



Document generated on: May 18, 2024
<http://canadaspecialtyfoods.ca>
info@ssfpa.net

Contents

Fir Hill Farm - 250-629-3819	2
Holly Hill Farm - V9G 1C1	3
Inis Eile Farm - 250 629-3964	4
Pasture-to-Plate/Rafter 25 Ranch - 604-254-6782	5

Company results for 'Mutton & Lamb' under 'Vancouver island'

Fir Hill Farm - 250-629-3819

Contact: Barbara Grimmer

Toll Free:

Phone: 250-629-3819

Cell:

Fax: 250-629-6398

Email: firhillfarm@gulfislands.com

Website:

Address:

2310 Grimmer Road

Pender Island, BC

V0N 2M1

Regions Supplied: Vancouver island

Company Notes:

Sustainable heritage farm in the Gulf Islands. Raising premium-quality, pasture-raised lamb and beef. Also producing heritage turkeys for limited sale.

Products Available:

Heritage Breed Turkey - Year Round

Provincially inspected. Sold whole.

Lamb, Pasture Raised - Year Round

Provincially inspected. Custom cut and wrapped. Individual cuts available (leg roasts, chops, racks, etc.) or sold by whole or half.

Holly Hill Farm - V9G 1C1

Contact: Penny Stapleton

Toll Free: 250-713-1984

Phone: V9G 1C1

Cell:

Fax: 250-245-9557

Email:

Website: hollyhillfarm@telus.net

Address:

3038 Hill Rd , Ladysmith
BC

Regions Supplied: Lower mainland Vancouver island

Company Notes:

<http://www.hollyhillfarmlamb.net>

Products Available:

Inis Eile Farm - 250 629-3964

Contact: Martha McMahon

Toll Free:

Phone: 250 629-3964

Cell:

Fax:

Email: penderislandfarm@gulfislands.com

Website:

Address:

4501 Bedwell Hbr. Rd.

Pender Island, BC

V0N 2M1

Regions Supplied: Vancouver island

Company Notes:

Gulf Island Lamb. This lamb has the wonderful mild flavour of Gulf Island Lamb. The lamb from this farm has the special attribute of coming from a flock of Rare Breeds Cotswold sheep. These sheep are on Rare Breeds Canada's critical list of endangered breeds. Speciality local lamb from this flock provides a way of returning these endangered breeds to a position of economic viability on small farms and thus helps support efforts at bio-diversity and genetic conservation of farm animals. Inis Eile Farm is in the process of developing Farm Stay opportunities and on-farm artisan wool products from the flock of Rare Breeds Cotswold sheep

Products Available:

Lamb - Year Round

Gulf Island Lamb. This lamb has the wonderful mild flavour of Gulf Island Lamb. The lamb from this farm has the special attribute of coming from a flock of Rare Breeds Cotswold sheep. These sheep are on Rare Breeds Canada's critical list of endangered breeds. Speciality local lamb from this flock provides a way of returning these endangered breeds to a position of economic viability on small farms and thus helps support efforts at bio-diversity and genetic conservation of farm animals

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).