

**Manitou Fish Hatchery**

Mr. Joe Hunter, *Manager*  
PO Box 450  
Emo, Ontario  
POW 1E0  
(807) 482-2479  
(807) 482-2603  
hatchery@fort-lakeheadu.ca

Exporting: United States

Owned by the Rainy River First Nations, specializes in Sturgeon, a large primitive shark-like fish valued for its flesh and roe.

**Naskapi Caribou Meat Inc.**

Mr. John Mameanskum, *General Director*  
PO Box 5111  
Kawawachikamach, Québec  
G0G 2Z0  
(418) 585-2686  
(418) 585-3130  
johnm@naskapi.ca

Export-ready

Naskapi Caribou Meat Inc. is a wholly owned subsidiary of the Naskapi Nation of Kawawachikamach. The objective of NCM is to harvest caribou for commercial purposes, in accordance with the rules and regulations of Agriculture and Agri-Food Canada.

**Nature's Bay Bottling Company Inc.**

Mr. Phil Thorgrimson, *President*  
605 4th Street  
PO Box 689  
Keewatin, Ontario  
POX 1C0  
(807) 547-2650  
(807) 547-2657  
nabay\_water@hotmail.com  
www.nabaywater.com

Export-ready

Nature's Bay bottles fresh, pure spring water, direct from the pristine wilderness of Northern Ontario.

**Neva Spring Water**

Mr. Darren Tissington, *Vice President of Marketing*  
3801 Route 105  
Northampton, New Brunswick  
E7N 1C7  
(506) 324-8404  
(506) 325-9871  
darren@nevasprings.com  
www.nevasprings.com

Exporting: United Kingdom, United States

Neva sells bottled spring water and oxygenated water which has been filtered through hundreds of feet of rock, gravel and sand, and collected in a rich underground aquifer before running off into the adjacent river. Neva uses an environmentally-friendly process called ozonation to kill bacteria without leaving an odour or taste. State-of-the-art equipment imported from Italy and highly trained employees allow maximum efficiency, enabling global competition.

**Northern Delights Inuit Teas**

Ms. Suzanne Beaubien, *Finance Director*  
c/o Avataq Cultural Institute  
6700 Avenue du Park, Suite 400  
Montreal, Quebec  
H2V 4H9  
(514) 274-1166  
(514) 274-6759  
avataq@avataq.qc.ca  
www.avataq.qc.ca

Export-ready

The Northern Delights Inuit Teas initiative of the Avataq Cultural Institute allows the Inuit to use their native flora to create a commercial product. Given the Inuit fondness for drinking tea, and the Institute's research on medicinal plants, the Institute decided to undertake a project for teas based on five plants originating in the tundra. The plants used to make the teas are hand-collected by Inuit in the vast wild territory of Nunavik, between July and September. They are harvested and dried, then shipped to Montreal where they are processed and packaged into individual teabags.