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BC Hot House Foods Inc. - 604-507-6215

Contact: Devon Kennedy
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Email: devonk@bchothouse.com
Website: <http://www.bchothouse.com>

Address:
5355 152nd Street
Surrey, BC
V3S 5A5

Regions Supplied: All of BC

Company Notes:

Taste Buddies Miniature Vegetables - these products are cool in appearance and make unique side dishes and snacks. They're easy to use and have many applications. Most of all, they are fun to eat!

Products Available:

Mini-Cucumbers - Year Round

These are the mini versions of the Long English Cucumbers that are smaller in size and diameter. The texture is a little crunchier, and the deliciously sweet flavour makes them excellent to snack on by themselves or in salads, cold vegetable platters or as garnishes. Kids love them!

Campari Tomatoes on the Vine - Year Round

Vibrant red, cocktail-sized tomatoes. They are hydroponically grown in greenhouses and are about 2" in diameter. These tomatoes offer vine-ripened, fresh flavour and are sold in clusters on the vine to ensure peak freshness and flavour.

Long English Cucumbers - Year Round

Seedless with a thin, deep-green, unwaxed skin that is never bitter. The skin adds crunch to the refreshing flavour. Long English Cucumbers are great for salads, sandwiches, salsas, dressings, dips, sauces, soups, garnishes and cold vegetable platters.

Roma Tomatoes on the Vine - Year Round

Long, almost egg-shaped tomatoes with firm, red, meaty flesh, very few seeds and skin that is easy to peel. High acid level makes them perfect for sauces, soups and salsas. Roma tomatoes on the vine are hydroponically grown in a greenhouse.

Sweetooth Peppers - Year Round

Long cone-shaped peppers with shiny, crunchy skins that cover thick, juicy walls. These peppers are sweeter than Sweet Bell peppers, and their tiny seed caps make them easy to cut into rings, enhancing presentation.

Cowichan Valley Organic Farms - 250-748-8089

Contact: David Wiebe

Toll Free:

Phone: 250-748-8089

Cell:

Fax:

Email: DavidW3@telus.net

Website:

Address:

6182 Lakes Road

Duncan Road, BC

V9L 4J5

Regions Supplied: Vancouver island

Company Notes:

Cowichan Valley Organic Farms, situated one hour north of Victoria, lies on the outskirts of Duncan. The valley is renowned for its fertile soils and excellent climate as denoted by the name Cowichan (Warmland). The climate is conducive to growing to maturity hot weather crops such as peppers, melons, tomatoes and others. Cowichan Valley Organic Farms, is an Islands Organic Producers Association (IOPA) member in good standing and has been certified organic since 1998. We have been providing quality organic produce to restaurants, grocery stores and home delivery programs in the Cowichan and Victoria areas for the past eight years and look forward to expanding our production and market. We love what we do.

Products Available:

Melons - Fall Summer

Certified Organic - Seasonal

Basil - Spring Summer

Certified Organic - Seasonal

Beets - Fall Summer

Certified Organic - Seasonal

Broccoli - Summer

Certified Organic - Seasonal

Carrots - Fall Summer

Certified Organic - Seasonal

Cauliflower - Summer

Certified Organic - Seasonal

English Cucumbers - Fall Summer

Certified Organic - Seasonal

Lettuce - Spring Summer

Certified Organic - Seasonal

Peas - Summer

Certified Organic - Seasonal

Peppers - Fall Summer

Certified Organic - Seasonal

Potatoes - Fall Summer

Certified Organic - Seasonal

Pumpkins - Fall Summer

Certified Organic - Seasonal

Radishes - Summer

Certified Organic - Seasonal

Squash - Fall Summer

Certified Organic - Seasonal

Strawberries - Summer

Certified Organic - Seasonal

Tomatoes - Fall Summer

Certified Organic - Seasonal

Origin Organic Farms Inc. - 604-940-3928

Contact: Connie Cheng

Toll Free:

Phone: 604-940-3928

Cell:

Fax: 604-940-3968

Email: info@origino.ca

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

Address:

6225-34B Avenue

Delta, BC

V4L 2N8

Regions Supplied: All of BC

Company Notes:

Products Available:

Organic Mini Cucumbers - Fall Spring Summer

Organic Beefsteak Tomatoes - Fall Spring Summer

Organic Bell Peppers - Fall Spring Summer

Organic Gemini Orange and Red Berry Tomatoes - Fall Spring Summer

Organic Long English Cucumbers - Fall Spring Summer

Organic Sardinia Cocktail Tomatoes - Fall Spring Summer

Organic Tomatoes on the Vine - Fall Spring Summer

Pattison Farms - 250-897-2510

Contact: Gerry Pattison

Toll Free:

Phone: 250-897-2510

Cell:

Fax: 250-337-8772

Email: patfarm@telus.net

Website:

Address:

2124 Dzini Rd

Black Creek, BC

V9J-1H1

Regions Supplied: Vancouver island

Company Notes:

All of the vegetables grown on our family farm are British Columbia Certified Organic, PACS # 16-115. We grow everything from seed to maturity ourselves. Each vegetable is hand planted, weeded and harvested to ensure the very best in taste, quality and freshness. We grow many varieties of heritage and open-pollinated vegetables. Also available are certified organic, vegetable bedding plants. Basil: Standard, Green Ruffled, Purple Standard, Purple Ruffled, Thai, Lime. Cucumbers: Long English, Standard, Lemon. Forty varieties of Tomatoes, many open-pollinated and heritage varieties. Hot Peppers: many varieties from Jalapeno to Habanero. Sweet Peppers: Bells, Sweet Banana and Pepprocini. Eggplant: Standard, Japanese, Turkish and Fairytale. Tomatillos: Green and Purple. Thank you for your interest in our family farm.

Products Available:

Winter Beets - Fall Winter

Winter Keeper (very sweet)

Beans - Summer

Green and yellow

Beets - Summer

Beet Greens; Standard Beets; Cylinder Beets; Yellow Beets.

Broccoli - Summer

Standard Broccoli, crowns and shoots.

Carrots - Summer

Orange Baby; Yellow Baby; Purple Baby; Red Baby.

Cauliflower - Summer

Purple; Orange; Romanesco.

Cucumber - Summer

Long English and Lemon

Eggplant - Summer

Standard Purple; Fairytale Baby; Turkish-Orange with Green Stripes; Japanese Long.

Endive - Summer

Head, green leaf

Fennel - Summer

Baby Bulbs

Green Bunching Onions - Summer

Hot Peppers - Green House Grown - Summer

Habanero Red; Jalapeno Green; Jalapeno Purple; Thai Dragon Chile; Hungarian; Hot Wax Banana; Ancho; Serrano; Paprika; plus a limited amount of other exotic hot peppers.

Kohl-Rabi - Summer

Green Baby Bulb

Lettuce -

Parsnips - Fall Winter

Peas - Summer

Shelling, Sugar and Snap Peas

Pumpkins - Fall

Standard Jack-o-Lantern; French Red Roasting.

Radish - Summer

Red, Easter Egg

Spinach - Summer

Summer Squash - Summer

Baby Yellow Patty Pan; Baby Yellow Zucchini; Baby Green Zucchini.

Sweet Peppers - Green House Grown - Summer

Green Bell and Sweet Banana.

Swiss Chard - Summer

Bright Lights

Tomatillo - Summer

Standard Green and Purple

Tomatoes - Green House Grown - Summer

Red Slicing; Roma-Red; Yellow; Cherry Tomatoes - Red Standard, Yellow Standard, Black Standard, Red Grape and Yellow Grape.

Tree Fruit -

Bartlett Pears and Apples

Variety of Herbs - Spring Summer

Basil - Green Standard and Ruffled, Purple Ruffled. Chives - Broad Leaf. Cilantro - Flat Leaf and Fancy Leaf. Parsley - Italian Giant. Dill - Baby Dill. Fennel- Baby Fino Bulbs.

Winter Squash - Fall

Spaghetti and Butternut

Yellow Roasting Carrot - Fall Winter

Taves Family Farm - Applebarn - 778.241.1822

Contact: Joslin Sanderson
Toll Free:
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Cell:
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Website: <http://www.applebarn.ca>

Address:
333 Gladwin Rd.
Abbotsford , BC
V2Y 5Y1

Regions Supplied: All of BC

Company Notes:

Locally grown produce, berries, apples & pumpkins. Catering to restaurants, markets, and families. Call us to experience a taste of the country.

We also grow: Black Currants - Summer Red Currants - Summer Pink Currant - Summer Red Gooseberries - Summer Green Gooseberries - Summer Corn - Late Summer & Fall Apples (several varieties) Late Summer & Fall Pumpkins - Fall Bell Peppers (yellow, orange, green & red) - Spring, Summer, & Fall Stiletto Peppers - very sweet - Spring, Summer, & Fall

Products Available:

Cherry - Fall Spring Summer

These are grown hydroponically in our greenhouse and are crisp and flavorful. These are great for salads or vegetable skewers.

Beefsteak Tomatoes - Fall Spring Summer

We grow large crisp beefsteak tomatoes in our greenhouse. These are great for salads or burgers.

Butter Head Lettuce - Year Round

We grow beautiful butterhead lettuce hydroponically in our greenhouse. We leave the roots stock on the lettuce to increase it's shelf life.

Heirloom Tomatoes - Fall Spring Summer

We grow a variety of heirloom tomatoes that are a variety of colours. The flavor of these tomatoes is exceptional and is a great addition to any salad.

Apple Cider - Fall Winter

We press our own Apple Cider here on our farm made from our own apples. We do not add water or any other ingredients to our Apple Cider. You can get the cider two different ways: Fresh Cider: is UV light pasteurized and is served in plastic containers (like milk jugs). This has a two week shelf life. Glass: Our cider that is served in our unique glass jugs is boiled and will keep on a shelf for years. It only needs to be refrigerated after it has been opened.

Black Currant and Red Currant Jams - Year Round

On our farm we also grow currants and have made our own black currant and red currant jams. This can be ordered in either 250ml or 125ml class jars.

Campari Tomatoes - Fall Spring Summer

The red plump tomatoes are a great size for salads and are also grown in our greenhouse.

Long English Cucumbers - Year Round

Our Long English Cucumbers are a consistent size and have a great flavor. They are grown in a hydroponic greenhouse and we have an aggressive IPM program to reduce or eliminate the need for sprays.

Mini Cucumbers - Year Round

Our mini cucumbers are very sweet and crunchy. They are grown in a hydroponic greenhouse and we have an aggressive IPM program to reduce or eliminate the need for sprays.

Red Pepper Jelly - Year Round

We also have a greenhouse where we grow an assortment of veggies, including peppers. We have used the peppers to make a red pepper jelly. This is a spicy red pepper jelly containing jalepenos but it is great with mozzarella sticks, pizza or on chicken.

Spiced Apple Cider - Fall Winter

We also make another variety of the same cider but we add mulling spices. This is popular at Christmas time and is great cold or served as a warm cider. Some restaurants we have sold to add rum to this warm drink at Christmas time and tell me it is quite popular. The Spiced Cider comes in glass only for clients who are re-selling it but for serving purposes it can be sold in plastic with about a 6 week shelf life.