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

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

**Contact:** Donna Denison

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**Email:** [lcgarden@cnx.net](mailto: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.

# Salad Sisters - 604 232 0472

**Contact:** Trixie Cruz

**Toll Free:**

**Phone:** 604 232 0472

**Cell:**

**Fax:**

**Email:** [info@salad-sisters.com](mailto: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.