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## Contents

<b>E-Fish-Ent Fish Company - 250 642 4007</b> .....	2
<b>Forest to Fork - 250-732-2063</b> .....	3
<b>Kootenay Kitchen - 250-447-9263</b> .....	4
<b>Markt Artisian Deli Inc. - 250-585-5337</b> .....	5

# Company results for 'Pates' under 'Vancouver island'

## E-Fish-Ent Fish Company - 250 642 4007

**Contact:** Bryan Mooney

**Toll Free:**

**Phone:** 250 642 4007

**Cell:**

**Fax:** 250 642 4057

**Email:** bryan@e-fish-ent.ca

**Website:** <http://www.e-fish-ent.ca>

**Address:**

1941 Goodridge Rd

Sooke, BC

V0S 1N0

**Regions Supplied:** All of BC

**Company Notes:**

E-Fish-Ent Fish Company Ltd. is a seafood processing business located on the West Coast of Vancouver Island in beautiful British Columbia, Canada. Our plant is federally licensed and inspected. An ongoing testing and sampling program by the Canadian Department of Fisheries and Oceans is in place for quality control (HACCP). Our products are of an all-natural origin without any added preservatives or artificial substances. Our salmon fillets are handled with utmost care, using the best ingredients available. All of our fish have been individually selected, hand cut, and hand packaged. We strive to maintain the highest possible standards. The salmon is smoked with locally grown wood for a great smoke flavor in the traditional style of the Canadian West Coast. Custom processing: We have a specialty processing and canning facility where we are able to prepare and thermally process fruits, vegetable sauces, meats or seafood. We are primarily interested in doing custom processing work and do very little in direct sales. Please see our website for more information or give us a call.

**Products Available:**

### Smoked Salmon Pate - Year Round

Our Smoked Salmon Pate is fresh-frozen and vacuum packed.

### Salmon Candy - Year Round

Salmon candy is a thick strip of salmon, which has been salted and sweetened and then smoked, creating a chewy sweet delicacy.

Awesome treat! Product is fresh-frozen and vacuum packed.

### Smoked Salmon - Year Round

It is smoked salmon, preserved in its own juices in a flexible gold foil "can," and needs no refrigeration until opened. These retort packages are great gifts and can be mailed around the world. They have a shelf life of at least five years. 4 oz, 8 oz Pink or Sockeye foil packs are available.

## 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**

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

# Kootenay Kitchen - 250-447-9263

**Contact:** Ron Liddle or Diana Carr

**Toll Free:**

**Phone:** 250-447-9263

**Cell:**

**Fax:** 250-447-9263

**Email:** [info@organicgourmet.ca](mailto:info@organicgourmet.ca)

**Website:** <http://www.organicgourmet.ca>

**Address:**

2065 Haaglund Road

Christina Lake, BC

V0H 1E3

**Regions Supplied:** All of BC

**Company Notes:**

Family-run, home-based, artisan specialty food producers. We are committed to certified organic principles. Our passion is producing food that is both delicious and nutritious.

**Products Available:**

**Vege Pata Jalapeno - Year Round**

Sold retail in 190 g vacuum packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN; using extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients, with sources as close to home as possible. Jalapeno and habanero peppers are added for a sparkling twist to conventional flavoured pate. Though VEGAN, our pate is loved by carnivores! All original recipes.

**Goma - Fall Spring Summer Winter Year Round**

Same recipe as the Sea Vegetable Gomashio, except with no sea salt in the recipe. This savoury sprinkle is good on all the foods listed above, and since it is not salted, it is also great on desserts like ice cream and puddings. Original recipe.

**Sea Vegetable Gomashio - Fall Spring Summer Winter Year Round**

Less sea salt, with the addition of kelp and dulse and a splash of tamari. Get the added nutrition of the sea veggies and less salt for those wishing to reduce salt in their diet. Original recipe. All our gomashios are certified by PACS #16-243.

**Traditional Gomashio - Year Round**

Traditional Gomashio sold retail in 170 g units. Also available in 1 kg bags for food service needs. A time-honoured Japanese condiment, Gomashio is roasted and ground sesame seed. 100% certified organic, certified VEGAN. Sprinkle on rice/grains, potatoes, popcorn, corn on the cob, salads, subs, soups, in salad dressings.

**Vege Pate Curry - Fall Spring Summer Winter Year Round**

Pate with a wonderful curry flavour, but with no heat. Our pate can be eaten as a sandwich spread. Several coffee shops use it as a quick vegetarian menu option, in a bunwich, or used as a VEGAN filling for sausage rolls with puff pastry, or simply served with crackers as an appy.

**Vege Pate Herb - Year Round**

Sold retail in 190 g vacuum-packed units, but available in larger quantities for food service needs. 84% certified organic; certified VEGAN. Made with extra virgin olive oil. We process small batches by hand, in our artisan-sized commercial kitchen; using organically grown ingredients with sources as close to home as possible.

# Markt Artisian Deli Inc. - 250-585-5337

**Contact:** Ryan Zuvich

**Toll Free:**

**Phone:** 250-585-5337

**Cell:**

**Fax:**

**Email:** [marktartisandeli@gmail.com](mailto:marktartisandeli@gmail.com)

**Website:** <http://www.marktartisandeli.com>

**Address:**

#102-5281 Rutherford Road

Nanaimo, BC

V9T 5N9

**Regions Supplied:** Vancouver island

**Company Notes:**

The main focus of our company is to use and source local, ethical, and where applicable, organic products to produce artisanal products using traditional, natural methods and techniques

**Products Available:**

**Traditional method - Year Round**

Traditional and original recipes in small batches. We do not use any artificial, or synthetic. We only use meat sourced from local, ethical farms. We smoke in small batches using only natural fruit wood smoke. Most smoked products can be nitrite free and will be done by request

**Fresh, Hand-made Artisan Sausages - Year Round**

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, synthetic or preservatives. We only use meat sourced from local, ethical farms. Some recipes are subject to seasonal availability

**Hand Crafted, Original Recipe Fine and Coarse Pates - Year Round**

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, or synthetic. We only use meat sourced from local, ethical farms. Some recipes are subject to seasonal availability.

**Original Recipe Soups and Stocks - Year Round**

All our soups are made from local products from scratch. We do not use any preservatives. We use minimal salt in our soups and no salt in our stocks. All meats and bones used for soups are sourced from local, ethical farms. Soups are subject to seasonal availability but are available year round.

**Smoked Artisan Sausages - Year Round**

We make a wide variety of flavours ranging from traditional to modern (original recipes) all in small batches. We do not use any fillers, binders, artificial, or synthetic. We only use meat sourced from local, ethical farms. We smoke in small batches using only natural fruit wood smoke. Most smoked products can be nitrite free and will be done by request. Some recipes are subject to seasonal availability