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

## 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**

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.

# Whistler Cooks Fine Foods - 604-938-8835

**Contact:** Hilarie Cousar  
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**Website:** <http://www.whilstercooks.com>

**Address:**  
#4 - 1345 Alpha Lk. Road  
Whistler, BC  
V0N 1B1

**Regions Supplied:** Lower mainland

## Company Notes:

Chef Grant Couser creates a unique line of fresh dressings and sauces. Whenever possible he uses locally grown fruits and herbs to prepare these delicious recipes. Professionally, Grant has cooked in many restaurants from award winning fine dining to casual high volume. Grant studies at renowned Dubrulle Culinary School in Vancouver, BC. He and his wife Hilarie now own and operate Whistler Cooks Catering Company, Whistler's premier catering company. Grant enjoys his role with the Whistler Farmers Market as a vendor and director for five years, currently serving as President. This role has fostered a more informed approach to food and our customer with the best products we can provide. Grant and Hilarie, with their love of life in the mountains, are the spirit behind our food that has grown to encompass the local ingredients in the refinements of a French classical background mixed with the Pacific Rim's Asian and Northwest flavours. All of our recipes are prepared in our commercial kitchen. Extreme care is taken to prepare our recipes in a low risk manner. We do prepare fresh sauces and as such these products do require refrigeration or chilling. We are an approved facility by the Coast Garabaldi Health Unit and all staff have extensive training and in particular food safe training. All products labels contain ingredients, handling instructions and a best before date.

## Products Available:

### Oven Dried Cherry Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include cherries, canola oil, onions, Dijon mustard, vinegar, brown sugar, salt and pepper.

### Balsamic Blackberry Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include brown sugar, white wine

### Basil Pesto Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include basil, onion, garlic, pine nuts, olive

### Candied Ginger Sesame Vinaigrette - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include ginger, canola oil, onions, white wine vinegar, sugar, mustard, sesame oil, salt and pepper.

### Mint Dijon Tappenade Sauce - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include mint, Dijon mustard, olives, garlic, onions, olive

### Miso Hone Cilantro Sauce - Year Round

Net quantity 250 ml; always keep refrigerated. Ingredients include Miso paste, honey, cilantro, white wine vinegar, canola oil,

onion, Dijon mustard, salt and pepper.