



Document generated on: Apr 29, 2024
<http://canadaspecialtyfoods.ca>
info@ssfpa.net

Contents

Iron Gates Natural Farm & Pottery - 250-453-2273	2
Mariposa Organic Farm - 250-499-5379	4
Pilgrims' Produce - 250-546-3669.....	6
Taves Family Farm - Applebarn - 778.241.1822.....	7

Company results for 'Lettuce' under 'Thompson okanagan'

Iron Gates Natural Farm & Pottery - 250-453-2273

Contact: Jan Krueger

Toll Free:

Phone: 250-453-2273

Cell:

Fax:

Email: jankrueg@telus.net

Website:

Address:

Box 855

Ashcroft, BC

V0K 1A0

Regions Supplied: Lower mainland Thompson okanagan

Company Notes:

Most of our squashes and melons are grown from seeds collected by Native Seeds/Search of Tuscon, Arizona or the Seeds of Change organization. Our focus is in crops that have adapted to our northern growing conditions and have unique qualities of flower and storability.

Products Available:

Melons - Heirloom - Fall

Black Mountain watermelon: a black, red-fleshed watermelon. Sweet Siberian watermelon: an elongated, yellow-fleshed watermelon. Santo Domingo deep ribbed: a large, heavy, orange-fleshed melon, green to light yellow coloring, excellent rich melon flavour and aromatic. Oka melon: a Canadian heirloom from the Montreal area. Deep-ribbed, netted skin with orange, very sweet flesh and very aromatic. Banana melon: elongated, orange-fleshed melon with a green skin, on trial this year. Emerald gem melon: light-green, slightly netted skin with orange flesh, on trial this year. Prescott Fond Blanc melon: a deep-ribbed, warty-surfaced melon with orange flesh, on trial this year. Charentais melons.

Apples - Fall

Mackintosh, Gravenstein, Transparent, Gala, Kings, Bramley, Empire, Wealthy, Sunrise, Belle de Boscoop, Spartan, Roxbury Russet, Newtown Pippin

Beans - Summer

Green and Yellow Beans

Beets - Fall Summer

Firnabiva Beets (cylindrical beet, very sweet flavour and a good keeper)

Butter Lettuce - Spring Summer

Butter Lettuce

Carrots - Fall Summer

Nantes and Touchon Deluxe Carrots

Corn - Fall

Golden Jubilee corn

Cucumber - Fall

Armenian Cucumber: a long, thin, lime-green cucumber having an edible skin and mild flavour.

Fruits - Fall Spring Summer

Raspberries, Red and Black Currants, Nanking Cherries (a small red or white, semi-sweet cherry). Make excellent jams and sauces, whites look like large pearls. Bing and Van cherries, Apricots, Peaches, Green Gage Plums, Japanese Plums (small red plum with an orange flesh), Bartlett Pears.

Garlic - Fall

Italian Red garlic, hard necked; Chesnook garlic, hard necked; Georgian Fire garlic, hard necked; Russian Red garlic, hard necked; Lorz Italian garlic, soft necked; German red garlic, hard necked (in development, available in 2006).

Onions - Fall

Utah White onion (large, sweet white onion that is also used as a green onion when young), Utah Yellow onion (large, sweet yellow onion), Red Whitherspoon onion (flattened sweet red onion), Egyptian onion (a top setting onion, small in size, used as a shallot, pink colour when peeled, pungent when raw.) All onion varieties are good keepers.

Peas - Summer

Sugar and Standard Peas

Peppers - Fall

Buran (a medium sized pepper with a tender skin and sweet flesh); Napoleon Sweet (a larger sweet pepper); Lemon Drop (a hot, small yellow pepper); Cyklon (an elongated, hot red pepper).

Potatoes - Fall Summer

White Rose potato (fine textured potato having an elongated shape, much favoured by European customers in the West End farm market). Victoria yellow potato.

Spinach - Summer

Spinach

Squashes - Heirloom - Fall

Early Canadian Crook Necked Squash: a yellow, warty-surfaced, summer squash that doesn't cook down to mush. Penasco: a flattened, white to bluish, hard skinned Hubbard-like squash, fine textured and sweet. Average weight 15 lbs (heirloom). Mayo Blusher: a bluish, elongated squash with pinkish or orange colouring washing over the undercolour. Fine-textured with a flavour similar to sweet potato. Average weight 15-20 lbs (heirloom). Fordhook Acorn: a buff-coloured acorn-type squash. Guatemalan Blue Banana squash: an elongated, bluish-coloured squash (heirloom). Thelma Sanders Sweet Potato squash: a teardrop-shaped squash (heirloom). Kobacha: a buttercup-style squash with dense flesh and small seed cavity. True Pie Pumpkin, 4-7 lb: pumpkin that has a dense flesh that makes superior pumpkin purees (heirloom). Guatamala Blue Banana Squash: a large, dark orange-fleshed squash having a cylindrical shape (heirloom). Spaghetti squash.

Tomatoes - Fall

Black from Tula (a greenish, black to purple tomato having a fantastic flavour); Cherokee Purple (a greenish, purple tomato with great flavour); Brandywine (a large-sized red tomato with great flavour).

Mariposa Organic Farm - 250-499-5379

Contact: Karl Eriksen/Sarah Martin
Toll Free:
Phone: 250-499-5379
Cell:
Fax: 250-499-5379
Email: mariposaorganicfarm@nethop.net
Website:

Address:
S33 C10 RR1
Cawston, BC
V0X 1C0

Regions Supplied: Lower mainland Thompson okanagan

Company Notes:

Small family farm focused on getting the best quality food to the consumer. We use greenhouses and floating row covers to maximize continuity of supply through longest season possible. Careful handling of food at all stages maintains appearance and keepability.

Products Available:

Field Cucumbers - Fall Summer

Focus on very early product with good continuity of supply. Picked as ordered for next day delivery. Careful attention to detail (turning) when harvesting prevents any yellow belly. Available in 20 or 40 lb boxes, packed in perforated cherry bag for freshness. Available seasonally.

Head Lettuce - Spring

Living butter lettuce in a perforated lettuce bag with roots attached for maximum freshness. Kept clean while growing, requires minimal washing. Available seasonally.

Long English Cucumbers - Fall Spring Summer

Large (1lb) LE cuke hand wrapped and stickered. Soil grown for optimum flavour. Picked as ordered for next-day delivery. Best flavour of any LE cuke available. Available seasonally.

Summer Squash - Fall Summer

Small spaghetti squash (2-3 lb) ready in August. Multiple selective harvests guarantee every squash is ripe and delicious. Available in 40 lb boxes. Available seasonally.

Swiss Chard - Fall Spring

Multicolored, medium-sized bunches, picked fresh as ordered for next day delivery. Boxes of 12 or 24 bunches in a cherry bag to prevent wilting. Lightly misted with water. Not cheap, but guaranteed fresh and attractive. Available seasonally.

Tomatoes - Fall Summer

Started early in greenhouse but field-grown in heated rows for true field tomato taste out of season. Harvest begins in late June instead of August. Carefully picked at peak flavour for next day shipping. Only varieties that maintain firmness when red and sweet are grown. Packed in flat 20 lb. tray to avoid bruising. Available seasonally.

Winter Squash - Fall Winter

Many popular varieties. Multiple selective harvests guarantee every squash is ripe and delicious. Careful handling prevents scarring and punctures. Looks great on displays at Thanksgiving. Custom packing of mixed varieties for multicoloured displays. Available

in 40 lb boxes. Available seasonally.

Pilgrims' Produce - 250-546-3669

Contact: Robert or Kathryn Hettler

Toll Free:

Phone: 250-546-3669

Cell:

Fax: 250-546-3669

Email: hettler@sunwave.net

Website:

Address:

1568 Eagle Rock Road
Armstrong, BC
V0E 1B7

Regions Supplied: Thompson okanagan

Company Notes:

Pilgrims' Produce is committed to growing certified organic fruits and vegetables by sustainable methods to steward the land as best as possible for future generations. We prefer to sell directly to the consumer at farmers' markets (Vernon and Armstrong) and through our Community Shared Agriculture box program. We also offer u-pick strawberries. We have begun to develop a temperate, edible forest garden that will include fruit trees (plums, cherries, apricots), nut trees, and minor berry crops (e.g. saskatoons, choke cherries) using an agroforestry model.

Products Available:

Certified Organic Vegetables - Fall Summer

In season, asparagus, broccoli, chard, potatoes, tomatoes, sweet peppers, English cucumbers, onions, squash and more. Cert. NOOA 04007.

Certified Organic Berries - Spring Summer

Strawberries and raspberries, very flavourful, vine ripened as well as beautiful. Cert. NOOA 04007.

Certified Organic Carrots - Fall Summer

Power washed, ready to eat. Cert. NOOA 04007.

Certified Organic Plums - Fall

Early Golden, Santa Rosa, Shiro, Italian Prune, Greengage and 7 other varieties. Cert. NOOA 04007.

Certified Organic Salad Greens - Fall Spring Summer

Several varieties of lettuce plus young arugula, mizuna, tatsoi, mustard greens. Cert. NOOA 04007.

Spinach - Fall Spring Summer

Cert. NOOA 04007

Taves Family Farm - Applebarn - 778.241.1822

Contact: Joslin Sanderson
Toll Free:
Phone: 778.241.1822
Cell:
Fax: 888.345.8972
Email: info@applebarn.ca
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.