



Document generated on: Jan 6, 2025
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Company results for 'Spiced Blends' under 'Thompson okanagan'

Lark Farms Inc. dba Okanagan Lavender - 250-764-7795

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4380 Takla Road
Kelowna, BC
V1W 3C4

Regions Supplied: Thompson okanagan

Company Notes:

Okanagan Lavender is a vertically integrated farm. We grow, harvest, process, manufacture and market all of our products â€“ about 24 in total. We have created many bath, culinary and home products using essential oils and the dried buds of the lavender plant. We use only natural ingredients; no additives, fillers, colourants or preservatives. Everything is made in small batches and often made fresh each week - we aspire to demonstrate our attention to detail in the quality of our products.

Products Available:

4 Spice Blends Box Sets - Year Round

Set of 4 spice blends with a full colour fold-out recipe folder, packaged in a 6-inch square acetate box. This boxed set includes small sample tins of our culinary provence lavender, house blend of Herbes de Provence, spiced sea salt and lavender berry sugar. The recipe folder was designed by local photographer, Glen Durrell, and includes recipes to use with each of our blends.

Culinary Provence Lavender - Year Round

Grown at our farm, completely managed by hand, including weeding, harvesting, stripping and packaging. Packaged in 30 g aluminum tins with labels designed by local photographer, Glen Durrell.

House Blend of Herbes de Provence - Year Round

Including lavender. A unique savory blend of herbs, delicious in stews, soups, lentil dishes, breads and potatoes. Packaged in 35 g aluminum tins with labels designed by local photographer, Glen Durrell.

Lavender Jelly - Year Round

Hand made in small batches at our farm in the Okanagan. May be used as a glaze on salmon and lamb. Delicious served with strong, soft cheeses such as a French camembert. This jelly recipe took me four years to perfect and the recipe was tested and increased for me at the Summerland Research Station. Our lavender is completely spray-free, but not certified organic. It is available in 125 ml, 190 ml glass jars and 2 L plastic buckets for restaurants.

Spiced Organic Sea Salt - Year Round

Coarse Grade - with our house blend of Herbes de Provence. This salt blend adds wonderful flavour to grilled meats and vegetables. May also be placed into a salt grinder for a finer grade. Packaged in 400 g aluminum tins with labels designed by local photographer, Glen Durrell.

Spice Sanctuary - T1W 3L4

Contact: Trusha Patel

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Spice Sanctuary

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Alberta

Regions Supplied: All of ALBERTA All of BC All of MANITOBA All of BRUNSWICK All of TERRITORIES A

Company Notes:

<http://www.spicesanctuary.com>

Products Available: