



All of our dinner meat is supplied by Two Rivers Specialty Meats. These products are produced ethically and naturally, and are free of antibiotics, hormones, and chemical feed additives. All Two Rivers Specialty Meats can be traced to one of the following sustainable farmers:

Beef

Pemberton Meadows Natural Beef, Pemberton BC
Heritage Angus Natural Beef, BC & AB
Cache Creek Natural Beef Ranch, Cache Creek BC

Pork

Sloping Hill Farm, Qualicum Beach BC
Johnston's Pork, Chilliwack BC

Lamb

Peace Country Lamb, Northern BC & AB

Elk & Bison

Canadian Rangeland, AB

Venison

Canadian Rangeland, AB

Chicken

Maple Hill Farms, Abbotsford BC
Farmcrest Farms, Salmon Arm BC
Rosstown Farms, Abbotsford BC

Duck

Thiessen Farms, Abbotsford BC



Our **Wild BC Salmon** and **Black Cod** come from the Queen Charlotte Islands and are caught by our good friend and occasional Guest Mike Bazilli.