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First Nature Farms - 780-356-2285

Contact: Jerry Kitt

Toll Free:

Phone: 780-356-2285

Cell:

Fax:

Email: jkitt@telusplanet.net

Website: <http://www.firstnaturefarms.ab.ca>

Address:

Box 123

Goodfare, AB

T0H 1T0

Regions Supplied: Lower mainland Peace

Company Notes:

First Nature Farms has been providing certified organic meats to restaurants and retail markets in Vancouver for the past 12 years. The farm is located along the BC border up in the Peace Country and has been certified organic since 1990. Operated as an ecological reserve, First Nature Farms is home to many endangered species including trumpeter swans, grizzly bears, and river otters. The goal has always been to protect and enhance its natural biodiversity.

Products Available:

Merriam's Wild Turkey - Year Round

Certified Organic Merriam's Wild Turkey PACS 16-128

Organic Beef - Year Round

Certified Organic Beef - PACS 16-128

Organic Bison - Year Round

Certified Organic Bison - PACS 16-128

Organic Pork - Year Round

Certified Organic Port PACS 16-128

Organic Turkey - Year Round

Certified Organic Turkey PACS 16-128

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 developed 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.

Available in plain. Flavoured Goudas - Garlic

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.

Nimitz Beef - 250-719-5882

Contact: Michael Nimitz

Toll Free:

Phone: 250-719-5882

Cell:

Fax:

Email: michaelnimitz@nimitzbeef.com

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

Address:

PO Box 908

Dawson Creek, BC

V1G 4H9

Regions Supplied: Peace

Company Notes:

Our beef is produced on our ranch that is operated in accordance to a recognized environmental farm plan. Our animals are finished on grass and flax in free range pastures. They are never exposed to hormones or animal cruelty. Our cattle eat a strictly vegetarian diet with no animal by products and antibiotics are never used to promote growth. Our product is dry-aged by trusted meat cutters and is available for shipping or pickup in the Peace Region of BC.

Products Available:

Ranch Raised Beef - Year Round

Ranch Raised Beef Products. Lean Ground Beef, Steaks, Roasts and Hamburger Patties. All our products are free of chemicals and preservatives.

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.