



Document generated on: May 9, 2024  
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## Contents

<b>Big Bear Ranch - 250 620 3353 .....</b>	<b>2</b>
<b>E-Fish-Ent Fish Company - 250 642 4007 .....</b>	<b>3</b>
<b>Forest to Fork - 250-732-2063.....</b>	<b>4</b>
<b>Happy Pig Organic Farm - 250 846 5989 .....</b>	<b>5</b>
<b>Jerseyland Organics - 250-442-8112 .....</b>	<b>6</b>
<b>Kootenay Kitchen - 250-447-9263 .....</b>	<b>8</b>
<b>October Farm - 250-330-4465.....</b>	<b>9</b>
<b>Premium Brands Food Group - 604-668-5950 .....</b>	<b>10</b>
<b>The Blue Goose Cattle Company Ltd. - 604-980-9106 .....</b>	<b>11</b>

# Company results for 'Meat' under 'Cariboo'

## Big Bear Ranch - 250 620 3353

**Contact:** Rainer & Gigi Krumsiek  
**Toll Free:**  
**Phone:** 250 620 3353  
**Cell:**  
**Fax:** 250 620 3393  
**Email:** [info@bigbearranch.com](mailto:info@bigbearranch.com)  
**Website:** <http://www.bigbearranch.com>

**Address:**  
Box 128  
Horsefly, BC  
V0L 1L0

**Regions Supplied:** Cariboo Lower mainland

**Company Notes:**  
Humane animal handling and management intensive grazing.

### Products Available:

#### Organic Turkey - Year Round

PACS #16-250, certified organic, Broad Breasted Bronze Turkeys who grow up free roaming. Order by February 28th for your turkey!

#### Organic Beef - Year Round

PACS #16-250, certified organic, grass-finished beef from Galloway/Angus cross cows. Processed at Rodear Meats.

#### Organic Pork - Year Round

PACS #16- 250, certified organic, pasture-raised pork from Tamworth/Duroc cross pigs. Processed at Rodear Meats.

These pigs live in big pastures and are supplementally fed certified organic peas. Pigs can be pigs on Big Bear Ranch!

## 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.

## Forest to Fork - 250-732-2063

**Contact:** Brenda Cadieux

**Toll Free:**

**Phone:** 250-732-2063

**Cell:**

**Fax:**

**Email:** [info@foresttofork.com](mailto:info@foresttofork.com)

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

**Address:**

Unit 113 - 1175 Rosehill Road

Kamloops, BC

V2E 1G9

**Regions Supplied:** All of BC

**Company Notes:**

All mushrooms collected in the pristine forests of BC. Recipes developed and created since 1989 and hand made. Please see our website for more information.

**Products Available:**

**Dried Wild Mushrooms - Year Round**

22 varieties (ie, Chanterelle, Morel, Lobster, Pine, Boletus). Sold in packages and loose quantities. Packages contain dried herbs added to mushroom base.

**Preserved Mushrooms - Year Round**

Preserved mushrooms in oil and wine vinegar, all laboratory tested. They come in jar and boxed sets.

**Wild Morel Mushroom Bisques, Soups and Sauces - Year Round**

Can specify product for consumption.

**Wild Mushroom Marinade Vinaigrette - Year Round**

**Wild Mushroom Pate - Year Round**

Dairy based, dried with instructions on the back, ready to use or in dried form. Pate can be specified with 22 different varieties of mushrooms.

## Happy Pig Organic Farm - 250 846 5989

**Contact:** Marlene Thimer

**Toll Free:**

**Phone:** 250 846 5989

**Cell:**

**Fax:**

**Email:** happypigorganicfarm@gmail.com

**Website:**

**Address:**

21641 Walcott Road

Telkwa , BC

V0J 2X2

**Regions Supplied:** All of BC Bulkley nechako North coast

### **Company Notes:**

Happy Pig Organic Farm is a family owned small scale certified organic farm on 320 acres in the Bulkley Valley near Smithers, BC. All of our animals are pasture raised so that they can root, scratch and peck as nature intended.

### **Products Available:**

#### pasture raised Turkey - Fall

Certified Organic, pasture raised Turkey, PACS 16-466

Available Seasonally

#### Pasture raised Berkshire Pork - Year Round

Certified Organic, pasture raised Berkshire pork, PACS 16-466. Available throughout the year.

#### Pasture raised Chicken - Fall Summer

Certified Organic, pasture raised Chicken, PACS 16-466

Available Seasonally

# 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.



# Kootenay Kitchen - 250-447-9263

**Contact:** Ron Liddle or Diana Carr

**Toll Free:**

**Phone:** 250-447-9263

**Cell:**

**Fax:** 250-447-9263

**Email:** [info@organicgourmet.ca](mailto:info@organicgourmet.ca)

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

**Address:**

2065 Haaglund Road

Christina Lake, BC

V0H 1E3

**Regions Supplied:** All of BC

**Company Notes:**

Family-run, home-based, artisan specialty food producers. We are committed to certified organic principles. Our passion is producing food that is both delicious and nutritious.

**Products Available:**

**Vege Pata Jalapeno - Year Round**

Sold retail in 190 g vacuum packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN; using extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients, with sources as close to home as possible. Jalapeno and habanero peppers are added for a sparkling twist to conventional flavoured pate. Though VEGAN, our pate is loved by carnivores! All original recipes.

**Goma - Fall Spring Summer Winter Year Round**

Same recipe as the Sea Vegetable Gomashio, except with no sea salt in the recipe. This savoury sprinkle is good on all the foods listed above, and since it is not salted, it is also great on desserts like ice cream and puddings. Original recipe.

**Sea Vegetable Gomashio - Fall Spring Summer Winter Year Round**

Less sea salt, with the addition of kelp and dulse and a splash of tamari. Get the added nutrition of the sea veggies and less salt for those wishing to reduce salt in their diet. Original recipe. All our gomashios are certified by PACS #16-243.

**Traditional Gomashio - Year Round**

Traditional Gomashio sold retail in 170 g units. Also available in 1 kg bags for food service needs. A time-honoured Japanese condiment, Gomashio is roasted and ground sesame seed. 100% certified organic, certified VEGAN. Sprinkle on rice/grains, potatoes, popcorn, corn on the cob, salads, subs, soups, in salad dressings.

**Vege Pate Curry - Fall Spring Summer Winter Year Round**

Pate with a wonderful curry flavour, but with no heat. Our pate can be eaten as a sandwich spread. Several coffee shops use it as a quick vegetarian menu option, in a bunwich, or used as a VEGAN filling for sausage rolls with puff pastry, or simply served with crackers as an appy.

**Vege Pate Herb - Year Round**

Sold retail in 190 g vacuum-packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN. Made with extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients with sources as close to home as possible.

## October Farm - 250-330-4465

**Contact:** Del or Eileen Myers

**Toll Free:**

**Phone:** 250-330-4465

**Cell:**

**Fax:** 250-330-4460

**Email:** eileen\_myers@telus.net

**Website:**

**Address:**

21845 Hwy 97 South

Prince George, BC

V2N 6A3

**Regions Supplied:** Bulkley nechako Cariboo Peace

**Company Notes:**

October Farm processes grass-finished bison, with no hormones, antibiotics, or vaccines used. Not grain feed or finished. Available all year.

**Products Available:**

Grass-Finished Bison Steaks (frozen) - Year Round

Grass-Finished Bison Cooked Sausages (frozen) - Year Round

Grass-Finished Bison Fresh Sausages (frozen) - Year Round

Grass-Finished Bison Primal Cuts (frozen) - Year Round

Grass-Finished Bison Products (frozen) - Year Round

4 oz bison patties, lean bison stew meat, lean ground bison, bison formed jerky, bison traditional jerky, bison tail, liver, kidney, heart and tongue.

Grass-Finished Bison Roasts (frozen) - Year Round

Grass-Finished Bison Short Ribs (frozen) - Year Round

Grass-Finished Bison Soup Bones (frozen) - Year Round

## Premium Brands Food Group - 604-668-5950

**Contact:** Rob Aitken

**Toll Free:**

**Phone:** 604-668-5950

**Cell:**

**Fax:** 604-668-5969

**Email:** mike.bissell@pbfoodgroup.com

**Website:**

**Address:**

7720 Alderbridge Way

Richmond, BC

V3N 4J7

**Regions Supplied:** All of BC

### Company Notes:

Premium Brands Food Group provides the food service industry with premium high-quality, best-in-the-class products.

### Products Available:

#### Refrigerated and Shelf Stable Products -

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Back Bacon - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Deli Full Muscle - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Deli Sliced Meats - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Ham - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Meat Snacks - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Pre-cooked Sausages - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

#### Smoked Sausage - Year Round

Processed by Grimm's Fine Foods and Harlan Faribanks

## 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](mailto: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.