CANADA
SPECIALTY FOOD DIRECTORY

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Contents

Company results for 'Mushrooms' under 'Vancouver island'

Misty Mountain Specialties - 604-273-8299

Contact: David Lee Kwen
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Email: info@mistymt.com
Website: http://www.mistymt.com

Address:
130-13900 Maycrest Way
Richmond, BC
V6V 3E2

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Products Available:

Fresh Porcini - Winter

Dried Chanterelle Musrooms - Year Round

Dried Lobster Mushrooms - Year Round

Dried Matsutake Mushrooms - Year Round

Dried Morel Mushrooms - Year Round

Dried Porcini Mushrooms - Year Round

Fresh Chanterelle Mushrooms - Fall

Fresh Matsutake Mushrooms - Fall Winter

Fresh Morel Mushrooms - Spring Summer

One Hundred Mile Wild Foods - 250-896-5243

Contact: Eric
Toll Free:
Phone: 250-896-5243
Cell:
Fax:
Email: eric@onehundredmilewildfoods.com
Website: http://www.onehundredmilewildfoods.com

Address:
#4 - 1140 Trattersall Drive
Victoria, BC
V8P 1Y7

Regions Supplied: Vancouver island

Company Notes:
BC Gourmet wild mushrooms. For products and information please see our website,
www.onehundredmilewildfoods.com

Products Available:

BC Gourmet Dried Wild Mushrooms - Year Round

Emerging Niche, Dried wild mushroom products - soup mixes, risotoos, sauces and gravies.

BC Gourmet Dried Wild Mushrooms - Year Round

Many varieties, retailed in 1 ounce packages with added recipie.

Contact: Eric Whitehead
Toll Free:
Phone: 250-896-5243
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Email: eric@untamedfeast.com
Website: http://www.untamedfeast.com

Address:
#4 1140 Tattersall Drive
Victoria, BC
V8P-1Y7

Regions Supplied: Vancouver island

Company Notes:
Untamed feast harvests specialty wild products. Eric and Michelle Whitehead, respectfully harvest gourmet, wild mushrooms throughout beautiful British Columbia. All of the mushrooms we harvest are gourmet edible species which have long been enjoyed in epicurean circles. These mushrooms are non-cultivatable, they are gathered from secret, wild remote regions in BC the old fashioned way... with high hopes, hard hiking and a lot of knowledge based on previous harvest years. We harvest all our mushrooms ourselves. We do not hire harvesters. We dry them the same day as harvest to less than 10% residual moisture, In a special commercial mobile food dehydrator. We market them ourselves to some great retail locations and a few of the finest restaurants on the Island.From soil to sale, these gourmet wild mushrooms have been in our care alone.We work with local food enthusiasts to make these products easily available for your pleasure.

Products Available:

Frozen Porcini Mushrooms - Fall Spring Summer

Other products: We also serve select clients with frozen Porcini mushrooms as well as other species.Please contact us for more information.

Bulk dried 'Forest Blend' mushrooms - Year Round

Bulk dried 'Forest Blend' mushrooms any size over 1 pound.

Bulk dried morel mushrooms - Year Round

Bulk dried morel mushrooms any amount over 1 pound.Various sizes.

Bulk dried Porcini mushrooms - Year Round

Bulk dried Porcini mushrooms any volume over 1 pound.

Wild 'Forest Blend' mushrooms - Year Round

Wild 'Forest Blend' mushrooms, retail package 20g with recipe inside serving 3-4.lobster mushroom, porcini, Red-top, Chanterelles.

Wild Morel Mushrooms - Year Round

Wild Morel mushrooms, retail package 20g with recipe inside serving 3-4.

Wild mushroom gravy mix - Year Round

Wild mushroom gravy mix.Gluten free, makes 1.5 cups.Made with Porcini and Red-top mushrooms.

Wild Porcini - Year Round

Wild porcini(Cep,King Boletus,Steinpilz) mushrooms, retail package 20g with recipe inside serving 3-4.