



Nechako Valley Local Food Producers Directory

2016

The Nechako Valley Food Network is comprised of a group of volunteers whose mission is to:

- Promote the growth and distribution of local agricultural products in the Nechako Valley.
- Educate and aid individuals to grow and eat their own produce in an environmentally sound way.



Local Producer-Farmer	Beef	Bison	Pork	Lamb (Goat)	Chicken	Turkey	Eggs	Rabbit	Honey	Veggies (Fruit)	Jams	Baked Goods	Additional Products and Details	Location	Contact
Bernie & Elizabeth Klassen						Fall							Free range.	Mapes, Vanderhoof	Bernie and Elizabeth Klassen, 250-567-2972 bande@hwy16.com
Bioscape Farm			ALL	Fall	Se	Oc	ALL	Ju-Se	ALL	Jn-Se			Duck and goose. Raw wool. Veggies boxes. Pet rabbits. Hatching eggs & chicks in the spring.	Sackner Pit Rd, Vanderhoof, Vanderhoof Farmers' Market	Michelle Roberge, 250-570-8560, Facebook jm@bioscapefarm.ca, www.bioscapefarm.ca
Borno Farms										Jn-Oc			Weekly veggie boxes.	12092 Lakes Rd Vanderhoof, Vanderhoof Farmers' Market	Don and Linda Borno, 250-567-2628 lborno2002@yahoo.ca
Canterbury Farm				ALL				My-Au					Rabbits for meat and pets. Raw fleece. Manure.	Blackwater, Vanderhoof	Laurie and Sean Rodgers, 250-567-5572
Canyon Tree Farms	ALL												Sides, sausages, jerky, special cuts, delivery.	Petro Can, Fort St. James	Lynn Jackson, 250-996-8180 lynnjackson@ctfarms.ca, www.canyontreefarms.ca
Chicken Run					ALL	ALL	ALL						Chicken whole or pieces.	1257 Tritt Road, Vanderhoof	Allana Wiebe, 250-570-9717 chickenrun_vhoof@hotmail.com, Facebook
Christine and Dave Walker					Fall	Fall							Free run. Non-medicated.	Vanderhoof	Christine & Dave Walker, 250-567-3972
Cloverfields Apiaries									ALL				Dehydrated pollen, honey in the comb, raw wax.	Vanderhoof Farmers' Market	Ezekiel Pavon, 250-570-9116 Claudia Pavon, 250-570-1597 cloverfields.apiaries@gmail.com
Copper-T Ranch	ALL												Sold by the piece, side or split side. Raised naturally and humanely, no hormones. Grass fed or grain finished.	Fraser Lake	Trevor Tapp, 250-699-6466 ttapp@bcgroup.net
Country Locker	ALL	ALL	ALL	ALL	ALL								Locally sourced meat (chicken is from Armstrong). Freezer Packs. Government inspected facility for custom processing. Fish (Prince Rupert). Deli and smoked meats.	6900 Teichroeb Rd, Vanderhoof	250-567-4774, info@countrylocker.com www.countrylocker.com, Facebook Owner: Dwain Funk
David Campbell				Se-De										9288 Hwy 16 West, Vanderhoof	David Campbell, 250-567-0358 campdn@hotmail.com
Dykam													Hay and cattle hauling.	Vanderhoof	Doug Short, 250-804-3956
Ewes on Clogs				Fall									Live lambs as well as for meat. Wool products: socks, duvets, blankets.	10503 Mapes Rd, Vanderhoof	Ankie and Will Nellen, 250-567-4141 ewesonclogs@gmail.com, Facebook
Green Wheel Farm							ALL			Jn-Oc			Pasture raised chicken eggs. Veggie Boxes	Mapes, Vanderhoof	Bill Pirillo, 250-567-0828, Facebook

BENEFITS OF BUYING LOCALLY PRODUCED FOODS

- 🌱 Food security.
- 🌱 Knowing what is in your food, and who grew it!
- 🌱 Freshness and quality of the products.
- 🌱 Good for the local economy.
- 🌱 Makes a community stronger.
- 🌱 Reduces the environmental impact of long distance shipping.
- 🌱 Opportunities for stewardship and learning.

Everyone is welcome to become a member of the NVFN. We encourage you to come to a meetings or volunteer with a Local Food Event, the community garden, or other NVFN projects. The NVFN is a member group of the Nechako Healthy Community Alliance, a registered nonprofit society that serves as the administrative body for its member groups. More information at www.nechakohca.org.

Thank you to NVCSS for their help to print this directory. When you are done with this newsletter, please pass it onto someone else, or recycle it. Paper recycling is available at the Transfer Station in Vanderhoof.

NEW website and email!!

Data compiled by

The Nechako Valley Food Network

www.nvfoodnetwork.org

bytes@nvfoodnetwork.org

WED/THURS

June to August

Fort Fraser - Farmers' Market

10:00am–2:00pm

Caboose

Local Farmers Markets...

THURSDAYS

June to September

Vanderhoof - Farmers' Market

10:00am–2:00pm

Ferland Park

FRIDAYS

May to October

Fort St. James - Farmers' Market

11:30am–4:00pm

Spirit Square

SATURDAYS

All year

Prince George - Farmers' Market

8:30am–2:00pm

Third Ave. and George St.

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Halltray Farms													Hay and straw large and small square bales.	Northside Rd, Vanderhoof	Stuart Hall, 250-567-8431
Hillwinds Farm										Ju-Se			Llama and Alpaca manure mix, raw wool. Rhubarb, red currants, Saskatoons.	Sturgeon Pt. Rd & Donald Rd, Vanderhoof	Patti Pyy, 250-567-6808 pyys@explornet.com
Jodie Smith											Jn-Se	Jn-Se	Artisan breads, cinnamon buns, pizza dough, granola.	Vanderhoof Farmers' Market	Jodie Smith, 250-816-3630
K & D Larsen Enterprises										Ju-Au	ALL	Ju-Au	Pictures, clocks.	322 5 th Ave, Fort Fraser	Kathy Larsen, 250-690-7229 kathylars155@gmail.com
Karen Wiebe										Jn-Se	Jn-Se	Jn-Se	Hay	Cluculz Lake	Karen Wiebe, 250-441-3280, 250-567-0728
Karyn Schlamp												ALL	Multiseed, sour dough, and artisan breads.	Vanderhoof Farmers' Market, Call to order.	Karyn Schlamp, 250-570-7850 karynschlamp5@gmail.com
Lazy B Ranch	De, My													Fort Fraser	Tanya Belsham, 250-845-3050
Matt & Judith Jonke				Fall									Breeding stock and meat goats. Well cured manure.	Nechako Pit Road, Fort Fraser	Matt and Judith Jonke, 250-690-8229 mjonke@explornet.ca
Nechako Pastures	Au-No									Jn-Ju			Beef packages. Bedding plants.	Vanderhoof Farmers' Market	Gary and Judy Blattner, 250-567-4850 gblattner4267@gmail.com
Newsat Farms					My-Oc	My	My-Oc						Govt inspected abattoir for poultry and rabbits. Retail sales for chicken. Day old broiler & layer chicks, turkey poults.	18706 Langston Road, Vanderhoof	Dennis and Vicki Richardson, 250-567-0112 or 250-567-3197, newsat@vip.net, Facebook
Prancing Pig Farm			ALL				ALL						Whole or half.	Vanderhoof	Valerie and Allan Pagdin, 250-567-3889 valerie.pagdin@gmail.com
Spring Lake Farm	My-Se						My-Se		Ju-Se	My-Se		My-Se		Farmers' Market, Fort St. James	Charlotte Croquet & Sandra Willick, 250-996-7869 croquetc@telus.net
Sweet Nechako Honey									ALL				Pollen, beeswax candles, beeswax.	Vanderhoof Farmers' Market, 395 W 5th St Vanderhoof	Jon and Susan Aebischer, 250-567-5037 www.sweetnechakohoney.ca
Tamen Creek Farm			Fall	ALL	Jn-Au		ALL							Vanderhoof	Jodie Thompson, 250-567-5554
Tilted Heart Gifts											ALL		Garlic, syrups, salsa, frozen berries, teas. Twig furniture.	Fort Fraser	Pam Sholty, 250-690-7238 Janet Romain, 250-567-0188 romainrio@hotmail.com
Tina Peters												ALL	Wrought iron decorations.	Vanderhoof Farmers' Market	Tina Peters, 250-567-3921, tppeters@telus.net
Verna Teichroeb							ALL			My-Se			Seed potatoes, vegetables. Potatoes year round. Free delivery in Vanderhoof.	7086 Braiside Rd, Vanderhoof	Verna Teichroeb, 250-567-2846
Whispering Winds Ranch	ALL												Sides, special cuts, sausage, delivery.	11667 Goldie Road, Vanderhoof	Martin Ruiter, 250-567-3287, sales@bestbcbeef.com www.bestbcbeef.com
Willowheart Ranch	Se-No												Natural grass fed beef, ¼ or ½ sides, delivery.	Vanderhoof	Cam and Heidi Hill, 250-567-5854 moss_creek@hotmail.com