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Farming and Fermenting in Lillooet BC

Product Name	Ingredients
Apple Fennel Kraut	Red cabbage, apples, fennel, salt
Beet Kraut	Green cabbage, beets, salt
Blaukraut	Red cabbage, apples, onion, salt, caraway
Classic Caraway	Green and red cabbage, salt, caraway, dill, celery seed
Curtido	Green cabbage, carrots, onion, garlic, salt, oregano, chile peppers, cumin
Dilly Carrots	Carrots, salt, garlic, dill
Dill Pickles SOLD OUT	Cucumber, salt, garlic, dill
Fennel Kraut	Green cabbage, fennel, salt
Garlic Dill Kraut	Green cabbage, salt, garlic, dill
Ginger Beets SOLD OUT	Red beets, ginger, salt
Ginger Carrots	Carrots, ginger, salt
Juniper Kraut	Green cabbage, red cabbage, salt, juniper berries
Kimchi	Napa cabbage, carrot, daikon, scallions, salt, garlic, ginger, chili peppers
Mexican Kraut – we have mild and spicy!	Green cabbage, salt, garlic, scallions, jalapenos, cumin
Original Red Kraut	Red cabbage, salt
Original Kraut	Green cabbage, salt
Turmeric Golden Beet Kraut	Green cabbage, golden beets, salt, turmeric
Turmeric Pepper Kraut	Green cabbage, salt, garlic, fresh turmeric, black pepper

Hot Sauces and Peppers	Ingredients
Jalapeno	Jalapeno chiles, onion, salt, garlic
Peach Rush	Sugar rush peach and lemon drop chilies, salt
Green Buzz	Green sugar rush peach and lemon drop chilies, salt

Cayenne	Cayenne chile, salt
Sambal	Cayenne and kung pao chilies, onion, garlic, lemon juice, salt
Padron Peppers	Padron peppers, garlic, salt
Jalapenos	Jalapeno chilies, salt

We grow all the produce used in the ferments. Everything is organic but we have not certified our fermented products yet. That is in the works for next year.