAT! Vancouver 2005" exhibit. British Columbia raised and processed beef, distributed from North Vancouver distribution warehouse.