



## Wood-fired cuisine in a north end paradise

Though off the beaten path by Salt Spring standards, the Raven Street Market and Café is well worth the short drive from town. The Fernwood area in which it is located is a destination spot for cyclists, boaters, kayakers and day-trippers who enjoy the rural setting, amazing sunsets and ocean views, but it's also a destination for good food and warm service. For Raven Street owners Richard & Shinobu Verhagen, a few keywords sum up what makes their business here special: Location, People, Creativity, Quality, and Value.

Raven Street may be known for its fine Neapolitan pizzas, but you'd be intrigued by the other offerings their chefs can create with their now famous wood burning oven - in particular, their unique selection of wood fired seafood. A wide variety of appetizers and entrees (in healthy portions no less) are prepared to order every single time and there's no grease, no fryers, and no french fries to be found anywhere on the premises. The unique menu is complimented by a wide assortment of local beers and wines via the Gulf Islands Brewery, Salt Spring Vineyards, and Garry Oaks Winery, and the result is something very special.

With affordable prices that don't change from lunch to dinner, one of Raven Street's strengths is its policy of providing "real service by real people, 52 weeks a year."

"Finding part time staff on Salt Spring is a challenge for every business here, and we have solved the problem by hiring a huge number of high school-aged employees for about 5 years now," says Richard. "We consider all of our co-workers family - but I personally couldn't be more proud of my fearless band of 15, 16 and 17 year olds. They are as hardworking and dedicated as most people twice their age!"

In business now for seven years on Salt Spring, Shinobu and Richard have many volunteer engagements. Both sit on the board of the Greenwoods Foundation, and Shinobu is a new addition to the local Rotary Club, while Richard is an advocate and supporter of Warchild Canada and the Canadian Red Cross.



In August of 2007, Raven Street launched its own line of private label sauces and spice blends, and recently joined forces with its neighbours on Galiano to offer an exclusive line of organic, fair traded and simply wonderful coffee blends.

**The Raven Street Market and Café  
is located at**

**321 Fernwood Rd, Salt Spring Island, BC, V8K 1C3**

**Ph: 250-537-2273; Fax: 250-537-5387**

**[www.ravenstreet.ca](http://www.ravenstreet.ca)**

**MARKET: 9:00 am to 8:00 pm Tuesday to Sunday  
9:00 am to 5:00 pm Monday**

**CAFÉ: Noon to 8:00 pm Tuesday to Sunday (full menu)  
Noon to 5:00 pm Monday (smaller menu on Mondays)**



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