



WE CLOSELY MONITOR FOOD INDUSTRY NEWS AND ARE ALWAYS REACHING OUT TO SUPPLIERS KNOWN FOR A COMMITMENT TO BEST PRACTICES AND VALUES SIMILAR TO OUR OWN.



IT'S A JOURNEY

At CMH, our search for quality ingredients close to home is ongoing. We closely monitor food industry news and are always reaching out to suppliers known for a commitment to best practices and values similar to our own. Through these partnerships we share a common vision - to serve our guests only what we would feed our own families. And as that old idiom goes, the proof of the pudding is in the eating.

COME INTO OUR KITCHEN

Any time you stay with us, you are encouraged to come into our kitchen and have a chat with our chef and pastry chef. This team loves nothing more than talking about the day's menu and why they make the choices they do when it comes to the freshest ingredients.

Food Matters



If you have ideas or questions about our food journey, contact us:
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fresh

exceptional



But first, coffee

Banff Roasting Company / Kicking Horse Coffee / Stoke Roasted Coffee Co.

We know how important it is to start the day off right with the ultimate wakeup call - our coffee suppliers have been carefully selected for that very reason.

Locally roasted in Alberta and British Columbia, their coffee is Certified Fair Trade and organic. In fact, our roasters also live their sustainability vision - they are introducing more recycled and recyclable packaging and have lots of their own green initiatives including efforts to reduce energy use through their roasting processes. Kicking Horse also supports the non-profit groups committed to sustainability across British Columbia and Canada. We like that.

INFLUENCING OUR SUPPLY CHAIN

The average North American meal travels between 2,500 and 4,000 kms (1,500 and 2,500 miles) before it reaches your table. Which is why, since 2000, CMH Heli-Skiing & Summer Adventures has focused on sourcing the food we serve with as much diligence as we use in every other part of our operation. To do this, we work directly with more than 30 local ranchers, farms and responsible producers to bring high quality, low impact food to the dining table for our guests and staff.

CANADIAN CUISINE AND A FEW OF OUR FAVOURITE SUPPLIERS

Creative Salmon Company Ltd.

Farmed or fresh? It's a topic of heated debate amongst our chefs and seafood connoisseurs, yet the standards across the salmon farming industry are murky at best. CMH has dedicated enormous energy wading through this issue and located one of only two fish farms in the world seeking organic certification.

Creative Salmon Company Ltd. is a certified organic fish farm located off the west coast of British Columbia in Tofino. Creative Salmon's stock is slow growing in a low-density, stress-free environment. The fish are naturally raised in pristine waters of Clayoquot Sound with no antibiotics or growth hormones, making them just perfect for our custom-made smoked and candied salmon.

We support and applaud Creative Salmon's practices of working with their local First Nations and their mandate to hire locally. We also like that no wild salmon stocks are ever harmed by Creative Salmon's process. Nobody else in Canada does what Creative Salmon does - and you can taste the difference.

Three cheese suppliers we love

At CMH, we take our cheese selections as seriously as our wines. We insist on using the freshest chevre or the smokiest gouda - we also ensure the products we use have no additives or preservatives. Over the years, we have refined our search for fine, local cheeses and are now using these small, family-owned suppliers:

The Salt Spring Island Cheese Company specializes in handmade goat and sheep's cheeses - made on Salt Spring Island just off the east coast of Vancouver Island.

Sylvan Star cheese provides us with award winning Gouda made on a little farm in Red Deer, Alberta. They are so particular about the quality of the milk they use in their cheese, they even have their own cows. Their products - Gouda, Edam, Manchego and Gruyère - are all lactose free.

Carmelis is a family owned boutique dairy near Okanagan Lake just outside Kelowna, British Columbia. They have made the ripening of their goat cheese a fine-art.

LA Organic Olive Oil

As hard as we try to buy local, we just cannot compromise quality and flavour when it comes to our olive oil. LA Organic Oil has been named among the best 20 olive oils in the world, but we consider it to be the very best.

More than 200 years ago, at the country estate of La Amarilla, an order of nuns began producing olive oil from the fruit of the century-old trees. The oil from these groves, situated just outside Andalucia, Spain, has always been famous locally for its exceptional quality and despite our search for something a little closer to home, we just cannot argue with the Spaniards on this one.

Sunterra Lamb

Rack of lamb, lamb shanks and slow roasted lamb are a few of our favourite winter dishes. The secret behind the mild taste of the lamb we serve is that it is grain-fed. Sunterra Lamb, located in Innisfail, Alberta is considered to offer the freshest, most flavourful lamb in Canada. All products are also Halal certified, which is important to us.

We are proud to work with a company like Sunterra Lamb - just another family-owned business known for taking care of its people and investing in its community.

AT CMH, OUR SEARCH FOR QUALITY INGREDIENTS CLOSE TO HOME IS ONGOING.



sustainable