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<http://canadaspecialtyfoods.ca>  
[info@ssfpa.net](mailto:info@ssfpa.net)

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# Company results for 'Salsas' under 'Lower mainland'

## Appleberry Farms Ltd - 250.388.7668

**Contact:** Chris Wakefield

**Toll Free:**

**Phone:** 250.388.7668

**Cell:**

**Fax:** 250.483.1023

**Email:** [appleberryfarms@shaw.ca](mailto:appleberryfarms@shaw.ca)

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

### **Address:**

Victoria, BC

V8T 4S9

**Regions Supplied:** Lower mainland Vancouver island

### **Company Notes:**

In addition the the products listed below, Appleberry Farms Ltd also produce preserves and mustards for hotels and resorts in 25ml individual jars. These products are also available in various pail sizes. We also do private label and specialize in co-packing products.

### **Products Available:**

#### **Plum - Year Round**

Part of our fruit salsa line. This salsa has slightly sweet but tart flavour. Accompanies meaty fish (Tuna, Swordfish) very well. Try it with cajun pork or simply spoon over roast lamb. If you aren't feeling so adventurous use as a regular salsa with tortilla chips. Great with fruity red wine!

#### **Peach - Year Round**

This fruit salsa is a far cry from the usual tomato based salsas currently in the marketplace. It uses all natural ingredients and has a very balanced flavour. It has a slight hint of heat. Excellent with white fish, shell fish and chicken. Also good with creamy cheese and as a condiment to enhance dishes. Great with a semi dry white wine!

# 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

## Mrs. Palmer's Pantry Inc. - 250-426-1151

**Contact:** Brenda Palmer

**Toll Free:**

**Phone:** 250-426-1151

**Cell:**

**Fax:** 250-426-8230

**Email:** mrspalmerspantry@shaw.ca

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

**Address:**

236 Slater Road

Cranbrook, BC

V1C 5C8

**Regions Supplied:** All of BC

**Company Notes:**

All of our products are made from Mrs. Palmer's own recipes, so they are unique. Each one is made in small batches to ensure the highest possible quality, using only the freshest ingredients. Each product is made with all natural ingredients.

**Products Available:**

**Compote with Huckleberries and Brandy - Year Round**

Made with handpicked wild huckleberries.

**Antipasto - Year Round**

We use only fresh vegetables, nothing frozen, from an original recipe, prepared in small batches to ensure highest possible quality. Available in 2 ltr or 4 ltr pails for foodservice. Available for retail in 500, 250, and 290 ml jars.

**Apricot Ginger Grillin' Sauce - Year Round**

Mrs. Palmer's own creation; therefore, very unique. Available in 2 ltr and 4 ltr pails; 250 ml and 190 ml jars.

**Fruit Salsa - Year Round**

Fabulous with salmon, tuna or halibut, pork, and chicken. Great with cheese or in a fajita. Chunky, hot, sweet. All natural ingredients. Available in 2 ltr and 4 ltr pails for foodservice; 500 ml and 190 ml jars.

**Hot and Spicy Vegetarian Antipasto - Year Round**

Available in 2 ltr and 4 ltr pails for foodservice, available in jars for retail. All of our products are hand made, using only fresh ingredients, made in small batches to ensure highest possible quality.

**Hot Pepper Jellies - Year Round**

Available in the following flavours: Hot Peach and Pepper; Jalapeno Jelly, Cranberry Habanero Jelly. Available in 2 ltr and 4 ltr pails for foodservice. Also available in 250 ml and 190 ml jars for retail.

**Huckleberry Jam - Year Round**

Made with handpicked wild BC huckleberries.

**Kootenay Spread - Year Round**

Made with things that grow in the Kootenays: peaches, apples, raspberries, and handpicked wild huckleberries.

**Oven Baked Pita Chips - Year Round**

Available in these flavours: Original, Sea Salt and Vinegar, Parmesan Garlic, and Cinnamon. Available in 5 lb box for foodservice, 180 gm bag for retail. Unique creation; therefore, a unique process. All natural ingredients; oven baked, not fried. Zero trans fats.

### Roasted Garlic - Year Round

Another of Mrs. Palmer's creations. Wonderful on meat or cheese, in a sandwich or as a dip. Available in 2 ltr and 4 ltr pails; 250 ml and 190 ml jars.

## Que Pasa Mexican Foods - 604-241-8175

**Contact:** Joe Zallen

**Toll Free:**

**Phone:** 604-241-8175

**Cell:**

**Fax:** 604-241-7385

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

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

**Address:**

12031 No. 5 Road

Richmond, BC

V7A 4E9

**Regions Supplied:** All of BC

### **Company Notes:**

Established in 1983, Que Pasa Mexican Foods is dedicated to manufacturing and distributing Mexican and other Latin American foods using ingredients of the highest quality and incorporating a manufacturing process that provides healthy and nutritional products to our customers.

### **Products Available:**

#### **Mexican Style Salsas - Year Round**

Certified Organic Mexican Style Salsas, WSDA #22841.

#### **Corn Tortilla Chips - Year Round**

Certified Organic Corn Tortilla Chips, WSDA #2284.

#### **Corn Tortillas - Year Round**

Certified Organic Corn Tortillas, WSDA #22841.



## Wild WestCoast RainForest Products - 604-414-3907

**Contact:** Susan Canning

**Toll Free:**

**Phone:** 604-414-3907

**Cell:**

**Fax:**

**Email:** scanning58@gmail.com

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

**Address:**

5834 Willow Avenue

Powell River, BC

V8A 4P8

**Regions Supplied:** Lower mainland Vancouver island

**Company Notes:**

Wild WestCoast RainForest Products is a home based business producing jams, jellies, syrups, chutneys and salsas from wild Pacific Coast fruits. Jars and labels are simple and elegant and made in house. All fruit products are made in small batches from original recipes. A minimum amount of sugar is used allowing the wild flavours of the fruit to stand out. Many of my customers send my products to friends and relatives for a uniquely Canadian taste of the wild Rain Forests of the Pacific Coast.

**Products Available:**

**No Sugar Heritage Apple Syrup - Fall Spring Winter**

A unique syrup/sweetener made from pure unsprayed apple juice. Juice is reduced like maple syrup to 1/8 of it's original volume. No sugar is added to the syrup and the flavour is delightfully sweet and sour. Great for sugar reduced diets.

**Chutneys - Fall Spring Winter**

118 mil jars. Spicy East Indian style chutneys made with wild fruit, onions, garlic, spices. Great with Indian food, cheeses and as garnish with fish. Salmon Berry Huckleberry. Available Seasonally.

**Salsas - Fall Spring Winter**

118 mil jars. Hand harvested unsprayed wild fruit combined with unsprayed heritage apples. Spicy in flavour and great with grilled chicken or pork, omelettes and of course with corn chips. Red Huckleberry

**Wild Fruit Jam - Fall Spring Winter**

118 mil and 45 mil jars. Hand harvested, unsprayed fruit, produced in small batches, unique flavours, original recipes, simple

**Wild Fruit Jelly - Fall Spring Winter**

118 mil and 45 mil jars. Hand harvested, unsprayed fruit, produced in small batches, unique flavours, original recipes, simple

**Wild Fruit Syrups - Fall Spring Winter**

250 mil jars. Hand harvested, unsprayed fruit, produced in small batches, unique flavours, original recipes, simple