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Company results for 'Condiments/Seasonings/Flavourings/Other Misc.

Ace Curries To Go Ltd. - 604-761-2433

Contact: Vikram Bajaj

Toll Free:

Phone: 604-761-2433

Cell:

Fax: 604-986-5667

Email: info@acecurriestogo.com

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

Address:

1294 E. Keith Road

North Vancouver, BC

V7J 3S3

Regions Supplied: All of BC

Company Notes:

We Manufacture Food Service size Curry Sauces and Spice Rubs and Blends. Customized Flavours to create signature dishes for your restaurant or deli.

Products Available:

Curry Kits - Year Round

Butter Chicken and Chickpea Curry with Basmati Rice

Prawn Vindaloo with Black lentil Curry with Basmati Rice

Beef curry with Dal Fry (lentil Curry) with Basmati Rice

Curry Lentil Risotto Kits - Year Round

Spices, lentils, rice and all instructions included, just buy the fresh items.

Curry Sauces - Year Round

1 Lt. Jars and 5 Lt. Pails. Butter Chicken, Hot Curry, Coconut Curry and Vindaloo Curry.

Curry Spice Blends - Year Round

No Salt No MSG All Fresh Roasted Spices ground Sieved and Blended in House. 50 g Bags and 75g jars. Available in 75 g Jars

Butter Chicken, Chicken Curry Tandoori, Vindaloo, Tikka, Masala and Lentil

Appleberry Farms Ltd - 250.388.7668

Contact: Chris Wakefield

Toll Free:

Phone: 250.388.7668

Cell:

Fax: 250.483.1023

Email: appleberryfarms@shaw.ca

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

Address:

Victoria, BC
V8T 4S9

Regions Supplied: Lower mainland Vancouver island

Company Notes:

In addition the the products listed below, Appleberry Farms Ltd also produce preserves and mustards for hotels and resorts in 25ml individual jars. These products are also available in various pail sizes. We also do private label and specialize in co-packing products.

Products Available:

Plum - Year Round

Part of our fruit salsa line. This salsa has slightly sweet but tart flavour. Accompanies meaty fish (Tuna, Swordfish) very well. Try it with cajun pork or simply spoon over roast lamb. If you aren't feeling so adventurous use as a regular salsa with tortilla chips. Great with fruity red wine!

Peach - Year Round

This fruit salsa is a far cry from the usual tomato based salsas currently in the marketplace. It uses all natural ingredients and has a very balanced flavour. It has a slight hint of heat. Excellent with white fish, shell fish and chicken. Also good with creamy cheese and as a condiment to enhance dishes. Great with a semi dry white wine!

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

Contact: Maureen Drew
Toll Free:
Phone: 250-248-0670
Cell:
Fax: 250-248-0670
Email: mdrew@artisanedibles.com
Website: <http://www.artisanedibles.com>

Address:
895 Dickinson Way
Parksville, BC
V9P 2H2

Regions Supplied: Lower mainland Vancouver island

Company Notes:

It'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.

Auntie Bev Foods - 604-931-6994

Contact: Beverly Piprah
Toll Free:
Phone: 604-931-6994
Cell:
Fax: 604-931-6164
Email: mailbag@auntiebevfoods.com
Website: <http://www.auntiebevfoods.com>

Address:
312 Sorrento Place
Coquitlam, BC
V3K 6P4

Regions Supplied: Lower mainland North coast Thompson okanagan Vancouver island

Company Notes:
Carribean-flavoured products using all natural ingredients.

Products Available:

Auntie Bev All Purpose Seasoning - Year Round

Auntie Bev Hot Table Sauce - Year Round

Auntie Bev's NEW Hot Sauce is a HOT! spicy all purpose table sauce made from real Jamaican 'Scotchbonnet peppers'. It has a distinctive Jamaican flavor as well as the "Heat" you look for in a HOT sauce. Use it at the table and also in the kitchen to kick up the flavour of soups, dips and more!
It comes in a convenient 150ml (5 oz) bottle. 12 in a case.

Auntie Bev Jerk Marinade/Sauce - Year Round

This spicy and zesty marinade/sauce has that wonderful Caribbean Jerk flavor that can only be found in Jamaica.
Auntie Bevs Jerk BBQ Marinade

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.

Barsi Group, The - 250-729-9930

Contact: Nelson Barsi
Toll Free: 888-698-2433
Phone: 250-729-9930
Cell:
Fax: 250-729-7510
Email: nelson.barsi@telus.net
Website: <http://www.chefbarsi.com>

Address:
2214 Sun Valley Drive
Nanaimo, BC
V9T 6E8

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

We process and distribute specialty gourmet products that are flavourful and unique in taste. Produced in small batches without preservatives, our quality speaks to our customers. BUY IT! TRY IT!

Products Available:

Thistle - Year Round

250 ml. Use as a jelly, not just a dip. Condiment for all meats, fish, eggs, with cheese or on bread or toast.

Thistle - Year Round

Unique flavour - a blend of red wine vinegar, red peppers, tomato paste, soy sauce and spices. Add to gravy, soups, stews, casseroles, BBQ sauce, or dipping sauce. Table sauce for fish stir-fry. Marinade/baking sauce.

Thistle - Year Round

Fat and oil free, made with honey, mustard and spices. Condiment for all meats. Fat-free salad dressing. Dipping sauce for veggies/chicken fingers. BBQ sauce for chicken and pork. Marinade/baking sauce.

Basil Olive Oil Products Ltd. - 604-460-0087

Contact: Helen Koutalianos
Toll Free:
Phone: 604-460-0087
Cell:
Fax: 604-465-7594
Email: sales@basiloliveoil.com
Website: <http://www.basiloliveoil.com>

Address:
18939 120b Avenue
Pitt Meadows, BC
V3Y 1W3

Regions Supplied: All of BC Lower mainland North coast Thompson okanagan Vancouver island

Company Notes:

Single estate producer of Certified Organic Extra Virgin Olive Oil in the new harvest. We specialize in quality. Please visit www.basiloliveoil.com for all of our specialty Products.

We also offer:

USDA Certified Organic Golden Olive Anastasia Hand Made Extra Virgin Olive Oil Castile Soap. Gentle with no Additives, No Colours, No Fragrance.

Golden Olive Theodora Essential Rose Oil Moisturizer made with Certified Organic Extra Virgin Olive Oil. Simple Body care that works.

Golden Olive Vassiliki Kalamata Olive Tapenade ready to use, Quality Olive Tapenade 1 kg Jars x 6 per case available for the service Industry and also in retail sizes 140 G X 12 per case.

Products Available:

Cracked Green Olives - Year Round

Certified Organic Golden Olive Vassiliki Cracked Green Olives cured with Anise and Lemons in Sea Salt Brine. 5 kg pails. Small Artisan Producer Greece.

Agrinion Olives (Brown) - Year Round

Certified Organic Golden Olive Vassiliki Agrinion Olives Jewel (Brown) Cured with Celery Lemons in Sea Salt Brine, 5kg pails. Small Artisan Producer Greece.

Agrinion Olives (Green) - Year Round

Certified Organic Golden Olive Vassiliki Agrinion Olives Blond (Green) cured with Celery

Balsamic Vinegar - Year Round

Certified Organic Golden Olive Evangeline Corinthian Currant Raisin Balsamic Vinegar 6X2L Jugs for the service Industry. No colours, no surgard, no additives. Aromatic and Flavourful. Diabetic Friendly. Greece available in Retail Size 250 ml.

Kalamata Olives - Year Round

Certified Organic Golden Olive Vassiliki Kalamata Olives, 5 Kg. Pail cured with Sea Salt Brine and Wine Vinegar, Small Producer Greece

Olive Oil - Year Round

Certified Organic Golden Olive Eleni Extra Virgin Olive Oil. 6 X 2L jugs for the service industry. New Harvest under .05% acidity, Fresh Olive Oil Single Estate Producer, Greece. Available in retail sizes 500 ml and 250 ml.

BEERBQ SAUCE - 604-868-6201

Contact: Paul Lucas Paterson

Toll Free:

Phone: 604-868-6201

Cell:

Fax:

Email: info@c-d-g.com

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

Address:

7366 Montecito Drive

Burnaby, BC

V5A 1R6

Regions Supplied: All of BC

Company Notes:

BEER-B-Q sauces are made from all natural ingredients.

BEER-B-Q sauces are made with Vancouver Island's Piper's Pale Ale.

BEER-B-Q sauces are made with Peace River Dark Clover Honey.

Products Available:

Mild BEER-B-Q Sauce - Year Round

BEER-B-Q Sauce is a sweet and spicy, all natural, all-in-one wonder sauce.

Excellent with Chicken, Pork, Beef, Lamb, Seafood, Tofu, Eggs, Legumes and Veggies.

Marinate, baste, barbeque, bake, sautÃ©, or add zip to sauces, dips and dressings.

Original BEER-B-Q Sauce - Year Round

BEER-B-Q Sauce is a sweet and spicy, all natural, all-in-one wonder sauce. Excellent with Chicken, Pork, Beef, Lamb, Seafood, Tofu, Eggs, Legumes and Veggies.

Marinate, baste, barbeque, bake, sautÃ©, or add zip to sauces, dips and dressings.

Super Spicy BEER-B-Q Sauce - Year Round

BEER-B-Q Sauce is a sweet and spicy, all natural, all-in-one wonder sauce.

Excellent with Chicken, Pork, Beef, Lamb, Seafood, Tofu, Eggs, Legumes and Veggies.

Marinate, baste, barbeque, bake, sautÃ©, or add zip to sauces, dips and dressings.

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

Blackberry Hill Farm - 604 258 PIES

Contact: Chris Hoekstra

Toll Free:

Phone: 604 258 PIES

Cell:

Fax:

Email: choeks@telus.net

Website:

Address:

8815 B Selkirk St.

Vancouver, BC

V6P 4J6

Regions Supplied: Lower mainland Thompson okanagan

Company Notes:

Blackberry Hill Farm is a family owned business that makes our products by hand, the old fashioned way. Our gourmet pies, Montreal Style Bagels, assorted bakery items and our specialty preserves, jellies and syrups are the best in town.

Products Available:

Blackberry Hill Specialty Syrups - Year Round

Unique flavours and come in several varieties.

Assorted Squares, Cookies and Cakes - Year Round

These gourmet treats are made by hand in small batches. Recipes created by a pastry chef, the CEO of the company. Quality and taste are superior - you can taste the difference.

Gourmet Pies - Year Round

Available freshly baked, take and bake style or frozen. Made to order with any variety of berries and fruit. Also available: pumpkin pies, meringue and cream pies. Sizes available 4", 9" or 10" deep. Made by hand, with local ingredients used; purchased from local farmers' markets. Can use organic produce upon request. Pies are non- trans fat. Packaging options available. Normally 24 hours notice required for order, depending on size.

Montreal Style Bagels - Year Round

Made in small batches, these are the real deal. Dough is proofed, frozen, boiled and then baked, which creates the true Montreal bagel, flavourful and chewy. Many flavours are available: original, multigrain, whole wheat, sour dough/rye, cheese, jalapeno, etc. Bagels are available freshly baked or frozen. If supplied frozen, they need to be baked for about 35 minutes, providing retailer ability to sell them freshly baked. Spelt bagels are also available.

Specialty Preserves and Jellies - Year Round

Tempting flavours such as Tequila Pepper Jelly, Hot Cranberry Jelly and Onion Marmalade give inspiration to home cooks and chefs alike. These unique preserves come in sizes from 250 ml and up. Looking for a specific flavour? We have over 30 varieties.

Botanical Specialties - 604-824-2833

Contact: Herbert Strobl

Toll Free:

Phone: 604-824-2833

Cell:

Fax: 604-824-2833

Email: hbstrobl_botanicals@telus.net

Website:

Address:

P.O. Box 3003

Cultus Lake, BC

V2R 5H6

Regions Supplied: Lower mainland

Company Notes:

Botanical Specialties is a certified organic herb company in near Cultus Lake, BC. Our main activity is dried and fresh herbs, liquid extracts and essential oils. The products are in the aromatic, medicinal and culinary sector including flavors and spices. Almost all steps are carried out on site and we are fully committed to the highest possible quality.

Products Available:

Certified Organic Herbs - Fall Spring Summer

Mainly aromatic, medicinal and culinary including Lavender, Mints, Sage, Thyme, Oregano, Parsley, Angelica, Lovage, Dong Quai, Borage, etc. Available seasonally.

Certified Organic Essential Oils, Flavors and Fragrances - Year Round

We operate a certified-organic essential oil distillery and produce about 30 different products including Lavender, Lovage, Mint, Douglas Fir, Red Cedar, Grand Fir, etc.

Certified Organic Vanilla Bean Liquid Extract - Year Round

We produce a liquid extract from certified-organic vanilla beans on site.

Dried Organic Herbs - Year Round

Mainly aromatic, medicinal and culinary, including Lavender, Mints, Sage, Thyme, Oregano, Parsley, Angelica, Lovage, Dong Quai, Borage, etc.

Caramoomel Products Incorporated - 888-765-0574

Contact: Anne Hatcher
Toll Free:
Phone: 888-765-0574
Cell:
Fax: 250-765-8528
Email: caramoomel@telus.net
Website: <http://www.caramoomel.com>

Address:
2105 Morrison Road
Kelowna, BC
V1X 4W4

Regions Supplied: Kootenay Lower mainland Thompson okanagan Vancouver island

Company Notes:

Caramoomel Spreads & Sauces "Inspired by Family Tradition Created with Wholesome Quality To serve the World Delectable Goodness"

All of our products are all natural, no artificial flavours or colours, all of them are Hand-crafted on our Facility on our farm in Kelowna, BC. All our labels are family designed.

All of our food creations are all natural, no artificial flavours or colours, all of them are Hand-crafted on our Facility on our farm in Kelowna, BC.

Products Available:

Golden Millenium Wine Jelly - Year Round

Another version of our whitewine jelly combined with 24k Gold FLakes that are delicately suspended in the clear beautiful locally produced white wine. 24k Gold is the only metal absorbed by the body and it adds a festive flair to this wine jelly. Available in 125ml jars.

Apple Butter - Year Round

This is our family recipe which has been a popular hit with family, friends and clients alike. All natural ingredients, we use our own apples, locally produced honey, cinnamon, pectin and citric acid. This Apple butter is creamy, sweet like eating apple pie in a spread. Lovely on toast, with pork, ham, salmon, tons of recipe ideas can be found on our website or by request. 40 cases of 12 jars per batch Hand-crafted on our Facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 250ml

Caramel Spreads - Year Round

A line of family recipes, creamy caramel spreads made primarily with milk treated with lactase for dairy sensitive diets. Original Caramel, Belgian Chocolate Caramel, Chocolate Raspberry Caramel and Chocolate Grand Marnier finishes of this wonderful decadent line of caramel spreads inspired by Dulce de Leche. Available in 125ml

Cherry Wine Jam - Year Round

Using our own cherries and local red wine, we make this tasty jam. Available in 250ml

Coffee Lover's Caramel Sauce - Year Round

The best Caramel sauce ever! Antonia's take on caramel takes a new height with this addictive sauce. Just fabulous on ice cream, desserts, fruit and of course coffee. available in 200ml bottles.

Garlic Eggplant Spread - Year Round

A unique original recipe creamy tasty all natural spread made from our own grown eggplants and garlic combined with vinegar, herbs and spices. This product can be enjoyed on its own from the jar or used in recipes, like dips, pastas, fish, chicken, beef, on crackers plus more. 40 cases of 12 jars per batch Hand-crafted on our Facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 250ml

Hot Garlic Pepper Wine Jelly - Year Round

This product is an original family recipe that has wonderful levels of flavour. Sweet, Garlic, Spicy flavours add up this terrific wine jelly. We use local wine makers for our wine products and locally grown vegetables. Hot Garlic Pepper wine jelly is great for Asian inspired dishes, chicken, fish, ham, pork, on a bagel, toast, endless possibilities. 40 cases of 12 jars per batch Hand-crafted on our Facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 250ml

Hot Ginger Apple Butter - Year Round

All natural ingredients, we use our own apples, locally produced honey, ginger, cinnamon, hot pepper, pectin and citric acid. This Apple butter is creamy, sweet like eating apple pie with a zesty kick. Lovely on toast, with pork, ham, salmon, tons of recipe ideas can be found on our website or by request. 40 cases of 12 jars per batch Hand-crafted on our Facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 250ml

Ice Wine Jelly - Year Round

Crisp, Sweet, Fresh wine jelly made with a true locally made Ice Wine. Available in 55ml jars.

Maple Jelly - Year Round

Original recipe, we use high grade Quebec Maple Syrup to bring our clients this sweet, smooth maple jelly. available in 125ml jars.

Veggie Caviar - Year Round

We have the North American trademark on the name of our best selling all natural original family recipe vegetable spread. It is a wonderful zesty combination of 7 locally grown vegetables (5 grown on our own farm) Tomatoes, Carrots, Zucchini, Bell Peppers, Eggplant, Beets, Garlic blended with Vinegar, Herbs and Spices. Veggie Caviar can be enjoyed on its own from the jar or used in recipes, like dips, pastas, fish, chicken you name it. 40 cases of 12 jars per batch Hand-crafted on our Facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 250ml

Wine Jellies - Year Round

Pinot Noir, Pinot Gris, Blush and Mulled wine jellies have been praised by our clients as the best wine jellies time and time again. We do not use any preservatives, additives or artificial colours in any of our products. We prefer the natural colours of our award winning local wines to make our wine jellies stand out. Hand-crafted available in 125ml jars.

Wine Lover's Dark Chocolate Wine Sauce with Merlot - Year Round

A delicious elegant sauce, delicately combining the best Dark Belgian chocolate with a robust Merlot wine made by Okanagan wine makers. This is quickly becoming a much on demand sauce. An original recipe by Antonia Dudka, founder of Caramoomel Products. It is wonderful for desserts, coffee, fruit. Hand-crafted bottle per bottle, we create this sauce by order. Made on our facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 200ml size bottles.

Wine Lover's White Chocolate white Riesling Wine Sauce - Year Round

An original recipe by Antonia Dudka, founder of Caramoomel Products. Combining the best White Belgian chocolate with a crisp Riesling wine made by Okanagan wine makers. It is wonderful for desserts, coffee, fruit. Hand-crafted bottle per bottle, we create this sauce by order. Made on our facility on our farm in Kelowna, BC. All our labels are family designed. This product is available in 200ml size bottles.

Copeland Foods Ltd. - 604-946-7581

Contact: Vinay Bahia

Toll Free:

Phone: 604-946-7581

Cell:

Fax: 604-946-7570

Email: info@copelandfoods.com

Website:

Address:

8 - 7550 River Road

Delta, BC

Regions Supplied: Kootenay Lower mainland North coast Peace Thompson okanagan

Company Notes:

Gourmet dinners, snacks, marinades and seasonings

Products Available:

Soup Stock - Year Round

Meat Pies - Year Round

Pepperoni and cheese meat pies

edible gardens -

Contact: Michael Lonsdale

Toll Free:

Phone:

Cell:

Fax:

Email: ediblefardens@shaw.ca

Website: <http://www.ediblegardens.net>

Address:

45095 Ocean Park South

Surrey, BC

V4A 9L1

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

Products Available:

Fruit Balsamics - Cranberry - Fall Winter

Only offered for the festive Thanksgiving and Christmas season..but worth the wait! Perfect for Christmas Salad Supreme..with walnuts, gorgonzola cheese, and rosemary roasted croutons. AVAILABLE Late September-December.

Fruit Balsamics - Blackberry or Raspberry - Year Round

Big bold Blackberries taste like nothing else. Now try it infused with our sweet balsamic layered on star fruit, melon and cantaloupe. I love it with a touch of soya sauce slipped on sweet red garden beets.

Sweet from the sunshine, fresh from the field, classic and perfect for every day use - Raspberry Balsamic makes butter lettuce with mandarins and shaved parmesan say summer, any day.

Fruit Balsamics - Honey - Year Round

The sweetest of all our Balsamics. The Clover Honey infused in Balsamic creates a thick, rich dressing- a sensational start on spinach salad with oranges and almonds. Or a quick marinade for chicken or pork. Honey Balsamic our NEW balsamic creation.

Fruit Balsamics - Pomegranate - Year Round

Savory Balsamics - Apricot Chipotle - Year Round

Sun drenched apricots with chipotle peppers infused with aged Balsamic vinegar is great for a quick BBQ marinate.. A perfect balance between heat and flavour! Our customers love this one with goats cheese and fresh salsa. Or a splash in a spicy Ceasar!

Savory Balsamics - Gingerfig - Year Round

Savory Balsamics - Roasted Garlic - Year Round

Everland Natural Foods Inc. - 604-638-9255

Contact: Rajinder Bagga

Toll Free:

Phone: 604-638-9255

Cell:

Fax: 604-530-8800

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.

Food First Enterprises O/A Little Creek Dressing - 250-769-3932

Contact: Donna Denison
Toll Free:
Phone: 250-769-3932
Cell:
Fax: 250-769-1336
Email: lcgarden@cnx.net
Website: <http://www.littlecreekgardens.com>

Address:
3545 Westside Road N.
Kelowna, BC
V1Z 3W8

Regions Supplied: All of BC

Company Notes:

Little Creek Dressing is a homemade artisan dressing/sauce/marinade that I developed in 1995 as a "value-added" product to complement the organic gourmet salad greens which are grown on our certified organic farm, Little Creek Gardens.

The delicious & unique tasting Original, tantalizing Spicy Strawberry and delightful Cherry Balsamic Dressings are produced on site in our commercial kitchen on our farm located on the West shores of Okanagan Lake near Kelowna, BC. Each recipe was created by myself, Donna Denison, and includes fresh and natural ingredients as well as some organic products.

All of the vinegars used in the dressings are made at Little Creek using my own formulas. The dressing labels include my drawing depicting the dawn touching the mountains and lake in our beautiful Okanagan Valley. This important element of my packaging shares with the consumer a feeling of the pristine beauty of this very special place, Little Creek.

Products Available:

Little Creek Dressings - Year Round

Original, Spicy Strawberry, Cherry Balsamic available in cases - 12/cs - size 295 ml. Original available in 750 ml 12/cs. 3 Flavour gift packages of 295 ml bottles also available. All flavours are available in food service, 5 litre jugs.

Forest to Fork - 250-732-2063

Contact: Brenda Cadieux

Toll Free:

Phone: 250-732-2063

Cell:

Fax:

Email: info@foresttofork.com

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

Address:

Unit 113 - 1175 Rosehill Road

Kamloops, BC

V2E 1G9

Regions Supplied: All of BC

Company Notes:

All mushrooms collected in the pristine forests of BC. Recipes developed and created since 1989 and hand made. Please see our website for more information.

Products Available:

Dried Wild Mushrooms - Year Round

22 varieties (ie, Chanterelle, Morel, Lobster, Pine, Boletus). Sold in packages and loose quantities. Packages contain dried herbs added to mushroom base.

Preserved Mushrooms - Year Round

Preserved mushrooms in oil and wine vinegar, all laboratory tested. They come in jar and boxed sets.

Wild Morel Mushroom Bisques, Soups and Sauces - Year Round

Can specify product for consumption.

Wild Mushroom Marinade Vinaigrette - Year Round

Wild Mushroom Pate - Year Round

Dairy based, dried with instructions on the back, ready to use or in dried form. Pate can be specified with 22 different varieties of mushrooms.

Fresh Flavours Homemade Food Products - 250-375-2597

Contact: Samantha Turner

Toll Free:

Phone: 250-375-2597

Cell:

Fax:

Email: fresh_flavours@hotmail.com

Website:

Address:

Box 87

Westwold, BC

V0E 3B0

Regions Supplied: Lower mainland Thompson okanagan

Company Notes:

Fresh Flavours prepares its award-winning preserves in small batches using quality BC-grown fruits and vegetables harvested in season to ensure freshness and flavour.

Products Available:

Sweet Asparagus Pickles - Year Round

Available in small batches only.

Caesar Asparagus - Year Round

Spicy Pickled Asparagus using asparagus grown in Armstrong, BC. 500 ml and 750 ml sizes.

Dill Pickles - Year Round

BC grown cukes, dill, garlic and peppers. 750 ml.

Dilly Beans - Year Round

BC grown beans, dill, garlic and peppers. 500 ml.

Fruit Chutneys - Year Round

Peach Chutney, Blueberry Chutney, Rhubarb Chutney, and Cherry Chutney, available in small batches only.

Fruit Jams - See below for list of Fruit Jams - Year Round

Apricot Jam, Blueberry Jam, Raspberry Jam, Strawberry Jam. All made with BC fruit. 270 ml, 500 ml and 750 ml size jars.

Savoury Jellies - See below for list of savoury Jellies - Year Round

Garlic Jelly, Pepper Jelly, Raspberry Wine Jelly, Purple Basil Jelly. All made with BC-grown fruits and vegetables. 125 ml and 270 ml sizes.

Sweet Pickled Peppers - Year Round

Available in small batches only.

Glenlochar Kitchens - 604-317-8933

Contact: Georgina Sonmor

Toll Free:

Phone: 604-317-8933

Cell:

Fax: 778-574-5853

Email: sonmor@gmail.com

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

Address:

Hillcrest Village RPO, Box 36033

Surrey, BC

V3S 7Y5

Regions Supplied: All of BC

Company Notes:

Glenlochar Kitchens is a manufacturer and distributor of healthy and convenient dry soups, chili's, rice dishes and casseroles with no added MSG or Trans Fats.

Products Available:

Lentil - Year Round

Our dry Lentil

Country Vegetable Chowder Soup Mix - 150g - Year Round

Our dry Chowder Soup Mix provides a base to make corn, potato, celery, carrot, mushroom or even clam chowder. You only have to add milk and the veggie of your choice, (and the clams if you want a clam chowder). It has dried veggies, and the seasoning/thickener package. It makes 10 cups of soup. Country Vegetable Chowder has a preparation time of approximately 5 minutes (depending how creative you are) and a cooking time of approximately 20 - 25 minutes. The Country Chowder works great with non-fat milk. Freeze the leftovers for some great meals later.

Beef - Year Round

Our dry Beef and Barley Soup Mix is a hands down winner! This simple to make soup mix will satisfy most any appetite. Our Beef and Barley soup mix contains barley, dehydrated veggies, and our special seasoning mix which gives it a rich beefy taste. All that needs to be added is the beef

Black Bean Soup and Chili Mix - 250g - Year Round

Our dry Black Bean Chili Mix gives a new twist on traditional chili and livens things up. Our Black Bean Chili Mix contains pre-soaked black beans, seasoning, and dehydrated vegetables. This is a very versatile box of possibilities and can be made as a soup, chili, or a wonderful dip (Check out the recipe section of our web page for the recipes). The Black Bean Chili Mix is very low in fat, a very high source of fibre (7 g per serving), low in sodium, a good source of vitamin C, a good source of iron and cholesterol free. Freeze your cooked soup, chili or dip for another day.

Dill Pea Soup Mix - 350g - Year Round

Our dry Dill Pea Soup Mix contains lentils, yellow

Minestrone Soup Mix - 150g - Year Round

Our Minestrone Soup Base contains Italian spices, veggies, and orzo pasta to make a 10 cup pot of soup. You just add tomato juice or canned tomatoes, pre-cooked beans or lentils of your choice and, perhaps Italian sausage to jazz it up. This product takes approximately 5 minutes to prepare and a 1/2 hour to cook.

Spanish Bean - Year Round

Our dry Spanish Bean

Stonehouse Soup Mix - 400g - Year Round

Our dry Stonehouse Soup Mix is a healthy, hearty medley of lentils, navy beans, kidney beans, pinto beans, green and yellow split peas, along with our special spice pack and dehydrated vegetables. Our Stonehouse Soup Mix makes up 10-12 cups of a traditional ham

Texas Tortilla Soup Mix - 300g - Year Round

Our dry Texas Tortilla Soup Mix is a great opening act for a barbecue, or your Mexican inspired meals or a meal in itself. Our Texas Tortilla Soup Mix contains pre-soaked red Mexican style beans, mildly spicy Tex-Mex seasoning

Glenwood Farms - 778-878-1875

Contact: Bernice Neff

Toll Free:

Phone: 778-878-1875

Cell:

Fax: 604-534-6959

Email: ourfarmersmarket@telus.net

Website:

Address:

2100 - 208th Street

Langley, BC

V2Z 2A9

Regions Supplied: Lower mainland

Company Notes:

Glenwood Farms is producing all of the listed products that are mostly grown on Glenwood Farms or Garden Fresh Foods Farm. We pride ourselves in utilizing our own products to produce some old fashioned value added products. We have partnered with Bernice Neff who has provided us with recipes and know how in the creation of these old fashioned nostalgic recipes. Have been very well received at many farmers markets and a few retail outlets.

At Glenwood Farms we have also accomplished these products: Strawberry Jam;

Blueberry Jam;

Blackberry Jam;

Apple Cranberry Chutney;

Blackberry Chipolte;

Cranberry Orange Pepper Marmalade;

Hot Yellow Pepper Jelly;

Hot Red Pepper Jelly;

Hot Green Pepper Jelly;

Fresh Tomato Salsa;

Products Available:

Bread and Butter Pickles - Year Round

Apple Jelly -

Blackberry Jams and Jellies -

Cucumber Relish -

Dill Pickles - Year Round

Eggplant Chutney - Summer

Eggplant Dips -

Greenhouse Cucumbers - Summer

Greenhouse Goya (Limited Supply) -

Greenhouse Hot Peppers - Summer

Greenhouse Miniature Cucumbers - Summer

Greenhouse Sweet Peppers - Summer

Hot Pepper Jellies -

Hot Pickled Peppers - Year Round

Indian Curry Pickles - Year Round

Pickled Peppers - Summer

Roasted Red Peppers and Garlic in Rosemary -

Gourmet Savories & Sweets - 604-984-0188

Contact: Anil Suri
Toll Free:
Phone: 604-984-0188
Cell:
Fax: 604-984-6388
Email: anilsuri@telus.net
Website:

Address:
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.

Great Gyros & Foods - 604-594-4970

Contact: George Gorgounis
Toll Free:
Phone: 604-594-4970
Cell:
Fax: 604-594-4980
Email: sales@greatgyros.com
Website: <http://www.greatgyros.com>

Address:
8-13140 88 Avenue
Surrey, BC
V3W 3K3

Regions Supplied: Lower mainland Vancouver island

Company Notes:
Original recipes and in business for 20 years.

Products Available:

Greek Dips - Year Round

Greek Dips - Tzatziki, Humous, Greek Eggplant, Taramosalta, Red Roasted Pepper, and Greek Olive

Greek Pies - Year Round

Spinach, Chicken and Spinach, Beef/Spinach, Lamb/Spinach Greek pies. Original recipes.

Gyros Cones - Beef, Lamb, Chicken, Halal - Year Round

Beef, Lamb, Halal, Marinated Chicken. Original recipes, 10 - 15 lb bx.

Souvlakis - Chicken, Beef or Lamb - Year Round

Marinated, 5 lb bags, cubes only. Ready to serve.

Kootenay Kitchen - 250-447-9263

Contact: Ron Liddle or Diana Carr

Toll Free:

Phone: 250-447-9263

Cell:

Fax: 250-447-9263

Email: info@organicgourmet.ca

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

Address:

2065 Haaglund Road

Christina Lake, BC

V0H 1E3

Regions Supplied: All of BC

Company Notes:

Family-run, home-based, artisan specialty food producers. We are committed to certified organic principles. Our passion is producing food that is both delicious and nutritious.

Products Available:

Vege Pata Jalapeno - Year Round

Sold retail in 190 g vacuum packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN; using extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients, with sources as close to home as possible. Jalapeno and habanero peppers are added for a sparkling twist to conventional flavoured pate. Though VEGAN, our pate is loved by carnivores! All original recipes.

Goma - Fall Spring Summer Winter Year Round

Same recipe as the Sea Vegetable Gomashio, except with no sea salt in the recipe. This savoury sprinkle is good on all the foods listed above, and since it is not salted, it is also great on desserts like ice cream and puddings. Original recipe.

Sea Vegetable Gomashio - Fall Spring Summer Winter Year Round

Less sea salt, with the addition of kelp and dulse and a splash of tamari. Get the added nutrition of the sea veggies and less salt for those wishing to reduce salt in their diet. Original recipe. All our gomashios are certified by PACS #16-243.

Traditional Gomashio - Year Round

Traditional Gomashio sold retail in 170 g units. Also available in 1 kg bags for food service needs. A time-honoured Japanese condiment, Gomashio is roasted and ground sesame seed. 100% certified organic, certified VEGAN. Sprinkle on rice/grains, potatoes, popcorn, corn on the cob, salads, subs, soups, in salad dressings.

Vege Pate Curry - Fall Spring Summer Winter Year Round

Pate with a wonderful curry flavour, but with no heat. Our pate can be eaten as a sandwich spread. Several coffee shops use it as a quick vegetarian menu option, in a bunwich, or used as a VEGAN filling for sausage rolls with puff pastry, or simply served with crackers as an appy.

Vege Pate Herb - Year Round

Sold retail in 190 g vacuum-packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN. Made with extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients with sources as close to home as possible.

Lone Willow Enterprises Limited - 604 946-1803

Contact: Ric or Shelagh Stacey
Toll Free: 866-946-1803
Phone: 604 946-1803
Cell:
Fax: 604 946-1873
Email: info@winejelly.ca
Website: <http://www.winejelly.ca>

Address:
4559 River Road West
Ladner, BC
V4K 1R9

Regions Supplied: All of BC

Company Notes:

Lone Willow is a home-based business producing wine-based jellies and syrups. We produce our entire product from wine, to jelly or syrup, to labeling and final packaging.

Products Available:

Wine-Based Syrups - Year Round

We produce 150 ml sized bottles and some 300 ml bottles. Our products are sold separately and in attractive gift boxes. We presently produce Raspberry, Strawberry and Mead Wine syrups.

Wine-Based Jelly - Year Round

We produce in small batches in sizes of 45, 125, and 190 ml jars. Our products are sold separately and in attractive gift boxes. We presently produce Cabernet Sauvignon, Chardonnay, Ros  , Tayberry, Saskatoon Berry, Port, Plum Madiera, Iced Merlot and Iced Chardonnay.

Mad About Food Inc. - 604-736-2510

Contact: Allyson Nelson

Toll Free:

Phone: 604-736-2510

Cell:

Fax: 604-685-6775

Email: allyson@madaboutfood.net

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

Address:

1632 West 3rd Avenue

Vancouver, BC

V6J 1K2

Regions Supplied: All of BC

Company Notes:

Jules and Kent specialty food brand available in cases of 12 for retail sale. Suitable for specialty food stores, gift stores, winery gift shops and grocery with specialty food departments.

Undercurrents specialty food brand available in cases of 12 for retail sales. Suitable for specialty food stores, gift stores, winery gift shops and grocery with specialty food departments.

Products Available:

Undercurrents Specialty Food Brand - Year Round

Including Swell Honey (BC Coastal Honey) Valley Girl Honey (BC Interior Honey). Nutty Hazel Honey (Honey poured over organic hazelnuts) and Vegetarian Antipasto. Available in cases of 12 for retail sales. Product info available at www.mafwholesale.com

Jules - Year Round

Including Vegetarian Antipasto (2 sizes) Cranberry Cherry Citrus Sauce, Tomato Chutney, Blueberry Pear Sauce, Cranberry Beet Sauce, Caramelized Onions, Savory Bell Pepper Jelly, Smoked Gold Pepper Jelly. Available in 12 for retail sales. All produced in small batches in a commercial plant. Product info available at www.mafwholesale.com

Marsha's Culinary Delights - 604-826-3866

Contact: Marsha Andrews
Toll Free: 877-881-7600
Phone: 604-826-3866
Cell:
Fax: 604-826-3877
Email: mandrews@shaw.ca
Website:

Address:
33530 Best Avenue
Mission, BC
V2V 6K9

Regions Supplied: Lower mainland

Company Notes:

"Gourmet Products for the Health Conscious Consumer." All natural, contains organic ingredients, no preservatives, GMO-free.

Products Available:

Ground Wild Mushrooms - Year Round

Cranapple Chutnish - Year Round

Cranberry Delight Sauce - Year Round

Cranberry Sauce and Marinade

Lemon Herb Rub - Year Round

Maple Syrup - Year Round

Maple Syrup infused with Bourbon Vanilla Bean

Marinade and Basting Glaze - Year Round

Organic Apple Cider Vinegar - Year Round

Cranberry Infusion with Organic Apple Cider Vinegar

Mountain Ash Preserves - 604-414-9466

Contact: Anne Hutchings, Michael Austin
Toll Free:
Phone: 604-414-9466
Cell:
Fax: 604-414-9477
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.

Mrs. Palmer's Pantry Inc. - 250-426-1151

Contact: Brenda Palmer

Toll Free:

Phone: 250-426-1151

Cell:

Fax: 250-426-8230

Email: mrspalmerspantry@shaw.ca

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

Address:

236 Slater Road
Cranbrook, BC
V1C 5C8

Regions Supplied: All of BC

Company Notes:

All of our products are made from Mrs. Palmer's own recipes, so they are unique. Each one is made in small batches to ensure the highest possible quality, using only the freshest ingredients. Each product is made with all natural ingredients.

Products Available:

Compote with Huckleberries and Brandy - Year Round

Made with handpicked wild huckleberries.

Antipasto - Year Round

We use only fresh vegetables, nothing frozen, from an original recipe, prepared in small batches to ensure highest possible quality. Available in 2 ltr or 4 ltr pails for foodservice. Available for retail in 500, 250, and 290 ml jars.

Apricot Ginger Grillin' Sauce - Year Round

Mrs. Palmer's own creation; therefore, very unique. Available in 2 ltr and 4 ltr pails; 250 ml and 190 ml jars.

Fruit Salsa - Year Round

Fabulous with salmon, tuna or halibut, pork, and chicken. Great with cheese or in a fajita. Chunky, hot, sweet. All natural ingredients. Available in 2 ltr and 4 ltr pails for foodservice; 500 ml and 190 ml jars.

Hot and Spicy Vegetarian Antipasto - Year Round

Available in 2 ltr and 4 ltr pails for foodservice, available in jars for retail. All of our products are hand made, using only fresh ingredients, made in small batches to ensure highest possible quality.

Hot Pepper Jellies - Year Round

Available in the following flavours: Hot Peach and Pepper; Jalapeno Jelly, Cranberry Habanero Jelly. Available in 2 ltr and 4 ltr pails for foodservice. Also available in 250 ml and 190 ml jars for retail.

Huckleberry Jam - Year Round

Made with handpicked wild BC huckleberries.

Kootenay Spread - Year Round

Made with things that grow in the Kootenays: peaches, apples, raspberries, and handpicked wild huckleberries.

Oven Baked Pita Chips - Year Round

Available in these flavours: Original, Sea Salt and Vinegar, Parmesan Garlic, and Cinnamon. Available in 5 lb box for foodservice, 180 gm bag for retail. Unique creation; therefore, a unique process. All natural ingredients; oven baked, not fried. Zero trans fats.

Roasted Garlic - Year Round

Another of Mrs. Palmer's creations. Wonderful on meat or cheese, in a sandwich or as a dip. Available in 2 ltr and 4 ltr pails; 250 ml and 190 ml jars.

North Arm Farm - 604-894-5379

Contact: Jordan Sturdy

Toll Free:

Phone: 604-894-5379

Cell:

Fax: 604-894-6650

Email: jordan@northarmfarm.com

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

Address:

1888 Hwy 99, Box 165

Pemberton, BC

V0N 2L0

Regions Supplied: Lower mainland

Company Notes:

North Arm Farm Products are grown with organic fertilizer and use organic production methods, including cover cropping and crop rotation. We do not use herbicides, pesticides or fungicides.

Products Available:

Fruit Vinegars - Year Round

Celeriac - Fall Winter

A root vegetable that is available October - April.

Pickled Vegetables - Year Round

Beets, carrots, beans and asparagus.

Preserves - Year Round

Various types available.

Specialty Potatoes - Fall Spring Winter

Fingerling, Blue, Yukon, and Candy Cane. Available September to April.

Various Bakery Products - Year Round

Fruit pies, bars, scones, muffins, cookies, butter tarts and specialty breads. Call for availability.

Que Pasa Mexican Foods - 604-241-8175

Contact: Joe Zallen

Toll Free:

Phone: 604-241-8175

Cell:

Fax: 604-241-7385

Email: info@quepasafoods.com

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

Address:

12031 No. 5 Road

Richmond, BC

V7A 4E9

Regions Supplied: All of BC

Company Notes:

Established in 1983, Que Pasa Mexican Foods is dedicated to manufacturing and distributing Mexican and other Latin American foods using ingredients of the highest quality and incorporating a manufacturing process that provides healthy and nutritional products to our customers.

Products Available:

Mexican Style Salsas - Year Round

Certified Organic Mexican Style Salsas, WSDA #22841.

Corn Tortilla Chips - Year Round

Certified Organic Corn Tortilla Chips, WSDA #2284.

Corn Tortillas - Year Round

Certified Organic Corn Tortillas, WSDA #22841.

Robertson Estate - 250-423-0572

Contact: Patrick Robertson

Toll Free:

Phone: 250-423-0572

Cell:

Fax:

Email: pat@robertsonestate.com

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

Address:

P.O. Box 946 1192 12th Avenue

Fernie, BC

V0B 1M0

Regions Supplied: All of BC

Company Notes:

Products Available:

Cabernet Sauvignon Red Wine Vinegar - Year Round

Cabernet Sauvignon Red Wine vinegar made in the traditional Orleans method. Using high quality carbernet sauvignon grape juice we create the wine without any additives. The wine is then transferred to French Oak barrels where the wine is converted to vinegar over a 3 month period. The vinegar is further aged in oak for an additional 3 months then bottled into 200ml retail and 750ml food service bottles. Creating vinegar in the slow process of the Orleans method retains the flavour and body of the wine making a savoury vinegar that is delicious in dressings, marinades, reductions, and deglacing. No additives are used in the entire process.

Salad Sisters - 604 232 0472

Contact: Trixie Cruz

Toll Free:

Phone: 604 232 0472

Cell:

Fax:

Email: info@salad-sisters.com

Website: <http://www.salad-sisters.com>

Address:

11113 Seafield Crescent
Richmond, BC
V7A 3H9

Regions Supplied: Lower mainland

Company Notes:

Salad Sisters was created by three sisters armed with the recipes of five unique salad dressings created by their dad. We take pride in delivering the freshest of products and ensuring a high regard for quality and taste. Our fruit-based salad dressings are definitely one of a kind! The dressing is hand made, manually bottled and labelled, and packaged in boxes with great care.

Products Available:

Strawberry Dressing -

Strawberry dressing is our sweetest and most popular dressing for spinach salad lovers. Its very berry flavour astonishes people and gets them coming back for more! SO wonderfully paired for salads with great cheeses, sharp onions and creamy nuts or seeds. A fun twist on salad dressing and worth every bite.

An original family recipe available in large batch sizes, good for restaurants or caterers; also smaller 350 ml bottles for the everyday consumer

Blueberry Salad Dressing - Year Round

Blueberry Salad Dressing has been popularized by the increased demand for this super fruit. With lots of fresh blueberries in the actual dressing, its unique flavour and vibrant color draw in many people to try it. With its wonderful sweetness and taste, this dressing has had rave reviews for its amazing flavour and diversity. Try this dressing on grilled salmon or tossed in a salad of arugula, pears, walnuts, and goat cheese. Greek Salads have never been the same since adding this dressing as the newest substitute for traditional dressings.

An original family recipe available in large batch sizes, good for restaurants or caterers; also smaller 350 ml bottles for the everyday consumer.

Calamansi Salad Dressing - Year Round

Calamansi is a Filipino lime. We use a concentrate in our dressing combined with a blend of sugar, herbs, and spices to make a unique and one-of-a-kind salad dressing. We use canola oil and white vinegar and emulsify the dressing to give it a richer body. No water is added to our dressing, so a little goes a long way. This dressing makes for an excellent marinade on chicken or fish. Calamansi is our most popular dressing at the farmers' markets for its versatility and for its one of a kind flavor.

An original family recipe available in large batch sizes, good for restaurants or caterers; also smaller 350 ml bottles for the everyday consumer.

Papaya Salad Dressing - Year Round

Papaya Salad Dressing is made with fresh papaya fruit, some calamansi concentrate, and a blend of suagr herbs and spices to make yet another unique and flavorful dressing. It ,too, is emusified to create a rich and creamy dressing good on a variety of salads as well as a marinade or sauce for grilled pork chops, chicken and prawns. With no water added to this dressing, its thicker consistency allows the dressing to stick nicely to the leaves of the salad with no bottom waste!

An original family recipe available in large batch sizes, good for restaurants or caterers; also smaller 350 ml bottles for the everyday consumer.

Raspberry Dressing - Year Round

Raspberry Dressing is another popular dressing for its flavour and mainstream use. Our dressing contains lots of raspberries and works wonderfully on spinach and other bitter greens that are now very popular in everyday salads.

An original family recipe available in large batch sizes, good for restaurants or caterers; also smaller 350 ml bottles for the everyday consumer.

Salt of Life - 250-951-SALT

Contact: Ivo Beltsma

Toll Free:

Phone: 250-951-SALT

Cell:

Fax:

Email: ivo@saltoflife.ca

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

Address:

315 Hecate Street

Nanaimo, BC

V9R 4J9

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Right out of the mountain, Salt of Life contains dozens of elements and minerals essential to body functioning and in perfect balance, making this a remarkable and healthy addition to your commercial or home kitchen. Sprinkle, season, garnish or grind it yourself. It took us 10 years to find the most pristine source. Hand mined, hand processed. You won't find a better natural salt. A small BC company based in Nanaimo. Available in bulk or retail sizes.

Products Available:

Culinary Coarse Grind (grind it yourself) Salt of Life Himalayan Pink Salt - Year Round

Hand mined and 250 million years old, this 100% natural mineral salt is pink in colour and sweet and rich in flavour. Right out of the mountain, Salt of Life contains dozens of elements and minerals essential to body functioning and in perfect balance, making this a remarkable and healthy addition to your commercial or home kitchen. Sprinkle, season, garnish or grind it yourself. It took us 10 years to find the most pristine source. Hand mined, hand processed. Available in Bulk or Retail sizes.

Salt of Life Himalayan Pink Salt (Pre-ground) - Year Round

Culinary Fine Grind (pre-ground) Salt of Life Himalayan Pink Salt Hand mined and 250 million years old, this 100% natural mineral salt is pink in colour and sweet and rich in flavour. Available in bulk or retail sizes.

Sate Express Foods Inc. - 604-709-8150

Contact: Derrick Leeuwin

Toll Free:

Phone: 604-709-8150

Cell:

Fax:

Email: sales@satefoods.com

Website: http://www.satefoods.com

Address:

3488 Cambie Street

Vancouver, BC

V5Z 2W8

Regions Supplied: Lower mainland

Company Notes:

Modern Indonesian Condiments, all made locally.

Home made in commerical kitchen facility.

Products Available:

COCONUT SAUCE (Opor Saus) - Year Round

Ready to serve

DIRECTION: Makes 4 servings

Empty sauce into a pot for 10 – 15 minutes till coconut is softened stirring every 3 minutes, pour sauce ready to serve over rice or noodles.

Microwave: empty sauce into microwaveable bowl at high heat for approx. 5-8 minutes, stirring every 3 minutes until hot or consistent texture.

INGREDIENTS: Cumin, Coriander, Tumeric, Garlic, Onion, Salt, Sugar, Coco Milk

CURRY SAUCE (Kari Saus) - Year Round

Ready to serve

DIRECTION: Makes 4 servings

Empty sauce into a pot for 10 – 15 minutes till curry is softened stirring every 3 minutes, pour sauce ready to serve over rice or noodles.

Microwave: empty sauce into microwaveable bowl at high heat for approx. 5-8 minutes, stirring every 3 minutes until hot or consistent texture.

INGREDIENTS: Cumin, Coriander, Tumeric, Garlic, Onion, Salt, Sugar, Coco Milk

Indonesian CHILLI SAUCE (Sambal Ulek) - Year Round

FOR USES:

To enhance flavour for soups, curries, meats, pasta, etc. Or add some ketchup to create dipping sauce.

INGREDIENTS:

Chillies, Garlic, Onion, Lemongrass, Vinegar, Sugar, Salt.

Refrigerate after opening

Indonesian Peanut Sauce - Year Round

DIRECTION:

Slowly add 250ml of boiling water to 1lb. of sauce mix, stir thoroughly.

This sauce can be used as a topping for

satÃ©, as a pour-over sauce for minced meat, noodle, salad, hamburgers or as a dip sauce with variety of foods.

INGREDIENTS:

Peanut, Salt, Sugar, Lime, Shrimp Paste, Garlic, Chillies

Prepared with only fresh ingredients.

Refrigerate after opening

SWEET SOYA SAUCE - Year Round

FOR USES: Dipping sauce for SatÃ©s, alternative for Soya sauce uses, marinade

INGREDIENTS: Soya Sauce, Sugar, Onion, Garlic, Ginger, Lemongrass

Refrigerate after opening

Savoury Chef Foods Ltd. - 604-357-7118

Contact: Kyle Nordman
Toll Free:
Phone: 604-357-7118
Cell:
Fax: 604-357-7166
Email: kyle@savourychef.com
Website: <http://www.savourychef.com>

Address:
1428 Vernon Drive
Vancouver, BC
V5L 3K9

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Enhance any meal or snack with the versatile and elegant flavours from Chef Taryn's Seasonal Confiture Collection. Use these condiments to accent cheese and meat platters, create easy hor d'oeuvres, and liven up pan sauces or glazes.

These colourful preserves are made from carefully selected, seasonal ingredients that highlight the best of what BC's produce has to offer.

Products Available:

Sage Cranberry Craze - Fall Winter

Warm up your winter meals with the sweet and savoury combination of cranberries and sage. The classic blend of fresh berries and this savoury herb is the perfect way to bring out the tastes of the festive season. Make your meals extra special by adding Sage Cranberry Craze to your stuffing for the holidays, or serve with cheeses, turkey, or lamb dishes.

Apple Thyme Tonight - Fall Summer

Use this classic pairing to flavour your dishes. The timeless combination of refreshing local BC apples and savoury thyme will add warmth and comfort to your favourite meals. Use Apple Thyme Tonight with poultry, pork dishes, and cheeses.

Cinnamon Squash Sensation - Fall Summer Winter

Make your culinary creations extra special with Cinnamon Butternut Squash. This decadent flavour fuses the richness of butternut squash with the spicy sweetness of cinnamon, and is a great addition to any of your favourite recipes. Cinnamon Squash Sensation is a superb accompaniment to cheeses, bread pudding, cheesecake, and other desserts.

Lemon Tomato Brio - Spring Summer

A simple yet sophisticated way to add character to any meal or snack. Our Lemon Tomato Brio is bursting with the luscious flavour of ripe tomatoes and the sweet tang of lemon. Accent cheese platters, use as a sandwich spread, flavour sauces, serve with crackers to create easy hor d'oeuvres, or make your own unique food pairing.

Pear Cardamom Delish - Spring Summer

A decadent complement to any food. Pear Cardamom Delish blends the crispness of pear with the rich aromatics of cardamom, accented by hints of lemon. This flavourful spread is a superb accompaniment for cheeses, samosas, breads, sweets, and more.

Pear Rosemary Jazz - Spring Summer

A fusion of ambient flavours that makes a perfect addition to any dish. Pear Rosemary Jazz finds a harmonious balance between the bright sweetness of pear and the deep fragrance of rosemary. Use this fruity and flavourful condiment with cheeses, sandwiches, hor

d'oeuvres, or as a topping to refine any food of your choice.

Shady Glen Enterprises Ltd. - 604 982 0601

Contact: Wanda Dixon

Toll Free:

Phone: 604 982 0601

Cell:

Fax: 604 982 0602

Email: shadyglenenterprises@shaw.ca

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

Address:

4212 Rockridge Crescent

West Vancouver, BC

V7W 1B1

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

Shady Glen Enterprises - makers of fine fruit vinegars of the Pacific Northwest

Products Available:

AH! BUT A BING Cherry Vinegar - Year Round

Product is made from fresh fruit in season, and outstanding results are achieved by a slow fermentation and aging process. Food Service is available in 2 X 4 L (just listed with Neptune Food Service).

BAM! Blackberry Vinegar - Year Round

Product is made from fresh fruit in season and outstanding results are achieved by a slow fermentation and aging process. Food Service is available in 2 X 4 L (just listed with Neptune Food Service).

RUSH Raspberry Vinegar - Year Round

Product is made from fresh fruit in season, and outstanding results are achieved by a slow fermentation and aging process. Food Service is available in 2 X 4 L (just listed with Neptune Food Service).

Silverhill Orchard - 604-820-7957

Contact: Sonja Barker
Toll Free:
Phone: 604-820-7957
Cell:
Fax: 604-820-7957
Email: ethicalgrower@telus.net
Website:

Address:
30111 Silverhill Avenue
Mission, BC
V4S 1H9

Regions Supplied: Lower mainland

Company Notes:

All the products we sell are grown by us on our own property or made from produce we grow. Using non-invasive, integrated pest management techniques and zero pesticide use, we grow as naturally as possible. Visitors are encouraged to visit our orchard and to see for themselves. All of our produce is grown as nature intended. We do not use any pesticides, synthetic or organic, under any circumstances.

Products Available:

Garden Produce - Fall Summer

A wide selection of produce, which includes our own special salad blend with arugula.

Apple Cider Vinegar - Winter

Natural, double-fermented, unfiltered Apple Cider Vinegar including Raspberry and Blackberry.

Apple Juice Syrup - Year Round

Great on pancakes.

Free Range Eggs - Year Round

"Happy Hen" free range eggs - our 100 chickens have 4 acres of fenced land to roam on.

Heirloom Tomatoes - Fall Winter

We have seed for more than 100 varieties, so selection varies from year to year.

Heritage Apples - Fall Winter

35 varieties of Heritage Apples including culinary types such as Bramley, Boskoop, Glockenapfel, Sunrise, Elstar and Creston. The last three are just great in waldorf salad, are really crisp and resist browning.

Jams, Jellies and Chutneys - Year Round

Apple Ginger Chutney, Quince, Crabapple, Blackberry and Raspberry jams and jellies.

Spice Sanctuary - T1W 3L4

Contact: Trusha Patel

Toll Free: 403 3893743

Phone: T1W 3L4

Cell:

Fax: 403 389 3743

Email:

Website: info@spicesanctuary.com

Address:

Spice Sanctuary

107 Riva Court, Canmore

Alberta

Regions Supplied: All of ALBERTA All of BC All of MANITOBA All of BRUNSWICK All of TERRITORIES A

Company Notes:

<http://www.spicesanctuary.com>

Products Available:

The Granola King - V7P3H1

Contact: James Sherst

Toll Free:

Phone: V7P3H1

Cell:

Fax: 604-990-4848

Email:

Website: greatservice@thegranolaking.com

Address:

The Granola King

107 Bowser Avenue, North Vancouver

British Columbia

Regions Supplied: All of ALBERTA All of BC All of MANITOBA All of BRUNSWICK All of TERRITORIES A

Company Notes:

<http://www.thegranolaking.com>

Products Available:

Whistler Cooks Fine Foods - 604-938-8835

Contact: Hilarie Cousar
Toll Free:
Phone: 604-938-8835
Cell:
Fax: 604-938-8814
Email: hilarie@whilstercooks.com
Website: <http://www.whilstercooks.com>

Address:
#4 - 1345 Alpha Lk. Road
Whistler, BC
V0N 1B1

Regions Supplied: Lower mainland

Company Notes:

Chef Grant Couser creates a unique line of fresh dressings and sauces. Whenever possible he uses locally grown fruits and herbs to prepare these delicious recipes. Professionally, Grant has cooked in many restaurants from award winning fine dining to casual high volume. Grant studies at renowned Dubrulle Culinary School in Vancouver, BC. He and his wife Hilarie now own and operate Whistler Cooks Catering Company, Whistler's premier catering company. Grant enjoys his role with the Whistler Farmers Market as a vendor and director for five years, currently serving as President. This role has fostered a more informed approach to food and our customer with the best products we can provide. Grant and Hilarie, with their love of life in the mountains, are the spirit behind our food that has grown to encompass the local ingredients in the refinements of a French classical background mixed with the Pacific Rim's Asian and Northwest flavours. All of our recipes are prepared in our commercial kitchen. Extreme care is taken to prepare our recipes in a low risk manner. We do prepare fresh sauces and as such these products do require refrigeration or chilling. We are an approved facility by the Coast Garibaldi Health Unit and all staff have extensive training and in particular food safe training. All products labels contain ingredients, handling instructions and a best before date.

Products Available:

Oven Dried Cherry Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include cherries, canola oil, onions, Dijon mustard, vinegar, brown sugar, salt and pepper.

Balsamic Blackberry Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include brown sugar, white wine

Basil Pesto Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include basil, onion, garlic, pine nuts, olive

Candied Ginger Sesame Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include ginger, canola oil, onions, white wine vinegar, sugar, mustard, sesame oil, salt and pepper.

Mint Dijon Tappenade Sauce - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include mint, Dijon mustard, olives, garlic, onions, olive

Miso Honey Cilantro Sauce - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include Miso paste, honey, cilantro, white wine vinegar, canola oil,

onion, Dijon mustard, salt and pepper.

Wild WestCoast RainForest Products - 604-414-3907

Contact: Susan Canning

Toll Free:

Phone: 604-414-3907

Cell:

Fax:

Email: scanning58@gmail.com

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/sweetner 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

Yatu Inc - T3K 1N3

Contact: Habiba Omer

Toll Free: 403-918-3939

Phone: T3K 1N3

Cell:

Fax: 403-918-3939

Email:

Website: info@yatuspices.com

Address:

Yatu Inc

19 Beddington Cres. NE, Calgary

AB

Regions Supplied: All of ALBERTA All of BC All of MANITOBA All of BRUNSWICK All of LABRADOR All of

Company Notes:

<http://yatuspices.com>

Products Available: