SPECIALTY FOOD DIRECTORY



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# Hopcott Premium Meats - 604-465-7799

**Contact:** Lance Rowell

**Toll Free:** 

**Phone:** 604-465-7799

Cell:

**Fax:** 604-465-7731

**Email:** 

Website: http://www.hopcottmeats.ca

#### **Address:**

18385 Old Dewdney Trunk Road Pitt Meadows , BC V3Y 2R9

Regions Supplied: Lower mainland

# **Company Notes:**

Loca Beef available l-from our farm, Healthy-no hormones & antibiotics, Tender-dry aged 28 days, Quality "AAA" product - raising beef for 3 generations.

We also offer quality, local grocery items as well and local freshly picked vegetables available seasonally grown on our farm.

#### **Products Available:**

# Deli products - Jerky, Sausage, Deli Meats - Year Round

We have our own smokehouse, where we make pepperoni, sausage, deli meats, jerky etc. All made with our specialty beef, chicken and pork. Very low fat

#### Beef - Year Round

Specialty beef, from our farm. No hormones, antibiotics, and all veg. fed. Dry-aged 28 days resulting in ultimate tenderness.

# Specialty Chicken - Year Round

We offer Specialty Chicken available from small local farms. No hormones, antibiotics, and all vegged.

# Specialty Port Cuts -

We offer Specialty Pork available from small local farms. No hormones, antibiotics, and all vegged.

# Johnstons Butcher Shop - 604-824-1985

**Contact:** Mat Ball

Toll Free:

**Phone:** 604-824-1985

Cell:

**Fax:** 604-824-1986

**Email:** johnstonsbutcher@shawbiz.ca

Website:

#### **Address:**

7339 Vedder Road Chilliwack, BC V2R 3V4

**Regions Supplied:** Kootenay Lower mainland Thompson okanagan

#### **Company Notes:**

Johnstons Butcher shop uses local products, paying close attention to detail and quality. We have a wide variety of fresh and smoked products. We are most recognized for our Double Smoked Hams, Jerky, Bacon and Farmer Sausage. We also offer custom processing to meet specific specialty needs.

# **Products Available:**

# Custom Sausage Making - Year Round

Custom cutting, curing, sausage making, packaging and labelling available. We excel at providing unique customer service.

#### Double Smoked Bacon - Year Round

Regular, Garlic, European and Gammon. Back Bacon also available.

# Double Smoked Buffalo Farmer Sausage - Year Round

10% pork added, still exceptionally lean.

# Double Smoked Farmer Sausage - Year Round

Pork, regular, garlic and RTE available.

#### Double Smoked Ham - Year Round

Bone-in and Boneless. Available whole or in portions.

# Double Smoked Jerky - Year Round

Peppered or regular. Available in bulk, .15 lb or .05 lb packages.

#### Double Smoked Smokies - Year Round

RTE, 100 g portions available in pork or buffalo.