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Company results for 'Herbs' under 'Vancouver island'

A & L Gardens - 250-499-5492

Contact: Art and Lina Nugteren

Toll Free:

Phone: 250-499-5492

Cell:

Fax: 250-499-5492

Email: artandlina@nethop.net

Website:

Address:

2281 Agar Rd

Cawston, BC

VOX ICO

Regions Supplied: Kootenay Lower mainland Thompson okanagan Vancouver island

Company Notes:

We have been growing organically since 1997 and have worked on other organic farms since 1989. We have been growing specialty items for a number of years. We can grow items if we are contacted early in the year. Many items are started in our own greenhouse.

Products Available:

Hot and Sweet Peppers - Summer

Mixed varieties. Available July-October.

Baby Zucchini - Fall Summer

Mixed varieties 10 lb case.

Fresh Herbs - Fall Summer

Basil, oregano, chives, thyme and sage

Grape and Cherry Tomatoes - Fall Summer

Mixed varieties

Nugget Potatoes, Red and White - Spring

Available the first two weeks of June

Tomatoes - Roma and Field - Fall Summer

Available August - October

Winter Squash - Fall

Mixed varieties

Apple Luscious Organic Orchard - 250-653-2007

Contact: Harry Burton
Toll Free:
Phone: 250-653-2007
Cell:
Fax: 250 653-2007
Email: burtonh@saltspring.com
Website: <http://www.appleluscious.com>

Address:
110 Heidi Place
Salt Spring Island, BC
V8K-1W5

Regions Supplied: Vancouver island

Company Notes:
Celebrating Red-Fleshed Apples - THE APPLES OF THE FUTURE

Growing over 350 varieties of apples organically.

Note: Sunday, Sept 28, 2008

A chance to visit Apple Heaven while still on earth!

<http://www.saltspringmarket.com/apples/> ____

This is a great way to connect with apples, since you get to taste about 200 varieties, explore how they are grown, enjoy an apple history starting in 1860, taste pies from about 15 varieties, get you apple identified, connect with growers and taste incredible food.

Become a Salt Spring Island Apple Connoisseur in one day. Enjoy.

- * Tours of a very unique organic orchard with chickens roaming everywhere.
- * Get to taste apples of every shape, size, taste, origin and colour.
- * Get to taste red-fleshed apples - THE APPLES OF THE FUTURE.
- * Learn why it is important to eat organically.

Products Available:

Apples - Fall Summer

200 varieties of the best tasting organically grown apples, available from Aug to December, including 23 varieties of red-fleshed apples.

Garlic - Fall Summer

organically grown garlic, both hard and soft neck.

Plums - Summer

About 10 varieties of plums grown organically

Bayhill Farm and Nursery - 250-335-0126

Contact: Bob and Colleen Leary

Toll Free:

Phone: 250-335-0126

Cell:

Fax:

Email: rcleary@telus.net

Website:

Address:

Box 317

Union Bay, BC

V0R 3B0

Regions Supplied: Vancouver island

Company Notes:

Small, family-run farm.

Products Available:

Acorn Squash - Fall

Leeks - Fall Summer

Lettuce - Fall Spring Summer

Heirloom varieties available.

Variety of Herbs - Fall Spring Summer

Cilantro, dill, basil, oregano, parsley, and marjoram available.

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

Breezy Bay Farm Herbs - 250-539-5200

Contact: Flora House

Toll Free:

Phone: 250-539-5200

Cell:

Fax: 250-539-5201

Email: saturnaherbs@saturnacan.net

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

Address:

131 Payne Road

Saturna Island, BC

V0N 2Y0

Regions Supplied: Vancouver island

Company Notes:

Certified organic dried and fresh herbs available.

Products Available:

Fresh Herbs - Fall Spring Summer

Fresh cut - Basil, Rosemary, Thyme, Sage, Tarragon, French Sorrel, Savory, Mint and Dill. Packaged in plastic sleeves containing 2 oz of product, 12 sleeves per case in a display bucket with water, 12 sleeves per case. Also available for special bulk orders cut to users' needs. Available seasonally.

Dried Herbs - Year Round

Basil, Greek Oregano, Rosemary, Sage, Thyme, Tarragon, Lavender dried in small batches as needed - results in less storage time. Available in regular consumer size packages of 20 g and in special order sizes, i.e., bulk purchases year round.

Cowichan Valley Organic Farms - 250-748-8089

Contact: David Wiebe

Toll Free:

Phone: 250-748-8089

Cell:

Fax:

Email: DavidW3@telus.net

Website:

Address:

6182 Lakes Road

Duncan Road, BC

V9L 4J5

Regions Supplied: Vancouver island

Company Notes:

Cowichan Valley Organic Farms, situated one hour north of Victoria, lies on the outskirts of Duncan. The valley is renowned for its fertile soils and excellent climate as denoted by the name Cowichan (Warmland). The climate is conducive to growing to maturity hot weather crops such as peppers, melons, tomatoes and others. Cowichan Valley Organic Farms, is an Islands Organic Producers Association (IOPA) member in good standing and has been certified organic since 1998. We have been providing quality organic produce to restaurants, grocery stores and home delivery programs in the Cowichan and Victoria areas for the past eight years and look forward to expanding our production and market. We love what we do.

Products Available:

Melons - Fall Summer

Certified Organic - Seasonal

Basil - Spring Summer

Certified Organic - Seasonal

Beets - Fall Summer

Certified Organic - Seasonal

Broccoli - Summer

Certified Organic - Seasonal

Carrots - Fall Summer

Certified Organic - Seasonal

Cauliflower - Summer

Certified Organic - Seasonal

English Cucumbers - Fall Summer

Certified Organic - Seasonal

Lettuce - Spring Summer

Certified Organic - Seasonal

Peas - Summer

Certified Organic - Seasonal

Peppers - Fall Summer

Certified Organic - Seasonal

Potatoes - Fall Summer

Certified Organic - Seasonal

Pumpkins - Fall Summer

Certified Organic - Seasonal

Radishes - Summer

Certified Organic - Seasonal

Squash - Fall Summer

Certified Organic - Seasonal

Strawberries - Summer

Certified Organic - Seasonal

Tomatoes - Fall Summer

Certified Organic - Seasonal

Kitchen Pick - 604-460-1211

Contact: Cheryl Hubbick

Toll Free:

Phone: 604-460-1211

Cell:

Fax:

Email: info@kitchenpick.com

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

Address:

12800 203rd Street

Maple Ridge, BC

V2X 4N2

Regions Supplied: All of BC

Company Notes:

Kitchen Pick is a line of garden fresh culinary herbs 'picked' in your kitchen at the height of freshness and goodness. Each plant is a portable mini-greenhouse, keeping it alive for many days, providing you the freshest herbs available. Found at your Local Grocer, our Living Herbs are grown 365 days a year at Our Farm in Maple Ridge BC, Canada.

Products Available:

Kitchen Pick Living Herbs, Thai Basil, Lemon Basil, Tyme, Sage, Chives, Dill Oregano - Year Round

Kitchen Pick Living Herbs - Basil, Mint, Cilantro, Rosemary and Parsley - Year Round

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.

Pattison Farms - 250-897-2510

Contact: Gerry Pattison

Toll Free:

Phone: 250-897-2510

Cell:

Fax: 250-337-8772

Email: patfarm@telus.net

Website:

Address:

2124 Dzini Rd

Black Creek, BC

V9J-1H1

Regions Supplied: Vancouver island

Company Notes:

All of the vegetables grown on our family farm are British Columbia Certified Organic, PACS # 16-115. We grow everything from seed to maturity ourselves. Each vegetable is hand planted, weeded and harvested to ensure the very best in taste, quality and freshness. We grow many varieties of heritage and open-pollinated vegetables. Also available are certified organic, vegetable bedding plants. Basil: Standard, Green Ruffled, Purple Standard, Purple Ruffled, Thai, Lime. Cucumbers: Long English, Standard, Lemon. Forty varieties of Tomatoes, many open-pollinated and heritage varieties. Hot Peppers: many varieties from Jalapeno to Habanero. Sweet Peppers: Bells, Sweet Banana and Pepprocini. Eggplant: Standard, Japanese, Turkish and Fairytale. Tomatillos: Green and Purple. Thank you for your interest in our family farm.

Products Available:

Winter Beets - Fall Winter

Winter Keeper (very sweet)

Beans - Summer

Green and yellow

Beets - Summer

Beet Greens; Standard Beets; Cylinder Beets; Yellow Beets.

Broccoli - Summer

Standard Broccoli, crowns and shoots.

Carrots - Summer

Orange Baby; Yellow Baby; Purple Baby; Red Baby.

Cauliflower - Summer

Purple; Orange; Romanesco.

Cucumber - Summer

Long English and Lemon

Eggplant - Summer

Standard Purple; Fariy Tale Baby; Turkish-Orange with Green Stripes; Japanese Long.

Endive - Summer

Head, green leaf

Fennel - Summer

Baby Bulbs

Green Bunching Onions - Summer

Hot Peppers - Green House Grown - Summer

Habanero Red; Jalapeno Green; Jalapeno Purple; Thai Dragon Chile; Hungarian; Hot Wax Banana; Ancho; Serrano; Paprika; plus a limited amount of other exotic hot peppers.

Kohl-Rabi - Summer

Green Baby Bulb

Lettuce -

Parsnips - Fall Winter

Peas - Summer

Shelling, Sugar and Snap Peas

Pumpkins - Fall

Standard Jack-o-Lantern; French Red Roasting.

Radish - Summer

Red, Easter Egg

Spinach - Summer

Summer Squash - Summer

Baby Yellow Patty Pan; Baby Yellow Zucchini; Baby Green Zucchini.

Sweet Peppers - Green House Grown - Summer

Green Bell and Sweet Banana.

Swiss Chard - Summer

Bright Lights

Tomatillo - Summer

Standard Green and Purple

Tomatoes - Green House Grown - Summer

Red Slicing; Roma-Red; Yellow; Cherry Tomatoes - Red Standard, Yellow Standard, Black Standard, Red Grape and Yellow Grape.

Tree Fruit -

Bartlett Pears and Apples

Variety of Herbs - Spring Summer

Basil - Green Standard and Ruffled, Purple Ruffled. Chives - Broad Leaf. Cilantro - Flat Leaf and Fancy Leaf. Parsley - Italian Giant. Dill - Baby Dill. Fennel- Baby Fino Bulbs.

Winter Squash - Fall

Spaghetti and Butternut

Yellow Roasting Carrot - Fall Winter

Similkameen River Organics - 250-499-5805

Contact: Qi Haiqin

Toll Free:

Phone: 250-499-5805

Cell: 250-499-9789

Fax: 250-499-5905

Email: georgenqi@nethop.net

Website:

Address:

186 Chopaka Road

Cawston, BC

V0X 1C3

Regions Supplied: Lower mainland Vancouver island

Company Notes:

We specialize in #1 Canada organic Red and Yellow onions and shallots.

We sell certified organic vegetables, 23 varieties, hand weeded, harvested, dried, inspected and packed to insure the finest quality. We guarantee all of our products.

Products Available:

Peppers - Year Round

Sweet and Hot.

Basil and Other Herbs - Year Round

Cabbage, Red and Green - Year Round

Eight Varieties of Onions - Year Round

Shallots, Garlic - Year Round

Squash - Eight Varieties - Year Round

Decorative gourds and squash as well.

Three Varieties of Leeks - Year Round

Spice Sanctuary - T1W 3L4

Contact: Trusha Patel

Toll Free: 403 3893743

Phone: T1W 3L4

Cell:

Fax: 403 389 3743

Email:

Website: info@spicesanctuary.com

Address:

Spice Sanctuary

107 Riva Court, Canmore

Alberta

Regions Supplied: All of ALBERTA All of BC All of MANITOBA All of BRUNSWICK All of TERRITORIES A

Company Notes:

<http://www.spicesanctuary.com>

Products Available:

Three Boys Organics - 250-428-9503

Contact: Tony or Eunice Mulder
Toll Free:
Phone: 250-428-9503
Cell:
Fax: 250-428-9300
Email: garlicking@shaw.ca
Website: <http://www.organicgarlic.ca>

Address:
337 Stace Rd., Box 687
Creston, BC
V0B 1G0

Regions Supplied: All of BC

Company Notes:

Three Boys Organics is situated in the Kootenays. It is a family-operated business created for our three boys. They are full partners in this adventure. Our goal is to produce Great Organic Garlic. We concentrate on two main hardneck varieties, Italian Porcelain and German Red garlic, both rich in flavour and long storage.

Products Available:

Fresh Organic Garlic - Hardneck - German Red - Fall Summer

Large heads with 8-10 cloves. Strong flavour, excellent storage, usually up to 10 months.

Dried Organic Garlic - Hardneck - Italian Porcelain - Fall Spring Summer Winter Year Round

Strong rich flavour. In a crystal form, very easy to use as is or to grind into a powder. Excellent shelf life. Available in 1 lb bags and produced from our own certified organic bulbs.

Fresh Organic Garlic - Hardneck - Italian Porcelain - Fall Summer

Large, easy-to-peel cloves. Excellent shelf life, usually up to 10 months. Great rich flavour in a large bulb with 5-7 cloves. Available seasonally.