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Happy Days Dairies Ltd. - 250 832 0209

Contact: Donat Koller

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Email: happydaysdairies@telus.net

Website: <http://www.goatcheese.ca>

Address:

691 Salmon River Road

Salmon Arm, BC

V1E 3E9

Regions Supplied: All of BC

Company Notes:

Happy Days Goat Dairy was founded in 1993 as a family business in Salmon Arm, BC. We are the largest supplier of fluid goat milk in Western Canada and play an important role in supplying retail stores and the food service industry with a variety of goat milk, goat milk cheeses, goat milk yogurts, and goat milk ice cream.

Products Available:

Chevre Cheese Cake - Year Round

Firm, and ripened Goat Milk Cheeses - Year Round

Mozza, cheddar and feta, in a variety of shapes and sizes.

Goat Milk Ice Cream - Year Round

Goat Milk Kefir - Year Round

We are proud to be the first dairy offering a goat milk kefir. It comes in a plain and blueberry version. Kefir is a natural effervescence, producing gas; that's why we package it into a PET bottle. Kefir is the world champion product in offering live microorganisms, billions in just one tablespoon. It is also called the drink of the centenarians.

Goat Milk Yogurt in different Flavours - Year Round

Our regular goat milk yogurt now comes in strawberry and vanilla (both of course with natural flavor) and we use the highly beneficial bacteria acidophilus and bifidus. Our newest yogurt product is a probiotic drink available in vanilla or plain, that contains three different probiotic live bacteria cultures (acidophilus, bifidus, and L. Casei). We do not add any agar, which leaves the product liquidy and easy to drink.

Natural Whole Goat Milk - Year Round

Happy Days offers 100% pure fluid Whole Goat Milk in both the 2 L and 1 L size as well as Skim Goat Milk in the 1 L size.

Soft unripened Goat Milk Cheeses - Year Round

Soft unripened Goat Milk Cheeses, in a variety of shapes and sizes, and flavours

Hilary's Cheese Company - 250-715-0563

Contact: Hilary & Patty Abbott
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Website:

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1282 Cherry Point Road
Cowichan Bay, BC
V0R 1N2

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Artisan cheese production; goat and cows' milk cheeses. Fresh, surface-ripened and aged varieties – all made from milk pasteurized at our operation.

Products Available:

Goat Milk Varieties - Year Round

Our Goat's Milk arrived on the island from Abbotsford - where the animals are cared for by an award-winning farmer and a leading authority on the North American Goat Industry. The farm is "transitional organic" meaning they are currently undergoing the accreditation process necessary to guarantee the organic nature of their farming practices. Due to the meticulous feeding practices at the farm there is a distinct mild flavour to all the cheeses we produce. Cooking with our goat cheeses enhances the pungency - but not too overpoweringly.

Belle Ann Cheese - Year Round

Belle Ann (MF/MG 31% - MOIST/HUM 39%) - A French-inspired tomme or loaf of cheese, the rind of which has been gently washed/massaged for up to thirty days in Vancouver Island blackberry port. The intended purpose is to encourage the breakdown and ripening of the cheese from the rind towards the center. A light but distinct pungency develops with a striking contrast of the blue/grey rind against the white pate of the cheese. This product comes in two (2) formats, 600 g and 2.2 kg.

Cheddar Portions - Fall Spring Summer Winter Year Round

Cheddar Portions enveloped in Black Cheese Wax (MF/MG 31% - MOIST/HUM 39%). A rich creamy version of the centuries old recipe – packaged in a format ideally suited for the restaurateur who wishes to give a guest a portion of cheese without challenging storage issues. Each portion is approximately 40 grams in weight and coated with black cheese wax, making for an elegant and contrasting presentation on any cheese platter.

Chevre Cream Cheese -

Chevre (MF/MG 22% - MOIST/HUM 64%) - A striking white cream cheese, unique in its flavour. Served fresh and stored frozen, this cheese gives a chef a high degree of versatility for menus calling for goat cheese – and yet it is considerably economical in value. Formats range from 250 g to 1 kg cryovac.

Dairy (Cow) Milk - Varieties - Year Round

Our milk comes from a Vancouver Island farm, where the family believes passionately in allowing its herd to graze upon the natural grasslands surrounding its farm from spring until fall. This ensures higher levels of omega-3 fatty acids, vitamin E and higher concentrations of conjugated linoleic acid. See "Meet Jo Robinson" at the www.eatwild.com website.

Feta Cheese - Year Round

Feta (MF/MG 22% - MOIST/HUM 55%) - Following a recipe passed down from a master cheese maker has enabled the creation of a feta that rivals Old World versions “yet is fresh and zesty here on the West Coast. Delivered in multiple size formats “cryovac or delivered in whey brine.

Fromage a la CrÃme - Year Round

Fromage a la CrÃme (MF/MG 22% - MOIST/HUM 64%). A light-lemony-spreadable cheese, which lends itself to a chef’s creativity. Blended with savoury or sweet ingredients, this deep-yellow, fresh cheese offers staff a unique alternative to standard cream cheeses as well as being an interesting substitute for Ricotta. Although served fresh is best, this is one cheese that freezes well, allowing for good inventory and cost control. This product can be shipped in various size-formats (ie. 250 g, 500 g tubs and 1kg cryovac).

Goat Cheddar Portions - Year Round

Goat Cheddar Portions enveloped in black cheese wax (MF/MG 31% - MOIST/HUM 39%) - A brilliant white version of the centuries-old recipe, packaged in a format ideally suited for the restaurateur who wishes to give a guest a portion of cheese without challenging storage issues. Each portion is approximately 40 grams in weight and coated with black cheese wax, making for an elegant and contrasting presentation on any cheese platter. Larger formats of waxed and un-waxed portions are also available from 250 g to multiple kilogram weights.

Red Dawn Cheese - Year Round

Red Dawn (MF/MG 31% - MOIST/HUM 39%) - A French-inspired tomme or loaf of cheese, the rind of which has been gently washed/massaged for up to thirty days in Vancouver Island ales and ciders. The intended purpose is to encourage the breakdown and ripening of the cheese from the rind towards the center. A light but distinct pungency develops, enhancing the buttery, creamy nature of the cheese. The rind of Red Dawn has a warm orange hue. This product comes in two (2) formats, 600 g and 2.2 kg.

Special Orders -

We welcome input from chefs as we strive to produce a cheese unique to an individual’s specification.

St. Clair Cheese - Year Round

St. Clair (MF/MG 25% - MOIST/HUM 50%) - Our velvety version of a “Camembert-style” cheese. Whoops “did we call this “Camembert”? Unless we produce the cheese in Normandy France from raw milk from the Norman cows, following strict adherence to controlled specifications, use of the word “Camembert” is verboten. So we didn’t; ours is St. Clair “a West Coast inspiration with a nutty flavour and a wonderful white rind bloom with hints of a mushroom-like aroma. For presentation, we offer the food service industry a multitude of shapes “from the small button or thimble-shaped cheese, through to Valencay shape, as well as traditionally-shaped cheeses. In most cases at the beginning of the ageing process we cut the cheeses in half “allowing for better portion control and the ability to showcase various cheeses, while living within budget constraints.

St. Michel Cheese - Year Round

St. Michel (MF/MG 25% - MOIST/HUM 50%) - A goat version of our St. Clair; that’s the one we cannot call “Camembert.” Though with a different name, it has the same delectable qualities attributed to St. Clair “rich in creamy texture, nutty, mushroom-like rind “with a flavourful goat pungency.

The Farm House Natural Cheese Co. - 604-796-8741

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Address:
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Regions Supplied: Lower mainland Vancouver island

Company Notes:

The Farm House Natural Cheese Co. produces handmade artisan cheeses and specialties from the rich, fresh milk of the farm's own dairy cows and goats. Everything is made right on our family dairy farm in British Columbia's beautiful Fraser Valley. In addition to our shop on the farm, our artisan cheeses are available in fine shops and restaurants around the province. Call for locations and details. Cows' milk cheeses and products include: Cheddar, Cheese Curds, Gouda, Country Morning, Camembert, Brie, Fromage Frais, Creme Fraiche, and Artisan Butter. During the summer months, Gruyere is made from the pasture-grazed milk. Goat milk cheeses include French-style goat cheeses, Brie, Chevre, Feta, Goat Caerphilly, and Cheddar. Fresh bottled goats' milk is also available.

Products Available:

Variety of Goat Milk Cheeses - Year Round

French-style goat cheeses and goat caerphilly and cheddar are available.

Handmade Artisan Cheeses - Year Round

The Farm House Natural Cheese Co. produces handmade artisan cheeses and specialties from the rich, fresh milk of the farm's own dairy cows and from fresh local goats' milk. Everything is made right on our family dairy farm in British Columbia's beautiful Fraser Valley. Cheddar, Cheese Curds, Gouda, Feta, Country Morning, La Pyramide, Camembert, St. George, Brie, Chevre, Fromage Frais and more are available.