



Document generated on: May 12, 2024
<http://canadaspecialtyfoods.ca>
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Company results for 'Jams/Jellies/Honey' under 'Lower mainland'

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

Contact: Maureen Drew
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Cell:
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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:

Itâ€™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.

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.

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.

Caramoomel Products Incorporated - 888-765-0574

Contact: Anne Hatcher
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Fax: 250-765-8528
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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.

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.

Lake Country Harvest - 250-766-1373

Contact: Paula Diakiw

Toll Free:

Phone: 250-766-1373

Cell:

Fax:

Email:

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

Address:

6948 McCoubrey Road

Lake Country, BC

V4V 2L3

Regions Supplied: All of BC

Company Notes:

Products Available:

Gluten -Free Muesli -

Apple Chips - Year Round

Apple Chips 30g and 105g size bags available. Okanagan apples are the best! From MacIntosh and Spartan, to specially requested varieties, we slice and dry them into apple chips without any additives.

Baby Beavers Peacans - Fall Winter

Seasonal treat of pecans, fresh creamery caramel and chocolate. Look for us in November/December, or order some now!

Creamy Caramels - Fall Winter

A fall/winter treat of cubes of fresh caramel, robed in good chocolate and sprinkled with specialty salts.

Dried Fruits - Year Round

Dried Cherries, Dried Montmorency and Danube (Sour) Cherries, Dried Blueberries, Dried Plums, Pineapple Crisps, Peach Chips
Dried Apples, Dried Pears, Dried Apricots and Dried Organic Blueberries

Dried Veggies - Year Round

Dried Sweet Peppers, Dried Leeks, Dried Glenmore Road Roma Tomatoes, Dried Chanterelles, Pine and Honey Mushrooms and Dried Morels.

Heavenly Muesli - Year Round

Heavenly Muesli 400g size bags available. We have developed a beautiful combination of Oats, fruit, seeds, nuts and proteins that has NO ADDED SUGAR or oils. We add at least 5 BC fruits to every batch, from Westham Island Strawberries, Richmond Blueberries, Oyama apricots and peaches, Carrs Landing Crabapples, and Winfield apples and pears. A great way to celebrate the bounty of BC.

Honey?d Almonds - Fall Winter

Flavours include: Cajun, Madras Curry, Sweet Chili and Heat

Misc. Jams - Fall Summer

Strawberry
Organic Strawberry
Raspberry
Organic Raspberry
Blackberry
Lapin Cherry
Peach
Peach Polkadot (Peach with raspberries)
Apricot
Blueberry Lime
Blueberry with Cinnamon
Strawberry Rhubarb

Misc. Jellies -

Misc. Preserves - Fall Summer

Pickled Beets
Canned Oyama Peaches
Peachy Barbecue Sauce

Get them while they last.....

Pineapple Crisps - Fall Spring Winter

Pineapple Crisps 55g size bags available. We were longing for Hawaii when we started these. They are like transporting the taste buds to the beach. Perfect for hiking or snacking, or a car trip! They are a popular item, although they are either Costa Rican or Hawaiian product. Air dried to a crisp.
Available Seasonally

Triple Treat - Fall Winter

A delicious combination of dried cherries, toasted whole almonds and Organic 70% cocoa domes

Vegan Power Bars - Year Round

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

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.

Mountain Meadow Honey - 250-635-9020

Contact: Sam & Cynthia Ridler

Toll Free:

Phone: 250-635-9020

Cell:

Fax: 250-635-9010

Email:

Website:

Address:

5112 Mills Avenue

Terrace, BC

V8G 1C5

Regions Supplied: All of BC

Company Notes:

Mountain Meadow Honey is a small locally owned and operated apiary. Our honey is 100% pure, unfiltered, raw and harvested from fireweed in the Skeena Valley Area. Mountain Meadow Honey is never heated, filtered or pasteurized. Our process allows trace pollens, vitamins and active enzymes to be present. The area where the nectar is gathered is from isolated locations with high elevations of 4,000-6,000 feet. Free from any pollution or sprays makes this a truly unique honey. Considered by bee keepers as "the Champagne of Honey" fireweed honey is known for it's pale colour and delicate flavour. To be organic the rules require the location and bees to remain constant for 3 years. Obviously our hives have to be moved out of the mountains in the winter making the certification impossible. Because of our remote locations and standards we feel we do offer the best uncertified organic honey available starting in August of each year until supplies last.

Products Available:

Fireweed Honey - Fall Summer Winter

Our honey is 100% pure, unfiltered, raw and harvested from fireweed in the Skeena Valley Area. Mountain Meadow Honey is never heated, filtered or pasteurized. Considered by bee keepers as "the Champagne of Honey" fireweed honey is known for it's pale colour and delicate flavour

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.

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.

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.

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.

Vista D'oro Farms - 604-514-3539

Contact: Lee Murphy

Toll Free:

Phone: 604-514-3539

Cell:

Fax:

Email: info@vistadoro.com

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

Address:

20856 4th Avenue

Langley, BC

V2Z 1T6

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

Vista D'oro Farms offers artisanal jams using traditional cooking methods combined with distinctive flavour pairings. Our jams are produced in small batches using copper pots and in-season fruits, much of which is grown naturally on our 10-acre farm in South Langley. Our jams are made to be enjoyed with fresh baked scones, hot buttered toast, pancakes and crepes. Some of the jams are also wonderful with cheeses and as an accompaniment with pork or fowl, as well as straight out of the jar! We have created 5 flavours for each season; available in 100 ml, 200 ml & 290 ml.

Products Available:

Green Tomato with Garam Masala Jam - Fall

Use as a sweet condiment with spicy foods, such as samosas, or with scallops or goat cheese.

Black Cherry - Spring

Wonderful with a savoury cheese scone or alongside grilled duck. Available seasonally.

Blueberry - Spring

Delicious over vanilla ice cream and perfect for a "morning after" breakfast! Available seasonally.

Caramel Apple with Dark Rum Jam - Summer

A lovely complement to pork tenderloin or warm up and serve over ice cream.

Citrus - Year Round

An Asian-inspired marmalade, heavenly over vanilla pound cake or simply on buttered toast.

Kumquat with Vanilla Vodka Jam - Winter

No, this is not a martini! But you'll want to eat it by the spoonful or spooned over French Vanilla ice cream.

Orange Cardamom - Winter

A warm blend of citrus and spice, perfect for crepes and a lovely treat with duck.

Peach - Summer

A flavourful combination: elegant enough for the fanciest tea parties, simple served alongside lemon pound cake.

Peach - Summer

Serve over homemade peach ice cream for the ultimate summer dessert! Available seasonally.

Pear - Fall

Excellent with creamy camembert and crackers.

Pear - Fall

One of my first and favourites! Lovely on crepes or on simple white toast with lots of butter!

Pink Grapefruit with Champagne Jam - Winter

A fabulous, pretty pink treat for Sunday brunch or afternoon high tea.

Plum with Vanilla - Summer

Excellent on buttered toast or with grilled chicken.

Raspberry - Summer

Great with strong cheese or to finish a rich chocolate dessert with something special.

Rhubarb - Spring

A lovely pairing, wonderful with ice cream, scones or pound cake.

Spiced Apple - Fall

Perfect for your turkey dinner! Just the right amount of spice and sweetness.

Strawberry - Spring

A classic combination, perfect for Sunday brunch or afternoon high tea or straight out of the jar! Available seasonally.

Strawberry with Balsamic - Spring

An elegant pairing for soft goat cheese or use in a vinaigrette over wild greens. Available seasonally.

Turkish Fig with Walnut Wine Jam - Winter

A delicious combination using walnut wine produced on our farm. Excellent with pork tenderloin, crackers

Wild Blackberry Jam - Summer

Nothing but blackberries and sugar - why mess with perfection?! Spoon into tart shells for a simple dessert.

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/sweetener 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