Stoke the Fire Triples Production with Record Pepper Harvest in BC's Similkameen Valley

Canada's leading seed-to-bottle hot sauce brand celebrates a landmark year, putting away a record harvest of farm-grown specialty ingredients for 2026 production.

In the heart of British Columbia's Similkameen Valley, Stoke the Fire Hot Sauce Inc. has completed its largest harvest to date — a landmark season that tripled the company's agricultural production and delivered an exceptional yield of premium, farm-grown specialty ingredients for the year ahead.

This milestone marks a new era for the Canadian seed-to-bottle brand, which operates one of the country's only vertically integrated hot sauce companies. By expanding both field production and on-farm processing, Stoke the Fire is now positioned to meet growing retail demand for its authentic, locally produced hot sauces and syrups.

"Every pepper we grow and every bottle we craft starts right here in the soil," says co-founder Stu Smith, who runs the Cawston-based farm and manufacturing facility alongside partner Sarah Harper. *"This year's growth isn't just about volume, it's about building long-term capacity to keep our products truly local, sustainable, and high-quality."*

Part of what sets Stoke the Fire apart is its commitment to grow specialty ingredients unavailable anywhere else in the marketplace. The company's rare pepper varieties—cultivated from its own seed stock—are bred for depth of flavour, heat and culinary distinction, thriving in the unique microclimate of the Similkameen Valley.

Founded on a commitment to seed-to-bottle integrity, Stoke the Fire manages the entire process from cultivation to final packaging, which reduces its carbon footprint while ensuring full traceability, consistent quality, and supply stability through agricultural autonomy. In addition to direct-to-consumer growth and local food partnerships, Stoke the Fire is quickly gaining traction with consumers, independent grocers and distributors seeking premium Canadian-made products.

"Our growth is good news not just for our brand, but for the regional food system," adds Smith. *"We're investing in the long game; building agricultural resilience in BC while keeping the craft and the quality that define Stoke the Fire."*

With the 2025 harvest complete and thousands of pounds of Similkameen-grown peppers, garlic, and other key ingredients now in the queue for production, Stoke the Fire is set to scale its retail presence while maintaining the farm-driven flavour and sustainability that has defined the successful growth of the brand.

For retailers and distributors, that means dependable year-round supply, consistent pricing, and the assurance of a true farm-to-bottle story, one that's rooted in authenticity, quality, and Canadian agriculture.

About Stoke the Fire Hot Sauce Inc.

Stoke the Fire is Canada's largest seed-to-bottle hot sauce producer, based in the Similkameen Valley, BC. The company grows, harvests, and crafts bold, authentic hot sauces and syrups using all-natural ingredients cultivated on its own farm. From seed to soil to sauce, Stoke the Fire champions sustainability, local agriculture, and authentic Canadian flavour.