SPECIALTY FOOD DIRECTORY



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Jerseyland Organics - 250-442-8112

Contact: Ric or Vickie Llewellyn

Toll Free:

Phone: 250-442-8112

Cell: Fax:

Email: jerseyland@telus.net

Website: http://www.jerseylandorganics.com

Address:

2690 Almond Gardens Road, P.O. Box 1468 Grand Forks, BC V0H 1H0

Regions Supplied: All of BC

Company Notes:

Jerseyland was BC's first organic dairy producer and on-farm processor. Jerseyland develped BC's first organic yogurts and is still produces the only non-homogenized (cream at the top) yogurt available from BC. We are an ethical producer. Our farming practices are humane, environmentally friendly, the way farms should be run in an "ideal world." We are located in the The Boundary district just east of the Okanagan in the "hot" interior dry belt. Our cheeses contain no "microbial enzymes" as these are generally genetically modified food ingredients, and we do not use them.

Products Available:

Certified Organic Angus Beef - Year Round

Jerseyland is certified organic and certified by the BCSPCA for humane

practices. All Jerseyland beef is "grass finished". No animals are ranged on

public lands - thus not damaging wildlife habitat or riparian areas. Jerseyland beef is slaughtered in a provincially licenced abattoir. CFIA-inspected carcasses are cut and wrapped on customers' specific requests. Limited cuts are available in inventory (frozen only)

Creme Fraiche (Sour Cream) - Year Round

34% bf 100% Jersey cream (non-homogenized) - pasteurized cream. Special order only.

Organic Butter - Year Round

Bulk 2.2 kgs blocks (service industry) This is "real," handmade farm butter, no water added, salted or unsalted. Rich yellow colour from the Jersey cream - used exclusively by chefs for its distinct flavour. Can be limited availability due to market demand.

Organic Cheddar Cheese - Year Round

Mild, medium and limited amounts of aged organic cheddar in bulk in 10 kg blocks, deli blocks or retail. 250 g packages (pre-priced or unpriced). White plain cheddar or Leicester cheddar available. Flavoured cheddar - Onion

Organic Feta Cheese (Cow's Milk) - Year Round

Canada's only organic feta available in bulk 10 kg blocks, or retail packaged.

We "age" our feta for a more distinct flavour. Available in plain or sundried tomato/oregano/onion mixed, packaged in brine.

Organic Gouda Cheese - Year Round

Mild and medium available in bulk 10 kg blocks, deli blocks or retail packaging.

Organic Grana Cheeses - Year Round

Parmesan or Asiago which are both raw milk cheeses. Available generally in mild, medium or aged, bulk 10 kg blocks, deli blocks or retail packaged. Distinct award-winning cheeses.

Organic Yogurts - Year Round

Available in 5% non-homogenized Plain or Low Fat (.3% bf) 4 litre pails, 1 kg (1 litre), 500 ml or 175 ml. Flavours available -French Vanilla (real organic vanilla extract, non-artificial), strawberry, blueberry.

The Blue Goose Cattle Company Ltd. - 604-980-9106

Contact: Doug Sinclair

Toll Free:

Phone: 604-980-9106

Cell:

Fax: 604-980-9146

Email: info@bluegoosecattle.com
Website: http://www.bluegoosecattle.com

Address:

#123 - 1305 Welch Street North Vancouver, BC V7P 1B3

Regions Supplied: All of BC

Company Notes:

Farm gate to dinner plate quality control. Developing markets for economically-viable and ecologically-sustainable ranching.

Products Available:

Beef Jerky, Sausages, Hamburger Patties - Year Round

Chemical and preservative free.

Certified Organic Beef Products - Year Round

Our free range, grain-finished beef is raised without the use of antibiotics, growth-inducing hormones, or animal by-products. It is dry-hung and hand cut for exceptional flavour and quality. Fresh block cuts to NAMP standards or flash frozen in individual portions. 2005 winner of "Best Beef in BC," "Chef's Choice", and "Critic's Choice" awards. Featured product in "EAT! Vancouver 2005" exhibit. British Columbia raised and processed beef, distributed from North Vancouver distribution warehouse.

Vale Farms Grassroots Ltd. - 250-547-2382

Contact: Lorna Ruechel **Toll Free:** 866-567-2300 **Phone:** 250-547-2382

Cell:

Fax: 250-547-6080

Email: valefarms@telus.net

Website: http://www.valefarms.com

Address:

106 Dure Meadow Road Lumby, BC V0E 2G7

Regions Supplied: Kootenay Lower mainland Thompson okanagan

Company Notes:

We are a multi-generational family farm, and are proud to produce delicious, nutritious products for our communitiy. We strive to maintain a wholistic balance with nature on our farm, protect wildlife and biodiversity, and encourage others to experience and learn about farming!

Products Available:

Certified Organic Sea Buckthorn Berries - Fall Summer

Delicious, tart, and bright orange, these berries and the juice we make from them are available in August and September. High in Vitamin C, minerals, antioxidants and countless other vitamins!

Certified Organic Garlic - Summer

Yugoslavian Racombole variety. Hand weeded and picked. Available July and August.

Grass-fed Certified Organic Beef - Year Round

A large variety of cuts available, sold frozen to ensure year-round supply. Bulk and specialty orders available in the fall. Hormone free, antibiotic free, no animal by-products fed, and SPCA certified to guarentee humane treatment.

Organically-Raised, Pastured Pork -

Certified organically-raised on Big Bear ranch in Horsefly, BC, this delicious free-range pork is available in frozen, individual cuts. No animal by-products fed, no hormones or antibiotics. Seasonal availability.

Pasture-Raised, Grass-Fed Lamb - Fall Winter

Grass-fed, Chemical Free Lamb

Availability: Fall to Spring

Pasture-raised, grass-fed lamb. Bulk orders available in the fall and frozen individual cuts available from late fall to spring. Free from synthetic hormones, antibiotics, and no animal by-products fed.