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## Contents

<b>Delia &amp; Scott Remple - 250-830-8533 .....</b>	<b>2</b>
<b>E-Fish-Ent Fish Company - 250 642 4007 .....</b>	<b>4</b>
<b>Hardy Buoys Smoked Fish Inc. - 877-949-8781 .....</b>	<b>5</b>
<b>Iron Maiden Seafoods - 250-642-3551.....</b>	<b>6</b>
<b>Little Miss Chief Gourmet Products Ltd. - 250-768-6977.....</b>	<b>7</b>
<b>The Oyster Man - 250-505-3251 .....</b>	<b>8</b>
<b>Walcan Seafood Ltd. - 250 285 3361 .....</b>	<b>9</b>
<b>Wild Side Foods - 604-931-7530 .....</b>	<b>11</b>

# Company results for 'Seafood' under 'Lower mainland'

## Delia & Scott Remple - 250-830-8533

**Contact:** Delia & Scott Remple

**Toll Free:**

**Phone:** 250-830-8533

**Cell:**

**Fax:**

**Email:** scottdelia@pocketmail.com

**Website:**

**Address:**

General Delivery

Refuge Cove, BC

V0P 1P0

**Regions Supplied:** Lower mainland Vancouver island

### Company Notes:

Two of our challenges in life were how to live lightly on this beautiful blue planet and how to do something worthwhile. Shellfish aquaculture has enabled us to meet these challenges. We have refined our farming methods to be compatible with the environment. We maintain genetic diversity by collecting wild seed, and the oyster rafts act as nursery reefs for a wide range of fish, algae, and invertebrates.

Our oysters and clams feed only on naturally-occurring marine plankton. No chemicals, pesticides, or colouring agents are used in the growing of our shellfish. The blend of growing healthy, top-quality shellfish and living the outdoor marine lifestyle is one we truly enjoy. Our commitment is to provide premium-quality shellfish for your enjoyment; and to do so in a manner that allows future generations the same opportunity.

### Products Available:

#### Littleneck Clams - Year Round

These clams are one of the smaller species native to the Pacific Northwest. Their shell ranges in size from 3 cm (1.25") to 5 cm (2.0"). Littleneck clams are usually cream coloured, but can be adorned with attractive brown patterns, reminiscent of native art. Littleneck clams have a robust flavour, and are a wonderful base for seafood cuisine. Weekly orders of up to 150 lbs are available.

#### Manila Clams - Year Round

These are medium-sized clams. Their shell ranges from 3 cm (1.25") to 5 cm (2.0") and has an oblong shape. The shell is typically cream coloured, but can be quite colourful, with many patterns.

Our manila clams are wonderful in a pasta dish or chowder. They are especially tasty when dipped in garlic butter.

Weekly orders of up to 150 lbs are available.

#### Pacific Oysters - Beach Oysters - Year Round

Our oysters have a firm flesh, with a sweet, salty flavour highlighting a pleasant cucumber aftertaste. Beach oysters are hard shelled and have a good shelf life.

Our beach oysters are delicious barbecued, in a chowder, as part of an ethnic dish or eaten raw on the halfshell.

Oysters are sold by the dozen and the price varies with the size requested.

The sizes range from extra small (2-3") to large (5-5.5"). Weekly orders of up to 100 dozen or more are available.

#### **Pacific Oysters - Deepwater Oysters - Year Round**

These oysters have a milder flavour and a lighter shell than beach-grown oysters and have plump, ivory coloured meat. Our deepwater oysters are ideal for baking, on the grill, in a chowder, or as part of a seafood dish. Oysters are sold by the dozen, and the price varies with the size requested. The sizes available range from mediums (4-4.5") to extra large (5.5" ).

Weekly orders of up to 100 dozen or more are available.

#### **Pacific Oysters - Shucking Oysters - Year Round**

Shucking oysters come in a variety of shapes and sizes. They are ideal for chowders, stuffings, and other oyster dishes. They are sold by volume rather than by the dozen.

## E-Fish-Ent Fish Company - 250 642 4007

**Contact:** Bryan Mooney

**Toll Free:**

**Phone:** 250 642 4007

**Cell:**

**Fax:** 250 642 4057

**Email:** [bryan@e-fish-ent.ca](mailto:bryan@e-fish-ent.ca)

**Website:** <http://www.e-fish-ent.ca>

**Address:**

1941 Goodridge Rd

Sooke, BC

V0S 1N0

**Regions Supplied:** All of BC

**Company Notes:**

E-Fish-Ent Fish Company Ltd. is a seafood processing business located on the West Coast of Vancouver Island in beautiful British Columbia, Canada. Our plant is federally licensed and inspected. An ongoing testing and sampling program by the Canadian Department of Fisheries and Oceans is in place for quality control (HACCP). Our products are of an all-natural origin without any added preservatives or artificial substances. Our salmon fillets are handled with utmost care, using the best ingredients available. All of our fish have been individually selected, hand cut, and hand packaged. We strive to maintain the highest possible standards. The salmon is smoked with locally grown wood for a great smoke flavor in the traditional style of the Canadian West Coast. Custom processing: We have a specialty processing and canning facility where we are able to prepare and thermally process fruits, vegetable sauces, meats or seafood. We are primarily interested in doing custom processing work and do very little in direct sales. Please see our website for more information or give us a call.

**Products Available:**

**Smoked Salmon Pate - Year Round**

Our Smoked Salmon Pate is fresh-frozen and vacuum packed.

**Salmon Candy - Year Round**

Salmon candy is a thick strip of salmon, which has been salted and sweetened and then smoked, creating a chewy sweet delicacy. Awesome treat! Product is fresh-frozen and vacuum packed.

**Smoked Salmon - Year Round**

It is smoked salmon, preserved in its own juices in a flexible gold foil "can," and needs no refrigeration until opened. These retort packages are great gifts and can be mailed around the world. They have a shelf life of at least five years. 4 oz, 8 oz Pink or Sockeye foil packs are available.

# Hardy Buoys Smoked Fish Inc. - 877-949-8781

**Contact:** Bruce or Carol Dirom

**Toll Free:**

**Phone:** 877-949-8781

**Cell:**

**Fax:** 250-949-8761

**Email:** [sales@hardybuoys.com](mailto:sales@hardybuoys.com)

**Website:** <http://www.hardybuoys.com>

**Address:**

Box 401

Port Hardy, BC

V0N 2P0

**Regions Supplied:** All of BC

## Company Notes:

Hardy Buoys is proud to provide you with the finest gourmet hot-smoked salmon available. We use fresh, locally-caught salmon, as well as farm-raised Atlantic salmon, plus our own special ingredients for seasoning, and pure alder wood chips for authentic flavouring. We have built a strong reputation, producing a variety of exquisite products and providing excellent service to our customers. Please see our website for more information.

## Products Available:

### Fresh Seafood - Year Round

Mussels, clams, oysters, scallops, halibut, ling cod, live crab

### Hot Smoked Salmon - Year Round

These mouth-watering, legendary flavours add the "spice of life" to any selection of fish you choose to smoke. All natural ingredients are used to ensure a fresh tasting and nutritious product, while pure alder chips for smoking enhance the authentic flavour. Available in a variety of flavours including Spicy Cajun, Natural, Cracked Peppercorn, and Fresh Garlic. Please view our website at [www.hardybuoys.com](http://www.hardybuoys.com) for product details.

### Smoked Salmon Candy Strips - Year Round

This is truly a West Coast specialty. Full body strips of freshly-caught, wild Pacific salmon are glazed with a secret Hardy Buoys sauce, then smoked long and hot. They turn into irresistible twists of sweet-tasting jerky. Melt in your mouth delicious!

### Smoked Salmon Nuggets - Year Round

Hardy Buoys Smoked Fish Inc. is proud to offer you an authentic, award-winning, smoked salmon product (a winner in the 2002 BC Seafood Sensations contest for most innovative value-added seafood product). Hardy Buoys uses no liquid smoke, preservatives, chemicals, or dyes - only sugar, salt and alder wood chips. These Smoked Salmon Nuggets and other quality products are available at select grocery and specialty stores. 2002 BC Seafood Sensation 2nd place winner!

## Iron Maiden Seafoods - 250-642-3551

**Contact:** Gigi Egan

**Toll Free:**

**Phone:** 250-642-3551

**Cell:**

**Fax:**

**Email:** cfvironmaiden@shaw.ca

**Website:** <http://www.wildseafoods.ca>

**Address:**

6201 Hensbro Place

East Sooke, BC

V0S 1N0

**Regions Supplied:** Lower mainland North coast Thompson okanagan Vancouver island

**Company Notes:**

Iron Maiden Seafoods is owned and operated by a third-generation commercial fishing family. We harvest only Wild, Premium/Export and Sashimi Grade seafood. This is the finest that our BC fleet produces. Each fish is landed aboard our commercial fishing vessel, CFV Iron Maiden, and is handled by ourselves, ensuring quality and pride in what we produce. We practice only sustainable harvesting methods.

**Products Available:**

**Salmon - Year Round**

Wild, troll FAS, H

**Albacore Tuna - Year Round**

Wild, troll FAS, whole, off-shore Pacific Ocean. Tuna Loin Chunks 200 - 350 g, cold-smoked Tuna Loin Chunks 200 - 350 g.

**Side Stripe Shrimp - Year Round**

Wild, FAS, IQF, whole or head/off (40-50 Ct). Harvested on the Northern BC/Alaskan border. Hand-peeled, cooked shrimp meat - salad size, gold board, 200 - 227 g. Large shrimp tails packaged in a frozen seawater tub, 227 g.

## Little Miss Chief Gourmet Products Ltd. - 250-768-6977

**Contact:** Ellen Melcosky

**Toll Free:**

**Phone:** 250-768-6977

**Cell:**

**Fax:** 250-768-9946

**Email:** lmchief@silk.net

**Website:** <http://www.littlemisschief.com>

**Address:**

#128 - 2440 Old Okanagan Hwy.

West Bank, BC

V4T 1X6

**Regions Supplied:** All of BC

**Company Notes:**

Little Miss Chief produces a smoked salmon product from a family recipe. This product is filleted, marinated in Okanagan White wine and spices, smoked over natural woodchips and then sealed into a retort pouch, fully cooked (thermally processed), retaining its natural juices, moistness, texture and flavour. The process is registered with the Canadian Department of Fisheries and Oceans, the American National Food Processors Association, The FDA in Washington, D.C., as well as the European Common Market. My packaging is available for restaurant use in 16 oz package size, and for the retail market I have 2, 4, 8, & 16 oz sizes in beautiful sleeve packaging. I also have a "Tradition & Legend" cedar collection using 10 different First Nations designs. Please refer to my website for more information.

**Products Available:**

**Smoked Salmon - Year Round**

Little Miss Chief Gourmet Products Inc. produces a gourmet, wine-marinated wild Pacific smoked salmon product using no preservatives or artificial colours. It is shelf stable; no refrigeration is required until it is opened. It is marinated in Okanagan dry white wine, smoked over natural wood chips, sealed in a retort pouch, and fully cooked with steam in its own juices to retain its moistness and flavour. It is excellent used in quiches, pasta, salad, etc. For restaurant use, I supply a 16 oz package, with ingredient label only. This product is also available in exquisite packaging in various sizes for the retail market and can be viewed on my website.

## The Oyster Man - 250-505-3251

**Contact:** Brent Petkau

**Toll Free:**

**Phone:** 250-505-3251

**Cell:**

**Fax:** 250-935-0027

**Email:** [oysterman@telus.net](mailto:oysterman@telus.net)

**Website:** <http://www.theoysterman.com>

**Address:**

Box 235

Whaletown, BC

V0P 1Z0

**Regions Supplied:** All of BC

### **Company Notes:**

My oyster and clam business promotes a "Grower Direct" relationship with shellfish lovers of the world.

### **Products Available:**

#### **Fresh Oysters, Clams - Year Round**

For the finest live oysters, clams and mussels, please contact the Oyster Man of Cortes Island, BC. I invite everyone in Canada to have a "love affair" with a premium-quality, oyster-eating experience.

#### **The Oyster Man's Gourmet Smoked Oysters - Year Round**

Available in 70 g tins. Processed and certified in a federally-inspected facility. Tantalize your taste buds with a sensational British Columbian product. Fresh Pacific oysters in a simple marinade of oyster nectar, sugar and salt. Natural hardwood smoke with absolutely no artificial ingredients or added oils. For a "Lusty Bit of Nourishment," please contact The Oysterman.

## Walcan Seafood Ltd. - 250 285 3361

**Contact:** Donna Hogarth  
**Toll Free:**  
**Phone:** 250 285 3361  
**Cell:**  
**Fax:** 604 608 4911  
**Email:** c.johnson@walcan.com  
**Website:** <http://www.walcan.com>

**Address:**  
Box 429  
Heriot Bay, BC  
V0P 1H0

**Regions Supplied:** Lower mainland Vancouver island

### Company Notes:

Since 1990 Walcan has been turning smoked salmon into thermally processed fillets in a gold foil pouch. Our thermal (retort) processes are registered with the FDA and CFIA. We have recently passed with flying colours an audit with CFIA.

Walcan is very interested in creating business relationships with the food service industry. Retorting is not done precisely 12 months of the year, and obviously all salmons are not available 12 months of the year, but we will try to be flexible and accomodating.

### Products Available:

#### Walcan Candied Wild Smoked Pink Salmon - Year Round

Gold foil retort pouch Candied Wild Smoked Pink Salmon - Ingredients: upon request - 227 gram available. Occasionally this product is available in other sizes and with the use of Wild Chums. NOT KOSHER and shelf stable - no refrigeration required.

#### Walcan Brand Canned Sockeye Salmon - Year Round

Hand packed from high oil content sockeye salmon. We strive to have the best canned sockeye salmon in the world; occasionally selling out before the end of the summer.

#### Walcan Ice Wine Wild Smoked Pink Salmon - Year Round

Gold foil retort pouch Ice Wine Wild Smoked Pink Salmon - Ingredients: Pink Salmon, Sugar, Okanagan Ice Wine, Sea Salt and natural wood smoke. 100 gram size avaialbe. NOT KOSHER and shelf stable - no refrigeration required.

#### Walcan Smoked Farm King Salmon - Year Round

Gold foil retort pouch Smoked Farm King Salmon - A very consistent and good oil content product. Ingredients: Farm King Salmon, Sea Salt and natural wood smoke. Sizes range from 113 grams to 454 grams. 60 gram sugar kings available. Kosher and shelf stable - no refrigeration required.

#### Walcan Smoked Wild Sockeye or Smoked Wild - Year Round

Gold foil retort pouch Smoked Wild Sockeye or Smoked Wild Pink Salmon - We strive to use the highest oil content salmon. Ingredients: Wild Sockeye or Wild Pink Salmon, Sea Salt and natural wood smoke. Sizes range from 60 grams to 454 grams. Occasionally 227 gram Sugar Smoked Sockeye pouches available. Kosher and shelf stable - no refrigeration required.

#### Wild Maple Wild Smoked Pink Salmon - Year Round

Gold foil retort pouch Maple Wild Smoked Pink Salmon - children love it! Ingredients: Pink Salmon, Organic Canadian Maple

Syrup,

Sugar, Sea Salt and natural wood smoke. 100 gram size available. Kosher and shelf stable - no refrigeration required.

## Wild Side Foods - 604-931-7530

**Contact:** Jack McGuire

**Toll Free:**

**Phone:** 604-931-7530

**Cell:**

**Fax:**

**Email:** mcguirejd@telus.net

**Website:**

**Address:**

1015 Quadling Ave.

Coquitlam, BC

V3K 2A9

**Regions Supplied:** Lower mainland

### Company Notes:

Wild Side Foods produces high-quality smoked salmon by using quality fish and ingredients in all our products. We use only wild Pacific salmon and strict quality controls. All fish is selected for the highest quality and prepared and produced in a federally-certified fish processing facility. Small batches and careful monitoring of all ingredients ensure moist, evenly smoked fish where the taste of the sea is preserved.

### Products Available:

#### Candy Style Smoked Salmon - Sockeye - Year Round

Sweetened and smoked, ocean run, sockeye salmon, using alder wood smoke, vacuum packed and frozen in portions weighing approximately 1/2 lb. each. Strips of sweetly smoked salmon, used as finger food or in salads.

#### BC Smoked Salmon (traditional style) - Year Round

Hot-smoked, ocean-run chum salmon, using alder wood smoke, vacuum packed and frozen in portions weighing approximately 1/2 lb each. Moist and flavourful, without a real salty taste. Best in spreads or cooking.

#### Candy Style Smoke Salmon - Chum -

Sweetened and smoked, ocean-run chum salmon, using alder wood smoke, vacuum packed and frozen in portions weighing approximately 1/2 lb each. Strips of sweetly smoked salmon; great trail food.

#### Lox Smoked Salmon - Year Round

Triple cold-smoked, ocean-run chum salmon, using alder wood smoke, vacuum packed and frozen in portions weighing approximately 1/2 lb each. Melt in your mouth, with ample smoke and cure. Best with cream cheese on a bagel.