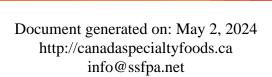
SPECIALTY FOOD DIRECTORY



Canada Specialty Foods Directory

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Forest to Fork - 250-732-2063

Contact: Brenda Cadieux

Toll Free:

Phone: 250-732-2063

Cell: Fax:

Email: 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 prestine 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 Mushroooms - 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 Vinegrette - Year Round

Wild Mushroom Pate - Year Round

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

Wineland Dressings - 250-496-5345

Contact: Peter Young

Toll Free:

Phone: 250-496-5345

Cell: Fax:

Email: pdsy@shaw.ca

Website: http://www.wineland.ca

Address: PO Box 196

Naramata, BC

V0H 1N0

Regions Supplied: Bulkley nechako Cariboo Peace Thompson okanagan

Company Notes:

Wineland Dressings was founded in 2000 by Peter and Valencia Young, when Peter, who was Executive Chef at Hillside Estate Winery in Penticton, was being constantly asked by restaurant clientele if they could buy the salad dressings served in the Barrel Room Bistro. Its location at a winery meant there was easy access to bottles, corks, labels, etc. There is also a tasting room and wine shop, a natural outlet for products. A small trial batch of Roast Garlic Balsamic Vinaigrette was produced and bottled, which very quickly sold out. Wineland Dressings was born, and we soon added the Raspberry and Black Pepper Vinaigrette. Our salad dressings are hand made in small batches from the finest available ingredients, locally-sourced where possible, and to the highest standards. All of our products are gluten free and contain no artificial thickeners, stabilizers or preservatives.

Products Available:

Peach Chutney - Year Round

Made from Okanagan Peaches. Great with Chicken, Seafood or Pork. Moderately spicy it goes well with curries and samosas a nice change from the usual mango. Also really nice with cheese, try it on a baked brie.available in 275ml jars 12 to a case.

Blueberry Vinaigrette - Year Round

The antioxidant properties of blueberries with lemon juice and white wine vinegar make this dressing a delight for summer salads of spinach or mesclun greens. Also nice with composed salads like Fennel and Orange. Made with Fraser Valley Blueberries in small batches to my own original recipe. Gluten Free and suitable for diabetics. Available in 375ml bottles 12 to a case or food service 4litre jug

Cherry Chutney - Year Round

Made from Okanagan Cherries with roasted garlic and fresh shallots, this medium spicy chutney is great with curries

Cilantro - Year Round

A refreshing zingy vinaigrette for salads, an excellent marinade for chicken, seafood or pork and delightful with steamed fresh vegetables such as asparagus, green beans or carrots. Made with fresh locally grown Cilantro in small batches to my original recipe. Gluten Free and suitable for diabetics. Available in 375ml bottles 12 to a case or food service 4 litre jug.

Raspberry - Year Round

Great with Spinach Salad, Mixed Greens, Seafood Salads. Very different from most commercially available Raspberry Dressings because it is not sweet. Produced from Fraser Valley raspberries in small batches to my original recipe. Gluten Free and suitable for diabetics. Available in 375ml bottles 12 to a case or food service 4 litre jug.

Roast Garlic Balsamic Vinaigrette - Year Round

The nutty mellowness of roasted garlic with the sharp acidity of Balsamic Vinegar make this a highly versatile dressing. Great on salads but also as a marinade for all sorts of meats, seafood and vegetables, as a party dip, or on pasta, rice or potatoes. Produced in small batches to my original recipe. Gluten free and suitable for diabetics. Available in 375ml bottles 12 to a case, or food service 4 litre jug.