SPECIALTY FOOD DIRECTORY



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

Contents

Ann-Marie's Blackberry Vinegar - 250-468-5904	. 2
Basil Olive Oil Products Ltd 604-460-0087	. 3
Bigfoot Organic Herb Farm - 250-537-4466	. 5
Mountain Ash Preserves - 604-414-9466	. 7
Robertson Estate - 250-423-0572	. 9
Shady Glen Enterprises Ltd 604 982 0601	10

Company results for 'Vinegars' under 'Vancouver island'

Ann-Marie's Blackberry Vinegar - 250-468-5904

Contact: Ann-Marie Bampfield

Toll Free:

Phone: 250-468-5904

Cell: Fax:

Email: blackberryvinegar@hotmail.com

Website:

Address:

PO Box 6

Nanoose Bay, BC

V9P 9J9

Regions Supplied: Vancouver island

Company Notes:

My vinegar is certified through the health department. I have also had the ph levels in my vinegar tested. Rich in colour and with the right amount of sweetness, my vinegar may be used in several food recipes. Presentation is professional and exceptional.

Products Available:

Ann-Marie's Raspberry Vinegar - Summer

375 ml jars available. Made with fresh local berries. It has a beautiful rich color and has the right amount of sweetness.

Ann-Marie's Blackberry Vinegar - Summer

375 ml jars available. Made with fresh local berries. It has a beautiful rich color and has the right amount of sweetness.

Basil Olive Oil Products Ltd. - 604-460-0087

Contact: Helen Koutalianos

Toll Free:

Phone: 604-460-0087

Cell:

Fax: 604-465-7594

Email: sales@basiloliveoil.com
Website: http://www.basiloliveoil.com

Address:

18939 120b Avenue Pitt Meadows, BC V3Y 1W3

Regions Supplied: All of BC Lower mainland North coast Thompson okanagan Vancouver island

Company Notes:

Single estate producer of Certified Organic Extra Virgin Oilive Oil in the new harvest. We specialize in quality. Please visit www.basiloliveoil.com for all of our specialty Products.

We also offer:

USDA Certified Organice Golden Olive Anastasia Hand Made Extra Virgin Olive Oil Castile Soap. Gentle with no Additives, No Colours, No Fragrance.

Golden Olive Theodora Essential Rose Oil Mosturizer made with Certified Organic Extra Virgin Oilve Oil. Simple Body care that works.

Golden Olive Vassiliki Kalamata Olive Tapenade ready to use, Quality Olive Tapenade 1 kg Jars x 6 per case available for the service Industry and also in retail sizes 140 G X 12 per case.

Products Available:

Cracked Green Olives - Year Round

Certifed Organic Golden Olive Vassiliki Cracked Green Olives curred with Anise and Lemons in Sea Salt Brine. 5 kg pails. Small Artisian Producer Greece.

Agrinion Olives (Brown) - Year Round

Certifed Organic Golden Olive Vassiliki Agrinion Olives Jewel (Brown) Cured with Celery Lemons in Sea Salt Brine, 5kg pails. Small Artisian Producer Greece.

Agrinion Olives (Green) - Year Round

Certifed Organic Golden Olive Vassiliki Agrinion Olives Blond (Green) cured with Celery

Balsamic Vinegar - Year Round

Certified Organic Golden Olive Evangeline Corinthian Currant Raisin Balsamic Vinegar 6X2L Jugs for the service Industry. No colours, no surgard, no additives. Aromatic and Flavourful. Diabetic Friendly. Greece available in Retail Size 250 ml.

Kalamata Olives - Year Round

Certified Organic Golden Olive Vassiliki Kalamata Olives, 5 Kg. Pail cured with Sea Salt Brine and Wine Vinegar, Small Producer Greece

Olive Oil - Year Round

Certified Organic Golden Oilive Eleni Extra Virgin Olive Oil. 6 X 2L jugs for the service industry. New Harvest under .05% acidity, Fresh Oiive Oil Single Estate Producer, Greece. Available in retail sizes 500 ml and 250 ml.

Canada Specialty Foods Directory

Bigfoot Organic Herb Farm - 250-537-4466

Contact: Pat or Ken Barnes

Toll Free:

Phone: 250-537-4466

Cell:

Fax: 250-537-4466 Email: patorken@telus.net

Website:

Address:

104 Eagle Ridge Drive Salt Spring Island, BC V8K 2K9

Regions Supplied: Lower mainland Vancouver island

Company Notes:

Having learned from my Grandmother's chef over 40 years ago, I make sure that my products are the result of experience. Each one is made in small batches using our own or locally-grown ingredients. Salsas mild to wasabi. 60 flavours of jams, jellies, chutneys, flavoured honeys, mustards and vinegars.

Products Available:

Chutneys - Fall Spring Summer Winter Year Round

Cherry, Mango, Pear, Mexican Pear, Plum, Basil Lovers, Halapeno Berry, Cranberry, Hot Cranberry, Blackberry, and Blackberry Mint.

Canned Goods - Fall Spring Summer Winter Year Round

Stewed Tomatoes, Wasabi Spiced Cherries

Herbs - Fall Spring Summer Winter Year Round

Parsley, marjoram, oregano, dried blended mixed herbs. We save seeds from our herbs and use them. We have two 10×20 unheated greenhouses with many rare and unusual potted herbs for sale. No herbicides or pesticides have ever been used on this farm. All herbs have been grown, picked, dried and packaged right here on our Salt Spring farm.

Honey - Fall Spring Summer Winter Year Round

Mint Honey, Blackberry Honey, Ginger Honey, Rose Honey and Lavendar Honey using mint and lavendar from my herb gardens and wild blackberries from the farm.

Jams - Fall Spring Summer Winter Year Round

Apricot Jam, Blackberry Jam, Blackberry Jelly, Blackberry Mint Jelly, Blueberry Jam, Carrot Cake Jam, Chamomile Orange Jelly, Cherry Jam, Crabapple Butter, Crabapple Jelly, Cucumber Lime Jelly, Black Currant Liqueur Jelly, Red Currant Liqueur Jelly, Red Currant Jam, Red Currant Jelly, Red Clover Jam, Red Clover Jelly, Grape Jelly, Roasted Garlic Jelly, Roasted Garlic Mint Jelly, Roasted Garlic Ginger, Roasted Garlic Jalapeno Jelly, Habenero Ice Wine Jelly, Lemon Balm

Marmalades - Fall Spring Summer Winter Year Round

Seville Orange Marmalade, Ruby Orange Marmalade using Moro oranges

Mustards - Fall Spring Summer Winter Year Round

Honey Roasted Garlic Mustard, Basil, Hot Mexican, Wasabi Asian Mustards

Pickles - Fall Spring Summer Winter Year Round

Wasabi Ginger, Ginger Hot Pepper (no salt)

Relish - Fall Spring Summer Winter Year Round

Wasabi Horseradish Relish

Salsas - Fall Spring Summer Winter Year Round

Our recipes all contain roasted garlic. Mild, medium, hot and hotter, and wasabi. We grow and use our own wasabi. Tomato-based salsas use jalapeno peppers and habeneros, all cooked and processed under pressure but still tasty - mild, medium and hot.

Sauces - Fall Spring Summer Winter Year Round

Wasabi Cucumber Sauce, Wasabi Cranberry Sauce, Wasabi Wooster and Horseradish Sauce

Vinegars - Fall Spring Summer Winter Year Round

Salad

Mountain Ash Preserves - 604-414-9466

Contact: Anne Hutchings, Michael Austin

Toll Free:

Phone: 604-414-9466

Cell:

Fax: 604-414-9477

Email: sales@mountainashpreserves.com
Website: http://www.mountainashpreserves.com

Address:

4351 Ontario Ave. Powell River, BC V8A 1V3

Regions Supplied: Lower mainland Vancouver island

Company Notes:

The majority of the pickles and relishes are processed in the fall using fresh product from local suppliers. Jams are usually made from frozen products as ordered, which results in a fresher product for the customer. Pectin is used when necessary. The majority of the jams are processed using a longer cooking method so less sugar is used, bringing out the natural flavours of the fruit. Product is not certified organic but our motto is "as natural as possible." No chemical preservatives or stabilizers are used.

Products Available:

Teas - Year Round

Specialty teas include: Classic Masala, Chai with Green Tea, Chai Rooibox, Instant Coffee Masala.

A Variety of Savory Jellies - Year Round

Varieties available: Apricot Hot Pepper Jelly, *Black Inferno, The Blazing Inferno, Cranberry - Jalapeno Jelly, Garlic Jelly, Garlic-Flavoured Jalapeno Jelly, Herb Garlic Marmalade, Horseradish, Jalapeno - Green, Jalapeno - Mixed, Jalapeno Red, Orange Pepper, Hot Pepper Jelly, Red Inferno, Red Pepper Jelly - Hot, Red Pepper Jelly - Sweet, Shallot Jelly, Cranberry Wine Jelly, *Blackberry Wine Jelly, *Blackberry/Rhubarb Wine Jelly, Wine and Roses Jelly.

Concentrates - Year Round

*Blackberry Lemonade, Lemonade, Rhubarb Nectar, *Rhubarb/Blackberry Nectar. These concentrates are to be mixed with water, ginger ale, club soda, wine, etc.

Herb Jellies - Year Round

A wide variety: Apple Mint, Ginger, Gingered-Orange, Lemon Rosemary, Mango Lavender, Mint, Parsley Jelly, Pineapple-Sage, Rosemary-Quince, Tarragon. Will also make custom orders.

Jams, Jellies and Sauces - Year Round

Most jams are made with minimum amount of sugar - the "old fashioned" way. A wide variety, including: *Plum-Good" Blackberry Jelly, Apple Butter, Apricot Jam, Apricot Jelly, *Apricot/Blackberry Jam, *Blackberry Jam, *Blackberry Jelly, *Blackberry/Apple Jelly, Bluebarb Jam, Blueberry Jam, Blueberry Banana, Blueberry Orange Jam, Bumbleberry Jam, Crabapple Butter, Crabapple Jelly, Fig and Strawberry Jam, Grape Jelly, Mano Vanilla Jelly, Merry Berry Jam, Paradise Jelly, Peach Jam, Plum Ginger, Plum Walnut Conserve, Plum-Orange Jam, Pumpkin Butter, Raspberry and Strawberry, Raspberry Blueberry, Raspberry Jam, Rosy Plum, Strawberry Jam, Strawberry/Rhubarb, Tangerine Jelly, Tayberry Jam, Tropical Tango, Tropical Jelly, Yellow Plum Jam. We can also custom make different varieties of jams, jellies, marmalades, etc.

Marmalades - Year Round

Apple Ginger, Best Ever, *Blackberry, Blood Orange, Blueberry, Citrus, Cranberry, Five Fruit, Morning Cheer, Orange Grapefruit with Ginger, Orange Pumpkin, Rhubarb, Ruby Red Grapefruit, Seville Marmalades.

Pickled Garlic - Year Round

A wide variety: Lemon-Dill Pickled Garlic, Regular Pickled Garlic, Pickled Garlic with White Wine.

Special Salsa/Sauces - Year Round

A wide variety available: "Devil's Own" Hot Peppers Sauce, "The Rib Tickler," Garlic Onion Jam, Hbash Sauce, Hot Tomolives, Madras Pickled Eggplant, Mango Salso, Mincemeat, Onion Jam - Dark, Onion Jam - Light, Oriental Plum Sauce, Peppy Salsa, Pickled Grape, Tomatillo Mexican Style, Tomolives, and Sandwich Spreads.

Specialty Jars - Year Round

Mango Amaretto Butter, Margarita Marmalade, Monring Cheer (with Whiskey), Tangerine Marmalade with Orange Brandy, Sundae in a Jar, *Blackberry with Kirsch.

Spices - Year Round

Spices, herbs and teas are mostly certified organic or organically grown. Varieties include Barbecue, Bouquet Garni, Cajun Spice, Chinese 5 Spice, Garden Blend Seasoning, Potatoes Plus.

Syrups - Year Round

Apple/Orange, *Blackberry/Apple, Mango Orange, Whole Berry *Blackberry Syrup, Whole Berry Blueberry Syrup.

Variety of Chutneys - Year Round

*Blackberry, Christmas, Cranberry, Gingery Rhubarb, Mango, Mango Papaya Chutney, Peach, and Pumpkin.

Vinegars - Year Round

Basil - in White Vinegar; Blueberry Balsamic Vinegars - white, herbs, red wine, white wine or balsamic; Dill - in White Vinegar; Garlic n' Dill - in White Vinegar; Red Wine *Blackberry; Tarragon; Cranberry Rosemary; Red Basil Vinegar; *Blackberry Mint Vinegar.

Wide Variety of Pickles - Year Round

Varieties available: Beet, Beet and Onion, Bread and Butter, Chow Chow Supreme, Chunky Mustard, Firesticks, Garlic Tails n' Peppers, Golden Clow, Holiday Hot Peppers, Hot Dilled Beans, Kosher Style Dills, Old-Fashioned Dills, Picallill, Pickled Carrots, Pickled Hot Peppers, Sweet Garlic Dills and Sweet Mixed Pickles. Jar sizes 500 ml \$4.00 - \$4.50 per jar.

Wide Variety of Relishes - Year Round

Wide variety of Relishes; 1000 Island, Beet Relish, Corn Relish, Golden Zucchini, Green Tomato, Hamburger, Hot Dog, Onion Mustard Delight, Pepper, September, Vegetable Relish, and Zucchini.

Robertson Estate - 250-423-0572

Contact: Patrick Robertson

Toll Free:

Phone: 250-423-0572

Cell: Fax:

Email: pat@robertsonestate.com

Website: http://www.robertsonestate.com

Address:

P.O. Box 946 1192 12th Avenue Fernie, BC V0B 1M0

Regions Supplied: All of BC

Company Notes:

Products Available:

Cabernet Sauvignon Red Wine Vinegar - Year Round

Cabernet Sauvignon Red Wine vinegar made in the traditional Orleans method. Using high quality carbernet sauvignon grape juice we create the wine without any additives. The wine is then transferred to French Oak barrels where the wine is converted to vinegar over a 3 month period. The vinegar is further aged in oak for an additional 3 months then bottled into 200ml retail and 750ml food service bottles. Creating vinegar in the slow process of the Orleans method retains the flavour and body of the wine making a savoury vinegar that is delicious in dressings, marinades, reductions, and deglacing. No additives are used in the entire process.

Shady Glen Enterprises Ltd. - 604 982 0601

Contact: Wanda Dixon

Toll Free:

Phone: 604 982 0601

Cell:

Fax: 604 982 0602

Email: shadyglenenterprises@shaw.ca
Website: http://www.loveberries.com

Address:

4212 Rockridge Crescent West Vancouver, BC V7W 1B1

Regions Supplied: Lower mainland Thompson okanagan Vancouver island

Company Notes:

Shady Glen Enterprises - makers of fine fruit vinegars of the Pacific Northwest

Products Available:

AH! BUT A BING Cherry Vinegar - Year Round

Product is made from fresh fruit in season, and outstanding results are achieved by a slow fermentation and aging process. Food Service is available in 2 X 4 L (just listed with Neptune Food Service).

BAM! Blackberry Vinegar - Year Round

Product is made from fresh fruit in season and outstanding results are achieved by a slow fermentation and aging process. Food Service is available in 2 X 4 L (just listed with Neptune Food Service).

RUSH Raspberry Vinegar - Year Round

Product is made from fresh fruit in season, and outstanding results are achieved by a slow fermentation and aging process. Food Service is available in 2 X 4 L (just listed with Neptune Food Service).