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SMALL SCALE
FOOD PROCESSOR
Association (SSFPA)

Sound Bites

The newsletter with a vision of regional food sustainability

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Board of Directors of the Small Scale Food Processor Association (SSFPA)

Pat Reichert lives on Saltspring I sland and produces stone ground flour. Pat also participates in the Growing Circle co-operative on Saltspring I sland. This experience in working at the board level, and working with innovative community ideas like the I sland Monetary Fund (I MF), is strong social capital for the SSFPA to have access to. Pat is a Processor Director.



Herb Thiessen has been part of the steering committee in the development phase of the SSFPA in his capacity of being the General Manager of the Community Futures Development Corporation of South Fraser. Herb has brought a strong business perspective to the SSFPA, and is working to increase the business vitality of the agricultural and agri-food industries in the Fraser Valley. Herb is a Supporter Director.

Godfrey Ferguson has been making spicy and hot sauces for over 30 years and lives in Duncan. His son Dan, now has ownership of the family farm and is establishing an extensive organic green housing and farming facility. Godfrey and family are looking forward to again successfully producing and marketing his sauces as was done with Warmland Gourmet. Godfrey is a Processor Director.



Donna Denison lives & processes food on site at Little Creek Gardens, which is located on Westside Road near Kelowna. Donna tries her best to include as much organic in her Little Creek Dressing as is affordable. Donna is reaching commercial sales volumes, and is very aware of trying to lower costs and increase revenue and to have a social conscience. Donna is a Processor Director.



Gail Briggs is getting lots of press, and works in her federally inspected food processing facility in Rycroft Alberta. Gail has a diverse range of types of jams and jellies and preserves, and with quality presentation a higher specialty food market is the goal. Her experience is an inspiration to others just starting. The reality of how hard the work is also comes through in the stories, and yet somewhere in the conversation there will be humour and laughing. Gail is a Processor Director.

Fred Burton is working across sectors. Fred's Sheep Showcase sells crafts with partners who are renting a store in a mall in Dawson Creek, and he sells sheep meat products in the food system. Fred's ability to understand the many by-products and strategies to make the most from everything, is a valuable quality being brought to the SSFPA. Fred is a Processor Director.



Ken Stefanson owns Gabriola Gourmet Garlic and teaches a cottage industry merchandising course called "Garlic - Planting to Pickling" at Malispina College. Ken is looked to for garlic growing and processing information, and participates with his regional farmers' markets. Ken is able to convert complex ideas into understandable language with stories filled with humour. I love his garlic chocolate. Ken is a Processor Director.

Marsha Andrews creates and markets a line of processed food as Marsha's Culinary Delights, and is concerned about labelling and nutritional claims that are misleading. Marsha wants the SSFPA to lead by example by planning for nutritional education and supporting integrity for claims on labels. Marsha is a Processor Director.



Pattie Whitehouse has three bee colonies and produces varietal honey in the Highlands near Victoria. Pattie has executive experience with the BC Honey Producers Association and has been asked by them to liase between their commodity association and the SSFPA, which is a values based market support association. Pattie is a Processor Director.

Director Picture I have to take

Philip Whatney from FoodAudit Consulting. Philip is a Supporter Director.