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Charelli's Delicatessen & Catering - 250-598-4794

Contact: Carmen Lassoij

Toll Free:

Phone: 250-598-4794

Cell:

Fax:

Email: info@charellis.com

Website: <http://www.charellis.com>

Address:

2863 Foul Bay Road

Victoria, BC

V8R 5G5

Regions Supplied: Vancouver island

Company Notes:

Charelli's Delicatessen is the biggest smallest cheese shop in Victoria! Within our 300 square feet we offer the largest selection of cheeses and specialty food items from around the world. And we want more! With deep European roots, we pride ourselves in providing the highest quality products and a service second to none. From the moment you walk through the door of Charelli's, you'll feel and smell the old European Charm. Our goal with all of our items is to achieve a level of quality and uniqueness that simply cannot be found in a supermarket. If you long for that long-lost childhood taste or fancy eating an unpronounceable delicacy, just ask Carmen or Nicole and experience the magic of flavours.

Products Available:

Bonnie Bea's Oat Cakes -

Organically made oat cakes from Victoria, British Columbia.

Bella Biscottini - Year Round

Savoury Biscotti from Victoria, British Columbia

Little Qualicum Cheeses - Year Round

Locally produced cheese products from Vancouver Island

Moonstruck Cheeses - Year Round

Locally produced cheese products from Saltspring Island

Natural Pastures Cheeses - Year Round

Locally produced cheese products from Vancouver Island

The Cannery - Year Round

Locally produced seafood items from British Columbia

The Fishery - Year Round

Locally produced seafood items from Saltspring Island

Delia & Scott Remple - 250-830-8533

Contact: Delia & Scott Remple

Toll Free:

Phone: 250-830-8533

Cell:

Fax:

Email: scottdelia@pocketmail.com

Website:

Address:

General Delivery

Refuge Cove, BC

V0P 1P0

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Two of our challenges in life were how to live lightly on this beautiful blue planet and how to do something worthwhile. Shellfish aquaculture has enabled us to meet these challenges. We have refined our farming methods to be compatible with the environment. We maintain genetic diversity by collecting wild seed, and the oyster rafts act as nursery reefs for a wide range of fish, algae, and invertebrates.

Our oysters and clams feed only on naturally-occurring marine plankton. No chemicals, pesticides, or colouring agents are used in the growing of our shellfish. The blend of growing healthy, top-quality shellfish and living the outdoor marine lifestyle is one we truly enjoy. Our commitment is to provide premium-quality shellfish for your enjoyment; and to do so in a manner that allows future generations the same opportunity.

Products Available:

Littleneck Clams - Year Round

These clams are one of the smaller species native to the Pacific Northwest. Their shell ranges in size from 3 cm (1.25") to 5 cm (2.0"). Littleneck clams are usually cream coloured, but can be adorned with attractive brown patterns, reminiscent of native art. Littleneck clams have a robust flavour, and are a wonderful base for seafood cuisine. Weekly orders of up to 150 lbs are available.

Manila Clams - Year Round

These are medium-sized clams. Their shell ranges from 3 cm (1.25") to 5 cm (2.0") and has an oblong shape. The shell is typically cream coloured, but can be quite colourful, with many patterns.

Our manila clams are wonderful in a pasta dish or chowder. They are especially tasty when dipped in garlic butter.

Weekly orders of up to 150 lbs are available.

Pacific Oysters - Beach Oysters - Year Round

Our oysters have a firm flesh, with a sweet, salty flavour highlighting a pleasant cucumber aftertaste. Beach oysters are hard shelled and have a good shelf life.

Our beach oysters are delicious barbecued, in a chowder, as part of an ethnic dish or eaten raw on the halfshell.

Oysters are sold by the dozen and the price varies with the size requested.

The sizes range from extra small (2-3") to large (5-5.5"). Weekly orders of up to 100 dozen or more are available.

Pacific Oysters - Deepwater Oysters - Year Round

These oysters have a milder flavour and a lighter shell than beach-grown oysters and have plump, ivory coloured meat. Our deepwater oysters are ideal for baking, on the grill, in a chowder, or as part of a seafood dish. Oysters are sold by the dozen, and the price varies with the size requested. The sizes available range from mediums (4-4.5") to extra large (5.5").

Weekly orders of up to 100 dozen or more are available.

Pacific Oysters - Shucking Oysters - Year Round

Shucking oysters come in a variety of shapes and sizes. They are ideal for chowders, stuffings, and other oyster dishes. They are sold by volume rather than by the dozen.

Hardy Buoys Smoked Fish Inc. - 877-949-8781

Contact: Bruce or Carol Dirom

Toll Free:

Phone: 877-949-8781

Cell:

Fax: 250-949-8761

Email: sales@hardybuoys.com

Website: <http://www.hardybuoys.com>

Address:

Box 401

Port Hardy, BC

V0N 2P0

Regions Supplied: All of BC

Company Notes:

Hardy Buoys is proud to provide you with the finest gourmet hot-smoked salmon available. We use fresh, locally-caught salmon, as well as farm-raised Atlantic salmon, plus our own special ingredients for seasoning, and pure alder wood chips for authentic flavouring. We have built a strong reputation, producing a variety of exquisite products and providing excellent service to our customers. Please see our website for more information.

Products Available:

Fresh Seafood - Year Round

Mussels, clams, oysters, scallops, halibut, ling cod, live crab

Hot Smoked Salmon - Year Round

These mouth-watering, legendary flavours add the "spice of life" to any selection of fish you choose to smoke. All natural ingredients are used to ensure a fresh tasting and nutritious product, while pure alder chips for smoking enhance the authentic flavour. Available in a variety of flavours including Spicy Cajun, Natural, Cracked Peppercorn, and Fresh Garlic. Please view our website at www.hardybuoys.com for product details.

Smoked Salmon Candy Strips - Year Round

This is truly a West Coast specialty. Full body strips of freshly-caught, wild Pacific salmon are glazed with a secret Hardy Buoys sauce, then smoked long and hot. They turn into irresistible twists of sweet-tasting jerky. Melt in your mouth delicious!

Smoked Salmon Nuggets - Year Round

Hardy Buoys Smoked Fish Inc. is proud to offer you an authentic, award-winning, smoked salmon product (a winner in the 2002 BC Seafood Sensations contest for most innovative value-added seafood product). Hardy Buoys uses no liquid smoke, preservatives, chemicals, or dyes - only sugar, salt and alder wood chips. These Smoked Salmon Nuggets and other quality products are available at select grocery and specialty stores. 2002 BC Seafood Sensation 2nd place winner!