Your guide to local businesses within New Brunswick, Newfoundland & Labrador, Nova Scotia and Prince Edward Island that use forest resources to produce tasty foods, natural products, unique crafts and woodwork, as well as offer one-of-a-kind ecotourism opportunities. This directory also features recipes, photos, articles and resources related to NTFPs.
Welcome to Atlantic Canada and Maine's first-ever directory of non-timber forest product (NTFP) businesses and organizations!

NTFPs are generally defined as forest plant, tree and mushroom resources other than timber. They include unprocessed resources like fiddleheads and fir pitch as well as value-added products like bent willow furniture and blueberry jam, and finally, they also include ecotourism opportunities like bird-watching tours.

NTFPs have been picked and produced by Aboriginals long before the arrival of European settlers to North America. Through the years, NTFPs have provided economical, cultural and spiritual benefits to producers and consumers alike.

“Buying locally” is a growing trend and it makes sense to support your neighbourhood businesses by buying products that are produced mere kilometres away instead of whole continents away. The purpose of this directory is to showcase the multitude of NTFPs being produced in our own backyards, be they decorative, edible, health-promoting or other. We also want to encourage linkages between growers and producers who may be able to share resources and expertise.

The From Our Atlantic Woods directory is also available at www.fromouratlanticwoods.com. You can easily search for what you are seeking by province/state, county and product category. Although Maine is not included in this printed version, it has listings online.

For more information or to provide any comments:
Email: ntfp@infor.ca
Call: 506-450-8787 or 877-450-8787
Fax: 506-454-0652

Want to add your business to the directory? - see page 53.

Thanks to Everyone Who Made This Publication Possible!

INFOR Inc. led the effort to produce this directory, but many people were involved with its production. We would like to thank the members of our steering committee as well as contract employees hired to help with recruitment and project coordination:

Janette Desharnais (chair) – INFOR Inc.
Stephanie Fearon (project coordinator)
Sid Watts – PEI Department of Environment, Energy and Forestry
Susan Squires – Memorial University and the NL Forest Training Association
Dave Fuller – University of Maine Cooperative Extension
Simon Mutabazi – NS Department of Natural Resources
Ron Smith – VarFor Ltd.
Nairn Hay – Fundy Model Forest
Barb Scott – Fundy Model Forest
Students: E. Michael Bowlin (NB) and Sarah D’Appollonia (NS)
From Our Woods To Yours: ’Wild’ Goes National

Back in August 2005 when the first ‘Buy BCwild’ directory of non-timber forest products from the wilds of British Columbia was still hot off the press, we dreamt of the day when a directory focused on these remarkable and diverse products would stretch from coast to coast to coast. Four editions and almost 100,000 Buy BCwild directories later, an important step has been taken in realizing this pan-Canadian vision with the launch of From Our Atlantic Woods. The Atlantic Woods team has done a remarkable job of making the NTFP directory concept their own with unique products from Atlantic forests and farms.

With a 5th annual edition due out in June 2009, Buy BCwild has proven itself to be an important tool for educating the public, helping to bring the sector together, and connecting consumers to producers. We know that the hard work of the people at INFOR Inc. and their partners across Atlantic Canada and Maine will pay off with the same benefits to producers. The directories from east and west also contribute to strengthening a growing national network focused on the sustainable use and management of these often overlooked but important resources. Congratulations to the Atlantic Woods team!

Tim Brigham
Centre for Non-Timber Resources
Royal Roads University
Victoria BC

To view the latest Buy BCwild Directory, please visit: http://buybcwild.com/buy-bcwild-directory
More information on the work of the Centre for Non-Timber Resources can be found at http://cntr.royalroads.ca/
**New Brunswick**

**Ambois**
Irka Laplante
360 RR 3
St-Basile, NB E7C 2C8
(T) 506-737-3413
ambois_rika@hotmail.com
MANUFACTURER
Ambois constructs rustic wooden furniture.

**Angela Belyea**
323 Parleeville Rd.
Norton, NB E5T 1V1
(T) 506-839-2519
belyea@nb.sympatico.ca
RETAIL/MANUFACTURER
Creates unique wearable art from hemp and flax, and uses tree bark and alder to create dyes to colour her textile creations.

**Barb’s Berries**
Barb & Dave Clark
U-Pick: Temperance Vale, NB
Mailing: 5890 Rte. 105
Lower Brighton, NB E7P 1A3
bjclark@explornet.com
RETAIL/SUPPLIER
Barb’s Berries is a U-pick operation that offers up strawberries, raspberries, and peas.

**New Brunswick Facts**

**Provincial Flower**
Purple Violet

**Provincial Tree**
Balsam Fir

**Provincial Bird**
Black-Capped Chickadee

**Provincial Capital**
Fredericton

**Province Size (total)**
72,908 km²

**Provincial Population**
747,302 (2008)

**Baymount Adventures Inc.**
Kathy & Richard Faulkner
17 Elvin Jay Dr.
Hillsborough, NB E4H 2S9
(T) 877-601-2901
info@baymountadventures.com
www.baymountadventures.com
RETAIL
A variety of outdoor activities such as guided hiking, caving, mountain biking and sea-kayaking tours are offered.

**Beeswax Creations by Lynn**
Lynn McCarthy
103 Horton Lane
Penobsquis, NB E4G 2C8
(T) 506-432-6020
RETAIL/MANUFACTURER
Handcrafted candles, ornaments and wall plaques created from pure beeswax.

**Bates Landing**
Bob Bates
1222 Rte. 850
Kiersteadville, NB E5T 3N7
(T) 506-485-2497
jbates@nbnet.nb.ca
RETAIL/WHOLESALE/SUPPLIER
Organic U-pick strawberries, raspberries, and sweet corn. Open from June to September, 9a.m. to 9p.m. Also sells crafts, home-baking and other fresh produce.

**Bell’s Woodlot**
Martha Bell
5 Church St.
Stickney, NB E7L 4E3
In-Season:
(T) 506-392-6862, (F) 506-392-1019
Off-Season:
(T) 506-392-5979, (F) 506-392-6731
mbell@bellwireproducts.com
www.bellswoodlots.com
RETAIL/MANUFACTURER/SUPPLIER
Christmas trees, wreaths and associated greenery grown and sold.
**Bill’s Rustics**
Darrell W. Paul
320 Maliseet Dr.
Fredericton, NB E3A 2V9
(T) 506-472-6013 or 506-472-7773
SUPPLIER
Produces rustic furniture, carvings, baskets, paddles, as well as wall and corner shelves.

**Birdseye Specialty Products**
Trueman Price
1355 Rte 8 Hwy.
Nashwaak Bridge, NB E6C 1W8
(T) 506-367-2747
birdseyespecialtyproducts@rogers.com
www.freewebs.com/birdseyespecialtyproducts/
RETAIL/WHOLESALE/MANUFACTURER/SUPPLIER
Unique locally hand-crafted items made from solid birdseye maple.

**Bleuets NB Blueberries**
Jamie Morrison
1350 Regent St., Suite 247, MCFT
Fredericton, NB E3C 2G6
(T) 506-459-2583 or 866-840-2583,
(F) 506-459-8920
bnbb@nb.aibn.com
www.nbwildblue.ca
OTHER/ASSOCIATION
Industry organization representing NB blueberry producers, processors and industry groups to support promotion and research that contribute to improved production and marketing opportunities.

**Brighton Botanicals**
Pam Trenholm
7096 Rte. 105 Upper Brighton
Hartland, NB E7P 2P5
(T) 506-375-4954
pwheeler@nbnet.nb.ca
www.brightonbotanicals.com
RETAIL/WHOLESALE/SUPPLIER
Organically grown medicinal and culinary herbs (rosehips, clover, stinging nettle, hawthorn berries, etc.), mushrooms (shiitake), and fiddleheads. Brighton Botanicals also sells tea blends using wild raspberry and rosehips.

**Boulet Valley Farm**
Yves Boulet
3181 Rte. 205
Connors, NB E7A 1R7
(T) 506-992-3795, (F) 506-992-1119
boulet20@nb.sympatico.ca
WHOLESALE
Boulet Valley Farm provides Christmas trees for wholesale.

**Brent Machine Works**
Ed Sullivan
40 Brookview Cres.
Saint John, NB E2M 4L1
(T) 506-672-5286
sulli@nb.sympatico.ca
RETAIL/MANUFACTURER
Wood turnings with figured woods including maple, cherry, and birch.

**Brent Rourke**
569 Rte. 121
Bloomfield, NB E5N 4T9
(T) 506-832-3716 or 877-503-4440,
(F) 506-832-2232
cabinet@nbn.net.nb.ca
www.shakerboxesnb.com
RETAIL/MANUFACTURER
Creates hand-crafted wooden items, specializing in shaker boxes, made from birdseye maple, cherry, or cherry with a birdseye maple lid.

**Bruce Mclean**
124 Estey Rd.
Waterville, NB E7P 1H3
(T) 506-375-6530
RETAIL/WHOLESALE/SUPPLIER
U-pick strawberry patch and stand.

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**Introduction to Non-Timber Forest Products**

Are you a woodlot owner who wants to learn about the resources in your woodlot besides wood? Are you an entrepreneur exploring the possibility of starting up a small business using forest resources? Interested in learning more about NTFPs?

If so, you may be interested in attending or offering INFOR Inc.’s one-day workshop on NTFPs in your area.

The session covers the following:

- What are NTFPs?
- What’s out there? – resources, products and markets
- Why and how to manage your woodlot for NTFPs
- Learn about both the challenges and opportunities associated with managing for NTFPs

For more information, contact INFOR Inc.:
infor@infor.ca or 506-450-8787
First Nations and NTFPs

Non-timber forest products have been an essential component of aboriginal life for thousands of years. However, many, if not most, uses of NTFPs by First Nations in Atlantic Canada, Maine, and elsewhere were not developed using an economic model. Knowledge regarding many NTFPs such as plants used in traditional medicine was first and foremost regarded as a gift, and the use of that gift involved a respectful relationship with the land. The following quote from Parsons and Prest captures this concept well:

“Aboriginal forestry practice is more than just following a prescription outlining when, where and how to harvest, but prescribes how a respectful relationship with the natural world can be developed.”

Almost without exception, NTFPs have been and continue to be used within aboriginal communities. One only has to look at the care that goes into the production of NTFPs by First Nations Peoples to recognize the importance that is given to respecting the land and its bounty.

continued on p.6
David R. Morris  
Woodworker  
David R. Morris  
29 Wayne Lane  
Fredericton, NB E3B 9S7  
(T) 506-457-1290  
dkmorris@rogers.com  
RETAIL/MANUFACTURER  
Woodworking, small furniture, chests, mats, coasters and trays. David Morris works with a variety of woods, including maple, cherry, birch, oak, walnut, birdseye maple and curly maple, as well as a variety of figured woods.

Dean Butterfield  
11664 Rte. 105  
Kilburn, NB E7H 3W5  
(T) 506-273-2413  
tabrdrukr@nbnet.nb.ca  
RETAIL/SUPPLIER  
Certified D.C. Butterfield Ramble Staffs (walking sticks) made from all varieties of wood including hawthorn, maple, beech, curly maple and curly birch.

Down East  
Walking Sticks  
Barrie Bochoff  
58 Riverview Dr.  
Somerville, NB E7P 3B4  
(T) 800-920-HIKE (4453)  
barrie@downeastwalkingsticks.com  
www.downeastwalkingsticks.com  
MANUFACTURER  
Hand-carved walking and hiking staffs made from birdseye maple, curly maple, curly birch, black cherry and oak; also will use imported woods per customer’s request.

E.B. Woodwork  
Emile Babin  
Cove Rd.  
Notre-Dame, NB E4V 1X9  
(T) 506-576-7504  
RETAIL/MANUFACTURER  
Produces wooden bowls and hollow forms made primarily from figured woods.

Elmhurst Outdoors  
Gig Kierstead  
65 Ganong Rd.  
Erbs Cove, NB E5N 8B2  
(T) 506-832-4421  
elmhurst@nbnet.nb.ca  
www.elmhurstoutdoors.ca  
RETAIL  
Sugar bush tours and pancake breakfasts, educational programs for school groups (ecology and outdoor pursuits).

Unfortunately, the NTFP sector as a whole has been largely fragmented and First Nations activities are no exception. The communication gap between aboriginal and non-aboriginal communities has contributed to this problem. Hopefully the From Our Atlantic Woods directory will help facilitate bringing aboriginals and non-aboriginal people and communities together using a model of mutual respect and fair benefit sharing within the NTFP sector.

The Story of Figured Woods

The unique characteristics of “figured woods” make them generally accepted in the world of non-timber forest products. Very common species of trees can have very uncommon characteristics or “figures” in the grain of the wood. The most common figures found in Atlantic Canadian and Maine trees are: burls, birdseye maple, spalted wood, curly maple and quilted birch.

Burls
Burls are abnormal growths that occur on the outside of trees. Their unique swirling grain patterns create some of the best patterns in figured woods for turners. Many bowl turners actively seek these unusual anomalies. Often small pockets of bark are captured within the burl adding to their unique character. No two burls are ever the same and therefore no two products made from them will ever be the same. This uniqueness makes products created from them some of the most sought after wood pieces in the region.

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Fanjoy Farm
Oscar & Sheila Fanjoy
144 Urney Rd.
Waterford, NB E4E 4Z8
(T) 506-433-3659
osfanjoy@nb.sympatico.ca
RETAIL/MANUFACTURER
Family farm growing raspberries, cranberries, blackberries, strawberries, chokeberries, producing jams; also sells eggs and chicken meat.

La Ferme Maury
"Le Vin de L’Acadie"
Serge Maury
2021 Rte. 475
Ste-Edouard-de-Kent, NB E4S 4W2
(T) 506-743-5347, (F) 506-743-5347
fermemaury@hotmail.com
www.fermemaury.com
RETAIL/MANUFACTURER
Grape, elderberry and blueberry crops. Wine, juice and elderberry syrup available only from April to mid-October. Tours of the vineyards and other plantations are available. Products available at three markets: Dieppe, Bouctouche and Shediac.

Ferme Michaud Farm
Marc Michaud
635 Rte. 475
Baie de Bouctouche, NB E4S 4N9
(T) 506-743-6947, (F) 506-743-8625
fermicha@nbnet.nb.ca
RETAIL/WHOLESALE/SUPPLIER
U-pick strawberries and raspberries, other assorted vegetables, including green and wax beans.

La Framboise ‘Rit’ Francoeur
Antonia Francoeur
696 Grande Riviere Rd.
Notre-Dame-de-Lourdes, NB E7E 1W7
(T) 506-423-6608
RETAIL/WHOLESALE/MANUFACTURER
U-pick raspberries; also makes and sells jam (strawberry, etc.).

Fisher’s Sugar Camp
Wilfred & Dorothy Fisher
2875 Rte. 490
McQuaid, NB E1G 3J5
(T) 506-383-8717
ddfisher@nbnet.nb.ca
RETAIL/MANUFACTURER
Maple sugar products for sale including syrup and butter.

Flexiway Products Ltd.
Mike Thorne
140 Melissa St., Unit 1
Fredericton, NB E3A 6W1
(T) 506-457-1870, (F) 506-457-1770
info@flexiway.ca
www.flexiway.ca
RETAIL/MANUFACTURER/SUPPLIER
Wood products using a variety of figured woods and other types of wood. Services offered include made-to-order crates, gift boxes, plaques, etc., and laser engraving of text, logos, images and more.

Freddy Bee Honey
Josh Robinson
45 Hawkins St.
Fredericton, NB E3A 1P2
(T) 506-459-8683 or 506-461-8614
freddybeehoney@hotmail.com
RETAIL/MANUFACTURER
Local pure honey sold, along with associated products including handmade beeswax candles, flavoured honey, and chocolate honey.

Gallery Maurice
Maurice Gamblin
20157 Rte. 2
Bairdsville, NB E7H 3V3
(T) 506-273-3093
gamwoods@nbnet.nb.ca
RETAIL/MANUFACTURER
Wood turning, mainly with local wood, burls, etc.

Birdseye Maple
Although many people think they know what causes the pattern resembling birds’ eyes in sugar (hard) maple no one has yet given scientific proof of the cause. While the birdseye feature is most often linked to sugar maple, it can also occur in yellow birch, white birch, American beech and white ash. As the tree grows, small dimples begin to form in the cambium layer which is the layer responsible for the new growth of bark and wood. Each year, as the tree puts on new wood, these dimples create a unique pattern in the wood which we call “birdseyes”. Since the birdseyes radiate from the center of the tree, the pattern of birdseyes is best seen when the wood is sawn at right angles to this growth. Most people believe you cannot see the birdseyes unless they remove the bark. However the presence of birdseyes can be seen in the outer bark by looking closely for these tiny depressions.

Spalted Wood
Spalted wood refers to the figure in the wood created by a type of natural decaying process. The mycelium of fungi penetrates the wood usually when it is still in the form of a log. As the wood begins the early stages of decomposition, unique patterns are created. To maximize the potential for spalted wood, the trick is to cut or turn wood pieces at the right time—too soon and the patterns are not well developed, too late and the wood becomes soft or “punky”. Spalting can occur in most species but the best seem to be birch, beech and maple.
Curly Maple
The curly maple pattern is most common and striking in red (soft) maple but it can be found in other species. It creates a very attractive 3-D appearance in well-finished products. Also referred to as “tiger maple”, this pattern is created in the wood through a wave-like grain pattern. Curly maple can be identified in the log by looking at the bumpy waves in the wood under the bark. The larger the diameter of the tree, the more valuable the curly maple log may be. Musical instrument artisans, such as violin, cello and guitar makers, seek out this unique grain pattern.

Quilted Birch
Quilted birch sports a pattern that is similar to the curly figure; however, the frequency of the pattern is much wider. For this reason, this pattern is not as sought after for small wooden items but can be attractive in cabinets and furniture.

Granite Town Farms
David Hatt
151 Brunswick St.
St. George, NB E5C 3A4
(T) 506-755-6314 or 866-660-WILD,
(F) 506-755-1881
gtf@wildblueberry.ca
www.wildblueberry.ca
RETAIL/MANUFACTURER/SUPPLIER
Produce and sell blueberries, jams, jellies, syrups, relish and teas.

Great Bear Campground and Sugar Bush
3549 Rte. 105
Bear Island, NB E6L 1J6
(T) 506-575-8151, (F) 506-575-8333
edr@nbnet.nb.ca
www.greatbearcampground.com
RETAIL/MANUFACTURER
We provide a number of services such as selling maple syrup and giving guided tours of our sugar bush to large groups. We also have a campground onsite.

Spalted wood
**Hamilton Forestry Products**
Sterling Hamilton
605 Halcomb Rd.
Halcomb, NB E9E 1X2
(T) 506-836-2818, (F) 506-836-9193
shamiltn@nbnet.nb.ca

**RETAIL**
Maple products available for sale, including syrup, butter and candy.

**Harper’s Raspberry U-Pick**
Gerry Harper
2937 Main St.
Hillsborough, NB E4H 2X9
(T) 506-734-2360
suemlutes@rogers.com

**RETAIL/MANUFACTURER**
Raspberry U-pick, and also retail outlet on-site; open from the beginning of July through to the end of the season.

**Haynes Farms**
Penny Haynes
478 Plymouth Rd.
Plymouth, NB E7M 5Y4
(T) 506-328-8264
pennyp_31@yahoo.ca

**RETAIL/WHOLESALE/SUPPLIER**
The Haynes Farm offers U-pick strawberries and raspberries.

**Herb Eagles Woodworker**
Herb Eagles
489 Salisbury Rd.
Colpitts Settlement, NB E4J 1K4
(T) 506-372-4805
hjeagles@nbnet.nb.ca

Woodworking with burl wood, birdseye maple, curly maple and other figured woods. Produces pens and bowls and other wooden items. Also does scroll saw work, intarsia, and some tool- and die-making.

**Hillandale Woodturning**
Don Pickett
20683 Rte. 2
Hillandale, NB E7H 3R1
(T) 506-273-2971, (F) 506-273-2971
info@hillandalewoodturning.com
www.hillandalewoodturning.com

**RETAIL/WHOLESALE/MANUFACTURER**
Artistic woodturning using burl woods and spalted woods (birch, maple, ash and butternut) to create bowls, lamps, candle holders and coffee tables.

**House of Tudor**
Sue Warrington
311 Rte. 4
Harvey, NB E6K 1X1
(T) 506-366-3242
keithsue@nb.sympatico.ca

**RETAIL/WHOLESALE/MANUFACTURER/SUPPLIER**
Quality hand produced preserves: jams, jellies and chutneys made from local fruit and berries.

**Hunter Brothers Farm**
Chip Hunter
643 Main St.
Florenceville, NB E7L 4J6
(T) 506-392-6279, (F) 506-392-VEGI
huntbros@nbnet.nb.ca
www.hunterbrothers.ca

**RETAIL/SUPPLIER**
Family farm growing raspberries for retail sale as well as other assorted vegetables (sweet corn, tomatoes, peas and zucchini).

INFOR Inc. is a non-profit organization in New Brunswick that offers education and information services to private woodlot owners, Christmas tree growers and maple syrup producers. We’ve always had our proverbial ‘foot in the door’ when it comes to non-timber forest products, but of late, we have been putting extra emphasis on this field with this directory project, as well as our one-day sessions on NTFPs. We has also been collaborating with Ron Smith from VarFor Ltd. to produce an easy-to-use tool that woodlot owners can use to have a general idea of which NTFPs exist on their land base.

We have over 350 books available in our bookstore and we are continually looking for more titles relating to the NTFP industry. Visit our website, www.infor.ca, and click on ‘Catalogue’ on the menu to see our full collection of books.
Cloudberry Ginger Tart

For fun, try using a different type of fruit spread: strawberry, cranberry, orange, etc. or any combination you like.

Yield: one 9” (23 cm) tart.

**Ingredients:**
- **Crust**
  - 2 cups (500 ml) finely ground ginger snaps
  - ½ cup (125 ml) butter, melted

- **Filling**
  - 8 oz (250 g) cream cheese
  - 3 tbsp (45 ml) sugar
  - 3 tbsp (45 ml) milk
  - 1 tbsp (15 ml) crystallized ginger, finely chopped
  - Pinch of salt

- **Topping**
  - 1 cup (250 ml) cloudberry spread
  - 2 tbsp (30 ml) cloudberry liqueur (optional)

**Directions:**
- **Crust**
  Combine the crumbs and butter. Press into a 9-inch springform pan. Bake 8–10 minutes in a 175C (350F) oven. Cool completely.

- **Filling**
  Beat all filling ingredients together until light and fluffy. Spread onto cooled crust and refrigerate until firm.

- **Topping**
  Combine the topping ingredients and spread evenly over the cream cheese filling. Refrigerate.

Submitted by: Pure Labrador
www.preserves.nf.ca

INFOR Inc.
Janette Desharnais
1350 Regent St., Suite 223, MCFT
Fredericton, NB E3C 2G6
(T) 877-450-8877 (F) 506-454-0652
info@infor.ca
www.infor.ca

OTHER
We offer educational and information services to the province’s maple syrup producers, woodlot owners and Christmas tree growers through the use of our courses, website, quarterly newsletter, books and more.

Ironwood Bowls
Clayton Macdonald
28 Marble St.
Four Corners, NB E4E 3P9
(T) 506-433-5575
ironwood@nbnet.nb.ca
www.ironwoodbowls.com

RETAIL/MANUFACTURER
Bowls made from maple, birch, ash or cherry (mainly spalted woods).

Jack Massey
521 Darlings Island Rd.
Darlings Island, NB E5N 6T2
(T) 506-832-4440
jackbonhouse@gmail.com

RETAIL/MANUFACTURER/SUPPLIER
Windsor chairs and benches--working primarily with ash, curly birch, birdseye, and cherry woods.

James Dunlap
86 Hillcrest Dr.
Perth-Andover, NB E7H 2H2
(T) 506-273-2096, (F) 506-273-3663

RETAIL/WHOLESALE
Christmas tree grower and wreath manufacturer; products available for retail sale and wholesale.

Joe's Woodworking Ltd.
Joe Pitre
775 Riverside Dr.
Fredericton, NB E3A 8R1
(T) 506-459-1144
josephpitre@rogers.com

RETAIL/MANUFACTURER
Wooden bowls, spoons, forks, cribbage boards made with birdseye maple and curly maple.

John Shackleton Wood Worker
John Shackleton
139 Tilley Rd.
Gagetown, NB E5M 1H5
(T) 506-488-3028
jshackle@nbnet.nb.ca

RETAIL/MANUFACTURER
Cutting boards, wooden boxes and salad servers using NB hardwood and figured woods like walnut, birdseye maple, and spalted woods.

Julienne's Dried Flowers
Julienne Cano-Gauthier
88 Wisley Rd.
Fredericton, NB E3B 5J1
(T) 506-459-3762
at88wisley@rogers.com

RETAIL/OTHER
Dried wild flowers on canvases, vases, bowls, candle holders, cards with envelopes, rocks for use as paperweights and more.
Kenneth Maple Farms
Michael Salmon
PO Box 483
Bath, NB E7J 2N3
(T) 506-246-1884 or 888-558-1886,
(F) 506-246-1910
kennethmaplefarms@nb.aibn.com
RETAIL/WHOLESALE
Maple syrup and associated products such as lollipops, jelly, maple butter, granulated sugar, maple-peanut spread, chocolate covered candy and gift trays.

Keswick Hearts and Crafts
Phillip Fanjoy
77 Rte. 105
Keswick Ridge, NB E6L 1A2
(T) 506-363-3723
RETAIL/MANUFACTURER
Fret wood crafts made of hardwood and figured woods such as birdseye maple, curly maple, as well as curly cherry or curly birch (when available). Also makes rustic signs out of cedar.

Keywood Enterprises Ltd
Gordon Young
101A Moss Ave.
Fredericton, NB E3A 2G2
(T) 506-458-9366, (F) 506-450-3706
keywood@keywood-trees.com
www.keywood-trees.com
WHOLESALE/SUPPLIER
Supplier of Christmas trees, balsam fir seedlings, and bailing twine.

L & R Evergreens
Laura & Raymond Folkins
92 Rte. 870
Kierstead Mountain, NB E5P 1V6
lfolkins@nbnet.nb.ca
RETAIL/WHOLESALE/SUPPLIER
Christmas tree grower and supplier; also makes and sells wreaths.

Landry’s Birdseye Bowls
Leonard Landry
2705 Main St.
Belledune, NB E8G 2J3
(T) 506-522-5512
birdeyre@nbnet.nb.ca
www.ceibathurst.com/birdseye
RETAIL/MANUFACTURER/SUPPLIER
Woodturned bowls and hollow forms; birdseye maple is the specialty.

Lemon Balm Lane
Ralph Deveau
17 Wilfred Ave.
Fredericton, NB E3B 9R9
(T) 506-366-8181, (F) 506-472-4289
info@lemonbalmlane.com
www.lemonbalmlane.com
RETAIL/MANUFACTURER/SUPPLIER
All natural, herbal skin care products. Products include lotions, creams, soap bars, shampoo bars, acne ointment, psoriasis & eczema ointments, insect repellent, bath salts, and teas just to name a few.

Maritime Village
Bob Martin
181 Rogers Rd.
Kingston, NB E5N 7Y1
(T) 506-832-4896
RETAIL/MANUFACTURER/SUPPLIER
Seasonings and preserves made from fresh raspberries, strawberries, and cranberries.

Red Berry Sauce for Wildfowl
Ingredients
2 cups (500 ml) fresh or frozen berries (raspberries, blueberries, cranberries, strawberries, blackcurrants or blackberries) – at least three varieties
1 tsp (5 ml) chicken stock powder
2/3 cup (150 ml) water (approx.)
2 tbsp sugar

Directions
Bring all ingredients to a boil, reduce heat and let simmer until the mixture softens to a purée (5-10 min.).

Push the mixture through a fine sieve using a wooden spoon to remove the seeds from the fruit and recuperate the extracted juice which will be quite thick.

If necessary, add water to liquefy it or heat for bit more to thicken the sauce.

Serve over cooked wildfowl or poultry.
Harvesting Balsam Fir Sap: A Sticky Business

For many centuries people all over the world have used resin or gum from various fir species for various purposes. To name a few, fir resin is used in cough syrup recipes and the making of optical lenses and cover glasses for microscopes. In Canada, balsam fir gum is used in producing many finished and semi-finished goods sold on the market for domestic, commercial and pharmaceutical consumption. Harvesting balsam fir resin could represent a bit of added income for New Brunswick woodlot owners who do not mind getting their hands sticky.

Harvesting of balsam fir gum is done with a picoué, which is a container with a jagged spout. This instrument can be homemade with a small 300-400 ml (10-14 oz) tin can. The picoué must not be made with aluminum or copper since the resin oxidizes when in contact with these metals giving it a black colour and making it unusable as an edible product.

The harvesting period runs from May to November with sap becoming more liquid as the temperature increases. Collection must never be done in the rain since the resin becomes white when in contact with water, making it unusable.

continued on p.14
Olivier Soapery
Réjean LeBlanc
831 Rte. 505
Ste-Anne de Kent, NB E4S 1J9
(T) 506-743-8938, (F) 506-743-2904
info@oliviersoaps.com
www.oliviersoaps.com
RETAIL/WHOLESALE/ MANUFACTURER

The Olivier Soapery is a family owned and operated business specializing in the production of high quality therapeutic olive oil soaps and skin care products. Olivier combines the aromatherapeutic properties of pure essential oils (including forest plants as well as softwood and hardwood tree oils), the art of traditional soap-making, the science of plants & flowers and the history of pure olive oil to create extraordinary, biodegradable, long lasting skin care products. Tours and demonstrations of The Soapery are also available.

O’Toole Gallery
Kerry O’Toole
109 College St.
Woodstock, NB E7M 1K5
(T) 506-328-6207, (F) 506-325-9257
RETAIL/MANUFACTURER

Woodcarving and woodworking using woods such as basswood, pine and butternut woods.

Perry’s Tree Lot
Arnold Perry
39 Bolton St.
Moncton, NB E1E 2H5
(T) 506-855-4005
apperry@rogers.com
WHOLESALER

Perry’s Tree Lot sells Christmas trees and offers cut and chip services.

Peter Walsh
2502 Rte. 845
Carters Point, NB E5S 1N7
(T) 506-763-2730
pawalsh@nbnet.nb.ca
RETAIL/MANUFACTURER/SUPPLIER

Walsh produces and sells New Brunswick honey.

Prince Cove Berry Farm
Henry & Anna Goguen
3478 Rte. 690
Minto, NB
(T) 506-327-3600
RETAIL

U-pick strawberries, high-bush blueberries and wild blueberries.

The Pumpkin Lady
Martha Bowman
5814 Rte. 505
Jardineville (Rexton), NB E4W 2J2
(T) 506-523-4318, (F) 506-523-4350
pumpkinlady@nb.aibn.com
Market garden, selling fresh blueberries and assorted vegetables, as well as herbs (basil and oregano); open August and September, 10 a.m. to 6 p.m., seven days a week.

R & J Honeybee Farm
Bob Seaman
3332 Rte. 895
Parkindale, NB E4Z 2S2
(T) 506-756-2796 or 506-756-0212 (C)
gsdthedale@hughes.net
RETAIL/WHOLESALE/ MANUFACTURER/SUPPLIER

Sells honey and beeswax and also offers pollination services.

Raymond Young
218 Rte. 715
Jemseg, NB E4C 3N4
(T) 506-488-3211
RETAIL/WHOLESALE/SUPPLY

U-pick strawberries and vegetable stand.

To gather resin, the sharp teeth of the picoué are inserted into the bark, under the resin blister. Only the big blisters should be picked in order to avoid damaging the health of the trees. The regeneration of the resin blisters takes approximately five years. If these simple guidelines are followed, harvesting should not harm the trees as the blisters heal rapidly.

Once the sap is gathered, it then needs to be filtered to remove any impurities such as bark or leaves. Straining can be done with nylon socks or in a strainer. The gum can be stored in two or four litre transparent plastic containers such as pop or juice bottles. The containers must be cleaned and dried beforehand. The size of containers accepted varies depending on the companies. The containers must be kept in a cool and dark area so the resin can conserve its properties.

An experienced harvester in a stand with a high proportion of balsam fir trees can pick up to six to eight pounds of resin a day.
Red-Robin Christmas Trees and Maple Syrup
Gerry Redmond
383 Rte. 616
Keswick Ridge, NB E6L 1S2
(T) 506-458-5128 or 506-363-3115,
(F) 506-363-3113
gredmond@mcft.ca
RETAIL/WHOLESALE
Maple syrup (Sugar Bush Gold label), Christmas tree U-cut and wholesale. Fuel wood is also available for sale.

Riordon Maple Products
George Riordon
9083 Rte. 11
Pokeshaw, NB E2A 5S3
(T) 506-546-4004, (F) 506-546-4004
jmgriord@nb.sympatico.ca
RETAIL
Products for sale include maple syrup, butter, toffee, hard/soft sugar, lollipops, hard candy, jelly; visits to the sugarbush are available by appointment.

River Valley Adventures Inc.
Mike Carpenter
415 Main St.
St. Martin, NB E5R 2G1
(T) 506-833-2331 or 888-871-4244
info@rivervalleyadventures.com
www.rivervalleyadventures.com
RETAIL
Services available include guided hiking tours, sea-kayaking tours, bike rentals, and bike and boat sales.

Royal View Maples
Andrew Crawford
300 Royalton Rd.
Royalton, NB E7K 2G9
(T) 506-276-4334, (F) 506-276-4334
andrcole@nb.sympatico.ca
RETAIL/WHOLESALE/MANUFACTURER/SUPPLIER
Maple syrup in a wide variety of fancy glass bottles, plastic jars and cans; maple butter, candy, maple peanuts, and maple jelly are also available.

Scroll Saw Portraits / Intarsia Sculptures
Judy Ryder
143 French Village Rd.
Rothesay, NB E2S 1A9
(T) 506-847-4419
annryder@msn.com
RETAIL/MANUFACTURER
Intarsia work done with figured woods, birdseye maple, curly maple and others (whatever is available). Scroll saw work including portraits with plywood and custom logos in wood.

Shikatehawk Maple Products Ltd.
Andrew Harvey
632 Divide Rd.
Divide, NB E7L 1K6
(T) 506-392-6168, (F) 506-246-1187
RETAIL
Maple syrup available for sale.
**Slocum’s Farm Fresh Produce Ltd.**

Michael Slocum  
6179 Rte. 105  
Waterborough, NB E4C 2Y3  
(T) 506-362-5544, (F) 506-362-9182  
regveg@nb.sympatico.ca  
RETAIL/SUPPLIER  
*Fresh strawberries and a full assortment of vegetables at roadside stand.*

**Stephenson Maple Farms**

Dean Stephenson  
216 Melville Rd.  
Lansdowne, NB E7L 3X3  
dean@stephensonmaplefarms.ca  
www.stephensonmaplefarms.ca  
(T) 506-375-8592, (F) 506-375-4085 (call first)  
RETAIL/WHOLESALER/  
MANUFACTURER  
*Products available include maple syrup in 375 ml bottles and in bulk.*

**Sorrell’s Berries**

Barb Sorrell  
2466 Rte. 560  
Williamstown, NB E7K 1S9  
(T) 506-276-4789  
RETAIL/MANUFACTURER/SUPPLIER  
Picked and U-pick strawberries and raspberries; in operation usually only during the month of July.

**Soulflower Herbals**

Cecelia Brooks  
1280 Rte. 8  
Nashwaak Bridge, NB E6C 1T3  
(T) 506-461-6806  
soulflowerhoney@yahoo.com  
RETAIL/WHOLESALER/  
MANUFACTURER/SUPPLIER  
*Organic & natural body care products made with botanicals from our Atlantic woods. Handmade in small batches. All-vegetable soaps, moisturizers & salves.*

**Sucrerie Bossé**

Réal Bossé  
17039 Rte. 2  
St-Jacques, NB E7B 2G6  
(T) 506-735-3817, (F) 506-735-3817  
rbosse@nbnet.nb.ca  
RETAIL/MANUFACTURER  
*Maple syrup, butter, taffy, sugar, granulated sugar and caramel (taffy on snow). Guided tours of the facilities available as well.*

**Sucrerie Maurifils**

Régis Ouellet  
3027 Rte. 120  
Saint-Hilaire, NB E3V 3K3  
(T) 506-258-3955  
info@maurifils.com  
www.maurifils.com  
RETAIL/MANUFACTURER  
*We sell maple syrup and offer sugarbush tours.*

**Spruce Hill Nurseries**

Charles McNair  
4 Welch St.  
Bristol, NB E7L 2E4  
(T) 506-392-5553  
cmcnair@aernet.ca  
www.sprucehillnurseries.com  
RETAIL/WHOLESALER  
*Items for sale include Christmas trees, wreaths, greenery, seedlings, and transplants.*

**Sunset Lodge Collectibles**

George C. Bidlake  
349 Inglewood Dr.  
Fredericton, NB E3B 2L1  
(T) 506-454-5649  
gebidlake@yahoo.ca  
RETAIL/MANUFACTURER  
Small turned wooden crafts, for example, snowmen, mushrooms, lighthouses using found round wood, driftwood, deadfall, as well as some figured woods such as curly or birdseye maple.

**Salmon:**

In the meantime, lay salmon filet skin-side down and rub in salt, pepper and lemon pepper on skinless surface only.

Preheat barbecue to 500°F (260°C).

Remove plank from water and place on preheated BBQ grill until it crackles and gives off a bit of smoke (3-4 minutes).

Place salmon on plank skin side down and reduce heat to medium-low. Close BBQ cover and cook salmon for 15 to 20 minutes until it reaches an internal temperature of 135°F (57°C).

Open cover periodically to make sure the plank doesn’t flare up; spray with water if it does.

**Presentation:**

Once salmon is cooked, remove from plank onto plate.

Squeeze juice from lemon halves onto warm fish.

Just before serving, drizzle glaze over salmon portions.
How to Make a Balsam Fir Wreath

Making a balsam fir wreath is not necessarily a difficult process but there is definitely a lot more to it than just tying some random tips together on a wire ring with some wire.

The basic structure of a wreath is a ring form, and while the size of the ring determines the final size of the wreath you must take into account that the branches will add substantial volume to the finished product. For example, a 20 cm (8") ring will yield a 30-35 cm (12-14") wreath.

To make a wreath from balsam fir tips, first gather many tips of the same length. Secondly, gather the branches in small bundles and then attach them to the form using wire. Continue to attach tips, working centrically until the tips are attached over the whole ring form.

Sunset Strawberry and Raspberry U-Pick

Susan Walker
U-pick: Ferris St. off of Sunset Dr.
Fredericton, NB
Mailing: 24 Mannington Lane, Fredericton, NB E3A 5S6
(T) 506-459-3183
susanwal@nb.sympatico.ca
RETAIL
U-pick strawberries, raspberries and occasionally, blueberries.

Sylvio

Sylvio Dugas
6 Restigouche St.
Kedgwick, NB E8B 1J5
dugasyl@nbnet.nb.ca
www.sylvio.ca
(T) 506-284-2300, (F) 506-284-2300
MANUFACTURER
Turned wood, wooden neckties, vases, wineglasses, decorative and functional bowls, and unique pieces.

Tansy Lane Herb Farm

Carol Coleman
490 Albert Mines Rd.
Albert Mines, NB E4H 1S5
(T) 506-734-3006
tansy@nb.sympatico.ca
www.tansylane.com
RETAIL/MANUFACTURER
Herbs from the designed gardens (available for touring) are transformed into beautiful herbal vinegars, oils and jellies. Our line of bath products are made with the purest ingredients and essential oils.

Tedish Products Ltd.

Roland Robichaud
78 Vienneau St.
Cap-Pelé, NB E4N 2C6
(T) 506-577-2562 or 506-533-0144 (C)
r.rohibaud@rogers.com
RETAIL/WHOLESALE/SUPPLIER
U-pick strawberries and assorted vegetables.

Tribal Footware & Apparel

Cecelia Brooks
1280 Rte. 8
Nashwaak Bridge, NB E6C 1T3
(T) 506-461-6806
soulflowerhoney@yahoo.com
RETAIL/OTHER
Tribally inspired footware and apparel hand-made using naturally brain-tanned hides by Wolastoqiyak family. All footware is custom made to order.

Trites Family Sugarbush

Brent Trites
326 Briggs Cross Rd.
Stilesville, NB E1G 3G3
(T) 506-384-4850
tritessugarbush@yahoo.ca
www.geocities.com/tritesugarbush/index.html
RETAIL/MANUFACTURER
Items for sale include maple syrup, cream, and butter; tours of sugar bush are also offered in-season along with a pancake house.

Tuddenham Farms

Todd Tuddenham
PO Box 202
St. Stephen, NB E3L 2X1
(T) 506-466-1840, (F) 506-466-2829
RETAIL/WHOLESALE
Hand-cleaned blueberries and blueberry wine for sale.
Turnings with Character
Peter Kinsella
1954 Rothesay Rd.
Rothesay, NB E2H 2J7
(T) 506-849-3706
peterkin@nb.sympatico.ca
www.turningswithcharacter.com
Woodturnings using burl wood (maple, cherry, white and yellow birch, cedar and poplar) to make vases, bowls and other artistic turnings.

Utopia U-Pick / Magnetic Hill Winery
Janice Everett
860 Front Mountain Rd.
Moncton, NB E1G 3H3
(T) 506-384-WINE, (F) 506-852-7887
everett.jj@gmail.com
www.magnetichillwinery.com
RETAIL/MANUFACTURER
Strawberries, raspberries, maple syrup and assorted berry wines.

VarFor Ltd.
Ronald F. Smith, PhD, RPF
12 Chateau Dr.
McLeod Hill, NB E3A 5X2
(T) 506-453-1792, 506-440-2199 (C)
rsmith0225@rogers.com
OTHER
Forestry consulting and contract research on non-timber forest products, agroforestry and biodiversity.

Waterside Farms Cottage Winery
Linda Mantell
2008 Rte. 915
Waterside, NB E4H 4M9
(T) 506-887-2058, (F) 506-887-2058
watersidevinery@gmail.com
www.watersidevinery.ca
RETAIL/MANUFACTURER
New Brunswick wines including blueberry and rhubarb.

Wild Adventures / Aventures Sauvages.com
Rodrigue Arseneau
898 Robertville Rd.
Dunlop NB E8K 2K5
(T) 506-783-7896 or 506-545-5869 (C)
rodriguearseneau@rogers.com
OTHER
Fresh and dried mushrooms, edible and medicinal plants, and Labrador tea. Ecotourism opportunities including day adventures for the purpose of identifying and harvesting, as well as training on edible mushrooms and herbs.

Wilson Wreath Company Ltd.
Peter Hess
11 Squire St.
Sackville, NB E4L 4K8
(T) 1-800-5WREATH, (F) 506-939-3112
information@wilsonwreath.com
www.wilsonwreath.com
RETAIL/WHOLESALE/MANUFACTURER/SUPPLIER
Wilson wreaths produces quality and sweet smelling balsam fir wreaths, centerpieces, kissing balls, festive door swags and greens for the direct gifting market, the fundraising market and the wholesale market in Canada and the USA. Our secure e-commerce website allows the gift-giving consumer to easily and quickly order our products for themselves or for a special client or friend. Their choice is carefully boxed and delivered direct with a holiday message through the post or via courier.

Choosing and Maintaining Your Wreath
A good wreath should be compact and sturdy, with a distinct round hole in the center. If you can still spot the ring, wire or broken stems on the wreath, this probably means that it needs more tips or that it was not constructed properly. Wreaths should also be of appropriate weight. For example, a 30-35 cm (12-14”) wreath should weigh approximately 0.7-0.9 kg (1.5-2 lbs), while a 50-60 cm (20-24”) wreath should weigh approximately 1.6-1.8 kg (3.5-4 lbs).

Getting the most from your wreath is also important. If possible, your wreath should be hung in a cool and damp location where it is not going to be directly hit by wind, rain or sunlight. If it is kept indoors, keep it in a well ventilated area. Finally, if your wreath begins to wilt or dry out, spray it with some water. It needs to be hydrated too just as your natural Christmas tree needs to be watered regularly.
The Serviceberry

Serviceberry, *Amelanchier arborea*, also known as Juneberry, shadbush or shadblow (because it blooms when shad run in streams in the spring to spawn) is a common woodland shrub. The fruit are blueberry-sized, purple-red in colour, and sweet with a mild taste. You may have to compete with the birds to get the berries, but it might be worth your while.

Serviceberry is a shrub that tends to grow quite tall. Another similar, shorter species that can be planted is the Saskatoon serviceberry, *Amelanchier alnifolia*. ‘Regent’ is a good example of Saskatoon serviceberry that bears sweet fruit that can be easily reached.

New Brunswick Directory

Windy Ridge Turnings
David Macminn
2676 Rte. 3
Harvey, NB E6K 1S2
(T) 506-366-5418
bmacminn@nbnet.nb.ca
RETAIL/MANUFACTURER/SUPPLIER
Woodturned bowls made primarily with cherry, birdseye maple, and cedar woods.

Winegarden Estate Ltd
Werner Rosswog
815 Rte. 970
Baie Verte, NB E4M 1Z7
(T) 506-538-7405, (F) 506-538-7405
srosswog@nbnet.nb.ca
www.winegardenestate.com
RETAIL/MANUFACTURER/SUPPLIER
Fruit wines – primarily blueberries and raspberries.

Wintergreen Farms Inc.
Jeffrey MacMullin
92 Poets Lane
Fredericton, NB E3B 9P7
(T) 506-328-5522, (F) 506-454-6139
summac@nb.sympatico.ca
WHOLESALE/SUPPLIER
Wintergreen Farms sells balsam fir Christmas trees, wreaths and other greenery.

Wooden It Be Nice
Eugene Mattinson
15 Millstring Dr.
Charters Settlement, NB E3B 1W9
(T) 506-459-7343
glhem@nb.sympatico.ca
RETAIL/MANUFACTURER
Scroll saw work, handcrafted items, key racks and jewellery; products made from solid hardwood, both local and imported, specialty woods and figured woods.

Woodenspired.ca
Tim Sears
74 Humphrey St.
Moncton, NB E1C 6P1
(T) 506-855-9441
timsears@nbnet.nb.ca
www.woodenspired.ca
RETAIL/WHOLESALE/MANUFACTURER
Woodenspired creates wooden fine crafts using some figured wood, as well as maple, bloodwood, yellow heart, purple heart and black walnut, just to name a few.

Wood-en-such
Allan Brewer
Products: 13094 Rte. 105, Unit D
Tobique First Nation, NB E7H 3Y4
Mailing: 326 Main St.
Plaster Rock, NB E7G 2C4
a.brewer3@hotmail.com
RETAIL/MANUFACTURER/SUPPLIER
Hand-carved wood bowls, spoons, relief carvings, etc. made from deadfall woods, cedar, ash, butternut, curly maple and other specialty woods.

Yuletide Tree Farm
Chuck Secord
1970 Rte. 112
Upper Coverdale, NB E1J 1Y9
bigtree@nb.sympatico.ca
(T) 506-372-9522, (F) 506-372-9858
RETAIL
U-cut Christmas trees and pre-made wreaths for sale.
Lumber

Sawn from well aged logs, most pieces do not display typical color. Colour variations range from subtle blue, gray and red highlights in maple and birch to heavy spalting in beech.

Pieces with live edge, bark inclusions and other defects can add a natural element to a traditional piece of woodwork.

Looking for something a little out of the ordinary? Check out my website. If it hasn’t been sawn yet it could be milled to the dimensions you need.

Furniture

Looking for the right piece of furniture to fit in a small space or to fill a big one? How about a custom designed table made to fit your room and style? You can even visit the yard and choose the stock used to build it.

Specialty Pieces

Burl slices, turning or carving blanks or crotch wood. Visit the website or the yard to see what’s available.

Grain Effects Woodworking and Lumber Sales
1350 Regent Street
Fredericton NB
E3C 2G6
(506) 455-4632
(506) 261-0505 (cell)
Julia@grainfx.ca

www.grainfx.ca
Auk Island Winery
Grant Young
29 Durrell St.
Twillingate, NL A0G 1Y0
(T) 877-639-4637, (F) 709-884-2237
info@aukislandwinery.com
www.aukislandwinery.com
RETAIL/WHOLESALE/ MANUFACTURER/SUPPLIER
We use freshly picked, wild Newfoundland and Labrador blueberries, crowberries, black currants, strawberries, bakeapples, raspberries, partridgeberries, and gooseberries, as well as local damsons, rhubarb, and iceberg water to create a wide range of fruit wines. Individual wine tours occur year-round. Please try to call ahead in the off-season to ensure a tour is available. We can accommodate group tours of up to 50 visitors. For groups of over 10, please call ahead to schedule a convenient tour time.

Newfoundland & Labrador Facts
- **Provincial Flower**: Pitcher Plant
- **Provincial Tree**: Black Spruce
- **Provincial Bird**: Atlantic Puffin
- **Provincial Capital**: St. John's
- **Province Size (total)**: 405,212 km²
- **Provincial Population**: 508,944 (2008)

Campbellton Berry Farm
Philip Thornley
PO Box 118
Campbellton, NL A0G 1L0
(T) 709-261-2739, (F) 709-261-2322
campbelltonberry@nfupick.com
www.nfupick.com
RETAIL/WHOLESALE/ MANUFACTURER/SUPPLIER/OTHER
U-pick and pre-picked strawberries and raspberries available in season; frozen strawberries and raspberries are also available.

Caribou Adventure Tours
Paul Wood
PO Box 1492
Lewisporte, NL A0G 3A0
(T) 709-535-8379 or 709-541-1188
Caribou.adv@nf.sympatico.ca
RETAIL
Safaris and hikes accompanied by a biologist to view wildlife (woodland caribou, moose, etc.) in the Central Newfoundland Forest. Fly fishing trips for Atlantic salmon and brook trout. Canoe and kayak rentals.

Barbara Wood
PO Box 251, Stn. B
Happy-Valley-Goose-Bay, NL A0P 1E0
(T) 709-896-5449
Barbaraslwood@hotmail.com
RETAIL/WHOLESALE/ MANUFACTURER
I use over twenty plants and trees including balsam fir, birch, alder and tree fungi to create crafts and artwork, such as painted talking sticks, alder twig Santas, painted tree fungi, balsam fir sachets, willow beads, and birch bark tree ornaments.
Dark Tickle Company
Stephen Knudsen
PO Box 191
Griquet, NL A0K 2X0
(T) 709-623-2354, (F) 709-623-2405
sales@darktickle.com
www.darktickle.com
RETAIL/WHOLESALE/ MANUFACTURER
Producer of a variety of products made from unique hand picked wild berries of NL. We showcase what we do on site. Also, on our boardwalk, we offer guided tours interpreting the berries and other native plants. We are a member of the Economusée network.

Drifting Inn
Keith & Judy Osmond
7 Riverside W., PO Box 955
Grand Bank, NL A0E 1W0
(T) 709-832-1605
jude@persona.ca
RETAIL/WHOLESALE/ MANUFACTURER
Driftwood birdhouses, birdfeeders, ornaments, wall plaques and door knockers made entirely of salt water wood that has drifted in on the beaches surrounding our community.

Environmental Education Commission
Vincent McDonald
PO Box 2265
St. John’s, NL A1C 6E6
(T) 709-753-1060, (F) 709-753-1224
Environmentaleducation@nf.aibn.com
www.envision.ca/webs/eec
OTHER
The Environmental Education Commission operates an Environmental Education Centre at Deer Park approximately 65 km from St. John’s. The primary function is to offer hands-on environmental education programs, designed by Eastern School District staff, to upper elementary and junior high students. Students spend two days at the Centre in groups of about 60 with their school home room teacher assisted by professional staff at the Centre. The Centre has a fully equipped commercial kitchen, classroom and meeting facilities, showers, electricity, etc. There are sleeping accommodations for 70 people (six bunk beds per room).

Apple, Walnut and Blue Cheese Salad with Lingonberry Vinaigrette

Serves 4

Ingredients (Vinaigrette)
- 3 tbsp (45 ml) Lingonberry Syrup
- 1 tbsp (15 ml) red wine vinegar
- 3 tbsp (45 ml) olive oil
- Salt and pepper

Directions
Mix all together and shake well.

Ingredients (Salad)
- Mixed baby salad greens
- 1 apple
- ¼ cup (60 ml) walnuts, toasted and coarsely chopped
- ¼ cup (60 ml) crumbled blue cheese

Directions
Spread a bed of salad greens on 4 plates.

Core and quarter the apples.

Thinly slice each quarter into 6 – 8 slices and place on the greens in an attractive fan.

Sprinkle 1 tbsp (15 ml) each walnuts and blue cheese over the apple and greens.

Drizzle the Lingonberry Vinaigrette over the salads.

Submitted by: Pure Labrador
www.preserves.nf.ca

Newfoundland & Labrador Directory
**Bee Pollination of Berry Crops**

Aside from honey and the countless other value-added products we get from bees (for example beeswax candles and royal jelly), bees also play an important role in berry crop production. While some berry growers rely solely on wild bee populations to pollinate their berry flowers, others take matters into their own hands and rent beehives from beekeepers to ensure that enough pollination will occur to produce a good harvest.

Pollination is, according to some, the most important ecological process in the world; it is vital to the reproduction of approximately 90 per cent of seed-producing plants. Through natural selection, many of these plants have developed showy flowers to attract pollinators.

Even if other insects are also able to pollinate plants, honeybees are often considered to be the best pollinators because not only are they manageable and numerous, but they can cover large areas and will continue to visit one species of flower until all the nectar and pollen are gone.

In recent years, there has been a new threat to North American bees, called Colony Collapse Disorder (CCD). CCD struck approximately a quarter of the hives in the United States in 2007, and in many cases wiped out most or all of the affected beekeepers’ hives.

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Natural Newfoundland Nutraceuticals Inc.
Lionel Rodrigues
PO Box 98
Whitbourne, NL A0B 3K0
(T) 709-759-3003, (F) 709-759-3097
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www.rodrigueswinery.com
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MANUFACTURER/SUPPLIER
We research and develop nutraceutical products of the highest quality and purity through the utilization of innovative and cutting edge technology with a mandate to both inform and empower consumers to have easy access to overall health and wellness. We use herbs such as wild blueberries, bilberries, cranberries, lingonberries, and sea-buckthorn to produce pure berry powders.

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paige@newfoundlandbeecompany.com
www.newfoundlandbeecompany.com
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MANUFACTURER/SUPPLIER
Wildflowers and honey lip balm and skin creams; pollination services, honeybees and queens.

Ossetra
Lisa Walsh
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(T) 709-754-7772 or 866-443-7772
lisa@ossetra.ca
www.ossetra.ca
WHOLESALE/MANUFACTURER/
SUPPLIER
Ossetra, Wondrous Earth is a 100% chemical free food and spa product line utilizing indigenous ingredients like blueberries, partridgeberries, bake-apples, seaweed and mud from Newfoundland and Labrador. Our spa products have a unique iceberg water base; Ossetra is pure in every respect. Sustainable harvesting, eco-friendly packaging and effective results make Ossetra the premier choice for health-minded individuals. Visit our website to view our products and information.

Naturally Hand-Dyed by Susan Furneaux
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Anna Templeton Centre for Craft Art and Design,
278 Duckworth St.
St. John’s, NL A1C 1H3
(T) 709-576-7400
sfurneaux@nf.sympatico.ca
www.susanfurneaux.com
RETAIL/WHOLESALE/OTHER
A fine art studio (textiles), dedicated to the use of nontoxic mordants and natural dyes created with local plants.

CCD is still quite misunderstood; it was first discovered in 2004, and its most notable symptoms are the absence of adult bees in hives, with no record of their corpses, and the presence of both honey and pollen in hives.

So far, it seems CCD has not affected Atlantic Canada; however, we too are losing bees in record numbers. Eighty percent of New Brunswick bees died over the 2006-2007 winter, from the cold winter and poor fall conditions. While many beekeepers are now on the lookout for CCD, other risks to bee populations, which may also be partially to blame for the bee deaths in the United States, are parasitic mites, poor nutrition, pesticides and stress.

Tens of thousands of honeybee colonies are rented out each year across Canada for pollination purposes. Although it is hard to say exactly how much of an impact honeybees have on berry crop production, estimates range from over three-quarters dependence for blueberry and cranberry crops, to approximately a quarter dependence where strawberries are concerned. This dependence shows that the massive decreases in honeybee numbers not only put honey and beeswax related production in jeopardy, they also have a major impact on plants that rely on bees for pollination.
**Paradise Farms Inc**
Aubrey Goulding
97 St. Thomas Line
Paradise, NL A1L 2P9
(T) 709-782-1435, (F) 709-782-2189
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www.beenatural.ca

**RETAIL/WHOLESALE/ MANUFACTURER**
Paradise Farms manufactures all natural body products from the beehive, as well as beeswax candles and honey. Group tours and demonstrations are available upon request.

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rosalindford@nf.sympatico.ca

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**Rodrigues Winery**
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Whitbourne, NL A0B 3K0
(T) 709-759-3003, (F) 709-759-3097
adm@nnni.ca
www.rodrigueswinery.com

**RETAIL/WHOLESALE/ MANUFACTURER/SUPPLIER**
Rodrigues Winery has continued to grow in both capacity and in the variety of wines produced from wild berries and pesticide-free fruit to become Canada’s largest exclusively fruit winery. All wines are Kosher and sulphite-free. Winery tours, wine tasting and the wine shop are open year round. Your personal tour of our winery will expand your knowledge of our art of fruit wine making.
A Recipe from the Maritime’s Own Chef Michael Smith

Since time immortal we’ve been drawn to the forests around us. The simple pleasure of immersing ourselves in the quiet shadows of the woods has always been inspired by the flavours we found there. Today we’re blessed with a tradition of unique wild ingredients, each with marketable values that transcend consumer demand for organic, local and fresh. As a chef I’m proud that our collective Atlantic cuisine continues to embrace not just our maritime and agricultural roots but the treasures of our forests.

Wild Chanterelle Mushroom Soup

Serves 4

Ingredients
4 tablespoons butter
2 pounds of chanterelle mushrooms, sliced, the wilder the better
1 large chopped onion
1/4 cup of sherry, Marsala, Madeira or any red wine
1/4 cup of flour
1 tablespoon of chopped fresh thyme
a bay leaf
4 cups of chicken, beef or vegetable stock
1 cup of heavy cream or sour cream
salt and pepper to taste
1 tablespoon of fresh or dry tarragon
a bunch of flat leaf parsley

Directions
Melt the butter in a soup pot over medium high heat then add the onions and mushrooms. Sauté for five minutes or so until the mushrooms are wilted and release their moisture. Add the wine, thyme, bay leaf and flour and reduce the heat to low. Continue cooking for another five minutes or so stirring constantly and scraping the bottom of the pot. Add the stock and cream and simmer for another 20 minutes or so. Taste and season with salt and pepper. Stir in the tarragon. Serve as is, or if you prefer, purée all or part of the soup. Sprinkle each bowl with lots of chopped fresh parsley.
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Gracie & John Goodwin
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Nova Scotia maple syrup, maple butter, maple cream and maple wax, all produced on site. Visitors welcome for sugar bush tours – please call ahead.

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info@acadianmaple.com
www.acadianmaple.com
RETAIL/WHOLESALE/ MANUFACTURER/SUPPLIER
Acadian Maple Products Ltd. offers its clients high quality maple syrup and value-added maple products such as hard and soft maple candy, maple BBQ sauce, maple butter, maple roasted peanuts and more. In addition, a full line of blueberry products is also available: blueberry syrup, blueberry maple syrup, juice, vinegar and a variety of jams and jellies.

Bentley’s Blueberries & Maple
Jean Bentley
PO Box 11
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(T) 902-548-2973
jbentley@ns.sympatico.ca
RETAIL/WHOLESALE
On top of growing blueberries, Bentley’s also produces maple syrup, butter, cream, sugar and maple leaf candies.

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www.bezansonchristmastrees.com
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U-pick, we pick, retail, or wholesale environmentally friendly Nova Scotia balsam fir Christmas trees from table-top size to 11 feet.

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(T) 902-597-2882
austinmaple@ns.sympatico.ca
RETAIL/WHOLESALE/ MANUFACTURER
Produces maple products including maple syrup, cream, butter, sugar and wax. Tours are also offered.

Nova Scotia Facts

- **Provincial Flower**: Mayflower
- **Provincial Tree**: Red Spruce
- **Provincial Bird**: Osprey
- **Provincial Capital**: Halifax
- **Province Size (total)**: 55,283 km²
- **Provincial Population**: 938,310 (2008)
Blomidon Estate Winery
Janet Woodworth
PO Box 208, 10318 Hwy. 221
Canning, NS B0P 1H0
(T) 903-582-7565 or 877-582-7565,
(F) 902-582-3361
habwines@ns.sympatico.ca
www.blomidonwine.com

RETAIL/SUPPLIER/OTHER
Blomidon Estate Winery is open year round. Our signature wines are Baco Noir, L’Acadie, Seyval and Chardonay. Wines made with grape, blueberry, black cherry, green apple, strawberry, rose petal and orange blossom.
Complimentary wine sampling is offered in the retail shop. We also offer wine by the glass on our patio. Tours are available for a small fee, pre-booking is preferred. We are a perfect picnic spot for those heading out to Scot’s bay, Blomidon Park or the Look-Off. Our wines are sold primarily through our retail store but can also be found in select NSLC outlets, the Halifax Farmer’s Market and some of Nova Scotia’s finest restaurants.

Christmas Tree Council of Nova Scotia
Len Giffen
(T) 902-895-6914
lgiffen@ctcns.com
www.ctcns.com

OTHER
The Christmas Tree Council of Nova Scotia provides a voice for Nova Scotia Christmas tree growers at the provincial, national and international level, as well as research, promotion, and education of the Nova Scotia Christmas tree industry. We provide training and professional support for Christmas tree growers and we maintain an online directory for Christmas tree wholesalers and u-cut operations in the province. Nova Scotia balsam fir Christmas trees are unique to Nova Scotia. Our Maritime climate enables us to “grow the traditional Christmas tree”. Our trees have strong lush green needles, and the aroma of our balsam fir cannot be duplicated. Our seedlings have been the basis for the worldwide balsam Christmas tree industry. We continue to grow our trees Mother Nature’s way, in wild stands.
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A selection of natural, herbal & aromatherapy soaps, face creams, lotions, massage & bath oils, body powders, Dead Sea salts, salves, balms, waters & rosewater, lip balms, nasal inhalers, eye bags, sachets, and knit items. Products contain high-quality, all-natural ingredients that are organically-grown or wild-crafted from Nova Scotia’s forests. The products from the forest include wild rose water, St. John’s wort muscle rub, wild woods sachets (including spruce cones, sweet fern and wild rosehips), wild rose sachets, sweet fern and sweet grass herbal pillows, and sweet fern and sweet grass incense.
**Cornect Family Farm**
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Denzel, NS B2H 5C8
(T) 902-883-2747
margaret.cornect@ns.sympatico.ca
www.cornectfamilyfarm.com

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Produce maple products including syrup, cream, butter, hard sugar, granulated sugar and jelly.

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info@crownjewelresort.com
www.crownjewelresort.com

**Freewheeling Adventures**
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Hubbards, NS B0J 1T0
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philip@freewheeling.ca
www.freewheeling.ca
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Offers tours and rentals including canoe, kayak, bicycle and hiking.

**Fresh Start Woodturners**
Don Moore
5619 Hwy. 236
Upper Kennetcook, NS B0N 2L0
(T) 902-362-2959
moorewood@ns.sympatico.ca
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Produces one-of-a-kind sculptures for private and public collections, corporate gifts etc. Also sells woodturning blanks and burls and offers instruction in woodturning at various levels.

**Frosty Maple Products**
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WHOLESALE
Produce pure maple syrup for wholesale.

**Strawberries**
“Doubtless God could have made a better berry, but doubtless God never did”.

Such is how 17th century writer Dr. William Butler described the strawberry. From smoothies to shortcakes and jams to jellies, the strawberry is a versatile accessory fruit grown on almost every continent.

It is known that ancient Romans cultivated strawberries and that in 13th century France the strawberry was harvested for use as a medicinal plant to treat gout and to aid digestion, for instance, but also to remedy sunburns and discoloured teeth. It is also at this time that it was first claimed that strawberries have aphrodisiac qualities, a claim that still persists today…

More recently and closer to home, Europeans found strawberries upon their arrival in Virginia in 1588. In Europe, the wild strawberry remained the dominant variety until cultivated strawberries became popular late in the 17th century. At that time, gardeners began breeding strawberries for size, shape and flavour. Today the strawberry is the most popular berry fruit in the world.

There are several theories as to how these tasty treats came to be known as “strawberries”. The most popular belief is that the Anglo-Saxon verb “to strew”, or a variant thereof. In time, the fruit assumed a number of monikers such as streabergen, streberie, straibery, strawber and as it is known today, “strawberry”.
Fiddlehead Frenzy

As a young unfurled fern, *Matteucia struthiopteris* is commonly known as a fiddlehead for obvious reasons, but as a mature fanned-out plant, it looks more like the tail feathers of its other namesake: ostrich fern.

Picking and eating fiddleheads is a Maritime and Maine spring tradition, and according to the Canadian Encyclopedia, the fiddlehead is the most important edible fern and the only native Canadian plant that has achieved commercial success as a vegetable. The ostrich fern grows in all of Canada’s provinces and even in pockets of all three territories and Alaska, as well as in northeastern United States, as far south as Virginia.

The best places to hunt fiddleheads are along river and stream banks, in open woodlands, and at the edges of swamps and marshes. They should be picked away from roadsides and other areas where they might be contaminated with pollution, herbicides and pesticides. Although it is impossible to pin down reliable statistics on fiddlehead sales, annual North American sales likely stand at between 7 and 10 million dollars.

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Higbee’s Berry Farm & Nursery
Glenn, Cindy & Shane Higbee
867 Mill Rd., RR 2
New Ross, NS B0J 2M0
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RETAIL/WHOLESALE
Our farm and nursery offer high bush blueberries and plants, strawberries, raspberries, gooseberries, currants, black currants, vegetables and honey.

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Honey Care Farm offers pure, natural, unpasteurized honey from the wildflowers of southwestern Nova Scotia. Also offers pollination services.

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www.inklingsinwood.com
RETAIL
Unique, collectible artistic woodturnings from woods and burls native to Nova Scotia; pieces include such works as vases, bowls and urns. Working studio and adjacent gallery open year-round: 9 a.m. to 9 p.m.

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Church Point, NS B0W 1M0
jamiescarvings@gmail.com
www.jamiescarvings.com
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Hand-carved Nova Scotian hardwoods and softwoods including birdseye maple, cherry, birch, clear maple, white birch burls, apple wood, red oak and pine are used to make pendants, rings and sculptures.

Jim’s Xmas Trees
Jim Weatherby
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Debert, NS B0M 1G0
(T) 902-662-2425
dweatherby@eastlink.ca
SUPPLIER
Our lot includes three grades of Christmas trees: select, #2, and bundles in various heights ranging from 4 to 12 feet.

The First Nations People in North America were the first to discover and reap the nutritional benefits of fiddleheads which are a source of iron, potassium, niacin, riboflavin, magnesium, phosphorus and vitamins A and C. When either eaten whole, steeped in tea or made up in a spring tonic, they are said to aid with issues like constipation, scurvy and high blood pressure.

Most people would say that the best way to serve cooked fiddleheads is straight up or with a simple dot of butter and a sprinkling of salt and pepper in order to fully enjoy their fresh and wholesome attributes. However, others have created a variety of cream or other types of sauces to accompany fiddleheads. The young ferns can also be incorporated into stir-fries, stews, casseroles and soups. They are easily frozen after a quick one-minute blanching and cool-down period.
Shrimp and Fiddlehead Medley

No longer are fiddleheads merely a side dish! This tasty combination of fiddleheads, mushrooms and shrimp make a fantastic sauce for your pasta and will definitely give your family a new way of eating fiddleheads.

Serves 6

Ingredients
1 lb (455 g) fiddleheads
6 cups (1.5 l) water
1 3/4 lbs (795 g) raw shrimp
6 ounces (170 g) linguine, uncooked
1 tsp (5 ml) butter
2/3 cup (150 ml) onion, chopped
1/2 cup (125 ml) green pepper, diced
1/2 lb (225 g) fresh mushrooms, sliced
1 tsp (5 ml) dried thyme
1/4 tsp (1 ml) ground black pepper
1/8 tsp (0.5 ml) salt
1/8 tsp (0.5 ml) celery seeds
2 tbsp (30 ml) lemon juice

Instructions
Cut ends off fiddleheads. Remove scales and wash thoroughly.

Bring water to a boil in a large saucepan; add shrimp and cook three to five minutes, or until done. Drain well, and set aside.

Cook fiddleheads in boiling water for ten minutes. Drain.

Cook pasta as directed, without salt or oil. Drain well, set aside and keep warm.

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Lynda’s Corner
Lynda Drope
RR 6
Bridgewater, NS B4V 2W5
(T) 902-685-2220

Lynda’s products are available at the Halifax City Market; they include maple syrup, cream, butter and candies (available year-round), as well as chanterelle mushrooms (available late July to late September).

Lynn Rotin
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(T) 902-346-2018
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www.lynnrotin.com

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RETAIL/MANUFACTURER/SUPPLIER
We produce and sell maple syrup, butter, and cream as well as Christmas trees.

Maritime Medicinal Mushroom Inc.
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www.maritimemedicinalmushrooms.com

Food and medicinal extracts from forest-produced mushrooms. Spawn, inoculation and educational services for converting forest wood waste into mushrooms.

Maritime Medicinal Mushroom Inc. seeks partners in woodlot owners who wish to produce in association with us and work within a unified marketing and processing effort.

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RETAIL/WHOLESALE/SUPPLIER/OTHER
We grow specialty mushrooms, provide workshops on growing specialty mushrooms, and conduct microbiological research. We also offer blocks and spawn for those who wish to grow their own mushrooms.

Mary van den Heuvel
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St. Andrews, NS B0H 1X0
(T) 902-863-3719
mary.vdh@ns.sympatico.ca

RETAIL/WHOLESALE/ MANUFACTURER
Mary van den Heuvel sells not only Christmas trees but also wreaths, tri-sprays and wild found art.

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Meanwhile, add butter to a non-stick skillet and heat until the butter melts.

Add onion and green pepper and sauté until tender-crisp.

Stir in fiddleheads.

Add sliced mushrooms, thyme, pepper, salt, and celery seeds to vegetable mixture; stir well.

Cook, uncovered, over medium heat three to four minutes or until the mushrooms are tender, stirring often.

Stir in shrimp and lemon juice; cook until heated through, stirring often.

Place pasta on a large platter, spoon shrimp mixture on top. Serve immediately.
Birch Syrup

So, you live in an area where the nearest maple tree is many kilometres away, but you want something sweet to pour on your pancakes. What do you do? You start tapping birch trees of course.

Although perhaps not well known, the practice of tapping birch trees is very old. Across the North, from Finland to Ukraine, Alaska and the Canadian North, First Nations and early settlers alike collected birch sap for a variety of reasons. It has been used to make wine and been investigated as an alternate sugar source here in Canada and in Europe. Low sugar content (about half that of maple sap), short seasons and a different chemical make-up have generally impeded the commercial development of birch syrup. In the early 1990s, as part of the growing interest in non-timber forest products, the state of Alaska funded a study to investigate the viability of developing a birch sap industry. It concluded that although the production of syrup from birch trees was more complex than traditional maple products, it was possible and commercially viable.

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Pick Up Sticks
Woodworking
Doug O’Hearn
609 Upper Lakeville Rd., RR 2, Jeddore
Oyster Pond, NS B0J 1W0
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doug@virtualcritters.ca
www.virtualcritters.ca
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Hand-crafted wooden fish and snakes with realistic flexibility, achieved by a canvas spine which holds the individual side pieces together.

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www.reddragoncrafts.com
RETAIL/MANUFACTURER
We sell a variety of crafts including wood carvings, scroll saw art, custom jewellery and rope work art.

S&R Thompson Maple Products
Stan & Ruth Thompson
18480 Hwy. 2
Fenwick, NS B0L 1C0
(T) 902-667-3044
srthompson@eastlink.ca
RETAIL/WHOLESALE/MANUFACTURER
Amongst the maple products we produce and sell are maple syrup, butter, cream and granulated sugar.

Scott Walking Adventures
Angela Chisholm
PO Box 308
Hubbards, NS B0J 1T0
(T) 902-858-2060 or 1-800-262-8644
adventures@scottwalking.com
www.scottwalking.com
We offer rich walking and hiking vacation experiences designed for inquisitive travellers who want to see the world in a different way. Our unique journeys combine challenge and adventure travel with the finest creature comforts at the end of the day. You will rest at charming, cozy inns and enjoy excellent cuisine shared with good company.

Seafoam Woodturning Studio
Derek Andrews
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River John, NS B0K 1N0
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www.seafoamwoodturning.com
RETAIL/MANUFACTURER
Whether you are looking for a one-of-a-kind work of art or an inexpensive gift, you can be sure to find quality products and personal sales service at Seafoam Woodturning Studio. Products sold include bowls, pendants, wine stoppers and more.

She’nan’igans
Nancy MacLean
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xroads@ns.sympatico.ca
www.antigonishfarmersmarket.com
RETAIL
Produces wooden spoons, spatulas and tongs from Keppoch Mountain hardwoods.

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Similarities and Differences between Birch and Maple
The basic principles behind making birch syrup are the same as for maple, boil off the excess water until you are left with a concentrated sugar solution measuring roughly 67 on the Brix scale. That’s where the similarities end. The major differences arise from the local climate and the chemical make up of birch sap.

Maple sap sugar content generally runs between 2 and 4 Brix, while birch sap is around 1Brix. The principle sugar in maple sap is sucrose, while birch sap contains the simple sugars fructose and glucose.

Fructose caramelizes at a lower temperature than sucrose, meaning that birch sap is easily burned despite requiring longer boiling time due to the reduced sugar content. Birch sap also contains different acids and inorganic compounds, all of which lead to a darker colour and distinctive taste far different from maple syrup.

Beyond processing, the logistics of collecting birch sap are somewhat different. Tap-ready birch trees are generally smaller in diameter than maples, meaning that fewer taps per tree are possible in order to maintain health and vigour. The short season, low trunk pressure and weaker root systems all make pipeline collection systems impractical, thus most producers use old style bucket collection. However, pipelines are now coming into use.
Creamy Wild Mushroom Sauce

**Ingredients**
- 3 oz (80 g) dried wild mushrooms
- 2 shallots, chopped
- Olive oil
- 1/3 cup (75 ml) of Madeira (or 1/4 c. (60 ml) of port)
- 1 cup (250 ml) 35% cream
- Corn starch
- Salt and pepper

**Directions**

1. Soften the mushrooms in lukewarm water for 1/2 hour (make sure they are completely covered with water).
2. Cook the shallots in olive oil in a medium-sized skillet.
3. Remove mushrooms from water (reserve water) and squeeze out more water by pressing it out with your hands. Add mushrooms to skillet and increase heat.
4. Deglaze (scrape up bits) with Madeira or port and reduce the heat to allow some of the liquid to evaporate.
5. Pour 1/4 c. (60 ml) of the water used to soak the mushrooms and cream into the skillet. Bring to a boil with a pinch of corn starch.
6. Pour the mixture into a mixer and blend. Pour the mixture through a fine sieve.
7. When ready to serve, reheat sauce on low heat and season as desired.
8. Pour over cooked veal, pork or wild game.

Shubenacadie River Adventure Tours Ltd

Laurie & Duncan Johnson
10061 Hwy. 215
Shubenacadie, NS B0N 2H0
(T) 888-878-8687
adventure@shubie.com
www.shubie.com

**OTHER**

Come enjoy a white-water rafting experience, which includes a safety orientation, lifejackets, refreshment breaks, and a complimentary barbecue. Enjoy our lodge and facilities and make sure to visit the pool, trout pond and hiking trails. We also sell Christmas trees and wreaths.

Sugar Moon Farm

Quita Gray & Scott Whitelaw
221 Alex MacDonald Rd.
Earltown, NS B0K 1V0
(T) 902-657-3348 or 866-81-MAPLE
info@sugarmoon.ca
www.sugarmoon.ca

**RETAIL/MANUFACTURER**

Year-round maple syrup farm and restaurant offering sugar camp tours, maple store, hiking trails and all-day breakfasts.

Steven Kennard

9545 Hwy. 221
Canning, NS B0P 1H0
(T) 902-582-3795
steve@stevenkennard.com
www.stevenkennard.com

**Woodturner and furniture maker**

who makes sculptural turned boxes and fine furniture.

Stuart L. Taylor, Woodturner

Stuart & Avis Taylor
11 MacIntosh Rd.
Middle Sackville, NS B4E 3B3
(T) 902-865-8355
sltaylorturner@gmail.com

**RETAIL/WHOLESALE/MANUFACTURER**

Figured Nova Scotia wood species “turned” into vases, bowls, flowers, mushrooms, boxes and dishes. The figuring in Mother Nature’s designs enhances the beauty of Mr. Taylor’s designs.

SunRoot Farm

Corrie Melanson
3101 Hwy. 236
Kennetcook, NS B0N 1P0
(T) 902-632-2497
jen@sunroot.org
www.sunroot.org

**RETAIL/WHOLESALE/MANUFACTURER**

SunRoot Farm grows a variety of medicinal and culinary herbs. All herbs are organically-grown or ethically wild-crafted from the rolling hills of Hants County. Herbal products, including salves, oils, and tinctures are sold through our Community Shared Agriculture (CSA) Program. Bulk orders available on request.

Swan’s Maple Products

Jim Bezanson
416 Grist Mill Rd.
Central New Annan, NS B0K 1V0
(T) 902-657-2462
jim.b@ns.sympatico.ca
www.acadianmaple.com

**RETAIL/MANUFACTURER**

Pure Nova Scotia maple sugar products available for sale.
T. Ernst Forest Products Inc.
Tom Ernst
RR 2
Mahone Bay, NS B0J 2E0
(T) 902-624-6133
RETAIL/WHOLESALE
Christmas trees, wreaths and brush, available for retail and wholesale.

Terron Dodd
RR 3
Whycocomagh, NS B0E 3M0
(T) 902-756-9068
treskjeer@yahoo.com
RETAIL/MANUFACTURER
Creations of natural wood, mostly carved wooden spoons, but also bowls, stools, coat hooks, and occasionally, sculptures. Most of the wood comes from my own property on the lower slopes of Campbell’s Mountain, Roseburn near Whycocomagh, or else from local firewood I have bought.

Three J’s Wild Blueberry Farm
Donald Sollows
RR 1
Tiverton, NS B0V 1G0
(T) 902-839-2686
sherilynsemail@gmail.com
RETAIL
Three J’s grows and sells organic wild blueberries.

Tight Lines Guide Service
Bill Curry
PO Box 44
Port Maitland, NS B0W 2V0
(T) 902-649-2428
flyfish@tightlines.ca
www.tightlines.ca
RETAIL/OTHER
Tight lines is a fly-fishing specialty guide service, but we also offer professional licensed guiding for other recreational activities such as bird-watching, photography tours, canoeing, kayaking, snowshoeing, and hiking. We also offer instruction in GPS use, geocaching and waymarking.

Valley Mushroom Company Ltd.
Leonard North
PO Box 59, 867 Randolph Rd.
Waterville, NS B0P 1V0
(T) 902-538-1050
info@valleymushrooms.com
www.valleymushrooms.com
WHOLESALE/SUPPLIER
Cultivated, pesticide-free white and portabella mushrooms available for sale. Wild mushrooms are also offered in season.

Wendell Smith
RR 3
Amherst, NS B4H 3Y1
(T) 902-447-3466
WHOLESALE/MANUFACTURER/SUPPLIER
Maple syrup, cream, and butter in a variety of sizes available for sale in season.
Wild Blueberry & Maple Centre
Linda Cloney
PO Box 338
Oxford, NS B0M 1P0
(T) 902-447-2908, (F) 902-447-3377
www.town.oxford.ns.ca
townblue@town.oxford.ns.ca
RETAIL/OTHER
Upon entering the Centre, you are welcomed by our friendly and knowledgeable staff. As you proceed into the exhibits area, you will be introduced to the wild blueberry & maple industries and learn of their relevance and importance to the Nova Scotia economy. Throughout the entire self-guided tour, you will see both wild blueberry and maple industry tools and implements lent to us by local producers. Some are now obsolete, while others have only been lent to us for the “off” season. After your tour, get interactive as you take a more in-depth look at the wild blueberry and maple industries at our multi-media displays; browse through our retail area and take home some wild blueberry and maple merchandise and mementos or take a stroll on the grounds which are beautifully landscaped with wild blueberries and maple trees, and overlook Black River.

Woodlands and Meadows Perennial Nursery and Gardens
Jane Blackburn
827 Black Rock Rd.
Clifton, NS B6L 1C3
(T) 902-895-8727
Garden.rail@ns.sympatico.ca
www.woodlandsandmeadows.ca
RETAIL
Unusual perennials, native and woodland plants, basket/pot annuals, moss hanging baskets, living wreaths, and unique cement birdbaths. Visit our nursery for garden tours and information.

Wyvern Farms Ltd.
Brian Sweet
762 Wyvern Rd.
Collingwood Corner, NS B0M 1E0
(T) 902-686-3357
bsweet@eastlink.ca
MANUFACTURER
Producer of in-season maple syrup, cream and butter.
The Nova Scotia Woodlot Owner of the Year Award (WOYA)
WOYA recognizes Nova Scotia land owners who practise sustainable woodlot management. Nominations are accepted until March 31st each year. Regional and provincial winners are then chosen. Public field days are held on winners’ woodlots during the fall. During these events, woodland owners have the opportunity to share their knowledge and experience while showcasing their award-winning woodlots.

Woodlot Management Home Study Series
Interested in learning more about silviculture, wildlife habitat or safe forestry practices? Why not check out the Woodlot Management Home Study Series offered by NS-DNR. This free correspondence course consists of 15 easy to read modules that focus on specific topics of woodlot management. These courses can be taken online, or you may also request a hard copy of any module.

Woodland Owner Conferences (WOCs)
The WOCs are held annually in all three regions across Nova Scotia. These conferences are held to inform woodland owners of current forestry and woodland management issues. The conferences are also a great opportunity for woodland owners to make contact and network with other woodland owners and tradespeople from the resource industry.

Woodlot Management Courses
These courses offered by NS-DNR are held throughout the province at various times. Course topics are chosen based on an on-demand request from woodland owners.

Home-Based Woodlot Management Education Opportunities!
The Stewardship and Outreach Section of NS-DNR recently added a new home based module on non-timber forest products (NTFPs) to their Woodlot Management Home Study Series.

Module 13 “Non Timber Forest Products: Growing Opportunities” provides basic information on the importance of NTFPs. Included in this module is information on wild edibles, natural medicinal products, and recreational services, to name a few. This module will help woodlot owners learn about the many potential uses of their land while giving insight into the possible challenges of growing and harvesting NTFPs. The module is available online and hard copies are available on request.

For more information on any of these programs, contact:
Stewardship and Outreach Section
Nova Scotia Department of Natural Resources
PO Box 689, Halifax, NS B3J 2T9
Phone: 902-424-5444
Toll Free: 1-866-226-7577
Fax: 902-424-7735
Email: woodlot@gov.ns.ca
Web: www.gov.ns.ca/natr/extension/
Allan Pridham
PO Box 363
Alberton, PE C0A 1B0
(T) 902-853-2268
RETAIL/WHOLESALE/
MANUFACTURER
Most wood turners create a line of products or styles that are somewhat unique to the individual. Allan’s “signature” pieces are made from a mix of birdseye maple and purple heart. These colourful, eye-catching turnings are produced in a variety of functional and decorative pieces: plates, bowls, lazy Susans and salt & pepper shakers.

Autumn Collection
Joan McInnis
PO Box 1060
Montague, PE C0A 1R0
(T) 902-838-3701, (F) 902-838-3701
Ejmj.mcinnis@pei.sympatico.ca
RETAIL/WHOLESALE/
MANUFACTURER
Homemade jams and jellies made from wild hand-picked berries and fruit. Jams and jellies made with very few additives and only natural thickeners for the jellies; PEI-grown products with only a few exceptions. Products are available at Balderson’s Farm Market, Cross Roads, PEI.

Beach Komber Art
Lee Cowan
167 Dalton Ave.
Tignish, PE C0B 2B0
(T) 902-856-0842
beachkomberart@hotmail.com
www.beachkomberart.bravehost.com
RETAIL/WHOLESALE/
MANUFACTURER
Beach Komber Art has a variety of handmade dried flower pictures made from wild plants and shrubs along with some flowers from the garden. The shop is filled with ash baskets. Many are accented with natural bark and roots. You may even find the occasional piece of driftwood furniture.

Prince Edward Island Facts

Provincial Flower
Pink Lady's Slipper

Provincial Tree
Red Oak

Provincial Bird
Blue Jay

Provincial Capital
Charlottetown

Province Size (total)
5,683.56 km²

Provincial Population
139,818 (2008)
Maple Salmon with Wild Blueberries

Ingredients
- 1 to 1 ¼ lb (455 to 570 gr) salmon fillet, skin off
- ½ cup (125 ml) wild blueberries

Marinade
- ½ cup (125 ml) real maple syrup
- ¼ cup (50 ml) orange juice
- ¼ tsp (1 ml) minced garlic
- ¼ tsp (1 ml) black pepper
- 2 tbsp (30 ml) soy sauce
- ½ tsp (2 ml) finely chopped ginger

Directions
Cut salmon fillet into four serving-size pieces. Place fish in shallow glass dish.

Combine all marinade ingredients together and pour over fish, cover, and refrigerate for at least two hours.

Two cooking options
Method 1:
Pre-heat oven to 400°F (200°C). Add blueberries to salmon and marinade. Cover with tin foil (or glass cover). Bake 15 to 20 minutes, basting occasionally with marinade, until fish flakes easily with fork.

Method 2:
Place salmon and marinade into a fry pan (no oil needed), add blueberries, cover, and cook over low heat until fish flakes easily with fork.
Spruce Gum in Maine and Atlantic Canada

Spruce gum is the hardened pitch from several species of spruce trees including red, black and white spruce. Spruce gum results when pitch, which flows at sites of injury to the tree, has hardened enough to be chewable – generally after about four years.

Native Americans used spruce gum medicinally for coughs and skin problems, and mixed it with animal fat to patch seams in birchbark canoes and to chew. While on his 1853 trip to the Maine woods, Henry David Thoreau noted that his guide, Joe Aitteen, was chewing spruce gum when tracking a moose.

Spruce gum was commercially harvested in the 1800s by lumbermen, trappers, and a few full-time harvesters. Lumbermen would sometimes carve wooden boxes, often book-shaped, to hold gifts of spruce gum for their sweethearts, whom they would not see until springtime.

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Drummond Christmas Tree Farm
Robin Drummond
Freetown, PE C0B 1L0
(T) 902-887-2367
RETAIL/MANUFACTURER/SUPPLIER
Offers U-pick and pre-cut Christmas trees.

Embers Products Ltd.
Brian & Rhysia Smith
PO Box 214
Summerside, PE C1N 4Y8
(T) 902-887-3056, (F) 902-887-2477
embers@pei.sympatico.ca
RETAIL/WHOLESALE/MANUFACTURER
Embers is a producer of some truly unique wild berry sauces. Located on Route 225 in Kinkora, this small business makes some of PEI’s finest wild blackberry, blueberry and cranberry sauces. They also incorporate maple syrup into some of their product lines. Embers also makes some specialty sauces which include wild blueberry salsa, cream spreads and BBQ sauces.

Forage Greenery and Heritage
Anita Price
1182 Rte. 116
Crapaud, PE C0A 1J0
(T) 902-658-2722, (F) 902-658-2722
foragepei@gmail.com
www.foragepei.com
RETAIL/WHOLESALE/MANUFACTURER
Forage Greenery and Heritage can best be described as a small business making artistically appealing natural decorations and seasonal centerpieces. The pieces are usually made from a mixture of pre-dried and freshly gathered natural materials. Custom arrangements and designs are the specialty of the business, so you can have designs created to suit your taste in natural décor products. Forage Greenery and Heritage can cater to special events such as weddings, dinner parties, birthdays and anniversaries, and provide the most uniquely designed products. All products are carefully chosen for harvest so that no harm comes to the environment or endangers any species. Forage Greenery and Heritage respects the ownership of land and only collects natural materials with the permission of landowners.

Spruce gum first saw production in 1848 when John B. Curtis of Bradford, Maine began manufacturing spruce chewing gum, which eventually made its way across the United States. Other companies followed suit, numbering 25 in Maine alone. In 1900, the annual spruce gum harvest in Maine was 300,000 pounds. Atlantic Canada also had its share of spruce gum companies including Row’s of St. Stephen, New Brunswick and Melason’s of Church Point, Nova Scotia.

In manufacturing, spruce gum was the active ingredient in many cough and cold remedies from the 1800s until the 1920s. Spruce gum from Eastern Canada and Maine found its way into the remedies produced in states that had little native spruce gum.

Though spruce gum is found more frequently on older, larger trees which are sought out as saw logs for lumber mills, plenty can still be found in the woods today.
Basket Weaving

Baskets have been around for thousands of years. While they once served countless purposes to people in everyday life, today they are mostly used as decorative items.

Basket weaving is a bit of a lost art, but it is still being done world wide and locally. Baskets vary greatly in size, in the materials they are made from and also in the manner with which they are made.

Baskets can be made of many fibres. Generally baskets are made from pine needles, animal hair, grass, thread, reed and thin strips of wood. No matter what is used to make the basket, the fibre may be left natural, or sometimes they may be dyed or painted before weaving. In some cases the baskets are even painted or lacquered afterwards to help create a waterproof shield.

There are four primary types of basket weaving that are used throughout the world. A coiled basket is one where a bundle of fibres or thin rod is coiled and stitched to form a basket. A twined or waling basket is one where two or more flexible fibres are used to encircle a base. A woven basket, which is the type most of us know, is a basket made from inflexible spokes and a flexible fibre that is woven in and out between the spokes. The fourth type of basket is plaited; in this type of basket, the stakes and weaving fibres are identical and woven together at right angles, often creating a checkered or diamond pattern.

Forest & Stream Birding Tours
Glenn & Joan Saunders
446 Fox River Rd.
Murray Harbour, PE C0A 1V0
(T) 902-962-3537 or 800-227-9943
birding@countrycharmpei.com
SUPPLIER
All-inclusive birding tours designed for the intermediate and beginner birder who would like to experience a wide selection of birds and diverse habitats which include wetlands, mixed and coniferous forest settings. Our tours are led by a local experienced birder and include meals, lodging in a 4 star B&B, and local transportation. “A place where there are no strangers, just friends we haven’t met.”

Gallant Woodturnings
Cyril Gallant
83 New Zealand Rd.
Souris, PE C0A 2B0
(T) 902-687-3100
cyril@gallantwoodturnings.com
www.gallantwoodturnings.com
RETAIL/WHOLESALE/ MANUFACTURER
Cyril Gallant specializes in making his woodturnings from birdseye maple although many other figured woods are used such as curly maple, spalted wood and cankered beech. The shop carries the usual variety of bowls, plates and vases but the selection of products does not end there. You can also find a selection of wooden pens and his unique product: oyster shucking trays which are used by Patrick MacMurray, three-time Canadian Oyster Shucking Champion.

Gaudreau Fine Woodworking Artisans
Jacques Gaudreau
11 Grand Père Point Rd., Cymbria
Rustico, PE C0A 1N0
(T) 902-963-2273
crafts@woodmagic.ca
www.woodmagic.ca
RETAIL/MANUFACTURER
This award-winning Master Craftsman transforms carefully selected wood into bowls, mirrors, plates and other creative artworks. Figured woods such as birdseye maple, curly maple and spalted wood are used along with other fine woods. Visit the gallery and you might even see this artisan at work in his glass-enclosed workshop.

Island Abbey Foods Ltd.
John Rowe
5522 Union Rd.
Montague, PE C0A 1R0
(T) 902-367-9722, (F) 866-271-0469
john@honibe.com
www.honibe.com
RETAIL/WHOLESALE/ MANUFACTURER
Island Abbey Foods Ltd. has created a new patented honey product called Honey Drops. Honey Drops are pure honey processed into non-sticky drops that you can hold in your hand. These unique drops can be used to sweeten your tea, coffee or any other hot drink. They are convenient to store and carry, and best of all, there’s no mess! The honey drops come in two varieties: original and with lemon. Island Abbey Foods Ltd. also has limited production lines of liquid and creamed honeys. They are available in a variety of flavours including: red or white clover, pumpkin, buckwheat, apple and blueberry.
Island Green Farm
David Smith
Mayfield, PE C0A 1N0
(T) 902-963-2545
RETAIL/MANUFACTURER/SUPPLIER
Offers U-pick and pre-cut Christmas trees, as well as wreaths.

Island Traditions Store
Anne McIssac
PO Box 8
Richmond, PE C0B 1Y0
(T) 902-854-3063, (F) 902-882-2062
islandtraditions@hotmail.com
www.islandtraditionsstore.com
RETAIL/MANUFACTURER
Home of the Island basket weavers. Basket weavers turn ash logs into stunning baskets with hand-carved handles and hoops. Sweet grass, tree bark and roots are incorporated into one-of-a-kind creations. The store also showcases a variety of works by Island artisans.

Kettlegrove Sawmill and Woodworking
Karl Meyer
5645 Fort Augustus Rd., Fanningbrook
Mt Steward, PE C0A 1T0
(T) 902-676-2713
ricemeyer@pei.sympatico.ca
www.kettlegrove.com
RETAIL/MANUFACTURER/SUPPLIER
In the countryside of rural PEI, Karl’s specialties include unique wood blanks for turners and craftspeople, recycled heritage wood products, native shingles and siding. Items can be viewed and purchased by contacting Karl directly.

Kettlegrove Soapworks
Cindy Rice
5645 Fort Augustus Rd., Fanningbrook
Mt Steward, PE C0A 1T0
(T) 902-676-2713
ricemeyer@pei.sympatico.ca
www.kettlegrove.com
RETAIL/MANUFACTURER/SUPPLIER
Kettlegrove Soapworks handcrafts pure goat’s milk soap incorporating Irish moss collected off the shores of PEI. Enjoy the fragrance of the Island Forest while pampering yourself at home. This favourite is scented with pure essential oils from spruce, fir and pine. Products are available through direct contact or by visiting our booth at the Charlottetown Farmers Market, Saturdays from 9 a.m. to 2 p.m.

Wild Blackberry Jam
Ingredients:
4 ½ cups (1.125 l) crushed blackberries (including the strained seeds)
2 tbsp (30 ml) lemon juice
8 cups (2 l) sugar
2 pouches liquid pectin

Prepare crushed berries:
Wash and crush one layer of berries at a time. Blackberries are very seedy so you may want to use a strainer to extract about half of the seeds.

Directions:
Put fruit into a pot with the sugar and lemon juice. Bring to a boil for 2 minutes, add pectin and return to a boil. Turn off the heat and blend the jam for a few minutes (a small hand blender works great for this!). Bottle while hot using sterile jars and seals.

Submitted by: Joan McInnis,
Autumn Collection
Ecotourism

Ecotourism (ecological tourism) has been around since the late 1980s and is said to be the fastest growing form of tourism since its inception. While its main goal is to build environmental and cultural awareness and respect, its other equally important goal is to minimize the impact humans have on nature. Ecotourism, at least when practiced properly, is about encouraging local business and teaching people about the local flora, fauna and cultural heritage of a region.

In Atlantic Canada and Maine, many forms of ecotourism exist. One form is museums, whose focus is on educating people about a certain region (e.g. southern Nova Scotia) or ecological industry (e.g. blueberries). However, most of our ecotourism opportunities take place outdoors with hands-on, eye-witness learning. There is no limit to the number of different things one can learn from outdoor ecotourism. Some businesses offer hikes to find edible foods or do some bird-watching. Walks through sugar bushes and berry wine farms as well as overnight camping trips are also available.

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**Nature Trails**  
Graham Watts  
2025 Heatherdale Rd.  
Montague, PE C0A 1R0  
(T) 902-838-3448  
graham_55@hotmail.com  
RETAIL/WHOLESALE/MANUFACTURER  
Nature Trails is known for its walking sticks made from many different trees and shrubs. All products are selected so that the forest is not harmed and is often helped. Each “one-of-a-kind” walking stick is handcrafted and would make any hiker or walker proud to use one. Nature Trails also makes unique twig pencils as well as nest boxes and bat boxes.

**Philip Brown**  
Richmond, PE C0B 1Y0  
(T) 902-854-2298  
RETAIL/MANUFACTURER/SUPPLIER  
Offers U-pick Christmas trees.

**Really-O Handcrafts**  
Jack Sorrensen  
PO Box 38  
Crapaud, PE C0A 1J0  
(T) 902-658-2009, (F) 902-658-2860  
soren@isn.net  
www.isn.net/~soren/soren/sorensen_web_page.html  
RETAIL/MANUFACTURER  
Featuring a wide selection of turned wood handcrafts. Many items are functional pieces such as clocks, candle holders and pens with stands. There is also a selection of cheese boards, cutting boards and bowls. There is a noticeable focus on the quality of the wood. You may even enjoy a tour through the museum.

**Rossignol Estate Winery**  
John Rossignol  
RR 4  
Murray River, PE C0A 1W0  
(T) 902-962-4193  
www.rossignolwinery.com  
RETAIL/MANUFACTURER  
Rossignol Estate Winery produces a variety of award winning fruit wines, table wines and liqueurs. The winery produces a cranberry wine which is made from a blend of wild hand-harvested cranberries and cultivated berries. Field-grown wild blueberries are used in the production of the winery’s blueberry wine. Another taste-tempting treat from our forest is maple liqueur and wine. New for the 2009 season is a rose hip wine. The winery is open for visits from June to September.

**Royalty Hardwoods Ltd.**  
Lowell Stevens  
PO Box 30  
Georgetown, PE C0A 1L0  
(T) 902-838-3013, (F) 902-838-2129  
lowell@royaltyhardwoods.com  
www.royaltyhardwoods.com  
RETAIL/WHOLESALE/MANUFACTURER  
Royalty Hardwoods is a supplier of kiln-dried “figured” woods for the craft, giftware and furniture makers in the region. Other commercial products such as flooring, moulding, stair components and kiln-dried lumber are also produced at this business.

**Silver Bell Christmas Tree Farm**  
Springvale, PE C0B 1M0  
(T) 902-964-3051  
RETAIL/MANUFACTURER/SUPPLIER  
Offers U-pick and pre-cut Christmas trees, as well as wreaths.

Ecotourism is very important. It turned tourism, something seen as potentially detrimental to the local environment and way of life of locals, into a positive. It gives locals the opportunity to use their own knowledge of a region to bring in profits to the community and to educate people on what our forests and other natural resources hold. More importantly, ecotourism allows families, groups and friends to go out together and while socializing, learn and get moving.
### Hawthorn Sauce

This makes a tangy and delicious sauce that goes well with rich meats; it is also a nice addition to ice cream.

**Ingredients**
- 2.2 lbs (1 kg) hawthorn haws (berries)
- 1 pint (600 ml) vinegar
- 1 cup (250 ml) maple syrup
- 2 tbsp (30 ml) salt
- 1 tsp (5 ml) freshly ground black pepper

**Directions**

Separate haws from the stems and wash.

Combine haws and vinegar and cook over a gentle heat for 30 minutes.

Remove haws from liquid (save the liquid) and press the pulp through a sieve.

Return pulp to the pan and add maple syrup, salt and pepper.

Boil for 10 minutes, bottle and seal.

Depending on the pulp-to-liquid ratio, and how long you cook down the ingredients, the consistency can vary from a fairly thin sauce to a thickness resembling ketchup. Experiment to your taste. If you produce a thin sauce, then the solids may settle with time, but all you have to do is shake the jar before use.

---

### Tattrie’s Evergreen

Austin & Marjorie Tattrie
Heatherdale, PE C0A 1R0
(T) 902-838-4640
RETAIL/MANUFACTURER/SUPPLIER
Offers U-pick and pre-cut Christmas trees, as well as wreaths.

### Thompson’s Woodcraft

Wilfred Thompson
RR 3
North Bedeque, PE C1N 4J9
(T) 902-887-3459
woodcraft@pei.sympatico.ca
RETAIL/MANUFACTURER
Wilfred Thompson is an accomplished wood turner who has been working at his craft for over 30 years. He works with many local woods but is especially drawn to making bowls and other turnings from birdseye maple. His finished products have been purchased by people from around the world.

### Watts Tree Farm

Sid & Susan Watts
Kilmuir, PE C0A 1R0
(T) 902-838-3448
RETAIL/MANUFACTURER/SUPPLIER
Offers U-pick pine Christmas trees, as well as wreaths.

### Wild Wonders by Wendy

Wendy Hillier
PO Box 1636
Montague, PE C0A 1R0
(T) 902-838-2290
wendy.hillier@yahoo.ca
RETAIL/WHOLESALE/MANUFACTURER
Scenic views and wildlife are hand-painted on locally gathered oak, maple, beech and grape leaves. The finished paintings are attractively framed.
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Extra care should be taken before coming into contact with any wild plants (including fungi). Any individual who consumes or comes into contact with wild plants does so at their own risk. FOAW, its partners or sponsors cannot be held responsible for any adverse reactions caused by consuming, touching, smelling or using wild resources or products mentioned in this directory. If you are not sure you can positively identify a wild plant, do not pick it. We strongly advocate the use of plant identification guides and courses. Remember, “natural” does not necessarily mean “safe”. While some parts of a plant may be edible, other parts of the same plant may be poisonous. Furthermore, some parts of a plant may only be edible after having been cooked for a minimum length of time or prepared in a certain manner. Finally, even if a plant is classified as safe, you may have a high sensitivity to it as some plants are highly allergenic. **Caution is key in the woods.**

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Add Your Business to the From Our Atlantic Woods Directory

This is the first edition of the From Our Atlantic Woods directory which lists non-timber forest product (NTFP) businesses from Prince Edward Island, Newfoundland & Labrador, Nova Scotia and New Brunswick. Listings from the state of Maine, one of our partners, are also listed on our search-friendly online directory: www.FromOurAtlanticWoods.com

Generally, businesses that qualify fall under these categories: specialty wood products (must be non-milled products, or if they are, must be produced from figured woods); Christmas trees and related greenery; mushrooms; essential oils; nutraceuticals, pharmaceuticals and medicinals; wild berries, nuts and fruit; syrup, candy and related specialty products; native landscaping products; craft products; and recreational and ecotourism opportunities.

If you own a sale-ready NTFP business and would like to be included free of charge in our online version (which is continually updated) and our next printed version, please fill out the form below and return it to us. We will evaluate it and let you know if you fit the requirements. Adding your business to the From Our Atlantic Woods directory will not only increase your visibility to local citizens and tourists, but will enable consumers to support sustainable forest management and local economies. There are also paid advertising opportunities available.

For more information or to register:
Visit www.FromOurAtlanticWoods.com
Email: ntfp@infor.ca
Call: 506-450-8787 or 877-450-8787 (Maritimes only)
Fax: 506-454-0652
Mail: INFOR Inc., 1350 Regent St., Suite 223, Fredericton, NB E3C 2G6

From Our Atlantic Woods Registration Form

Business name: _______________________________ Contact person: _______________________________

Full business mailing address: ________________________________________________________________

Phone: _______________________________ Fax: _______________________________

Email address: ____________________________________________________________________________

Website: _________________________________________________________________________________

Check all that apply:

☐ Retail    ☐ Wholesale    ☐ Manufacturer    ☐ Supplier    ☐ Other

Short description of products / services offered:

☐ I consent to my NTFP business information being included in the “From Our Atlantic Woods” directory.

__________________________________________        ______________________________
Signature Date
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