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Farming and Fermenting in Lillooet BC

Product Name	Ingredients	Wholesale Price (\$)
Beet Kraut	Green cabbage, beets, salt	\$103/case
Curtido	Green cabbage, carrots, onion, garlic, salt, oregano, chile peppers, cumin	\$103/case
Fennel Kraut	Green cabbage, fennel bulb, salt	\$103/case
Garlic Dill Kraut	Green cabbage, salt, garlic, dill	\$103/case
Kimchi (sold out until October)	Napa cabbage, carrot, daikon, scallions, salt, garlic, ginger, chili peppers	\$115/case
Mexican Kraut	Green cabbage, salt, garlic, scallions, jalapenos, cumin	\$103/case
Original Kraut	Green cabbage, salt	\$103/case
Turmeric Golden Beet Kraut	Green cabbage, golden beets, salt, turmeric	\$103/case
Turmeric Pepper Kraut	Green cabbage, salt, garlic, fresh turmeric, black pepper	\$103/case
Dill Pickles	Cucumber, salt, garlic, dill	\$130/case
Juniper Kraut (sold out until winter)	Green cabbage, red cabbage, salt, juniper berries	\$103/case
Original Red Kraut (sold out until winter)	Red cabbage, salt	\$103/case
Blaukraut (sold out until winter)	Red cabbage, apples, onion, salt, caraway	\$103/case

Cases of equal value krauts can be mixed.

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.