



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
Fraser Valley Beef

Pork

Sloping Hill Farm, Qualicum Beach, BC
Fraser Valley Pork, Chilliwack, BC

Lamb

Bar M Lamb, Ashcroft, BC
Peace Country Lamb, Northern BC & AB

Buffalo

Canadian Rangeland, AB

Veal

Maple Ridge Farms, BC
White Veal Co., ON

Elk

Canadian Rangeland, AB

Chicken

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

Duck

Yarrow Meadows Farm, Cultus Lake, BC
Thiessen Farms Muscovy, Abbotsford, BC



Our **White Spring Salmon** and **Black Cod** come from the Queen Charlotte Islands and are caught by our good friend and occasional guest Mike Bazilli.