

2021 WYOMING

# Specialty Crops

DIRECTORY



UW

Extension

MP-150-21

June 2021

# Welcome

## A NOTE FROM THE COORDINATOR

On behalf of University of Wyoming Extension, I am pleased to present the *2021 Wyoming Specialty Crop Directory*. UW Extension is a community development organization dedicated to helping Wyoming's people and its communities improve the quality of life, and encouraging residents and visitors to buy locally produced foods is an important part of creating a more robust food system and economy.

Our enthusiasm for developing and promoting the food system is shared by our project funders. Grant funding for this effort came from the U.S. Department of Agriculture's Agricultural Marketing Service through funds provided to the Wyoming Department of Agriculture's Specialty Crop Block Grant Program.

With these funds we created this directory to help connect people in Wyoming with edible specialty crops, including fresh vegetables and fruits, culinary herbs and spices, honey, and homemade goods containing specialty crops such as jams, jellies, barbecue and hot sauces, salsas, pickled and fermented vegetables, fruit pies, and wine. We also hope that farmers and others who produce food will use this directory to connect with their peers as they develop their skills and personal connections.

In short, we hope that this directory:

- Helps residents and visitors find and support Wyoming's local food producers.
- Connects food entrepreneurs with like-minded peers.
- Helps educate producers and others about available resources on a local, state, and national level.

### Thank you!

The information in this directory was collected by Robert Waggener, who worked tirelessly to support Wyoming's agriculture, specialty crop producers, farmers' markets, CSAs, businesses that sell locally produced foods, and many others, including UW Extension offices, local conservation districts, community and school gardens, educational programs, and agencies that are involved in some way with specialty crops.

Please enjoy this opportunity to support the local food movement.

*Cole Ehmke*

University of Wyoming Extension specialist

Department of Agricultural and Applied Economics, UW College of Agriculture and Natural Resources

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### Disclaimer

Because of the directory's funding source, this project is focused on listing producers of edible specialty crops (as defined by the USDA), including Wyoming value-added food products using specialty crops. Reference to a specific product, process, service, manufacturer, or company does not constitute an endorsement or recommendation.

Issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Kelly Crane, associate dean and director, University of Wyoming Extension, College of Agriculture and Natural Resources.

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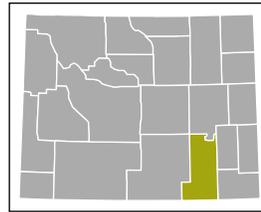
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# Albany

C O U N T Y



## **ACRES Student Farm**

*Locally produced vegetables, fruits, and herbs*

**Advisor:** Urszula Norton

**Location:** University of Wyoming

**Email:** uwstudentfarm@gmail.com

**facebook.com/ACRESstudentfarm/**

**Phone:** 307-766-5196

**Website:** www.uwyo.edu/uwacres/

## **Ark Regional Services Horticulture Program**

*Provides horticulture classes and hands-on gardening experiences for adults with developmental disabilities. Participants and their mentors grow vegetables, herbs, fruits, and mushrooms in a hoop house and outdoor garden, and fresh produce is then used to help prepare meals at group homes in Laramie as part of the 'Ark seed to table' experience. Participants also are involved with planting and caring for flowers (including pollinators) in several public gardens within the community.*

**Manager:** Ed Ulrich

**Location:** Laramie

**Email:** ed@arkrs.org

**Phone:** 307-721-5193



### **Berried Delights**

*Sells a variety of homemade jams and jellies at Artisans' Gallery in Laramie (see Weston County section for more details)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** elizabetht@berrieddelights.com or et@tribcsp.com

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** www.berrieddelights.com/id2.html

### **B.E.<sup>s</sup> Bees**

*Pure, raw Wyoming honey, beeswax wraps, and candles*

**Owner:** Bruce Embury

**Location:** Laramie

**Email:** wybesbees@gmail.com

**facebook.com/wybesbees/**

**Phone:** 307-742-0853

### **Big Hollow Food Co-Op**

*Sells many locally produced vegetables, fruits, herbs, livestock products, eggs, and other products*

**General manager:** Marla Petersen; operations manager: Jeff Hubbell

**Location:** Laramie

**Email:** info@laramiecoop.com

**Facebook:** Big Hollow Food Co-Op

**Phone:** 307-745-3586

**Website:** www.laramiecoop.com

### **Canterbury House Community Garden**

*Residents or organizations can register for a plot to raise vegetables, herbs, fruits, and flowers, including pollinators; the garden at Canterbury House was created in 2021*

**Owners:** St. Matthew's Episcopal Cathedral and the Episcopal Diocese of Wyoming; host: Canterbury Fellowship; Dean Brian Gross; peer ministers: Blake Lineweaver and Allison Gross

**Location:** Laramie

**Email:** canterburywyo@gmail.com

**facebook.com/CanterburyWYO/**

**Phone:** 307-742-6608

**Website:** https://stmatthews.diowy.org/

### **Downtown Laramie Farmers Market**

*Local produce, food, and crafts, including in-season fresh vegetables and fruit*

**Market contact:** Bailey Payton

**Location:** Downtown Laramie

**Email:** coordinator@laramiemainstreet.org, or laramiefarmersmarket@gmail.com

**facebook.com/LaramieFarmersMarket/**

**Phone:** 307-222-9880

**Website:** laramiemainstreet.org/farmersmarket

### **Elk Mountain Herbs**

*Bulk herbs and teas, single-herb tinctures made from Rocky Mountain medicinal herbs, herb formulae, formulation services*

**Owners:** Karin Guernsey and Kim Vincent

**Location:** Laramie

**Email:** emh1@elkmountainherbs.com

**facebook.com/elkmountainherbs/**

**Phone:** 307-742-0404

**Website:** www.elkmtnerbs.com/

### **Feeding Laramie Valley**

*Locally grown fresh vegetables and fruits for people in need*

**Program coordinator:** Candace Teems

**Location:** Laramie

**Email:** candace@feedinglaramievalley.org

**facebook.com/feedinglaramievalley/**

**instagram.com/feedinglaramievalley/**

**Phone:** 307-223-4399

**Website:** www.feedinglaramievalley.org

## **First United Methodist Church Community Garden**

*Residents or organizations can register for one of 20 plots to raise vegetables, herbs, fruits, and pollinators; one plot is a dedicated butterfly garden*

**Owner and host:** First United Methodist Church;  
Pastor Eric Feuerstein  
**Location:** Laramie  
**Email:** office@laramieumc.org  
**facebook.com/laramie.umc/**  
**Phone:** 307-742-8121  
**Website:** laramieumc.org

## **Greenhill Cemetery Community Gardens**

*Residents or organizations can register for a plot to raise vegetables, herbs, fruits, and flowers, including pollinators*

**Owner and host:** City of Laramie Parks and Recreation  
Department; cemetery sexton and administrative  
secretary: Judy Lake  
**Location:** Laramie  
**Email:** jlake@cityoflaramie.org  
**Phone:** 307-721-5267  
**Website:** www.cityoflaramie.org/121/Community-  
Gardens

## **Harmony Harvest**

*Farm-fresh fruits and vegetables; all-natural eggs laid  
by cage-free chickens; homegrown Boer goat, rabbit, and  
lamb; and custom-decorated cakes*

**Owners:** Cindi and John Hewlett  
**Location:** Harmony  
**Email:** customerservice@harmony-harvest.com, or  
jcenterprises@hughes.net  
**facebook.com/HarmonyHarvestLaramieValley/**  
**Phone:** 307-755-9704  
**Website:** www.harmony-harvest.com/

## **High Horse Farm**

*Naturally grown vegetables, berries, herbs, honey, and eggs*

**Owners:** Celeste and Gary Havener  
**Location:** Laramie  
**Email:** highhorsefarmwvy@gmail.com  
**facebook.com/HighHorseFarm/**  
**Phone:** 307-742-9204

## **High Plains Seed Library**

*Provides the community with vegetable, fruit, herb,  
legume, flower, and other seeds, including heirloom  
varieties; promotes sustainability; and cultivates a  
culture of sharing*

**Managers:** Cassandra Hunter and Rebecca Ashley  
**Location:** Albany County Public Library, Laramie  
**Email:** highplainsseedlibrary@gmail.com  
**facebook.com/highplainsseedlibrary/**  
**Phone:** 307-721-2580

## **Kiwanis Park Community Garden**

*Residents or organizations can register for a plot to  
raise vegetables, herbs, fruits, and flowers, including  
pollinators*

**Host:** Feeding Laramie Valley; coordinator: Candace  
Teems  
**Location:** Laramie  
**Email:** candace@feedinglaramievalley.org  
**facebook.com/feedinglaramievalley/**  
**instagram.com/feedinglaramievalley/**  
**Phone:** 307-223-4399  
**Website:** www.feedinglaramievalley.org

## **Laramie All Things Gardening**

*Online resource for anyone who wants or likes to grow  
vegetables, fruits, flowers, shrubs, trees, and other plants  
on the high plains in and around Laramie. In addition to  
aforementioned topics, there are posts about pollinators,  
native plants, indoor plants, and other topics.*

**Site managers:** Helen Coates and Laramie Garden Club  
**Location:** Laramie  
**Email:** free2hike09@yahoo.com  
**Facebook:** Laramie All Things Gardening



## Laramie Garden Club

*Fruit, vegetable, flower, shrub, and tree starts available at LGC Plant Sale each spring; shares resources, personal knowledge, inspiration, and education on raising vegetables, fruits, flowers, shrubs, and trees in the challenging high plains environment; maintains several public gardens in Laramie; holds monthly meetings that include gardening-related presentations*

**President:** Amy Fluet; vice president: Hilery Lindmier; assisted by other board members and volunteers

**Location:** Laramie

**Email:** laramiegardenclub@gmail.com

**facebook.com/laramiegardenclub/**

**instagram.com/laramiegardenclub/**

**Website:** <https://laramiegardenclub.org/>

## Laramie Research and Extension Center

*The University of Wyoming Laramie Research and Extension Center conducts a wide variety of agriculture-related research including vegetable, fruit, and flowers grown in greenhouses, high tunnels, raised beds, and outdoor ground plots; beef, swine, and sheep; livestock grazing; wildlife; alfalfa and grass hay production; weed control; and fertilization. Summaries of the research are contained in the annual Wyoming Agricultural Experiment Station Field Days Bulletin.*

**Director:** Scott Lake; farm manager: Travis Smith

**Location:** Laramie

**Email:** scott.lake@uwyo.edu or tsmith03@uwyo.edu

**facebook.com/WYLREC/**

**Phone:** 307-766-3665

**Websites:** [www.uwyo.edu/uwexpstn/centers/laramie/](http://www.uwyo.edu/uwexpstn/centers/laramie/) (main page); and [www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html) (Field Days Bulletin)



## Laramie Rivers Conservation District

*Educates students about the production of vegetables, fruits, and herbs in greenhouses and outdoor gardens including raised beds; produces vegetables for families in need and the Laramie Soup Kitchen; offers a variety of conservation-related programs*

**Director:** vacant at press time; education, youth, and garden program coordinator: Trish Penny; resource specialist: Martin Curry; district clerk: Laura McGinley; along with an elected volunteer board of supervisors

**Locations:** Beitel, Indian Paintbrush, Linford, Slade, and Spring Creek elementary schools in Laramie; LaBonte Community and Kids Garden at LaBonte Park; and Laramie High School

**Email:** trish.penny@lrzd.net

**Facebook:** Laramie Rivers Conservation District

**Phone:** 307-223-3277

**Website:** [lrzd.net/gardens](http://lrzd.net/gardens)

## Mark Mustard's Honey

*Locally produced honey*

**Owner:** Mark Mustard

**Location:** Laramie

**Email:** mrnm1984@yahoo.com

**Phone:** 307-761-7005

## Need More Salsa

*Green, red mild, and red hot salsa*

**Owner:** Abbey Nunn

**Location:** Jelm

**Email:** abbey@needmoresalsa.com

**Phone:** 307-760-9166

**Website:** [needmoresalsa.com](http://needmoresalsa.com)

## Planet Laramie Farm

*Fresh, local vegetables*

**Owners:** Lindsay Olson and Jeff Hubbell

**Location:** Laramie

**Email:** planetlaramie@gmail.com

**facebook.com/PlanetLaramieFarms/**

**Phone:** 307-760-1531

## Prairie Beef & Pantry

*Seasonal canned goods and grass-finished beef*

**Owners:** Jaynee Hanson and Eilish Hanson

**Location:** Laramie

**Email:** hansonjaynee@gmail.com

**Facebook:** Prairie Beef & Pantry

**Phone:** 307-751-4540

### **Robin's Treats LLC**

*Offers handmade pies (including fruit pies), cinnamon rolls, kraut burgers, breakfast burritos, caramel corn, and a variety of candies, including brittles, caramels, and toffees; also provides catering services*

**Owner:** Robin Petroski

**Location:** Laramie

**Email:** robinstreats@gmail.com

**Facebook:** Robin's Treats Laramie Bakery

**Phone:** 307-760-2831

### **Sheila Bird Farms**

*Locally grown, certified-organic fresh vegetables and herbs*

**Owner:** Richard Kent

**Location:** Laramie

**Email:** info@sheilabirdfarms.com, or rkent@sheilabirdfarms.com

**facebook.com/sheilabirdfarms**

**Phone:** 307-742-8745

**Website:** sheilabirdfarms.com

### **Thursday Local Market**

*Local foods and crafts, including fresh vegetables and fruit*

**Board president:** Celeste Havener

**Location:** Undine Park, Laramie

**Email:** thursdaylocalmarket@gmail.com

**facebook.com/thursdaylocalmarket/**

**Phone:** 307-742-9204

**Website:** www.thursdaylocalmarket.com/

### **University of Wyoming Extension, Albany County office**

*Variety of programming, including season-extension workshops focused on vegetable production; backyard fruit production, container gardening, compost, and soils classes; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Brian Sebade (agriculture & horticulture), Abby Perry (rangelands), Mary Louise Wood (4-H & youth), Jess Dooley (CNP, food, & nutrition), Julie Daniels (community development), and Sarah Gonzalez (administrative assistant)

**Location:** Albany County



**Email:** bsebade@uwyo.edu or albanyc@uwyo.edu

**Facebook:** University of Wyoming Extension Albany County

**Phone:** 307-721-2571

**Website:** <https://wyoextension.org/albanycounty/>

### **Windmill Hill Greenhouse and Nursery**

*Vegetable and fruit starts; potted herbs; pick-your-own tomatoes, peppers, and cucumbers in late summer; annual and perennial flowers; trees, shrubs, and ornamental grasses; gardening supplies; and soil conditioners*

**Owner:** Robert 'Benny' Benson

**Location:** Laramie

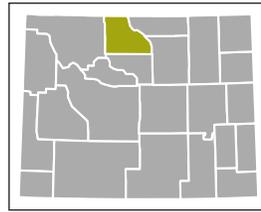
**facebook.com/WindmillHillGreenhouse/**

**Phone:** 307-742-7151



# Big Horn

C O U N T Y



## **Basin and Greybull Farmers' Market Facebook Group**

*A group to share information about the Basin and Greybull farmers' markets; vendors can post what they will offer each week, and changes in time or place of the markets will be posted*

**Members:** Vendors, market goers, and others can join the group; contact Steva Dooley

**Locations:** Basin and Greybull

**Email:** [oldtractorgal@yahoo.com](mailto:oldtractorgal@yahoo.com)

**Facebook:** Basin and Greybull Farmers Market Facebook Group

**Phone:** 307-272-5228

## **Basin Farmers Market**

*Fresh produce, including a variety of greens, tomatoes, cucumbers, sweet corn, green peppers, hot peppers, onions, garlic, squash, potatoes, apples, grapes, plums, and other vegetables and fruits; canned goods including jams, jellies, pickles, and salsas; locally produced honey; fresh goat and cow cheeses, including smoked cheeses;*

*baked goods including gluten-free, keto, and paleo; beef; crafts including hand-woven towels; and other items*

**Market manager:** Steva Dooley, assisted by vendors and volunteers

**Location:** Basin (on Wednesdays)

**Email:** oldtractorgal@yahoo.com

**Facebook:** Basin/Greybull Farmer's Market

**Phone:** 307-272-5228

### **Basin Winter Farmers Market**

*Winter squash and potatoes; fresh produce including microgreens and lettuces; jams and jellies; pickles; salsas; fresh goat and cow cheeses, including smoked cheeses; baked goods including gluten-free, keto, and paleo; beef; crafts including hand-hoven towels; and other items*

**Market manager:** Steva Dooley, assisted by vendors and volunteers

**Location:** Basin (third Saturday of the month)

**Email:** oldtractorgal@yahoo.com

**Facebook:** Basin/Greybull Farmer's Market

**Phone:** 307-272-5228

### **The Buff Ranch**

*Greybull High School (GHS) agriculture students and FFA members gain skills in plant sciences, horticulture, farming, and agribusiness at The Buff Ranch, and students with special needs learn vocational skills at the ~15-acre property owned by Big Horn School District 3.*

*The Buff Ranch, named after the GHS mascot, the Buffaloes, includes large outdoor garden plots, two greenhouses, a barn, a garage to store gardening and farming equipment, and a watering system. The facilities allow students, teachers, and others to grow a variety of vegetables and fruits, and some of the produce, including sweet corn, is sold as a fund-raising project to support the operation.*

*Because of the success of the program, plans are being made to begin raising livestock as part of the ag and FFA program at GHS, and growing trees, which will be sold to community members for transplanting*

*"This is one of the programs that really shines a very positive light on the school," says teacher James Armel.*

**Coordinators:** ag teacher and FFA advisor Jen Schultz and life skills teacher James Armel

**Location:** The Buff Ranch, five miles east of Greybull

**Email:** jschultz@bgh3.k12.wy.us or jarmel@bgh3.k12.wy.us

**Phone:** 307-765-2537



### **Carole's Creations**

*Homemade jams, jellies, salsas, and sweet relish made with personally grown produce (among them are a variety of jalapeño jellies and jams); in-season fresh produce including tomatoes, cucumbers, squash, corn, and other vegetables; and homemade cookies; products sold at the Basin and Greybull farmers' markets, and through direct sales*

**Owners:** Carole and David Blakeman

**Location:** Basin

**Email:** carolelb0349@gmail.com

**Facebook:** Carole's Creations Basin Wyoming

**Phone:** 307-250-3469

### **Cent\$ible Nutrition Program Garden**

*University of Wyoming Extension Educator Kristy Michaels works with local elementary students and others to grow vegetable starts and then transplant those starts into the Cent\$ible Nutrition Program Garden at the UW Extension office in Basin. The garden, which is composed of several raised beds totaling more than 250 square feet, annually produces more than 500 pounds of produce, which is donated to the Basin Area Food Bank and participants of the Cent\$ible Nutrition Program (CNP). The garden project is just one small part of the Big Horn County CNP, which teaches individuals and families with limited resources to get the most for their food dollars and health.*

**Program contact:** Kristy Michaels (CNP Extension educator)  
**Location:** Basin  
**Email:** bighorncounty@uwyo.edu or kmichae2@uwyo.edu  
**Phone:** 307-568-4160  
**Website:** <https://wyoextension.org/bighorncounty/>

### **Chez Annie**

*Fresh vegetables and herbs, garlic, wine and jelly grapes, fresh berries, and homemade jams and jellies sold at the Basin and Greybull farmers' markets and through direct sales; gourd birdhouses sold at The Country Flower (see listing below) and farmers' markets; and high-grade alfalfa sold through direct sales*

**Owners:** Annie Mueller and Dennis Zadra  
**Location:** Basin  
**Email:** chezannie123@gmail.com  
**Phone:** 307-371-4302

### **Chris's Produce and Baked Goods**

*Fresh vegetables and fruits including cucumbers, tomatoes, and raspberries; canned goods including pickled beets, dill pickles, and salsa; and baked goods including yeast and quick breads, cinnamon rolls, and pies; products sold at the Basin and Greybull farmers' markets and through direct sales*

**Owner:** Chris Friesen  
**Location:** Basin  
**Email:** cfriesen53@gmail.com  
**Phone:** 806-281-7402

### **The Country Flower**

*Vegetable and herb starts; in-season, locally grown vegetables; homemade spicy pickles and dilly beans; fresh eggs; bedding plants; fresh flowers and in-season locally grown flowers; essential oils; local artwork; locally made items including rugs, baby quilts, soaps, lotions, and gourd birdhouses; variety of gifts; and garden center merchandise*



**Owners:** Heidi and Clayton Collingwood  
**Location:** Greybull  
**Email:** thecountryflower@outlook.com  
**facebook.com/**TheCountryFlowerLLC/  
**Phone:** 307-254-2785 or 307-765-2065  
**Website:** [www.thecountryflower.com/](http://www.thecountryflower.com/)

### **Diamond S Ranch and Raw Milk Dairy**

*Sells locally produced honey under the River Road Honey brand (see listing below); also sells raw milk, kefir, several varieties of cheese, free-range, all-natural eggs, and grass-fed beef*

**Owners:** Kris and Gene Robertson  
**Location:** Hyattville  
**Email:** wyomingrawmilk@gmail.com  
**facebook.com/**wyomingrawmilk/  
**Phone:** 307-469-2204  
**Website:** [www.wyomingrawmilk.com/](http://www.wyomingrawmilk.com/)

### **Dorsey Creek Organics**

*Fresh vegetables, organic raw milk, organic grass-fed beef, pork, and hay sold through direct sales in Big Horn, Park, and Washakie counties*

**Owner:** Stan Jones  
**Location:** Otto  
**Email:** stanjones53@hotmail.com  
**Phone:** 307-762-3271 or 307-431-7512

### **Foote Hills Ranch**

*Locally grown, in-season vegetables and fruits (including potatoes, tomatoes, corn, onions, peppers, and pumpkins), canned goods, and fresh eggs sold at the Basin and Greybull farmers' markets and through direct sales; and pork (in whole or half shares) sold through direct sales*

**Owner:** Stacy Foote  
**Location:** Basin  
**Email:** stacyfoote1966@gmail.com  
**Phone:** 307-899-2595 or 307-568-2609

### **Frani's Jelly and Syrup**

*Sells homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup at the Old Shell Store in Shell*

**Owner:** Frani Morris  
**Location:** Dayton  
**Email:** moe.frani@yahoo.com  
**Phone:** 307-763-0197

## **Friesen Farms**

*Fresh vegetables and fruits including tomatoes, peppers, and raspberries, and all-natural beef; produce and beef cuts sold at the Basin and Greybull farmers' markets and through direct sales; half and full shares of beef sold through direct sales*

**Owner:** Travis Friesen

**Location:** Basin

**Email:** travfriesen@gmail.com

**Facebook:** Basin and Greybull Farmers' Market Facebook Group

**Phone:** 307-272-2978

## **Greenhouse Gardens**

*Offers a variety of vegetable and herb starts and seeds; seed potatoes; trees and shrubs suitable for the local environment, including fruit and berry varieties; perennial and annual flowers; roses; and general merchandise*

**Owner:** Alvin Emmett

**Location:** Lovell

**Email:** alvin.emmett@gmail.com

**facebook.com/lovellgreenhouse/**

**Phone:** 307-272-6691

**Website:** <http://lovellgreenhouse.com/>

## **Greybull Farmers Market**

*Fresh produce, including a variety of greens, tomatoes, cucumbers, sweet corn, green peppers, hot peppers, onions, garlic, squash, potatoes, apples, grapes, plums, and other vegetables and fruits; canned goods including jams, jellies, pickles, and salsas; locally produced honey; fresh goat and cow cheeses, including smoked cheeses; baked goods including gluten-free, keto, and paleo; beef; crafts including hand-woven towels; and other items*

**Market manager:** Steva Dooley, assisted by vendors and volunteers

**Location:** Greybull (on Saturdays)

**Email:** oldtractorgal@yahoo.com

**Facebook:** Basin/Greybull Farmer's Market

**Phone:** 307-272-5228

## **Greybull Valley Produce**

*Produces green leaf, red leaf, butter, and Romaine lettuces; and potted herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme in year-round hydroponic grow facilities. Products sold to grocery stores, restaurants, schools, senior centers, and other outlets throughout the Bighorn Basin (Big Horn, Hot Springs, Park, and Washakie counties) and south-central Montana (Billings and Laurel areas). Major expansion*



*underway in 2021, because of an increase in demand for fresh lettuce and herbs*

**Owner:** Dwight Koehn, assisted by family members and employees

**Location:** Greybull

**Email:** greybullvalleyproduce@gmail.com

**Phone:** 307-250-4615

**Website:** <http://wyomingfresh.com/>

## **Grow in Elementary School**

*In 2021, Greybull Elementary School (GES) started a program to teach students about horticulture, gardening, and 'grow your own.' The students, working with teachers and others, start plants inside under grow lights or natural light, and then the plants are transplanted outside into raised beds. The school also installed indoor hydroponic grow towers.*

*"Grow in Elementary School allows students to learn a variety of skills, including what it takes to grow your own healthy food," says program coordinator Cassie Russell, who notes that plans are being made to begin serving fresh produce grown by the students during school lunch in 2022.*

**Coordinator:** GES secretary Cassie Russell, assisted by Principal Casey Bowe, teachers, and parents

**Location:** Greybull Elementary School

**Email:** crussell@greybullschools.com

**Phone:** 307-765-2311



### Howard's Honey

Locally produced raw honey sold directly to customers; also sells honey to Wyoming 310 in Deaver, which uses the products in their restaurant and bar

**Owner:** Howard Keebler

**Location:** Cowley

**Phone:** 307-250-0583

### Incredibly Edible!

All-natural fresh vegetables and fruits including tomatoes, green beans, cucumbers, sweet peppers, melons, squash, and occasionally apricots, chokecherries, and raspberries; baked goods including breads, muffins, cookies, granola, and trail mix; products sold through direct sales and at the Lovell Farmers Market

**Owner:** Melody Welde

**Location:** Lovell

**Email:** boysngirls@live.com

**Phone:** 307-548-7777 or 307-203-5444

### K/7 Baked Goods and Cheese

Gluten-free, keto, and paleo baked goods including breads, quick breads, buns, cookies, biscuits, and pizza crust; fresh cow cheeses including smoked cheeses; and fresh vegetables and fruits; goods sold through direct sales and at the Basin and Greybull farmers' markets

**Owner:** Steva Dooley

**Location:** Basin

**Email:** oldtractorgal@yahoo.com

**Phone:** 307-272-5228

### Little Acres Farm to Table

Food cooperative offering locally produced goods including fresh produce; a variety of meat products including beef bundles, pork bundles, and smoked meats; eggs; and milk. Products are ordered online, and

customers can either pickup their goods at the farm or have them delivered to drop-off locations throughout the Bighorn Basin. Producers interested in selling products through the cooperative should contact the owners.

**Owners:** Rebecca and Martin Bates

**Location:** Lovell

**Email:** littleacresfarmwy@gmail.com

**facebook.com/LittleAcresFarms/**

**Phone:** 307-548-9462

**Website:** www.littleacresfarmwy.com/

### Lovell Farmers Market

Fresh vegetables and fruits; locally produced honey; canned goods including jams, jellies, pickles, and fresh salsas; baked goods; fresh eggs; popcorn made with locally grown corn; handmade crafts; and other items (market is on Fridays, August through September)

**Market managers:** Sharron and Duane Nicholls, Carol Miller, and Pat Baxendale

**Location:** Lovell

**Email:** woodnickls@gmail.com or carolmiller50@yahoo.com

**Phone:** 832-465-7428 or 307-548-6631

### Lovell Inc.

Supports entrepreneurs by assisting with business plans, guiding them through the development of a business, and providing a place to start or expand a business. The organization also has programs specifically aimed to aid producers of local foods, including specialty crops. Among them is the Food Hub Project, which helps producers distribute their products, connect to each other, and educate consumers about their activities.

**Executive director:** Stormy Jameson

**Location:** Lovell

**Email:** director@lovellinc.org

**facebook.com/Lovellinc/**

**Phone:** 307-548-6707

**Website:** https://lovellinc.org/

### Moore Farm

Planted an orchard in 2017, including approximately 75 wild plum, apricot, cherry, and chokecherry trees, with a goal of selling fruit by 2023; offers a limited amount of fresh produce, with a goal to expand production

**Owners:** Tonie and Orville Moore

**Location:** Frannie

**Phone:** 307-254-0979 or 307-254-0977

## **Mustang Mountain Vineyard and Winery**

*Mustang Mountain Vineyard was established in 2010, and the vineyard now has more than 700 vines, including two cold-hardy red grape varieties, Frontenac and Marquette; and two cold-hardy white grape varieties, Brianna and La Crescent. Wine is sold from their winery (which was established in 2016) and through their online store; tours are also offered, and the best time to visit is June through August*

**Owners:** Nancey and Larry Blair, and their daughter, Nicolle Laffin; assisted by Nicolle's husband, Dan Laffin

**Location:** Lovell

**Email:** [mustangmntvineyard@gmail.com](mailto:mustangmntvineyard@gmail.com)

**Facebook:** Mustang Mountain Vineyard

**Phone:** 307-548-2474

**Website:** [www.mustangmntvineyard.com/](http://www.mustangmntvineyard.com/)

## **Pryor Gap Hops**

*Pryor Gap Ag LLC is producing a variety of locally grown hops under the Pryor Gap Hops name for microbreweries and home brewers across Wyoming. In 2020, the company sold four varieties of hops to microbreweries in Hot Springs, Park, and Sheridan counties, and has plans to expand production so it can meet the needs (both volume and variety) of current and potential customers in Wyoming.*



**Owners:** Chris Bryson (Lovell), Dusty "Big D" Schultz (Lovell), and Brenda and Andy Nelson (Powell)

**Location:** hops are being grown and processed at a farm near Lovell

**Email:** [pryorgapag@gmail.com](mailto:pryorgapag@gmail.com)

**facebook.com/**[pryorgapag/](https://www.facebook.com/pryorgapag/)

**Phone:** 307-254-8120 (Chris Bryson); 307-254-0857 (Brenda and Andy Nelson)

## **Queen Bee Gardens**

*Sells locally produced honey; honey caramel sauce and whipped honey; 100% pure beeswax bricks; bee pollen; a variety of truffles, almond barks, caramels, and other candies made out of ingredients including honey, chocolate, and nuts; and 100% pure beeswax candles*

**Owners:** Ben Zeller, Jason Zeller, and April Christensen

**Locations:** stores in Cody, Greybull, Lovell, and Powell

**Email:** [queenbee@queenbeegardens.com](mailto:queenbee@queenbeegardens.com) or [jason@queenbeegardens.com](mailto:jason@queenbeegardens.com)

**facebook.com/**[QueenBeeGardens/](https://www.facebook.com/QueenBeeGardens/)

**Phone:** 307-548-2818

**Website:** <https://queenbeegardens.com/>

## **River Road Honey**

*Family owned apiary that sells honey that has been strained, but not filtered (which provides the benefits of local pollen), honey that has not been strained, and beeswax; products sold through direct sales, and at stores in Basin, Greybull, and Shell*

**Owners:** Gary and Linda Patrick

**Location:** Greybull

**Email:** [rrhbeeline@gmail.com](mailto:rrhbeeline@gmail.com)

**facebook.com/**[RiverRoadHoney/](https://www.facebook.com/RiverRoadHoney/)

**Phone:** 307-765-4301

## **Riverside Middle/High School Ag Program**

*Riverside High School agriculture students and FFA members, and also students at Riverside Middle School, learn about various aspects of agriculture, including topics focused on plant sciences, horticulture, and agribusiness via classroom exercises and hands-on experience. They start and grow vegetables, fruits, and flowers in a greenhouse. The students water the plants and provide nutrients, and learn about the importance of everything from soil health to pollinators and other beneficial insects.*

**Ag teacher and FFA advisor:** Ashley Spatz

**Location:** Basin

**Email:** [ashley.spatz@bgh4.k12.wy.us](mailto:ashley.spatz@bgh4.k12.wy.us)

**Phone:** 307-568-2416

### **Shoshone Conservation District**

*Offers a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are suited to Big Horn County; can order trees and shrubs for restoration efforts associated with habitat, conservation, and living snow fence projects; and involved in a variety of other conservation-related projects*

**District coordinator:** Kristin Tilley; along with an elected volunteer board of supervisors

**Location:** Lovell

**Email:** shoshonedc@tctwest.net or kristin.tilley@wy.nacdnet.net

**Facebook:** Shoshone Conservation District

**Phone:** 307-548-7422, ext. 5

**Website:** under construction at press time

### **South Big Horn Conservation District**

*Offers a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are acclimated to Big Horn County; offers landowners help in designing conservation plantings on properties within south Big Horn County; can order trees and shrubs for restoration efforts associated with habitat projects and living snow fences; and is involved in a variety of other projects relating to soil and water conservation and quality, habitat for greater sage-grouse, and removal of invasive Russian olive trees*

**District manager:** Ashley Coenen; district conservationist: Monte Bush; range management specialist: Curtis Johnson; soil conservationist: Hannah Stinson; along with an elected volunteer board of supervisors

**Location:** Greybull

**Email:** sbhcd1@gmail.com

**Facebook:** South Big Horn Conservation District

**Phone:** 307-765-2483, ext. 103

**Website:** www.sbhcd.org/

### **Top Bottoms Homestead and Farm**

*Homemade soaps and salves made from essential oils and home-raised herbs and flowers, including arnica, basil, calendula, lavender, and lilac; all-natural, dry-aged Black Angus beef that is grass-fed and grain-finished for approximately two weeks prior to custom butchering; and a limited supply of locally produced honey, garlic, and rhubarb jam (their goal is to offer more fresh produce, honey, and canned goods to the local community in the coming years)*

**Owners:** Jenny and Michael Bottoms

**Location:** Greybull

**Email:** jbottoms74@mail.com

**Phone:** 307-765-4720

### **University of Wyoming Extension, Big Horn County office**

*Workshops based on community interest, such as horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; oversees Master Gardener classes, pesticide testing and training, and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health (see Cent\$ible Nutrition Program Garden listing above)*

**Program contacts:** Gretchen 'Gretty' Gasvoda (4-H & youth development), Kristy Michaels (CNP), and Emily Dalin (office assistant); area educators serving Big Horn County are Chance Marshall, Jeremiah Vardiman, and Caitlin Youngquist (agriculture & horticulture), and Barton Stam (rangelands)

**Location:** Basin

**Email:** bighorncounty@uwyo.edu, gasvoda@uwyo.edu, kmichae2@uwyo.edu, or edalin@uwyo.edu

**Phone:** 307-568-4160

**Website:** <https://wyoextension.org/bighorncounty/>





### **Wild Roses Garden Club**

*Promotes and encourages an interest in vegetable, fruit, flower, landscape, and other types of gardening; offers workshops on tree pruning, xeriscaping, raised-bed gardening, deer-resistant plants, and other topics of interest to local gardeners; hosts tours to local gardens and trips to the Bighorn Mountains to view and identify wildflowers*

**Contacts:** Bette Neal and Jade Smith

**Location:** Shell, Greybull, and south Big Horn County

**Email:** fbnNeal61@gmail.com or jade.trapper75@gmail.com

**Facebook:** Wild Roses Garden Club Wyoming

**Phone:** 307-765-4553 or 307-765-9239

### **Wind River Seed**

*Offers a wide variety of seed including forbs; legumes; cool- and warm-season grasses; shrubs and trees (among them several berry varieties); and cover crops (which can be used as 'green manures' in vegetable gardens, and can also reduce weed problems and soil erosion). Wind River Seed also offers custom mixes including pollinator, wildflower, pasture, and wetland. The company carries approximately 400 species of grasses, forbs, legumes, and shrubs, and the species offered are suitable for Wyoming and other Western states.*

**Owner:** Lisa Hooper

**Location:** Manderson

**Email:** lisa@windriverseed.com

**facebook.com/windriverseedruss/**

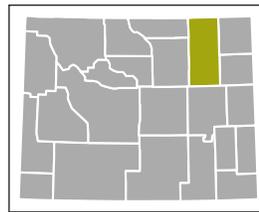
**Phone:** 307-568-3361

**Website:** www.windriverseed.com/



# Campbell

C O U N T Y



## **Apple Bee Chicken Farm**

*Sells fresh vegetables, fruits (including apples), garlic, and free-range, farm-fresh eggs at the Downtown Gillette Farmers' Market, Gillette Saturday Farmers' Market, and Gillette Saturday Winter Farmers' Market, and also through direct sales. The Caprons installed a second high tunnel in 2021, because of increasing demand for their produce. They have a small apple orchard, and also raise bees.*

**Owners:** LeeAnn and Craig Capron, and children

**Location:** Gillette

**Email:** [leeanncapron@gmail.com](mailto:leeanncapron@gmail.com)

**facebook.com/highplainsgrower/**

**Phone:** 307-689-5482

## **Berried Delights**

*Sells a wide variety of homemade jams and jellies at Larkspur Home and Gifts in Gillette, and also bazaars and crafts fairs in the city (see Weston County section for more details about Berried Delights)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** [elizabetht@berrieddelights.com](mailto:elizabetht@berrieddelights.com) or [et@tribcsp.com](mailto:et@tribcsp.com)

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** [www.berrieddelights.com/](http://www.berrieddelights.com/)

### **Best of 'em Maul's Produce**

*Sells in-season fresh vegetables and fruits at the Gillette Saturday Farmers' Market and through direct sales; also offers beef through direct sales. The Mauls grow produce in a 30' x 70' high tunnel.*

**Owners:** Mandy and Dan Maul, and children

**Location:** north of Gillette

**Email:** mandymaul@yahoo.com

**Phone:** 307-682-2278 or 307-689-6287

### **Bigfoot Sauces**

*Sells a variety of homemade sauces at several venues in Gillette, including the Downtown Gillette Farmers' Market, Gillette Saturday Farmers' Market, and Gillette Saturday Winter Farmers' Market; Larkspur Home and Gifts; and Uniquely Wyoming (see Crook County section for more details about Bigfoot Sauces)*

**Owners:** Deb and Ed Pacola

**Location:** Sundance

**Email:** debpacola@gmail.com or pacolaed@gmail.com

**Phone:** 307-281-1420

### **Broken Arrow Farm**

*Sells all-natural pastured poultry, meat rabbits, and beef; raw milk, and products made from the milk, including cheese and caramels; eggs; and in-season fresh produce at the Downtown Gillette Farmers' Market*

**Owners:** Bailey and Paul Eitel

**Location:** Newcastle

**Email:** paul\_eitel@hotmail.com

**facebook.com/brokenarrowfarm307/**

**Phone:** 605-840-8574 (Paul) or 307-746-5056 (Bailey)

**Website:** www.brokenarrowfarm307.com/

### **Buffalo Gardens**

*The business is open in spring, offering vegetable, herb, and fruit starts; seed potatoes and onion sets; potted rhubarb and strawberry plants; a variety of shrubs and trees, including berries and fruits; and annual and perennial flowers*

**Owners:** Reena and Dave Veit

**Location:** Gillette

**Email:** rveit@msn.com

**Facebook:** Buffalo Gardens Wyoming

**Phone:** 307-684-2006

**Website:** Buffalo Gardens Wyoming



### **Buzzy Ladies**

*Sells locally produced raw honey, comb honey, and infused honey through direct sales and online orders*

**Owners:** Jennifer Grossi and Thomas Kaness

**Location:** Gillette

**Email:** jenngrossi@hotmail.com

**Facebook:** Buzzy Ladies

**Phone:** 307-689-3603

**Website:** www.buzzyladies.com

### **Campbell County Conservation District**

*Offers cost-share seedling trees and shrubs, and also offers technical assistance including species selection and planting advice, free of charge; has a variety of educational programs for youths, including workshops and a youth camp focusing on agriculture, water, soil, and the environment; works with landowners to improve water quality and conservation, grazing and weed management, and wildlife habitat; collaborates with the local Natural Resources Conservation Service office to present workshops on soil health; and is involved in a variety of other conservation-related programs.*

**District manager:** Jennifer Hart; education coordinator: Crystal Kellebrew; along with an elected volunteer board of supervisors

**Location:** Gillette

**Email:** [icd@vcn.com](mailto:icd@vcn.com) (Jennifer) or [cccd2@vcn.com](mailto:cccd2@vcn.com) (Crystal)

**facebook.com/campbellcountyconservationdistrict/**

**Phone:** 307-682-1824

**Website:** [www.cccdwy.net/](http://www.cccdwy.net/)

## Campbell County Master Gardeners

*The goal of the University of Wyoming Extension Master Gardeners program is to educate participants about basic horticulture, entomology, soil health, botany, plant pathology, proper use of pesticides and herbicides, and other aspects of gardening and yard care.*

*The Campbell County Master Gardeners conducts yard visits to help homeowners with a variety of questions related to gardening; hosts an annual plant sale, garden walk, and educational events tied to gardening and landscaping; and partners with the City of Gillette to chip trees and branches, and the chips are then used for mulch.*

**Contact:** Mandy Reynolds, horticulture program coordinator for the University of Wyoming Extension's Campbell County office

**Location:** Gillette

**Email:** [mmr10@ccgov.net](mailto:mmr10@ccgov.net)

**facebook.com/CampbellCountyMasterGardeners/**

**Phone:** 307-682-7281

## Coal Country Community Garden

*Residents can rent traditional ground plots measuring either 200 or 400 square feet, and they can also rent space in raised beds measuring either 20 or 30 square feet. The community garden provides a wonderful opportunity for residents who don't have space for a garden; enables them to meet other gardeners and learn more about raising fresh vegetables, herbs, fruits, and pollinators; and allows them to donate fresh produce to people in need.*

**Manager:** University of Wyoming Extension, Campbell County office; contact: Mandy Reynolds, horticulture program coordinator for UW Extension's Campbell County office

**Location:** Wright

**Email:** [mmr10@ccgov.net](mailto:mmr10@ccgov.net)

**Phone:** 307-682-7281

**Website:** [www.ccgov.net/944/Community-Gardens](http://www.ccgov.net/944/Community-Gardens)



## Cross E Dairy

*Sells in-season fresh produce; a variety of meats, including beef, lamb, and pork; and raw a2 milk, cream, butter, yogurt, and cheese at the Downtown Gillette Farmers' Market*

**Owner:** Christine Hampshire

**Location:** Leiter

**Email:** [crosseefreedomfoods@gmail.com](mailto:crosseefreedomfoods@gmail.com)

**facebook.com/CrossEFreedomFoods/**

**Phone:** 307-751-3127

**Website:** <https://freedom-foods.square.site/>

## De La Cruz Produce

*Sells a wide variety of fresh vegetables, herbs, and fruits; honey; spices; dairy and meat products; and authentic Mexican foods; products are sourced from around the country, Mexico, and South America*

**Owners:** Alexis De La Cruz and his mother, Maria De La Cruz

**Location:** Gillette

**Email:** [alex.jovany2013@gmail.com](mailto:alex.jovany2013@gmail.com)

**Phone:** 307-660-0203

## Don's Supermarket

*A full-service supermarket that sells locally produced foods when possible, including jams, jellies, sauces, and other home-canned products; honey; beef jerky; ice cream; caramel apples; and other items. In spring 2021, Mr. McKeown was in the process of trying to find a local producer to supply fresh vegetables, herbs, and fruits.*

**Owner:** Troy McKeown

**Locations:** Gillette and Wright

**Email:** [troy@collinscom.net](mailto:troy@collinscom.net)

**Facebook:** Don's Supermarket Gillette

**Phone:** 307-687-1086

**Website:** <http://dons-gillette.edan.io/>



### **Downtown Gillette Farmers' Market**

*In-season locally grown fresh vegetables, herbs, fruits, microgreens, and sprouts; spices and dried herbs; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef, pork, chicken, goat, and rabbit; free-range chicken eggs; raw cow and goat's milk; butter, cream, and yogurt; artisan cheeses; homemade baked goods and candy; locally roasted coffee; homemade chili; and many other items.*

*The Downtown Gillette Farmers' Market operates year-round indoors, Monday through Saturday, 11 a.m. to 6 p.m. During winter, root vegetables are available, and several vendors who have indoor greenhouses and high tunnels offer leafy greens, microgreens, and sprouts.*

**Market manager:** Frank Wallis; assisted by many volunteers

**Location:** Gillette

**Email:** info@downtowngillettefarmersmarket.com (market email address) or f.wallis@yahoo.com (Frank Wallis)

**facebook.com/downtowngillettefarmersmarket/**

**Phone:** 307-689-7904 (market phone number) or 307-670-1094 (Frank Wallis)

**Website:** www.downtowngillettefarmersmarket.com/

### **Equality State Farms**

*Offers fresh vegetables, herbs, and fruits through direct sales and to local restaurants and schools; the business also hosts farmers' markets during the main growing season, and a pumpkin patch each fall.*

*Equality State Farms grows produce from early spring through late fall in two greenhouses and three high tunnels, and it produces additional vegetables during the main growing season in large outdoor plots. Starting in winter 2021–2022, co-owner Matt Walker says they plan to begin growing lettuces, salad greens, and cold-hardy crops in the greenhouses, which will allow them to provide fresh produce to customers year-round.*

*Their website reads: "We are here to plant the seed of change and growth in our local community using real people and real stories. Everything we need to survive is right here in Wyoming, but it is up to all of us to uncover the resources."*

**Owners:** Matt and Marlayna Walker, and children

**Location:** Gillette

**Email:** mattwalkerwy@aol.com

**facebook.com/equalitystatefarms/**

**Phone:** 307-660-9613

**Website:** www.equalitystatefarms.com/

### **Farmer Frank Ferments**

*Sells a variety of homemade fermented products, including sauerkraut, water and raw milk kefir, kombucha, garlic, cranberries, and blueberries; raw apple cider tonics; pickled items, including asparagus, carrots, green beans, and cucumber pickles; in-season fresh vegetables and herbs; infused honey using locally produced honey; and free-range eggs at the Downtown Gillette Farmers' Market.*



*"I'm German, so homemade sauerkraut is in my blood, and Farmer Frank Ferments seemed like a good name," Mr. Wallis says.*

**Owner:** Frank Wallis

**Location:** Gillette

**Email:** f.wallis@yahoo.com

**Phone:** 307-670-1094

## The Garden Table

*Offers a variety of canned goods, caramel popcorns, and in-season fresh produce at the Downtown Gillette Farmers' Market and Larkspur Home and Gifts in Gillette (see Weston County section for product details)*

**Owners:** Denise and Dave Ehlers

**Location:** Newcastle

**Email:** [dehlers.twins@outlook.com](mailto:dehlers.twins@outlook.com)

**facebook.com:** [thegardentablewy](https://www.facebook.com/thegardentablewy)

**Phone:** 307-629-0750

**Website:** <https://the-garden-table.square.site>

## Garlic Queen

*Sells home-canned pickled items, including garlic in a variety of flavors (Thai chili, teriyaki, Italian, hot Italian, tamari ginger, and dill), beets, jalapeños, and asparagus; home-canned sauerkraut; and homemade caramel topping at Homestead Habits Vintage Market (see listing below)*

**Owner:** Liz Weber

**Location:** Buffalo

**Email:** [lizweber323@gmail.com](mailto:lizweber323@gmail.com)

**Phone:** 320-405-8204

**Website:** <http://wyogarlicqueen.com/>

## Gillette Saturday Farmers' Market

*Locally grown fresh vegetables, herbs, fruits, microgreens, sprouts, and edible flowers; spices and herbs; canned goods, including jams, jellies, and pickled items; locally produced honey; meat products, including beef, goat, and pork; chicken eggs and meat chickens; raw goat and cow's milk; homemade cheeses; baked goods; locally made cold process soap; arts and crafts; and many other items*

**President:** Bob Jordan; vice president: Jason Walker; secretary: Cate Loetscher; accountant: Amber Loetscher; media and communications coordinator: Joanne Engelhaupt; market assistants: Rita Jordan, Jenna Walker, and Candace Crimm

**Location:** Gillette

**Email:** [newfarmexchange@gmail.com](mailto:newfarmexchange@gmail.com)

**Facebook:** Gillette Saturday Farmers' Market

**Phone:** 307-259-6784 (Candace Crimm); 307-689-5875 (Bob Jordan); 307-299-7497 (Joanne Engelhaupt)

## Gillette Saturday Winter Farmers' Market

*Locally grown salad greens and other vegetables grown in high tunnels and greenhouses equipped for winter conditions; spices and herbs; canned goods, including jams, jellies, and pickled items; locally produced honey; meat products, including beef, goat, and pork; chicken eggs and meat chickens; raw goat and cow's milk;*

*homemade cheeses; baked goods; locally made cold process soap; arts and crafts; and many other items*

**Officers and market volunteers:** see Gillette Saturday Farmers' Market listing

**Location:** Gillette

**Email:** [newfarmexchange@gmail.com](mailto:newfarmexchange@gmail.com)

**Facebook:** Gillette Saturday Farmers' Market

**Phone:** 307-259-6784 (Candace Crimm); 307-689-5875 (Bob Jordan); 307-299-7497 (Joanne Engelhaupt)

## Heaven to Earth

*Sells specialty foods and gifts, oils and vinegars, kitchen and home decor, and baby boutique items; among the food items are a variety of goods produced in Wyoming, including honey and products made out of honey; jams and jellies; and barbecue, marinade, dipping, and hot sauces*

**Location:** Gillette

**Email:** [shopheaventoearth@vcn.com](mailto:shopheaventoearth@vcn.com)

**Facebook:** Heaven to Earth LLC

**Phone:** 307-687-0001

## The Herb & Spice Lady

*Sells fresh organic herbs and spices, handmade teas, in-season fresh produce, jams, jellies, and cookies at the Gillette Saturday Farmers' Market, the Gillette Saturday Winter Farmers' Market, and other venues in Gillette, as well as through online orders via facebook.*

*Ms. Loetscher shares booth space at the markets with her daughter, Amber Loetscher, who operates Recluse Home Grown. She also sells sausage seasoning kits produced by her son and daughter-in-law, Russell and Angela Loetscher, who operate Stag Sausage Co. (see those two listings below).*

**Owner:** Cate Loetscher

**Location:** Recluse

**Email:** [cateloetscher@live.com](mailto:cateloetscher@live.com)

**Facebook:** The Herb & Spice Lady

**Phone:** 307-202-2029



## High Plains Grower

*Offers fresh vegetables, herbs, and fruits during the main growing season, and salad greens and lettuce year-round. Fresh produce is sold (1) through direct sales; (2) at the Gillette Saturday Farmers' Market; (3) at the Gillette Saturday Winter Farmers' Market; (4) to local restaurants; and (5) to residents and businesses for canning items such as salsas, hot sauces, pickles, and pasta sauces.*

*Because of increasing demand for their produce, the Jordans now have three 30' x 50' high tunnels, and a half acre of outdoor plots. The high tunnels are warmed throughout winter utilizing processes that Mr. Jordan has developed. This, in turn, allows the Jordans to grow lettuce, salad greens, and cold-hardy crops for winter harvest. Mr. Jordan says that he and others can help area landowners and small-acre homeowners do likewise to expand existing operations or develop new value-added opportunities (see the NEW FARRM Exchange and the NEW Growers Organization listings for details).*

**Owners:** Bob and Rita Jordan

**Location:** Gillette

**Email:** rgjordanwyo@yahoo.com

**Facebook:** High Plains Grower Gillette Wyoming

**Phone:** 307-689-5875

## Homestead Habits Vintage Market

*During the third weekend of each August, artisans from around the region sell a variety of food items, arts, crafts, and antiques at the open-air market south of Gillette. Among the foods are locally produced honey; home-canned items, including jams, jellies, salsas, sauerkraut, and caramel toppings; and a variety of pickled goods, including garlic, beets, hot peppers, and asparagus*

**Owner:** Angela Raber

**Location:** south of Gillette

**Email:** angelaraber@gmail.com

**facebook.com/homesteadhabits/**

**instagram.com/homesteadhabits**

**Phone:** 605-645-1132

**pinterest.com/angraber/**

**Website:** <https://homesteadhabits.com/vintage-market-1>

## Kathryn's Creations

*Sells homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts at the Gillette Saturday Farmers' Market and craft fairs in Gillette*

**Owner:** Kathryn Moore

**Location:** Buffalo

**Email:** kathrynfmoore49@gmail.com

**Phone:** 307-272-6835

## Kim'sChi

*Sells homemade kimchi at the Downtown Gillette Farmers' Market (kimchi is a traditional Korean side dish of fermented vegetables, including Napa cabbage, Korean radish, green onions, garlic, and ginger)*

**Owners:** Kim and Ron Williams

**Location:** Gillette

**Email:** arirand@hotmail.com

**Phone:** 307-299-2957



## Landon's Greenhouse

*Annual and perennial flowers, and vegetable, herb, and fruit starts*

**Owners:** Jennifer and Keith Kershaw; manager: Heather Kleiner

**Location:** Gillette

**Email:** info@landonsgreenhouse.com

**Facebook:** Landon's Greenhouse and Nursery

**Phone:** 307-672-8340

**Website:** <https://landonsgreenhouse.com/>

## Lloyd Craft Farms

*Offers fresh produce at the Downtown Gillette Farmers' Market and other markets and stores throughout northern and central Wyoming*

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** craftterri@rtconnect.net

**facebook.com/lloydcraftfarms/**

**instagram.com/lloydcraftfarms/**

**Phone:** 307-431-1219

**Website:** <https://lloydcraftfarms.com/>

## Meadowlark Garden Club

*Students at Meadowlark Elementary School learn various aspects of gardening and horticulture, including planting seeds, caring for plants throughout the growing season, harvesting, cleaning, and the importance of pollinators. The students grow vegetables and flowers in raised beds, and each fall use the fresh produce in cooking classes. The garden club, in part, was modeled after the University of Wyoming Junior Master Gardener Program.*

**Garden club coordinators:** STEM teacher Janaye Danko, instructional TA Cayla DeBolt, and school nurse Gay Bitner

**Location:** Gillette

**Email:** jdanko@ccsd.k12.wy.us, cdebolt@ccsd.k12.wy.us, or gbitner@ccsd.k12.wy.us

**Phone:** 307-682-4740

### **NEW FARRM Exchange**

*In 2019, a group of Campbell County entrepreneurs started the nonprofit organization NEW FARRM Exchange—short for NEW Farmers Artisans Ranchers Regional Marketing Exchange. The organization manages the Gillette Saturday Farmers' Market and the Gillette Saturday Winter Farmers' Market.*

*NEW FARRM Exchange also offers training opportunities and marketing strategies to help entrepreneurs interested in selling their food products through direct sales and to businesses, restaurants, and other venues. The purpose is to collaborate with each other to help all members grow their businesses, and support the local foods' movement.*

**President:** Bob Jordan; vice president: Jason Walker; secretary: Cate Loetscher; media, communications, and marketing coordinator: Joanne Engelhaupt; accountant: Amber Loetscher; assisted by Rita Jordan, Jenna Walker, Candace Crimm, and others

**Location:** Campbell County

**Email:** newfarmexchange@gmail.com

**Facebook:** NEW FARRM Exchange

**Phone:** 307-299-7497 (Joanne Engelhaupt), 307-689-5875 (Bob Jordan), or 307-259-6784 (Candace Crimm)

**Website:** NEW FARRM Exchange

### **NEW Growers Organization**

*In 2021, Bob Jordan launched the NEW (Northeast Wyoming) Growers Organization, which is developing a directory that allows growers, free of charge, to post available products for direct sales. Mr. Jordan says this communication platform enables producers, including those just getting started, to better market such items as fresh produce, honey, homemade canned goods, meat products, eggs, cheese, milk, and baked goods.*

**Coordinator:** Bob Jordan

**Location:** Campbell County

**Email:** rgjordanwyo@yahoo.com

**Facebook:** NEW Growers Organization Northeast Wyoming

**Phone:** 307-689-5875

**Website:** NEW Growers Organization Northeast Wyoming

### **Nonna's Primo Pasta Sauce**

*Sells homemade all-natural pasta sauces, vegetable juices, and infused salts at the Downtown Gillette Farmers' Market*

**Owner:** Patti Lindell

**Location:** Cheyenne

**Email:** nonnasprimopastasauce@yahoo.com

**facebook.com:** Cheyenne1273/

**Phone:** 307-256-7851

**Website:** <https://nonnasprimopastasauce.com>

### **North Community Garden**

*Residents can rent traditional ground plots measuring either 240 or 480 square feet; space in raised beds; or space in a hoop house, which allows gardeners to extend the growing season. The community garden provides opportunities for residents who don't have space for a garden; enables them to meet other gardeners and learn more about raising fresh vegetables, herbs, fruits, and flowers, including pollinators; and allows them to donate fresh produce to people in need.*

**Manager:** University of Wyoming Extension, Campbell County office; contact: Mandy Reynolds, horticulture program coordinator for UW Extension's Campbell County office

**Location:** Gillette

**Email:** mmm10@ccgov.net

**Facebook:** Gillette North Community Garden

**Phone:** 307-682-7281

**Website:** [www.ccgov.net/944/Community-Gardens](http://www.ccgov.net/944/Community-Gardens)



### **Northeast Wyoming Seed Library**

Residents can take open-pollinated and heirloom seeds, free of charge, from the Northeast Wyoming Seed Library at the Campbell County Extension Office. Gardeners can also make seed donations back to the library to build the collection, and to make the seed library a self-sustaining source.

Available seeds include vegetable, herb, fruit, and flower varieties. Among the goals is to encourage residents to grow locally produced, wholesome produce, as well as pollinator species.

**Program sponsor:** Campbell County Master Gardeners; contact: Mandy Reynolds, horticulture program coordinator for the University of Wyoming Extension's Campbell County office

**Location:** Gillette

**Email:** mmr10@ccgov.net

**facebook.com/NEWYSeedLibrary/**

**Phone:** 307-682-7281

**Website:** www.ccgov.net/282/Master-Gardener

### **Our Wyoming Life Farm Store**

Offers a variety of items produced from the farm and ranch, including grass-fed and grain-finished beef and pork, meat chickens, seasonal fresh vegetables, microgreens, free-range eggs, baked goods, raw honey, canned goods, pickled items, jerky, and beef sticks

**Owners:** Erin and Mike Galloway

**Email:** mail@ourwyominglife.com

**Facebook.com/ourwyominglifefarmstore**

**Website:** www.ourwyominglife.com

### **The Plant Shack**

Locally owned, family run nursery and greenhouse that has been operating since 1995. The business is open from late April to early July, and offers vegetable, herb, and fruit starts; a variety of trees and shrubs, including apple, currant, gooseberry, grape, plum, raspberry, and sour cherry; annual and perennial flowers; and gardening and landscaping materials

**Owner and manager:** Vickie Knutson; assistant manager: Kati Knutson

**Location:** Gillette

**Email:** vickieknut@vcn.com

**facebook.com/theplantshack/**

**Phone:** 307-687-0256

### **Ponderosa Farm**

Offers vegetables and fruits; locally produced honey; raw milk; homemade butter; farm-fresh eggs; homemade jams, jellies, pickled beets, pickled eggs, and pickles; a variety of baked goods; and broiler chickens and ducks.

Products are sold at the Downtown Gillette Farmers' Market and Gillette Saturday Farmers' Market.

**Owners:** Elizabeth and Abe Yoder, and family

**Location:** Hulett

**Phone:** 307-467-5343

### **Prairie Butte Creations**

Offers fresh produce, homemade salsa, and handcrafted crochet items through direct sales, at the Gillette Saturday Farmers' Market, and at the Gillette Saturday Winter Farmers' Market. Owner Tracy Morgan grows produce in a greenhouse, and is working to expand her operation in 2021.

**Owner:** Tracy Morgan

**Location:** Gillette

**Email:** prairiebuttecreations@gmail.com

**Facebook:** Prairie Butte Creations

**Phone:** 307-689-0181

### **Prairie Community Garden**

Residents can rent traditional ground plots measuring 256, 384, or 768 square feet. The garden provides a nice opportunity for citizens who don't have space for a garden; enables them to meet other gardeners and learn more about raising fresh vegetables, herbs, fruits, and pollinators; and allows them to donate fresh produce to people in need.

**Manager:** University of Wyoming Extension, Campbell County office; contact: Mandy Reynolds, horticulture program coordinator for UW Extension's Campbell County office

**Location:** Gillette College Technical Education Center

**Email:** mmr10@ccgov.net

**Phone:** 307-682-7281

**Website:** www.ccgov.net/944/Community-Gardens



## Rayne Gardens

The family owned nursery and greenhouse opened in 2019, after three years of research, preparation, and hard work. The business offers a wide assortment of vegetable, herb, and fruit starts and seeds; a variety of trees and shrubs, including fruit and berry varieties; annual and perennial flowers; and a selection of gardening products, including large pottery pots, water features, garden tools, and soil amendments.

Rayne Gardens is open year-round, and during the colder months it offers a variety of unique indoor plants and special items for the holiday season. The business is named after Kierra Rayne Foss, the daughter of co-owner Nate Foss.

**Owners:** Nate Foss and mother Ginny Bain

**Location:** Gillette

**Email:** growit@raynegardens.com

**facebook.com/RayneGardens/**

**Phone:** 307-257-7413

**Website:** www.raynegardens.com/services/

## Recluse Home Grown

Sells locally raised and processed beef and in-season fresh produce at the Gillette Saturday Farmers' Market, at the Gillette Saturday Winter Farmers' Market, and through direct sales via phone or facebook.

Ms. Loetscher is making plans to add poultry and farm-fresh eggs to the Recluse Home Grown offerings by 2022, and she also hopes to begin selling items at the Food for Thought Summer Market in Casper.

**Owner:** Amber Loetscher

**Location:** Recluse

**Email:** beezybomb@juno.com

**Facebook:** Recluse Home Grown

**Phone:** 307-640-1917

## The Rusty Bucket

Offers fresh vegetables, herbs, fruits, microgreens, sprouts, and edible flowers; raw goat and cow's milk; goat milk kefir; cheeses; chicken eggs; baked goods; goat and pork meat; meat chickens; breakfast burritos; caramel apples; goat milk soap; handcrafted garden benches; and garden décor crafted out of recycled materials.

Products can be delivered directly to customers' homes and businesses in Gillette on Wednesdays, and products are also available at the Gillette Saturday Farmers' Market.

**Owner:** Joanne Engelhaupt

**Location:** Rozet

**Email:** joanne@rustybucketwy.com or thomasengelhaupt@yahoo.com

**facebook.com/benchesbarbwirecreations/**

**Phone:** 307-299-7497

**Website:** http://rustybucketwy.com/

## Slattery Gardens

Sells a wide variety of in-season fresh vegetables, herbs, and fruits at the Gillette Saturday Farmers' Market; produce is grown in a 30' × 70' high tunnel and a one-third-acre outdoor plot. Low tunnels are set up within the high tunnel to extend the growing season.

"I grew up on a farm and loved playing in the dirt, and later I became passionate about gardening," says Joe Slattery.

**Owners:** Joe and Lorna Slattery

**Location:** Gillette

**Email:** slats@bresnan.net

**Phone:** 307-680-7746

## Stag Sausage Co.

Sells summer sausage spice kits (including mild and hot), a salami sausage spice kit (mild), seasoned sea salts, and a variety of spice mixtures for all types of meats through online sales, at the Gillette Saturday Farmers' Market, and at the Gillette Saturday Winter Farmers' Market.

The website includes a short story about the Loetscher family, their roots in agriculture, and their passion for making smoked meats and spices for those meats.

**Owners:** Russell and Angela Loetscher

**Location:** Recluse

**Email:** stagsausage@gmail.com

**facebook.com/StagSausage/**

**Phone:** 307-214-0443

**Website:** www.stagsausage.com/

## Trail Creek Gardens

Casey and Tom Sams took their love of gardening to a new level in 2020, when they started a family business called Trail Creek Gardens. They now sell a wide variety of fresh, in-season vegetables and fruits late spring through fall to a local restaurant and at their roadside stand on Highway 50 one mile south of Gillette. About half of the produce is grown in three high tunnels, one measuring 30' × 50' and the other two measuring 12' × 20'. The remaining produce is grown in an outdoor plot measuring 75' × 100'.

They also offer homemade pasta sauces and salsas made from fresh tomatoes from their high tunnels, and these products are available year-round through direct sales. In 2021, the couple also started offering grass-fed and finished beef that is processed at the USDA-inspected Western Heritage Meat Co., which opened in Sheridan in 2020.

*Tom Sams says their new business now provides important side income, as his main job associated with the coal, oil, and natural gas industries has slowed down in recent years.*

**Owners:** Casey and Tom Sams, and children Carter and Josephine

**Location:** Gillette

**Email:** tomjsams@gmail.com

**Phone:** 307-660-8341

### **Uniquely Wyoming**

*Gift and boutique store that sells a wide variety of items from approximately 45 businesses in Campbell County and across Wyoming. Among the specialty-crop items for sale are homemade salsas, jams and jellies, pasta sauces, elderberry syrup, and locally produced honey*

**Owner:** Tara Brandenburg

**Location:** Gillette

**Email:** uniquelywyoming@gmail.com

**facebook.com/uniquelywyoming/**

**Phone:** 307-257-7426

### **University of Wyoming Extension, Campbell County office**

*Provides workshops and classes based on community interest, such as horticulture; tests pressure cookers; assists the Campbell County Master Gardeners (see separate listing); oversees three community gardens in Campbell County (see separate listings); offers pesticide testing and training; oversees 4-H club programs; assists with community development; hosts the Northeast Wyoming Seed Library (see separate listing); and manages the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Mandy Reynolds (horticulture program coordinator), Kimberly Fry and Celeste Robinson (4-H & youth development), Tailor Morris (CNP), Michelle Vigil (community development), and Tracey Archer and Treasure Boller (administrative assistants)

**Location:** Gillette

**Email:** tla10@ccgov.net (Tracey Archer), tlb10@ccgov.net (Treasure Boller), or mmr10@ccgov.net (Mandy Reynolds)

**facebook.com/ccextension**

**Phone:** 307-682-7281

**Website:** <https://wyoextension.org/campbellcounty/>

### **Wyoming Sauce Co.**

*Sells a variety of sauces and marinades through online orders and at retail outlets, restaurants, and food service*

*businesses in Wyoming and across the country.*

*The business was established in 2015 by three friends who enjoy great food, company, and entertainment. But the journey began many years ago when Scott Ostlund invited Paul Unti and other friends for a cookout. When Unti tried a steak that was grilled with Ostlund's marinade, he knew that it was something special to share with others.*

*That marinade is now known as 'Sweet Cheyenne,' while another big hit with the group was Jim Gabriel's wing sauce, 'Bold Faithful.' The three friends added additional sauces and marinades over the years, all of which have names associated to Wyoming. See the website for more information about the company's history and its products.*

**Owners:** Scott Ostlund, Paul Unti, and Jim Gabriel

**Location:** Gillette

**Email:** info@wyomingsauce.com

**facebook.com/wyomingsaucecompany/**

**Phone:** 307-877-8265

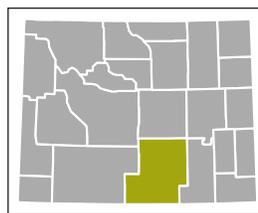
**Website:** [www.wyomingsauce.com/](http://www.wyomingsauce.com/)





# Carbon

C O U N T Y



## **Brush Creek Ranch Greenhouse**

*Hydroponically produced vegetables and herbs, seed-to-table dining, greenhouse tours, and occasional farmers' markets*

**Greenhouse manager:** Serge Boon

**Location:** Saratoga

**Email:** [serge.boon@brushcreekranch.com](mailto:serge.boon@brushcreekranch.com)

**facebook.com/brushcreekranch/**

**Instagram:** @brushcreekranch

**Phone:** 307-329-3080

**Website:** [www.brushcreekranch.com/greenhouse](http://www.brushcreekranch.com/greenhouse)

## **Carbon County Beekeepers**

*Helps local beekeepers with education and mutual support; hosts hive tours*

**Local contact:** Billie Helwick

**Location:** Carbon County

**Email:** [wyoilliekid@hotmail.com](mailto:wyoilliekid@hotmail.com)

**Facebook:** Carbon County Bee-Keepers Wyoming

**Phone:** 303-916-1294

## **Craig Mustard's Honey**

*Locally produced honey*

**Owner:** Craig Mustard

**Location:** Elk Mountain

**Email:** cnmust@yahoo.com

**Phone:** 307-380-3082

### **Doggett Greenhouse**

*Tomato, pepper, cauliflower cabbage, broccoli, and squash starts in spring; ripe tomatoes and peppers in late summer and fall; and flowers, trees, and shrubs*

**Owners:** Mary and Gary Jacobsen, and son Zane Jacobsen

**Location:** Encampment

**Email:** gmjacobsen@yahoo.com

**facebook.com/doggett.flowers/**

**Phone:** 307-327-5717

### **High Plains Produce**

*Fresh, locally grown vegetables and herbs; CSA shares*

**Owners:** Brekke and Ryan Munks

**Location:** Saratoga

**Email:** wyohighplainsproduce@gmail.com

**facebook.com/wyohighplainsproduce/**

**Phone:** 307-710-9495

### **Jackalope Apothecary**

*Herbal medicines and salves*

**Owner:** Mary Jo Greenwood

**Location:** Riverside

**Email:** maryjogreenwood.lcsw.llc@gmail.com

**facebook.com/JackalopeApothecary/**

**Phone:** 307-710-0503

**Website:** www.etsy.com/shop/JackalopeApothecary

### **Jason Masselink's Honey**

*Locally produced honey*

**Owner:** Jason Masselink

**Location:** Sinclair

**Email:** crazy\_j540@yahoo.com

**Facebook:** Jason Masselink Rawlins, Wyoming

**Phone:** 307-710-1473

### **Little Snake River Conservation District**

*Offers a variety of conservation-related programs, including water quality, soil health, and successful tree planting and care, including berry and fruit varieties*

**District natural resource coordinator:** Larry Hicks; assistant district natural resource coordinator: Dawn Arnell; district clerk: Kelly Kudera; along with an elected volunteer board of supervisors

**Location:** Baggs

**Email:** lsacd@dteworld.com

**Facebook:** Little Snake River Conservation District

**Phone:** 307-383-7860 (ext. 4) or 307-380-7013



### **Medicine Bow Conservation District**

*Educates students about the production of vegetables, fruits, and herbs in hoop houses and outdoor gardens; earth sciences; nutrition; and entrepreneurship; and offers a variety of conservation-related programs*

**Program manager:** Joan McGraw; along with an elected volunteer board of supervisors

**Location:** schools in Elk Mountain, Hanna, and Medicine Bow

**Email:** joan@medbowcd.org

**facebook.com/MedBowCD/**

**Phone:** 307-379-2221, or 307-761-0432

### **Rawlins Community Gardens**

*Local residents can reserve space in the outdoor garden located at the Wyoming Frontier Prison or in the high tunnel located at the Carbon County Fairgrounds in Rawlins. Residents are welcome to grow vegetables, fruits, herbs, and flowers. Gardeners are asked to spend time each spring and fall with garden clean-up and also to assist with monthly upkeep such as mowing and weeding. Suggested annual fees are \$25 for a 4-foot by 8-foot outdoor space at the Wyoming Frontier Prison and \$35 for a 6-foot by 10-foot outdoor space at the prison or a plot in the high tunnel at the fairgrounds.*



**Garden managers:** Julie Webb and Tina Hill, with assistance from volunteers

**Location:** Rawlins

**Email:** juliewebb@carbonwy.com or wyomingfrontierprison@hotmail.com

**facebook.com/RawlinsCommunityGarden/**

**Phone:** 307-328-7811 or 307-324-4422

### **Saratoga Farmers' Market and Craft Fair**

*Fresh vegetables and fruits, honey, jams and jellies, breads, medicinal herbs, and other products*

**Market manager:** Kimberly Givens

**Location:** Saratoga

**Email:** saratogamuseum@gmail.com

**facebook.com/SaratogaFarmersMarket/**

**Phone:** 307-326-5511, or 307-710-3226

### **Saratoga Middle/High School Ag Program**

*Agriculture students and FFA members learn about various aspects of agriculture, including topics focused on plant and animal sciences, horticulture, gardening, and agribusiness via classroom exercises and hands-on experience. They grow vegetables, fruits, and flowers in a greenhouse, and they also care for livestock at a small farm adjacent to the school. Fresh produce is used in the school lunch program.*

**Ag teacher and FFA advisor:** Lane Moreland

**Location:** Saratoga

**Email:** lmoreland@crb2.org

**Phone:** 307-326-5246

### **Saratoga Wyoming Community Garden and Projects**

*Community education and outreach involving eco-friendly vegetable, fruit, and flower gardening, in part utilizing environmentally sustainable, off-grid greenhouse; beekeeping and high-altitude gardening education; planting pollinator beds in the community; hosting a community dinner called the Pesto Festo that utilizes produce and other locally produced food; and donating vegetables and other locally produced food to residents*

**Board president:** Susan Marich; facebook administrator: Cindy Bloomquist

**Location:** Saratoga

**Email:** saratogawyomingcommunitygarden@gmail.com, or cbloom006@aol.com

**Facebook:** Saratoga Wyoming Community Garden

**Phone:** 307-329-7653

### **University of Wyoming Extension, Carbon County office**

*Variety of programming, including season-extension workshops focused on vegetable production; backyard fruit production, container gardening, poultry production, compost, and soils classes; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; pressure canner gauge testing; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Abby Perry (rangelands and yard visits), Brian Sebade (agriculture & horticulture), Emily Haver (4-H & youth), Jess Dooley (CNP, food, & nutrition), Julie Daniels (community development), and Kirsten Burgess (administrative assistant)

**Location:** Carbon County

**Email:** ajacks12@uwyo.edu or kburge3@uwyo.edu

**facebook.com/UWExtensionCarbonCounty/**

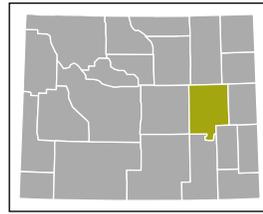
**Phone:** 307-328-2642

**Website:** <https://wyoextension.org/carboncounty/>



# Converse

C O U N T Y



## **Bear Bonz BBQ**

*Sells a variety of homemade barbecue sauces through online orders, at Herder Feed and the Herder Feed Farmers' Market in Glenrock, Jackalope Square Farmers Market in Douglas, and Spring Flea Market & Vendor Show in Gillette.*

*The business became licensed with the Wyoming Department of Agriculture in 2021, and is undergoing an expansion, including adding seasonings and rubs, offering catering services, and selling products at retail outlets in the area.*



**Owners:** Joe Bearfield, James Bearfield, and Scott Pratt

**Location:** Glenrock

**Email:** [bearbonzbbq@yahoo.com](mailto:bearbonzbbq@yahoo.com)

**Facebook:** Bear Bonz BBQ

**Phone:** 307-351-1449



### **Berried Delights**

*Sells a variety of homemade jams and jellies at Pump-N-Pak in Douglas (see Weston County section for more details)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** elizabetht@berrieddelights.com or et@tribcsp.com

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** www.berrieddelights.com/

### **Converse County Conservation District**

*Sells a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties suited to Converse County, and assists with designing windbreaks; provides seedling trees to the Town of Glenrock for its Trees for Trash program; offers cost-share programs to residents, businesses, and others for community enhancement projects, and to landowners to take steps to improve soil and water quality and natural resource conservation; rents equipment to landowners to implement conservation practices, such as no-till; and offers a variety of educational programs to area residents, including youths.*

**District manager:** Michelle Huntington; program assistant: Anna Gray; along with an elected volunteer board of supervisors

**Location:** Douglas

**Email:** michelle.huntington@wy.nacdnet.net or anna.gray@wy.nacdnet.net

**facebook.com/ConverseCountyCD/**

**Phone:** 307-624-3164

**Website:** <http://www.conserveconverse.org/>

### **Converse County Master Gardeners**

*Offers presentations on gardening and landscaping; conducts yard visits to help answer questions relating to gardening, landscaping, plant selection, and common issues such as weeds and diseases; and maintains a Plant Select® demonstration garden at the Wyoming State Fairgrounds (Plant Select is the country's leading brand of plants designed to thrive in the High Plains and Intermountain West with less supplemental water)*

**Coordinator:** Becky Harris, University of Wyoming Extension horticulture educator

**Location:** Converse County

**Email:** rharris8@uwyo.edu

**Phone:** 307-358-2417

**Website:** <https://wyoextension.org/conversecounty/>

### **Douglas High School Agriculture**

*Douglas High School students enrolled in agriculture classes and FFA learn about horticulture, plant sciences, gardening, greenhouse management, soil testing, and other topics as part of their curriculum. Students grow vegetables and flowers in a greenhouse, and some of what they grow is sold to school staff and residents with proceeds supporting the FFA program.*

**Ag teacher and FFA advisor:** Luke Bethea

**Location:** Douglas High School

**Email:** lbethea@ccsd1.org

**facebook.com/DouglasHighSchool/**

**Phone:** 307-358-2940

**Website:** [dhs.ccsd1.org/](http://dhs.ccsd1.org/)

### **4J- BQ Sauces**

*Family owned business that sells homemade 4J- BQ Sauce ('cayenne with a kick of sweet') and a spicy Bloody Mary mix called Bloody 55 (a 'tailgater's Bloody Mary') through online orders and at stores throughout Wyoming (see website for a list)*

**Owners:** Melanie and Brad Jones

**Location:** Glenrock

**Email:** 4jbarbq@gmail.com

**facebook.com/4JbarBQSauces/**

**Instagram:** 4J-BQ Sauces

**Phone:** 307-351-9351 or 307-351-9350

**Website:** [4jbarbqsauces.com/](http://4jbarbqsauces.com/)



### **Glenrock Junior/Senior High School Horticulture**

Science and agriculture students at Glenrock Junior/Senior High School, along with FFA members, learn about horticulture, plant sciences, gardening, hydroponics, and other topics as part of their curriculums. Students start vegetables on tables under grow lights, and starts are then transferred to a five-row hydroponic wall. Some of the vegetables are used in the school's culinary program.

Ag teacher and FFA advisor Coley Wondra says this is a new program at the school, and he hopes funding can be secured to construct a greenhouse by 2022, which will allow the school to expand its ag business classes. He is also making plans to coordinate with Converse County Weed and Pest to teach weed identification and control classes, and to work with interested students in obtaining certified commercial applicator licenses.

**Ag teacher and FFA advisor:** Coley Wondra; science teacher: Mandy Haskell

**Location:** Glenrock Junior/Senior High School

**Email:** cwondra@converse2.org or mhaskell@converse2.org

**facebook.com/ConverseCounty2/**

**Phone:** 307-436-9201

**Website:** converse2.org/Glenrock-High-School

### **Grasslands Market**

Locally owned store featuring fresh-made pizzas, sandwiches on house-baked breads, homemade barbecue, and other foods, including numerous items made in Wyoming, among them specialty-crop items from Baer's Pantry, Cheyenne Honey, Chugwater Chili, 4J- BQ Sauces, Hi Mountain Seasonings, Pine Ridge Barbecue & Dipping Sauces, Rick's Original Habanero Sauce, The Rusty Bucket, That Salsa Guy, Wahoo Toppings, and Wyoming Sauce Co. (see listings for these businesses elsewhere in the directory).

"We are very proud that we support Wyoming food producers, and sell their products," says Jen Pollock.

**Owners:** Jen and Ed Pollock, and Deb and Bill Russell; manager: Lori Bell

**Location:** Douglas

**Email:** info@grasslandsmarket.com, jen@jensbooks.com, or lorib@grasslandsmarket.com

**facebook.com/grasslandsmarket/**

**Phone:** 307-358-8020

**Website:** www.grasslandsmarket.com/

### **Hat Six Honey**

Sells locally produced honey at the Jackalope Square Farmers Market in Douglas

**Owners:** Lara and Woody Taylor

**Location:** Casper

**Email:** hatsixhoney@gmail.com

**Facebook:** T Bee S Pollination - Hat Six Honey

**Phone:** 307-258-7384

### **Herder Feed**

In addition to offering a wide range of feed and other livestock products, the store sells locally produced canned goods, including barbecue sauces, hot sauces, and salsas

**Owner:** James Federer

**Location:** Glenrock

**Email:** herderfeed@gmail.com

**facebook.com/HerderFeed/**

**Phone:** 307-205-4444

### **Herder Feed Farmers' Market**

Offers in-season fresh vegetables and fruits; locally produced honey; homemade canned goods, including jams, jellies, salsas, barbecue sauces, and hot sauces; farm-raised eggs; meat products, including beef, pork, sausage, and smoked items; ground coffee; arts and crafts; and other products. The market is held year-round, once a month on Saturdays (check the facebook page for dates).



**Host:** Herder Feed; market manager: James Federer  
**Location:** Glenrock  
**Email:** herderfeed@gmail.com  
**facebook.com:** HerderFeed/  
**Phone:** 307-205-4444

### **Jackalope Square Farmers Market**

*Offers fresh vegetables and fruits; locally produced honey; homemade goods, including jams, jellies, breads, and desserts; homemade body care products; and a variety of handmade items, including crafts. The market is held on five Saturdays in August and September.*

**Market host:** Main Street Douglas; market manager: Stacey Ricker  
**Location:** Douglas  
**Email:** pilzner2@yahoo.com  
**Facebook:** Jackalope Square Farmers Market  
**Phone:** 307-351-2937 (Stacey) or 307-358-2000 (Main Street Douglas)  
**Website:** seewhatconversecando.com/

### **Not Your Mama's Salsa**

*Sells a variety of homemade salsas at Gas & Go, Herder Feed, and the Herder Feed Farmers' Market in Glenrock*

**Owner:** Jim Casteel  
**Location:** Casper  
**Email:** jimmr.salsa@gmail.com  
**Facebook:** Not Your Mama's Salsa  
**Phone:** 307-259-9634

### **Rick's Original Habanero Sauce**

*Rick's Original Habanero Sauce is offered in two heat levels on the 'Rickster Scale' (6.5 and 8.5). The hot sauces are available at Eastgate Travel Center, Glenrock Superfoods, Herder Feed and the Herder Feed Farmers' Market in Glenrock; Grasslands Market in Douglas; and Hat Six Travel Plaza in Evansville.*

**Owner:** Rick Mezger  
**Location:** Glenrock  
**Email:** the1mez@q.com  
**Phone:** 307-436-8541

### **307 Vendor Co-Op**

*Members of the Natrona County-based food cooperative offer fresh produce and other items at the Herder Feed Farmers' Market in Glenrock*

**President:** Josh Bliss; vice president: Devon Olsen; and other board members and volunteers  
**Location:** Natrona County  
**Email:** 307vendorco@gmail.com  
**facebook.com:** 307vendorco/  
**Phone:** 307-920-0049 (Devon)  
**Website:** https://307vendorco.godaddysites.com/

### **University of Wyoming Extension, Converse County office**

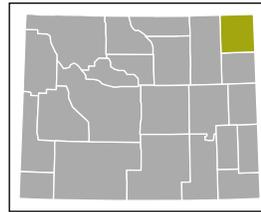
*Provides workshops, classes, and education based on community interest, such as horticulture, nutrition, and disaster preparedness; tests pressure canners; helps to coordinate University of Wyoming Master Gardeners classes; conducts yard visits to help residents address issues and also select plants suitable for the local environment; offers pesticide applicator license testing and training; organizes and facilitates 4-H club programs; and coordinates the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health.*

**Program contacts:** Becky Harris (horticulture), Kellynne Doyle (4-H and youth development), and Leah Roberts (administrative officer manager); area educators serving Converse County are Scott Cotton (agriculture and horticulture), Mary Evans (CNP), and Denise Smith (nutrition and food safety)  
**Location:** Douglas  
**Email:** rharris8@uwyo.edu, kdoyle6@uwyo.edu, or lrober23@uwyo.edu  
**Phone:** 307-358-2417  
**Website:** https://wyoextension.org/conversecounty/



# Crook

## C O U N T Y



### **Bearlodge Bakery & Greenhouse**

*Offers fresh produce, locally produced raw honey, farm-fresh eggs, butter, fresh-baked bread and pastries, and soft and hard serve ice cream in a variety of flavors. The business also serves breakfast and lunch, offers weekly meal kits, and hosts a farmers' market (see Harvest Farmers Market listing).*

*"We specialize in fresh, from-scratch foods," says Ms. Spaulding.*

**Owner:** Joni Love Spaulding

**Location:** Sundance

**Email:** [2wtradingpost@gmail.com](mailto:2wtradingpost@gmail.com)

**facebook.com/bearlodgebakery/**

**Phone:** 307-283-4020

**Website:** <https://2wtradingpost.com/>

### **Bigfoot Sauces**

*Sells a variety of homemade sauces, including original, dill, cucumber, spicy hot, mango/pineapple (regular & spicy), green mango, Cool Green (among the ingredients are all-green vegetables), Mean Green (ingredients include all-green vegetables and hot peppers), Wyoming Heat, Wyoming Double XL, and several other varieties.*

*“If you want to warm-up, try the Double XL,” says Mr. Pacola, who notes that a friend of theirs loves Wyoming Heat, but wanted that particular sauce with a bit more punch to it. The result is the super hot Double XL, made with ghost peppers.*

*The sauces can be used for grilling, marinating, and dipping; on pizzas; and in pasta dishes and other foods.*

*Products are sold via online orders through facebook, at the new Sundance Farmers’ Market, and at Sundance Hardware in Sundance and Mercantile 307 in Hulett.*

**Owners:** Deb and Ed Pacola

**Location:** Sundance

**Email:** debpacola@gmail.com or pacolaed@gmail.com

**Phone:** 307-281-1420

### **Broken Arrow Farm**

*Sells all-natural pastured poultry, meat rabbits, and beef; raw milk, and products made from the milk, including cheese and caramels; eggs; and in-season fresh produce at the Sundance Farmers’ Market*

**Owners:** Bailey and Paul Eitel

**Location:** Newcastle

**Email:** paul\_eitel@hotmail.com

**facebook.com/brokenarrowfarm307/**

**Phone:** 605-840-8574 (Paul) or 307-746-5056 (Bailey)

**Website:** www.brokenarrowfarm307.com/

### **Crook County 4-H Horticulture Program**

*4-H members, local residents, students, and others grow vegetables, herbs, fruits, and flowers (including pollinators) in a hoop house at the Crook County Fairgrounds, where they learn many aspects about plant sciences, horticulture, gardening, and where their food comes from. Because of the program’s popularity, a geodesic dome greenhouse is scheduled to be built at the site in 2021.*

**Program coordinator:** Sara Fleenor, 4-H & youth development for University of Wyoming Crook County Extension

**Location:** Crook County Fairgrounds, Sundance

**Email:** sfleenor@uwyo.edu

**Facebook:** Crook County Extension 4-H

**Phone:** 307-283-1192

### **Crook County Natural Resource District**

*Conducts water quality monitoring in the Belle Fourche River watershed; offers a number of cost-share programs, including ones focused on water quality, forest health, and soil health; and oversees an annual electronics’ recycling event*



**Program coordinators:** Sarah Anderson and Carmen Horne-McIntyre; conservation field technician: Jacob Blackstone; office manager: Bridget Helms; along with an elected volunteer board of supervisors

**Location:** Sundance

**Email:** crookcountynrd@gmail.com

**facebook.com/CrookCountyNRD/**

**Phone:** 307-283-2870, ext. 100

### **The Garden Table**

*Offers a variety of homemade canned goods and caramel popcorns at Mercantile 307 in Hulett (see Weston County section for additional details about The Garden Table)*

**Owners:** Denise and Dave Ehlers

**Location:** Newcastle

**Email:** dehlers.twins@outlook.com

**facebook.com/thegardentablewy**

**Phone:** 307-629-0750

**Website:** https://the-garden-table.square.site

### **Harvest Farmers Market**

*Started in 2013, the Harvest Farmers Market is a year-round market that offers a variety of locally produced foods, including fresh produce; canned goods, including jams, jellies, and sauces; raw honey; raw milk; cheeses; meats; baked goods; caramel popcorns; candies; and other foods*

**Market manager:** Joni Love Spaulding

**Location:** Sundance

**Email:** 2wtradingpost@gmail.com

**facebook.com/SundanceHarvestFarmersMarket/**

**Phone:** 307-283-4020

**Website:** https://2wtradingpost.com/

## Hulett School Horticulture Program

Students grow a variety of vegetables, fruits, flowers (including pollinators), and other plants in a 15' x 30' high tunnel and six raised garden beds. They learn about plant sciences, horticulture, and gardening, including the importance of soil testing, and they also conduct experiments.

In late spring and summer, residents of the community who do not have their own garden space are allowed to grow produce in the high tunnel and raised beds for their own use and to also donate to others, including people in need. In 2020, 10 members of the community utilized the facilities.

**Vocational ag teacher:** Nick Edelman

**Location:** Hulett School

**Email:** edelmann@crook1.com

**Phone:** 307-467-5231

## Karen's Fresh Produce

Sells fresh vegetables at the Old Town Farmers Market in Upton

**Owner:** Karen Harvey

**Location:** Sundance

**Email:** kiharvehawk@gmail.com

**Phone:** 307-756-3451

## Mercantile 307

Has a year-round, in-store farmers' market that offers fresh, in-season produce, locally produced honey, farm-fresh eggs, raw milk, butter, baked goods, homemade sauces and other canned goods, caramel popcorns, jerky, and other foods. Each spring, Mercantile 307 offers vegetable, herb, and flower starts from a greenhouse adjacent to the store (see R&H Greenhouse listing).

The store also offers unique clothing boutiques, quilts, crafts, artwork, antiques, ironworks, furs, woodworks, western collectibles, and jewelry.

"My business is really focused on promoting 'Made in Wyoming' goods and Wyoming small businesses," says Ms. Hippen.



**Owner:** Connie Hippen

**Location:** Hulett

**Email:** mercantile307@gmail.com

**facebook.com/mercantile307/**

**Phone:** 605-206-0745

**Websites:** mercantile307.com or mercantile307.net

## Miller Honey Co.

Sells locally produced raw honey from the on-farm honey house; and is a member of the Sioux Honey Association Co-Op based in Sioux City, Iowa, which markets honey under the Sue Bee® Clover Honey® name

**Owner:** Jim Miller

**Location:** Sundance

**Email:** cjmille@rangeweb.net

**Phone:** 307-283-1349

## Palus Family Produce

Sells in-season fresh produce, and homemade canned goods, including pickles, jams, and jellies through direct sales and at Mercantile 307

**Owners:** Becky and Jim Palus, and children

**Location:** Hulett

**Email:** palusjb@yahoo.com

**Phone:** 307-467-5779

## Ponderosa Farm

Offers vegetables and fruits; locally produced honey; raw milk; homemade butter; farm-fresh chicken and duck eggs; homemade jams, jellies, pickled beets, pickled eggs, and pickles; a variety of baked goods, including breads, rolls, and pies; and broiler chickens and ducks.

Products are sold at the Downtown Gillette Farmers Market, at the Gillette Saturday Farmers' Market, and through direct sales from the farm. "We welcome calls from people interested in placing special orders," Abe Yoder says.

Because of growing demand for their produce, the Yoder family built a 24- by 48-foot greenhouse in 2021, and plans to sell vegetable starts, herbs, and fresh flowers, in addition to vegetables and fruits. "We're installing a wood stove in the greenhouse, and hope to offer some fresh produce year-round," says Mr. Yoder, who also is a self-employed horse trainer and farrier.

**Owners:** Abe and Elizabeth Yoder, and family

**Location:** Hulett

**Phone:** 307-467-5343



## Pumpkin Patch Festival

*In October, the community of Sundance hosts the annual Pumpkin Patch Festival, which includes a pumpkin patch, a pumpkin painting contest, pumpkin bowling, and an obstacle course using pumpkins from Ellis' Harvest Home (see Goshen County section); freshly squeezed apple cider; a farmers' market featuring a variety of locally produced foods, including fresh produce, canned goods, raw honey, baked goods, and other items; a scarecrow contest; wagon and pony rides; and carnival games.*

*Some of the proceeds are used to support local philanthropic efforts.*

**Festival organizer:** Joni Love Spaulding

**Location:** Sundance

**Email:** 2wtradingpost@gmail.com

**facebook.com/SundanceHarvestFarmersMarket/**

**Phone:** 307-283-4020

## R&H Greenhouse

*Offers vegetable, herb, fruit, and flower starts from May through July at the Haptonstall Ranch near Oshoto, and at Mercantile 307 in Hulett (see listing for Mercantile 307, above)*

**Owners:** Richard and Helen Haptonstall; Hulett manager: Connie Hippen

**Locations:** Oshoto and Hulett

**Email:** mercantile307@gmail.com (Connie)

**Phone:** 307-756-3246 (Richard and Helen); 605-206-0745 (Connie)

## Redwater Farms

*Sells locally produced raw honey, cone honey, and beeswax candles through direct sales; and at the Fall Vendor Fair each October in Sundance, the Sundance Craft Fair each November, and the Neighbors 2 Neighbors Farmers Market in Spearfish, S.D.*

*Redwater Farms also offers queen bees.*

**Owners:** Rocky Courchaine and Doug Carter

**Locations:** Beulah and Sundance

**Email:** sundancemerc@yahoo.com

**Facebook:** Redwater Farms

**Phone:** 307-290-0826

## R.G. Bees

*Sells locally produced raw honey at the Bearlodge Bakery & Greenhouse in Sundance, at the Mercantile 307 in Hulett, and through direct sales*

**Owner:** Renee Brunson

**Location:** Aladdin

**Email:** reneegb50@gmail.com

**facebook.com/RGBees/**

**Phone:** 605-641-5028

## Sundance Farmers' Market

*In April 2021, Sundance residents Deb and Ed Pacola were finalizing plans to start the Sundance Farmers' Market at the new city park on Cleveland Street. Their goal is to have the market run each Friday evening from June through fall.*

*They anticipate that vendors will offer a wide variety of goods, including fresh produce, locally produced honey, homemade canned goods, and other items. Producers interested in selling goods at the market can contact the Pacolas.*

**Market managers:** Deb and Ed Pacola

**Location:** Sundance

**Email:** debpacola@gmail.com or pacolaed@gmail.com

**Phone:** 307-281-1420

## Sundance School Horticulture Program

*In 2021, a 24' × 48' greenhouse was built adjacent to Sundance School, paving the way for a new horticulture program at the school. K-12 students, FFA and 4-H members, and community residents will have the opportunity to learn about plant sciences, horticulture, and gardening, and they will be able to grow vegetables, herbs, fruits, and flowers year-round.*

*The goal is to begin selling fresh produce and flowers, with proceeds benefiting the horticulture program, FFA, and 4-H.*

**FFA advisor and ag teacher:** Brian Kennah  
**Location:** Sundance High School  
**Email:** kennahb@crook1.com  
**Phone:** 307-283-1007

### **Trails End Honey**

*Sells locally produced raw honey at the Coffee Cup Fuel Stop in Moorcroft and through direct sales. Dan Ver Burg, the owner of Trails End Honey, says that his journey into beekeeping goes back many years, when he was having horrible allergy problems.*

*“When I started eating locally produced honey, that ended the allergies,” he says. “In turn, that encouraged me to get into beekeeping. It’s terribly interesting what happens inside a hive—it makes you believe in ‘intelligent design.’”*

**Owner:** Dan Ver Burg  
**Location:** Moorcroft  
**Email:** verburg@rtconnect.net  
**Phone:** 307-756-9348

### **University of Wyoming Extension, Crook County office**

*Provides workshops and classes based on community interest, such as horticulture and canning; tests pressure cookers; helps to coordinate University of Wyoming Master Gardener classes (see statewide section); offers pesticide testing and training; oversees 4-H club programs; and assists with community development*

**Program contacts:** Sara Fleenor (4-H & youth development) and Beth Ellsbury (office assistant senior); area educators serving Crook County are Vicki Hayman (nutrition and food safety), and Michelle Vigil (community development)

**Location:** Sundance  
**Email:** crookcounty@uwyo.edu, sfleenor@uwyo.edu, or bellsbur@uwyo.edu  
**Facebook:** Crook County Extension  
**Phone:** 307-283-1192  
**Website:** <https://wyoextension.org/crookcounty/>

### **Whitcomb FFA Horticulture Program**

*Students in the Whitcomb FFA Horticulture Program at Moorcroft High School learn about many aspects of plant sciences, horticulture, gardening, greenhouse management (including light and temperature regulation), business management, and marketing.*

*In addition to classroom activities, they get hands-on experience in a 20' × 24' greenhouse at the school. Students grow a variety of vegetables, fruits, and flowers, which are sold to the public several times during the year as a fund-raising project for FFA.*

*“The tomatoes are the first thing to go, as they are really popular among the locals for homemade salsa,” says teacher Hugh Jenkins. “Other very popular items include hot peppers, onions, beans, watermelon, and flowers, including marigolds, Easter lilies, and poinsettias.”*

**Ag teacher and FFA advisor:** Hugh Jenkins  
**Location:** Moorcroft High School  
**Email:** jenkins@crook1.com  
**Facebook:** Whitcomb FFA Chapter  
**Phone:** 307-756-3446

### **Wyoming Sauce Co.**

*Offers a variety of sauces and marinades at Mercantile 307 in Hulett (see Campbell County section for additional details about Wyoming Sauce Co.)*

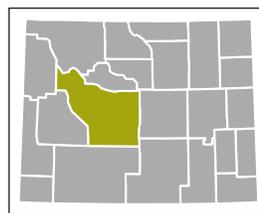
**Owners:** Scott Ostlund, Paul Unti, and Jim Gabriel  
**Location:** Gillette  
**Email:** info@wyomingsauce.com  
**facebook.com/wyomingsaucecompany/**  
**Phone:** 307-877-8265  
**Website:** [www.wyomingsauce.com/](http://www.wyomingsauce.com/)





# Fremont

C O U N T Y



## **Bartolic's Birds**

*Homemade salsas, jams, apple butter, and other canned goods; chicken, duck, goose, and turkey eggs; baked goods; and crafts sold at the two Riverton farmers' markets and to individual customers*

**Owners:** Elsie Bartolic and her mother Mary Longtine

**Location:** Riverton

**Email:** [lydias\\_soul@yahoo.com](mailto:lydias_soul@yahoo.com) or [okaybunny2@yahoo.com](mailto:okaybunny2@yahoo.com)

**Facebook:** Bartolic's Birds

**Phone:** 307-851-5175 or 307-840-6757

## **Berried Delights**

*Sells a variety of homemade jams and jellies at Radiant Arts in Lander, as well as bazaars and craft fairs in the community (see Weston County section for more details)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** [elizabetht@berrieddelights.com](mailto:elizabetht@berrieddelights.com) or [et@tribcsp.com](mailto:et@tribcsp.com)  
**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** [www.berrieddelights.com/](http://www.berrieddelights.com/)

## **Brad's Bees**

*Locally produced honey, beeswax, fresh produce, pickles, salsa, jams, jellies, denim market bags, and fresh flowers sold at the Wednesday and Saturday farmers' markets in Riverton, and through direct sales*

**Owners:** Leane and Brad Sellnow

**Location:** Riverton

**Email:** bsellnow@wyoming.com

**Phone:** 307-856-9140

## **Central Wyoming College Orchard Restoration Project**

*Central Wyoming College (CWC) in 2016 was awarded a grant from the Wyoming Department of Agriculture's Specialty Crop Block Grant Program to restore and revitalize the historic orchard at Sinks Canyon Center Field Station (now the CWC Alpine Science Institute). Additional funds were provided by the Popo Agie Conservation District. Funds allowed for the planting of seedling apple, cherry, pear, and plum trees. Additionally, 20 3- to 4-year-old trees, some propagated from ~100-year-old trees from the historic orchard, were planted. There is interest from apple producers in the region to propagate their own trees from the orchard.*

**Manager:** CWC Alpine Science Institute director Joanne Slingerland, in collaboration with others

**Location:** southwest of Lander

**Email:** jslingerland@cw.edu

**Phone:** 307-855-2330

**Websites:** [www.cwc.edu/orchard/](http://www.cwc.edu/orchard/) and <https://arcs.is/0mLmjj>

## **Central Wyoming College Orchard Permaculture Project**

*CWC in 2019 was awarded a grant from the Wyoming Department of Agriculture's Specialty Crop Block Grant program to continue its restoration and revitalization of the historic apple orchard through the implementation of the permaculture practice of creating guilds around newly planted apple, cherry, and plum trees. Each guild is composed of a variety of companion plants with specific functions that mimic natural plant communities, including grass suppressing bulbs, insect- and bird-attracting plants, mulch plants, nutrient accumulators, and nitrogen-fixing plants. Project activities consisted of planting additional apple trees, guild-bed preparation at each tree, and planting guild plants. During spring 2021, a food forest will be planted at the west end of the restored orchard.*



**Manager:** CWC Alpine Science Institute director Joanne Slingerland, in collaboration with others

**Location:** southwest of Lander

**Email:** jslingerland@cw.edu

**Phone:** 307-855-2330

**Websites:** [www.cwc.edu/orchard/](http://www.cwc.edu/orchard/) and <https://arcs.is/0mLmjj>

## **Central Wyoming College Wind River Farm Incubator**

*CWC in 2020 was awarded a grant from the USDA National Institute of Food and Agriculture's Beginning Farmer and Rancher Development Program to develop the CWC Wind River Farm Incubator. Goals of the project are to train aspiring and beginning farmers and ranchers in growing locally produced, nutritious foods by developing financially and environmentally sustainable farm businesses in central Wyoming; and expand employment and business opportunities in agriculture while also providing local communities with affordable, sustainable fruits, vegetables, meats, and other farm-raised products.*

**Manager:** CWC Alpine Science Institute director Joanne Slingerland, in collaboration with others

**Location:** southwest of Lander

**Email:** jslingerland@cw.edu

**Phone:** 307-855-2330

**Website:** [www.cwc.edu/farmincubator/](http://www.cwc.edu/farmincubator/)



### Central Wyoming College Produce Processing Facility

CWC in 2020 received a grant from the LOR Foundation to develop a fruit and vegetable processing area at CWC's Alpine Science Institute. The grant also provided funding for a cold-storage facility for produce awaiting transportation to local markets. These facilities are part of CWC's new Wind River Farm Incubator program (see above).

**Manager:** CWC Alpine Science Institute director Joanne Slingerland, in collaboration with others

**Location:** southwest of Lander

**Email:** [jslingerland@cw.edu](mailto:jslingerland@cw.edu)

**Phone:** 307-855-2330

**Website:** <https://www.cw.edu/about/news/2020-21-news/cwc-receives-grant-from-lor-foundation.php>

### Clark's Meat House

In addition to offering a variety of meats (beef, buffalo, lamb, pork, poultry, and seafood), smoked meats, cheeses, and game processing, Clark's Meat House sells two in-house seasonings, Clark's Seasoning Blend and Wyomin' Dave's BBQ Seasoning. The former seasoning was created by the founders of Clark's Meat House, Grant and Inger Clark, while the latter was created by current co-owner David Haworth. The two seasonings can be shipped throughout the country.

**Owners:** Maggie and David Haworth

**Location:** Riverton

**Email:** [maggie@clarksmeathouse.com](mailto:maggie@clarksmeathouse.com)

**Facebook:** Clark's Meat House

**Phone:** 307-856-9700

**Website:** [www.clarksmeathouse.com/](http://www.clarksmeathouse.com/)

### Colva Honey Works

Locally produced honey sold from their honey house in Riverton under the Colva Honey Works name; offers pollination services; and is a member of the Sioux Honey Association Co-Op based in Sioux City, Iowa, which markets honey under the Sue Bee® Clover Honey® name

**Owners:** Arlie Colva and daughter Christina Colva

**Location:** Riverton

**Facebook:** Colva Honey Works

**Phone:** 307-856-2407 or 307-851-1326

### Cooper Family Farms

Fresh produce, including tomatoes, cucumbers, salad mix, carrots, zucchini, beets, onions, corn, and potatoes; chicken and duck eggs

**Owners:** Cathy and Shane Rosenthal

**Location:** Riverton

**Email:** [cooperfarmswyo@gmail.com](mailto:cooperfarmswyo@gmail.com)

**facebook.com/Cooper-Family-**

**Farms-100209781763444**

**Phone:** 307-751-9389

### Dandelion Gypsy

Fresh vegetables, herbs, and sprouts; eggs and pickled eggs; a variety of canned items; homemade soaps, body butters, and shampoo bars made with natural ingredients including Wyoming grown and foraged products; items sold at the Wednesday and Saturday farmers' markets in Riverton, and through direct sales



**Owner:** Dawn Rohn

**Location:** Riverton

**Email:** [blueberry@wyoming.com](mailto:blueberry@wyoming.com)

**Facebook:** Dandelion Gypsy Riverton

**Phone:** 307-850-2806

**Website:** [www.dandeliongypsy.com](http://www.dandeliongypsy.com)

## Dubois Farmers' Market

*Fresh vegetables, fruits, and herbs; jams and jellies; honey; apple cider; eggs; dairy products, including raw milk, cream, yogurt, and cheese; meats, including beef and pork; baked goods; and other items. Donations from market vendors help to support the St. Thomas Episcopal Church Community Food Bank.*

**Hosts:** members of St. Thomas Episcopal Church and other volunteers; contact: Connie Ticknor

**Location:** Dubois

**Email:** stthomas.wy@gmail.com

**Facebook:** Dubois Farmers Market

**Phone:** 307-455-2313

**Website:** <https://stthomasdubois.diowy.org/>

## Dubois-Crowheart Conservation District

*Offers seedling trees at nominal costs, including fruit and berry varieties, and also offers technical assistance including species selection and planting advice, free of charge; has a grant program to help cover the costs of greenhouses and hoop houses, and another one to help cover the costs of projects relating to conservation, rangelands, water, wildlife, etc.; offers several education programs to secondary schools, including water monitoring, conservation programs, Adopt A Rancher, and Ag in the Classroom; works with the public to manage and resolve issues relating to soil quality, water use, plants/vegetation, and wildlife*

**District manager:** Erin Hannelly; along with an elected volunteer board of supervisors

**Location:** Dubois

**Email:** dccd@dteworld.com

**Facebook:** Dubois-Crowheart Conservation District

**Phone:** 307-455-3688

**Website:** <https://duboiscrowheart.org/>



## Ernie's Produce

*Locally and naturally grown vegetables, fruits, and herbs; homemade salsas, pickled vegetables, sauerkraut, and unfiltered apple cider; and honey; products sold at the two Riverton farmers' markets and also to individuals through direct sales; teaches classes on vegetable gardening*

**Owner:** Ernie Schierwagen

**Location:** Riverton

**Email:** eschierw@bresnan.net

**Facebook:** Ernie's Produce Fremont County

**Phone:** 307-851-7562

## Farmer Fred

*Organic vegetables and all-natural, grass-fed lamb sold at the Lander Valley Farmers Market and farmers' markets in Jackson (see also the William Frederick's Finest Sauerkraut listing)*

**Owner:** Fred Groenke

**Location:** Lander

**Email:** groenkef@yahoo.com

**facebook.com/farmerfredlanderwy/**

**Phone:** 307-438-1416

## Fish Hunter Ranch

*Locally produced honey and fresh tomatoes sold at the Lander Local Food Market, at the Wind River Farmers' Market, and through direct sales; hay including alfalfa, grass, and alfalfa/grass mix sold through direct sales*

**Owners:** Harry Elyea and Ellen Clark

**Location:** Fort Washakie

**Email:** harry651@centurylink.net

**Phone:** 307-714-9717



### **Foxworthy Farm**

*Fresh vegetables, herbs, and fruits, vegetable starts, and chicken and duck eggs sold at the Lander Valley Farmers Market, at the Riverton Wednesday Farmers' Market, and through direct sales; also raises cattle and grows alfalfa, grass hay, barley hay, triticale hay, and silage corn*

**Owners:** Elizabeth and Tyler Foxworthy

**Location:** Riverton

**Email:** eelisea21@gmail.com or tyler.foxworthy@gmail.com

**Phone:** 307-349-1876 or 307-851-8561

### **Fremont County School Horticulture Programs**

*Elementary, middle, and high schools in Arapahoe, Dubois, Ethete, Lander, Riverton, and Shoshoni offer a variety of programs relating to agriculture, including topics focused on plant sciences, horticulture, and gardening via classroom exercises and hands-on experience. Facilities are quite varied across the county, including traditional ground beds, raised beds, greenhouses, and hydroponics.*

*"Students are learning about the entire process of growing foods, from starting with soil preparation clear through harvesting and cleaning," says Janet Lee, who oversees the school horticulture programs in Dubois. "Learning covers a wide expanse, including the importance of pollinators, including bees and other beneficial insects."*

**Locations:** Dubois, Lander, Riverton, and Shoshoni (see Wind River Reservation section for listings about the programs in Arapahoe and Ethete)

**Email:** email information is on the school websites

**Phone:** numbers are on the school websites

### **Fremont Local Foods**

*Non-profit marketing, education, and community activist organization engaged in all levels of the Fremont County food network, including helping producers, processors, retailers, regulators, and consumers; among the goals are to oversee the Fremont Local Foods website to help bring producers and consumers together, and to promote the value of buying foods from residents of the county*

**Members of the team:** Kim Briddle, Steve Doyle, Jack Schmidt, Sherry Shelley, and Carole Short

**Location:** Fremont County

**Email:** fremontlocalfoods@gmail.com

**Facebook:** Riverton Wednesday Farmers Market

**Phone:** 307-851-8712

**Website:** www.fremontlocalfoods.org/

### **G.G. Lee's**

*Homemade sauces, relishes, pickles, and jellies sold through direct sales and at the two Riverton farmers' markets and the Shoshoni Wyoming Farmers Market*

**Owner:** Will Duncan

**Location:** Shoshoni

**Email:** great.grandma.lee.1975@gmail.com

**facebook.com/GGleeSRJ/**

**Phone:** 325-248-4150

### **Gookin Family Farm**

*Cucumbers, tomatoes, herbs including basil, chicken eggs, and turkey sold at the Lander Valley Farmers Market and through direct sales*

**Owners:** Mary and John Gookin

**Location:** Lander

**Email:** john\_gookin@nols.edu

**Phone:** 307-349-4084



### **Hi Mountain Seasonings**

*Sells a variety of seasonings, sauces, marinades, dressings, dips, sausage- and jerky-making kits, and products for brining and smoking through its online store and at businesses across Wyoming (see website for business names and locations), the U.S., Canada, and Australia*

**Owners:** Kimberly and Hans Hummel; customer service representative: Jane

**Location:** Riverton

**Email:** customers@himtnjerky.com (Jane) or hans@himtnjerky.com (Hans)

**facebook.com/himtnjerky/**

**Phone:** 307-857-1937

**Website:** himtnjerky.com/

### **Holy Smokes!**

*Smoked honey, smoked nuts, smoked cheeses, smoked salt, and all-purpose seasoning*

**Owner:** Bryan Thoman

**Location:** Riverton

**Email:** brythoman@hotmail.com

**Phone:** 307-850-8164

### **Ibach Honey**

*Locally produced honey sold in Fremont County under the Ibach Honey name; offers pollination services; also sells honey to Miller's Honey Co. in Salt Lake City, Utah, which markets honey under the Miller's' Honey name*

**Owners:** Mike Ibach and father Gale Ibach

**Location:** Riverton

**Email:** mike.ibach14@gmail.com

**Phone:** 307-752-7401

### **Jen's Jams and Jellies**

*Vegetables, fruits, and herbs; homemade jams and jellies including jalapeño, strawberry, rhubarb, pear, and peach; salsas and relishes; and chicken eggs; products sold through direct sales and at the Shoshoni Wyoming Farmers Market*

**Owner:** Jennifer and Rodney Schanno

**Location:** Shoshoni

**Email:** jenniferschanno@yahoo.com

**Phone:** 307-349-5007

### **K3 Ranch**

*Goat milk, cheese (curds, chèvre, feta, and occasionally a few others), candles, soaps, lotions, and limited quantities of apple butter*

**Owner:** Sara Kassens

**Location:** Riverton

**Email:** k3ranchgoats@gmail.com

**facebook.com/pg/K3Ranch/**

**Phone:** 307-709-0242

### **Kutzer Honey**

*Locally produced honey sold through their honey house or direct sales*

**Owners:** Steve and Shauna Kutzer

**Location:** Riverton

**Email:** skutzer82501@yahoo.com

**Phone:** 307-851-7707 or 307-851-1921

### **Lake View Gardens**

*Vegetables and herbs grown in the field and raised beds; produce also grown in eight hoop houses and four greenhouses, the latter of which utilizes hydroponics for lettuce and other greens; homemade jams and jellies including pepper jellies; products sold at the Dubois, Lander, and two Riverton farmers' markets, and to restaurants in Riverton and Dubois; sells vegetable and flower bedding plants each May from their farm*

**Owners:** Sue and Dirk Gosnell

**Location:** Pavillion

**Email:** lakeviewgardens40@gmail.com

**facebook.com/307lakeviewgardens/**

**Phone:** 307-840-3467



### **Lander Local Food Market**

*Fresh, locally grown vegetables; raw milk, cheese, and other dairy products; homemade baked and canned goods; regionally sourced fruits; and many other items; market is on Saturdays during the winter months*

**Market managers:** Bobbie and Tim Thornburg  
**Location:** Lander  
**Email:** [bobbiecash4420@gmail.com](mailto:bobbiecash4420@gmail.com) or [wyo hunter307@gmail.com](mailto:wyo hunter307@gmail.com)  
**facebook.com/landerlocalfoodmarket/**  
**Phone:** 307-850-4420  
**Website:** [www.fremontlocalfoods.org/lander-local-food-market.html](http://www.fremontlocalfoods.org/lander-local-food-market.html)

### **Lander Valley Farmers Market**

*Fresh produce, meat, eggs, dairy, baked good, cottage foods, flowers, and locally produced crafts and other goods; market is on Saturdays from June to October*

**Market manager:** Helen Wilson, assisted by a board of directors and volunteer helpers  
**Location:** Lander  
**Email:** [landervalleyfarmersmarket@gmail.com](mailto:landervalleyfarmersmarket@gmail.com)  
**facebook.com/landervalleyfarmersmarket/**  
**Phone:** 307-438-2708  
**Website:** [www.landervalleyfarmersmarket.com/](http://www.landervalleyfarmersmarket.com/)

### **Lower Wind River Conservation District**

*Offers seedling trees at nominal costs, including fruit and berry varieties, and also offers technical assistance including species selection and planting advice, free of charge; hosts an annual ag expo; has a variety of programs relating to soil and water health and conservation, including rangeland monitoring*

**District manager:** Cathy Meyer; along with another paid staff position and an elected volunteer board of supervisors  
**Location:** Riverton  
**Email:** [cathy.meyer@wy.nacdnet.net](mailto:cathy.meyer@wy.nacdnet.net)  
**Facebook:** Lower Wind River Conservation District  
**Phone:** 307-856-7524, ext. 3200  
**Website:** <https://lowerwindrivercd.org/>

### **The Paltry Peddler**

*Fresh produce, including early fancy lettuces and spinach; jams, jellies, and preserves; old-fashioned cookies, breads, and other baked goods; one-of-a-kind handcrafted items, including quilted bags and zippered pouches, primitive wool decorator items, and paper collaged journals; items sold at the summer farmers' markets in Riverton*

**Owner:** Carole Short  
**Location:** Riverton



**Email:** [quiltmomma@wyoming.com](mailto:quiltmomma@wyoming.com)  
**Phone:** 307-851-0119

### **Popo Agie Conservation District**

*Offers seedling trees, including fruit and berry varieties, and also offers assistance including planning, species selection, windbreak design, drip irrigation suggestions, and advice on basic tree care and maintenance; has an online tree and landscaping library; hosts an annual garden expo; offers a variety of education programs to elementary schools, ranging from tree planting to studying aquatic insects; offers cost-share grants relating to community enhancement, resource management, and irrigation water management; involved in a variety of other projects including the construction of a hoop house in Lander for produce production/education and the Central Wyoming College Orchard Restoration Project (see above)*

**District manager:** Kelsey Beck; conservation specialist: Dave Morneau; program assistant/education coordinator: Diana Olson; along with an elected volunteer board of supervisors  
**Location:** Lander  
**Email:** [pacd.general@gmail.com](mailto:pacd.general@gmail.com), [pacd.beck@gmail.com](mailto:pacd.beck@gmail.com), or [david.morneau@wy.nacdnet.net](mailto:david.morneau@wy.nacdnet.net)  
**facebook.com/PopoAgieConservationDistrict/**  
**Phone:** 307-332-3114  
**Website:** Popo Agie Conservation District

## Pushroot Community Garden

PCG facilitates food security and community involvement by overseeing a community garden and by encouraging gardeners to give back to the community by sharing their garden produce, knowledge, and dedication with others. PCG, which has fiscal sponsorship through the Lander Community Foundation, leases a 30,600-square-foot lot from the City of Lander. It has more than 50 raised beds that are rented to local gardeners. There are also several community plots where herbs, asparagus, squash, rhubarb, strawberries, plums, cherries, and apples are grown. The gardens also support a bee hive and several chickens. Fresh produce is sold at local farmers' markets, and is donated to the Lander Care and Share Food Bank and people in need.

**President:** Tony Baeten; treasurer: Monty Hettich; secretary: Sarah Manley; directors: Nikki Comesrunningbuck and Leslie Jacobs

**Location:** Lander

**Email:** [pushrootcommunitygarden@gmail.com](mailto:pushrootcommunitygarden@gmail.com)

**facebook.com/pushroot/**

**Phone:** 307-760-7131 or 307-332-6824

## Riverton Local Food Hub

Riverton Local Food Hub is a gathering of consumers, benefactors, business owners, producers, and others who have a steadfast belief in developing economic growth through local food systems; in the past, the Hub has run a certified kitchen and local foods cafe at the Central Wyoming Regional Airport northwest of Riverton

**Manager:** Jack Schmidt, and other volunteer board members

**Location:** Riverton

**Email:** [rivertonlocalfoodhub@gmail.com](mailto:rivertonlocalfoodhub@gmail.com)

**facebook.com/RivertonLocalFoodHub/**

**Phone:** 307-349-4646

**Website:** <http://rivertonlocalfoodhub.com/>

## Riverton Saturday Farmers' Market

AKA Fremont County Master Gardeners Farmers' Market

Fresh vegetables, fruits, and herbs; locally produced honey; homemade canned goods including salsas, jams, jellies, pickles, relish, sauerkraut, kefir, and apple cider; baked goods; eggs; dairy and meat products; and other items including crafts

**Market managers:** Ernie Schierwagen, Lonnie Allred, and other members of the Fremont County Master Gardeners

**Location:** Riverton

**Email:** [eschierw@bresnan.net](mailto:eschierw@bresnan.net)

**Facebook:** Riverton Saturday Farmers Market

**Phone:** 307-851-7562

## Riverton Wednesday Farmers' Market

Fresh vegetables, fruits, and herbs; locally produced honey and syrups; pecans; homemade canned goods including salsas, jams, jellies, pickles, and relish; baked goods including desserts; eggs; dairy products including raw cows' milk and raw goats' milk; meat products; and other items including soaps, lotions, and crafts

**Market manager:** Kim Briddle

**Location:** Riverton

**Email:** [fremontlocalfoods@gmail.com](mailto:fremontlocalfoods@gmail.com)

**Facebook:** Riverton Wednesday Farmers Market

**Phone:** 307-851-8712

**Website:** [www.fremontlocalfoods.org/riverton-farmers-market.html](http://www.fremontlocalfoods.org/riverton-farmers-market.html)

## Rural Micro-Farms

Variety of microgreens and sprouts sold at the Wednesday and

Saturday farmers' markets in Riverton, Wind River Farmers' Market on Thursdays, Shoshoni Wyoming Farmers Market on Fridays, and Lander summer and winter farmers' markets on Saturdays; products also sold through their website (free local delivery) and

at Nature's Corner in Thermopolis; and several local restaurants use their microgreens and sprouts in some of their menu items

**Owners:** Jaime and Michael Smith

**Location:** Riverton

**Email:** [ruralmicrofarms@gmail.com](mailto:ruralmicrofarms@gmail.com)

**facebook.com/ruralmicrofarms/**

**instagram.com/rural\_microfarms/**

**Phone:** 307-349-9875

**twitter.com/RuralMicro**

**Website:** <https://ruralmicrofarms.com/>



## Sage Valley Farms

*Offers a wide selection of locally grown vegetables, farm-fresh eggs, and baked goods, in addition to apples from Utah, cherries from Flathead Valley, Montana, and peaches from Palisade, Colorado*

*Products sold at the Lander Valley Farmers Market; Wednesday and Saturday farmers' markets in Riverton; Dubois Farmers' Market; Shoshoni Farmers Market; and markets in Casper and Gillette; products also sold through direct sales and at roadside stands in the Riverton and Shoshoni areas (facebook page is updated regularly during the growing season with stand locations and dates)*

**Owners:** Zack Carlson, with help from his parents, Greg and Victoria Carlson, brother Tyler Carlson, and Tyler's partner Jennifer O'Neill

**Location:** Shoshoni

**Email:** wormyapplefarms@wyoming.com

**facebook.com/sagevalleyfarms/**

**Phone:** 307-851-9098 or 307-851-4405

## St. Thomas Community Garden

*Residents can rent space in raised beds, and grow produce for themselves and others, including the Dubois Farmers' Market and the St. Thomas Episcopal Church Community Food Bank*

**Hosts:** members of St. Thomas Episcopal Church and other volunteers; contact: Connie Ticknor

**Location:** Dubois

**Email:** stthomas.wy@gmail.com

**Phone:** 307-455-2313

**Websites:** <https://stthomasdubois.diowy.org/>; <https://wyfarm2plate.org/dubois-community-food-bank-dubois-wy/>

## Sarah's

*Nut butters (peanut, almond, cashew, chocolate/hazelnut, and chocolate/almond); in-season fresh produce (tomatoes, garlic, squashes, leeks, chard, celery, lettuces, beets, and peppers, including serrano and jalapeño); baked goods (cheesy breadsticks, naan [flatbread], and very ginger cookies); labneh (a very thick, creamy, Middle Eastern-style yogurt cheese); hot pepper jelly; holiday candies; and beadwork sold at the Lander Valley Farmers Market*

**Owner:** Sarah Krall

**Location:** Lander

**Email:** krallsa@gmail.com

**Phone:** 307-332-2345

## Second Street Farm

*Sells vegetables, herbs, fruits, and pastured chickens at the Lander Valley Farmers Market, at the Slow Food in the Tetons People's Market in Jackson, directly from the farm, and through their website; sells shares for either five or 10 chickens (one to two chickens per month June through October); sells subscriptions for turkeys during the holiday season; offers gift cards*

**Owners:** Bailey and Pat Brennan

**Location:** Lander

**Email:** bailey@secondstreetfarm.com

**facebook.com/secondstreetfarm**

**instagram.com/secondstreetfarm/**

**Phone:** 307-438-9226

**Website:** [www.secondstreetfarm.com](http://www.secondstreetfarm.com)

## 7HT Brand Foods

*Homemade pickles and relish; jams including rhubarb-blueberry and pear; pepper jellies; bleu cheese dressing; and granola, granola bars, and other goods sold at the Lander, Riverton, and Shoshoni farmers' markets and winter craft fairs and shows*

**Owners:** Janet and Jeff Ballou

**Location:** Riverton

**Email:** janetmballou55@gmail.com

**Facebook:** JJ Ballou 7HT Brand Foods

**Phone:** 307-851-9498

## Shoshoni Eco-Farm Mushrooms

*Produces a variety of mushrooms, including portobello, cremini, and white 'button'*

**Owner:** Iglesia ni Cristo (Church of Christ)

**Location:** Shoshoni

**Email:** maligayaecofarming@gmail.com

**facebook.com/maligaya.ecofarming.3**

**Phone:** 307-240-9033

**Websites:** <https://maligayadevelopment-eco-farm.online/> and <https://iglesianicristo.net/>

## Shoshoni Wyoming Farmers Market

*Fresh vegetables, microgreens, sprouts, fruits, and herbs; honey; homemade canned goods including jams, jellies, marmalades, sauces, relishes, and pickles; and baked products, granola & granola bars, eggs, dairy products, meats, and other items*

**Market manager:** Jennifer Schanno

**Location:** Shoshoni

**Email:** jenniferschanno@yahoo.com

**Facebook:** Shoshoni Wyoming Farmers Market

**Phone:** 307-349-5007



### **SonHarvest Seasons**

*Farm-raised raspberries (including pick-your-own), pumpkins, squash, ornamental corn, asparagus, and other produce sold at its farm store and the Lander Valley Farmers Market; homemade fresh raspberry jams and syrups; seasonal gifts; pumpkin patch and corn maze; field trips for school classes, clubs, and other groups*

**Owners:** Kimberly and Brian Peil and family

**Location:** northeast of Riverton

**Email:** sonharvest@wyoming.com

**facebook.com/Sonharvest307/**

**Phone:** 307-856-6616

**Website:** www.wyopumpkinpatch.com/

### **Spear S Produce Co. LLC**

*Sells heirloom, sustainably grown fruits and vegetables at the Lander Valley Farmers Market, Mr. D's Food Center, and the National Outdoor Leadership School kitchen in Lander; sells free-range chicken eggs and Navajo-Churro lamb to individual customers; and is collaborating with others to restore the historic Ed Young orchard that is now part of the Slingerland farm and ranch*

**Owners:** Nannette Slingerland and Karen Mott

**Location:** Lander

**Email:** nan.slingerland@mac.com or cartermott@gmail.com

**facebook.com/SpearSProduceCompany/**

**Phone:** 307-332-5645 or 307-332-7183

### **Spreads for Breads**

*Reduced-sugar, traditional jams, jellies, and marmalades including blackberry, blueberry, raspberry, and strawberry; and reduced-sugar jams, jellies, and marmalades in approximately 70 different flavors, among them hot pepper, ginger, pink lemonade,*

*raspberry vanilla, rhubarb, and vanilla bean; products sold through direct sales and at the Lander Local Food Market, Riverton Wednesday Farmers' Market, Shoshoni Wyoming Farmers Market, and Wind River Farmers' Market*

**Owner:** Mary 'Mary the Jam Lady' Weymouth

**Location:** Lander

**Email:** maryreneew@yahoo.com

**Phone:** 307-349-9646

### **SweetHeart Brewing Co.**

*Homemade, small-batch, raw kombucha; old-fashioned root beer; and fresh fruit and vegetable popsicles (summer only); products sold at the Lander Valley Farmers Market, at the Riverton Wednesday Farmers' Market, and via local deliveries to the Hudson, Lander, Pavillion, Riverton, and Shoshoni communities*

**Owner:** Marissa Selvig

**Location:** Pavillion

**Email:** sweetboochymama@gmail.com

**facebook.com/sweetheartbrewingco/**

**instagram.com/sweetheartbrewingco/**

**Phone:** 307-438-3448

**Website:** www.sweetheartbrewingco.com/

### **Sweetwater Garden Enterprises Inc.**

*Full-service nursery with locally grown vegetable, herb, and fruit plants; trees and shrubs, including a large selection of fruit trees and shrubs hardy for the local environment; bulbs; annual and perennial flowers; seed packets including vegetables and herbs; custom-designed hanging baskets; and many other items*

**Owners:** Holly and Jim Cassity

**Location:** Riverton

**Email:** info@sweetwatergarden.com

**facebook.com/SWGEI**

**instagram.com/sweetwater\_garden/**

**Phone:** 307-856-6663 or 307-851-6592

**Website:** www.sweetwatergarden.com/

### **University of Wyoming Extension, Fremont County offices**

*Workshops based on community interest, such as canning and horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Chance Marshall (agriculture & horticulture), Alex Malcolm (4-H & youth development), Marilou Vaughn (CNP), Rachel Fisk (4-H secretary), and Kassie Weber (administrative assistant, 4-H, agriculture, & horticulture); area educators serving Fremont County are Jeremiah Vardiman and Caitlin Youngquist (agriculture & horticulture), and Barton Stam (rangelands)

**Locations:** Lander and Riverton

**Email:** cmarshal@uwyo.edu or kweber17@uwyo.edu

**Facebook:** University of Wyoming Extension Fremont County

**Phone:** 307-332-2363 (Lander office); 307-857-3654 (Riverton office)

**Website:** <https://wyoextension.org/fremontcounty/>

### **William Frederick's Finest Sauerkraut**

*Homemade organic white and organic red sauerkraut produced under the William Frederick's Finest Sauerkraut label sold at the Lander Valley Farmers Market, Mr. D's Food Center, and Safeway in Lander; Dubois Super Foods in Dubois; Big Hollow Food Co-Op in Laramie; and a number of farmers' markets, stores, and restaurants in Jackson Hole.*

*Story behind the name: William Frederick's Finest Sauerkraut is named after Groenke's grandfather, William Frederick, who emigrated from Germany to western Michigan in the late 1880s, where he worked as a farmer; Groenke carries on that tradition on his small farm north of Lander, where he grows up to five tons of organic cabbage each year for his homemade sauerkraut*

**Owner:** Fred Groenke

**Location:** Lander

**Email:** groenkef@yahoo.com

**facebook.com/farmerfredlanderwy/**

**Phone:** 307-438-1416

### **Wind River Farm to Plate**

*Strives to create a healthy community from the ground up; by working together, local residents can strengthen the economy by sourcing locally produced food, educating community members on healthy food choices, and coming together to help make the Fremont County area an amazing place to live*

**Directors:** Anna Smedts, Gwen Robson, and Andy Eckart

**Location:** Lander

**Email:** wrfarm2plate@gmail.com

**facebook.com/wrf2p/**

**instagram.com/wrfarm2plate/**

**Phone:** 307-349-0253

### **Wind River Farm to Plate Seed Library**

*Allows patrons of the Lander Library to take seeds from the library free of charge, and make seed donations back to the library so that it becomes a self-sustaining source; available seeds include vegetable, herb, and fruits, including heirloom varieties; among the goals is to encourage residents to grow locally produced, wholesome produce*

**Directors:** Anna Smedts, Gwen Robson, and Andy Eckart

**Location:** Lander Library

**Email:** wrfarm2plate@gmail.com

**facebook.com/wrf2p/**

**instagram.com/wrfarm2plate/**

**Phone:** 307-349-0253

### **Wind River Honey Co.**

*Locally produced honey*

**Owner:** Larry Krause

**Location:** Riverton

**Phone:** 307-856-4239

### **Wonderful Wyoming Honey**

*Locally produced raw and pasteurized honey, bees wax, honey sticks, and pollination services; honey products sold at the on-farm honey house and also The Honey House store in Dubois; and is a member of the Sioux Honey Association Co-Op based in Sioux City, Iowa, which markets honey under the Sue Bee® Clover Honey name*

**Owners:** Peggy and Milton Miller, and son Kyle

**Location:** between Crowheart and Dubois

**Email:** yobkeeper@gmail.com or kmiller44@gmail.com

**facebook.com/WyoHoney/**

**instagram.com/thehoneyhousewy/**

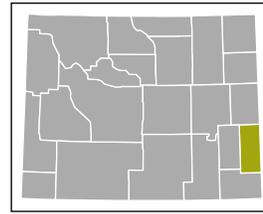
**Phone:** 307-455-3456 or 307-699-0018





# Goshen

C O U N T Y



## **Bear Creek Rubs**

*Sells a variety of gourmet spice blends through online orders (the blends can be used in a variety of ways, including meat rubs)*

**Owners:** sisters Judith Bartmann and Patricia Day

**Location:** LaGrange

**Email:** [info@bearcreekrubs.com](mailto:info@bearcreekrubs.com)

**facebook.com/BearCreekRubs/**

**Phone:** 307-421-6604

**Website:** [www.bearcreekrubs.com/](http://www.bearcreekrubs.com/)

## **Cloudysu's Garden**

*Owners Claudia Sue and Bob Martin have been selling organically grown fresh vegetables, fruits, and herbs; homemade jams, jellies, and bread & butter pickles; and farm-fresh eggs since 2013, but had to pause operations in 2021 due to unforeseen health issues.*

*The couple are excited to resume their farming operation in 2022, offering fresh produce at their on-farm store to regular and new customers. They grow produce in a 30' x 48' high tunnel and outdoor raised beds, all watered with drip irrigation.*



**Owners:** Claudia Sue and Bob Martin  
**Location:** two miles west of Torrington  
**Email:** cloudysu@hotmail.com  
**Phone:** 307-532-2139  
**Website:** cloudysus-garden.business.site/

### **Eastern Wyoming College Seed Library**

*Provides the community with vegetable, fruit, herb, and flower seeds, free of charge, including heirloom varieties; promotes sustainability; and cultivates a culture of sharing.*

**Library director:** Casey Debus; library technician: Jessica Anders  
**Location:** Eastern Wyoming College Library, Torrington  
**Email:** casey.debus@ewc.wy.edu or jessica.anders@ewc.wy.edu  
**facebook.com/highplainsseedlibrary/**  
**Phone:** 307-532-8375 (Casey) or 307-532-8311 (Jessica)  
**Website:** ewc.wy.edu/library/

### **Ellis' Harvest Home**

*Hosts a corn maze and pumpkin patch, including pick-your-own pumpkins, from the last weekend in September through October 31; sells pumpkins to retail outlets; raises feed corn, pinto beans, and cattle; and operates a cattle feedlot*

**Owners:** Dan Ellis and son Zack Ellis  
**Location:** Lingle

**Email:** dancellis78@gmail.com  
**facebook.com/EllisHarvestHome/**  
**Phone:** 307-532-1686  
**Website:** ellisharvesthome.com/

### **Fort Laramie Community Garden**

*Students at Planting Roots Preschool (see separate listing) plant vegetable and flower seeds each spring at their school, and help care for seedlings until they are big enough to transplant into raised beds at the geodome adjacent to Fort Laramie Town Hall. The 22-foot-diameter dome serves as the Fort Laramie Community Garden, allowing preschoolers, older students, and residents to grow and harvest fresh produce throughout the growing season.*

*Some of the flower starts (including pollinators) grown by the preschoolers are transplanted into the Fort Laramie Memorial Park. In 2021, volunteers planted cherry trees near the community garden.*

**Coordinators:** Fort Laramie Mayor Joyce Evans and Town Council member Laura Curtsinger  
**Location:** Fort Laramie  
**Email:** wyoslp@yahoo.com or llcurtsinger@gmail.com  
**facebook.com/pg/FortLaramieConnection**  
**Phone:** 307-837-2711 (Joyce) or 307-477-0410 (Laura)

### **4W Greenhouse and Gardens**

*Sells fresh vegetables through direct sales*

**Owner:** Jack Worrell  
**Location:** west of Torrington  
**Email:** rozyworrell@yahoo.com  
**Phone:** 307-532-5685

### **Goshen County Conservation Districts**

*The Goshen County Conservation Districts encompasses both the North Platte Valley and the South Goshen conservation districts. The two districts sell a variety of conservation-grade trees and shrubs (including fruit and berry varieties) through its cost-share seedling tree program. The districts offer free assistance with designing shelterbelts for erosion and wind protection, and offers shelterbelt/windbreak tree-planting installations, selecting species for planting based on the local environment, soil types, and purposes of the planting.*

*Additional programs to help landowners take steps to improve soil and water quality and natural resource conservation include free domestic well water and Haney soil testing annually, Woods CSS60 seeder for rent, annual household hazardous waste collection day, and solar conversion cost-share program.*

*The districts host an annual ag expo to give students hands-on agriculture experience, and they provide elementary and adult educational programs covering the importance of water quality, and how to monitor and improve drinking water.*

**District manager:** Denise Lucero; district tree technician: John Pannunzio; along with an elected volunteer board of supervisors

**Location:** Torrington

**Email:** denise.lucero@wy.nacdnet.net or john.pannunzio@wy.nacdnet.net

**facebook.com/conservedgoshen.2/**

**Phone:** 307-532-4880, ext. 101 (Denise); ext. 135 (John)

**Website:** <https://www.conservegoshen.com/>

### **Goshen County Master Gardeners**

*The goal of the University of Wyoming Extension Master Gardeners program is to educate participants about basic horticulture, entomology, soil health, botany, plant pathology, weed identification, proper use of pesticides and herbicides, and other aspects of gardening and yard care.*

**President:** Roberta Luke; vice president: Sheila Muhlenkamp; contact: Linda Farrier

**Location:** Torrington

**Email:** goshen@uwyo.edu

**facebook.com/goshencountyMG/**

**Phone:** 307-532-2436

**Website:** <https://wyoextension.org/goshencounty/goshen-county-master-gardeners/>

### **Grassroots Garden Club**

*Holds a plant sale each spring; presents bare-root trees to fourth graders in the county in celebration of Arbor Day; purchases flowers, including pollinators, to help beautify the city hall and county library; holds several*



*meetings during the year that include gardening-related presentations*

**President:** Kayce Weber; vice president: Don Williams; secretary/treasurer: Gale Hill

**Location:** Goshen County

**Email:** kcscorner@centurylink.net

**Phone:** 307-532-5073

### **Great Gardens**

*Offers a wide selection of vegetable, fruit, and herb starts; trees and shrubs, including fruit and berry varieties; annual and perennial flowers; roses; hanging pots, pottery, and planters; décor for indoor and outdoor patios and gardens; and gardening supplies*

**Owner and manager:** Jeff Jones

**Location:** Torrington

**Email:** info@greatgardenswy.com

**Facebook:** Great Gardens Wyoming

**Phone:** 307-532-5574

**Website:** [greatgardenswy.com/](http://greatgardenswy.com/)

### **Hot Tamn's**

*Sells a variety of hot sauces, seasonings, mustard, honey, snacks, candy, and gift packs through the online store (website address below) and at the following businesses: Wyoming State Museum Store in Cheyenne, Chugwater Chili gift shop in Chugwater, Fun Stuff Too Gourmet & Gifts in Evansville, 307 Sports Bar & Grill in Torrington, and the Discover Thermopolis store in Thermopolis.*

*All of the products are made with hot peppers grown in the Torrington area.*

**Owner:** Tam McAnelly

**Location:** Torrington

**Email:** tamn@hottamn.com

**Facebook:** Hot Tamn's

**Phone:** 307-286-9663

**Website:** [www.hottamn.com/](http://www.hottamn.com/)

### **Laura's Homemade Canned Goodies**

*Sells homemade jellies (apple, chokecherry, cinnamon-apple, peach, strawberry, and strawberry-rhubarb), fruit syrups (chokecherry, cinnamon-apple, and strawberry), apple butter, and bread and butter pickles at the Guernsey Farmers' Market, at local bazaars in Goshen and Platte counties, and through direct sales.*

**Owner:** Laura Lorenzen

**Location:** Torrington

**Email:** laurakay82@yahoo.com

**Facebook:** Laura Seyfang Lorenzen

**Phone:** 307-401-0517



### **Lingle Fort Laramie Conservation District**

*District programs address concerns associated with soil and water quality and conservation; crop, hay, pasture, and rangeland management; woodlots; and natural resource needs of farmers, ranchers, local residents, and communities within the district.*

*LFLCD offers cost-share programs relating to the planting of shelterbelts, which can include a variety of trees and shrubs, among them berries and fruits; soil health; water quality; and solar platforms. It has available two no-till drills and a broadcast seeder for rent, and in 2021 was making plans to begin offering water testing.*

**District manager:** Karen Johnson; along with an elected volunteer board of supervisors

**Location:** Torrington

**Email:** karenjohnson@linglefortlaramieconservationdistrict.com

**Facebook:** Lingle Fort Laramie Conservation District

**Phone:** 307-534-5768

**Website:** <https://linglefortlaramieconservationdistrict.com/>

### **Meadow Maid Foods**

*Offers all-natural vegetables, herbal rubs, honey, and grass-fed beef*

**Owners:** Cindy and Mike Ridenour

**Location:** Yoder

**Email:** cindyr@meadowmaidfoods.com

**Phone:** 307-534-2289

**Website:** [www.meadowmaidfoods.com](http://www.meadowmaidfoods.com)

### **Painter Produce**

*Established in 2011, Painter Produce offers in-season fresh, organic produce at its farm stand June through October, and makes deliveries to customers in Torrington, Wyoming, and Gering, Mitchell, Morrill, and Scottsbluff, Nebraska. Canning quantities of fresh produce are available, and homegrown, homemade pasta sauce, picante, and onion flakes are also offered. Gift boxes of value-added goods can be shipped.*

*The owners use a mix of modern and old-fashioned growing techniques to produce a wide variety of vegetables, fruits, and herbs. The produce is free of any pesticides, herbicides, or commercial fertilizers. One of their secret weapons to make the operation more sustainable is by using farm-made compost to boost organic matter, improve nutrient balance, and retain soil moisture. Extra compost is available for purchase.*

**Owners:** Tracy and Dan Painter

**Location:** 330 S.A. Road, on the Nebraska–Wyoming border, near Henry, Nebraska

**Open:** 3–6 p.m. Tuesdays and Thursdays; 10 a.m.–2 p.m. Saturdays; and by appointment

**Email:** painter.produce@gmail.com

**Facebook:** Painter Produce

**Phone:** 308-247-1003

**Website:** [painterproduce.wixsite.com/painterproduce](http://painterproduce.wixsite.com/painterproduce)

### **Planting Roots Preschool**

*Planting Roots Preschool offers a wide variety of classroom and hands-on activities, both indoors and out, and part of the curriculum involves horticulture and farm-to-harvest classes, in which students learn about where their food comes from. In the spring, they plant seeds in trays under grow lights at the school, and then transplant starts into a geodome greenhouse that serves as the Fort Laramie Community Garden (see listing above).*

*The preschoolers help care for vegetables throughout the growing season, and then harvest what they grow. These classes lead into the holiday cooking class, in which students learn firsthand the origin of such things as baked squash and pumpkin pies (among their favorite activities is pulling seeds out of a halved pumpkin or squash).*



*The curriculum helps prepare preschoolers for kindergarten in a variety of ways, from academic readiness to life-skills building, and the activities allow them to build on their own natural curiosity.*

**Director:** Laura Curtsinger  
**Location:** Fort Laramie  
**Email:** info@plantingrootspreschool.com  
**Facebook:** Planting Roots Preschool  
**Phone:** 307-759-0000  
**Website:** plantingrootspreschool.com/

### **Pleasant Valley Greenhouse**

*Offers a wide variety of vegetable, fruit, and herb starts, including heirloom varieties; trees and shrubs, including fruit and berry varieties; annual and perennial flowers; roses; and gardening supplies*

**Owners:** Gretchen and Mike Wollert  
**Location:** Torrington  
**Email:** gwollert84@gmail.com  
**facebook.com:** PVGwyoming/  
**Phone:** 307-532-GROW

### **Sassy Cat Products**

*Sells unfiltered raw honey, organic infused honeys, organic honey marinades, naturally flavored honey straws, bee pollen, and Bee Awesome (a mixture of royal jelly, pollen, and raw honey) at the Guernsey Farmers' Market, the Torrington Farmer's Market, and area craft shows*

**Owners:** Pamela and Mark Merlino  
**Location:** Guernsey  
**Email:** sassycatproducts@gmail.com  
**facebook.com:** sassycatproducts/  
**Instagram:** Sassy Cat Products  
**Phone:** 307-338-0922  
**Twitter:** Sassy Cat Products

### **Southeast High School Agriculture**

*Students enrolled in agriculture classes and FFA learn about horticulture, plant sciences, gardening, greenhouse management, soil testing, and other topics as part of their curriculum. In 2021, students grew sweet corn, watermelon, sweet potato, and other vegetables and fruits, and cared for five hives of bees. They were also trying to overcome challenges in the greenhouse, notably irrigation water high in salts.*

*Teacher Jay Clapper also started an 'Agriculture on Wheels' program, which involves outfitting flatbed trailers to accommodate a wide variety of uses, such as processing poultry; planting corn; or raising worms, edible mushrooms, chickens, or bees. "The sky's the limit, which allows students to really do some exploring," he says.*

**Ag teacher and FFA advisor:** Jay Clapper  
**Location:** Yoder  
**Email:** jclapper@goshen1.org  
**Phone:** 307-532-7176  
**Website:** goshen.cyberschool.com/SES/

### **Sustainable Agriculture Research and Extension Center**

*The James C. Hageman Sustainable Agriculture Research and Extension Center (SAREC) focuses on research to assist ranchers, farmers, land managers, and others in southeast Wyoming and surrounding areas concerning irrigated and dryland cropping systems, cover crops and reduced-tillage practices, integrated crop and livestock systems, and forage-based crop rotations.*

*In addition, SAREC personnel and University of Wyoming faculty and graduate students annually conduct a variety of other research, including studies (1) in the field relating to specialty crops such as chickpea, dry bean, lentil, pea, and potato; and (2) in a high tunnel, among them the use of pyrolyzed coal and biochar as soil amendments.*

*Several new projects tie directly into specialty crops, including high-tunnel, small-acreage, and hops production, and SAREC personnel also planted a demonstration fruit tree orchard.*

*Summaries of the research are contained in the annual Wyoming Agricultural Experiment Station Field Days Bulletin.*

**SAREC director:** Steve Paisley; administrative associate: Kelly Greenwald  
**Location:** Lingle  
**Email:** sarec@uwyo.edu or spaisley@uwyo.edu  
**facebook.com:** UWSAREC



**Phone:** 307-837-2000

**Websites:** <http://www.uwyo.edu/uwexpstn/centers/sarec/> (main page); and [www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html) (Field Days Bulletin)

### **Table Mountain Vineyards and Winery**

*In 2001, siblings Patrick and Amie Zimmerer, then students at the University of Wyoming, established a vineyard on the Zimmerer family farm near Huntley as part of a “research project gone wild,” and they also began planning for a winery. They named their startup business ‘Table Mountain Vineyards and Winery’ after the flat-topped mountain that can be seen in the distance from the farm.*

*Patrick Zimmerer and employees now care for some 10,000 grape vines grown on 10 acres, including a dozen different varieties, among them Elvira, Frontenac, Frontenac Gris, Marechal Foch, Marquette, and Valiant. They produce a variety of wines, including Cowboy Reserve (dry red), Sunset Rosé (off-dry rosé), Cowgirl Blush (semi-sweet blush), Stampede White (dry white), and Wyoming Gold (sweet white).*

*Wines are sold through online orders, and also at liquor stores across Wyoming (see website for store names and locations). Table Mountain Vineyards has a tasting room, which is open by appointment, offers painting classes and wood worker workshops, and can host special events.*

**Owner:** Patrick Zimmerer

**Location:** Huntley

**Email:** [info@wyowine.com](mailto:info@wyowine.com)

**facebook.com/WyoWine/**

**instagram.com/wyowine**

**Phone:** 307-459-0233

[pinterest.com/wyowine](https://pinterest.com/wyowine)

[twitter.com/wyowine](https://twitter.com/wyowine)

**Website:** [www.WyoWine.com](http://www.WyoWine.com)

### **Torrington Community Garden**

*Residents can rent plots of various sizes to grow vegetables, herbs, fruits, and flowers, including pollinators. Annual fees range from \$35 to \$100 based on plot size.*

**Coordinator:** Braden Barrows-Nees

**Location:** Torrington

**Email:** [torringtongarden@gmail.com](mailto:torringtongarden@gmail.com)

**Facebook:** Torrington Community Garden

**Phone:** 307-222-4046

### **Torrington Farmer’s Market**

*Offers in-season locally grown fresh vegetables, herbs, and fruits; spices and dried herbs; canned goods, including jams, jellies, pickles, barbecue sauces, and salsas; locally produced honey, organic infused honeys, honey marinades, and bee pollen; meat products; free-range chicken eggs; homemade baked goods and candy; locally roasted coffee; and many other items*

**Contact:** Megan Brittingham

**Location:** Torrington

**Email:** [mbrittin@uwyo.edu](mailto:mbrittin@uwyo.edu)

**facebook.com/torringtonWYfarmersmarket/**

**Phone:** 307-532-2436

### **University of Wyoming Extension, Goshen County office**

*Provides workshops, classes, and education based on community interest, such as horticulture and nutrition; helps to coordinate the Torrington Farmer’s Market; offers pesticide applicator license testing; coordinates the Goshen County Master Gardeners; organizes and facilitates 4-H club programs; and coordinates the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health.*

**Program contacts:** Megan Brittingham (4-H and youth development), Beth Wood (CNP), and Linda Farrier (administrative assistant); area educators serving Goshen County are Brian Sebade (agriculture and horticulture), Abby Perry (rangelands), and Julie Daniels (community development)

**Location:** Torrington

**Email:** [goshen@uwyo.edu](mailto:goshen@uwyo.edu) (Linda), [mbrittin@uwyo.edu](mailto:mbrittin@uwyo.edu), or [mwood15@uwyo.edu](mailto:mwood15@uwyo.edu)

**facebook.com/GoCoExt4H/**

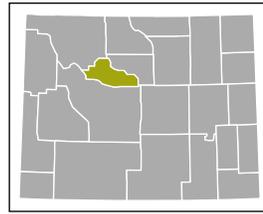
**Phone:** 307-532-2436

**Website:** <https://wyoextension.org/goshencounty/>



# Hot Springs

C O U N T Y



## **Becker Family Stock Farm**

*Offers fresh vegetables at the Thermopolis Farmers' Market and through local pickup or delivery; free-range poultry and eggs; organic, grass-fed beef, hog, and lamb that is butchered, packaged, and ready for the freezer (beef and hogs are available by the quarter, half, or whole, while lamb is available by the half or whole); and raw milk and yogurt. Commercial dairy cows, heifers, and weaner pigs are also available.*

**Owners:** Sonja Becker and family

**Location:** Thermopolis

**Email:** [beckerfamilystockfarm@gmail.com](mailto:beckerfamilystockfarm@gmail.com)

**Facebook:** Becker Family Stock Farm

**Phone:** 307-867-2233 or 307-921-8456

**Website:** [www.beckerfamilystockfarm.com/](http://www.beckerfamilystockfarm.com/)

## **Cotton Farms**

*Beef, raw milk, free-range eggs, vegetables, apples, melons, and peaches through direct sales; also sells eggs and apples at Nature's Corner (see listing below)*

**Owners:** Ruth Cotton-Myers and Kevin Myers

**Location:** Thermopolis

**Email:** [ruthycotton@gmail.com](mailto:ruthycotton@gmail.com)

**Facebook:** Ruth Cotton Thermopolis Wyoming

**Phone:** 307-630-2015



### Discover Thermopolis Hot Sauces

*The Discover Thermopolis store in downtown Thermopolis offers a variety of craft supplies, office supplies, and party goods, and more than 1,800 different hot sauces from around the world, including some made in Wyoming, such as a selection from Hot Tamn's (see Goshen County section) and Mr. Joe's Hot Sauce (see Sweetwater County section).*

*"Our goal was to create one of the largest selections of hot sauces in the world, to compliment the world's largest hot springs," says Howie Samelson.*

*Discover Thermopolis also offers several Wyoming-made salsas and barbecue sauces from 4J- BQ Sauces, Glenrock; That Salsa Guy, Rock Springs; and Wyoming Whiskey, Kirby; along with spice and rub mixes from Chugwater Chili in Chugwater.*

*Mr. Samelson said they are seeking other Wyoming-made hot sauces, salsas, and spice mixes to expand their 'Made in Wyoming' line-up.*

**Owners:** Suzanne and Howie Samelson

**Location:** Thermopolis

**Email:** info@discoverthermopolis.com

**Facebook:** Discover Thermopolis

**Phone:** 307-864-3921

**Website:** discoverthermopolis.com/

### Greybull Valley Produce

*Produces green leaf, red leaf, butter, and Romaine lettuces; and potted herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme in year-round hydroponic grow facilities; produce sold at Mack's Market and Nature's Corner in Thermopolis and to several restaurants in the community*

**Owner:** Dwight Koehn, assisted by family members and employees

**Location:** Greybull

**Email:** greybullvalleyproduce@gmail.com

**Phone:** 307-250-4615

**Website:** http://wyomingfresh.com/

### Healthy-n-Rich Produce

*Offers fresh produce at the Thermopolis Farmers' Market, at its roadside stand in Thermopolis, and at the Washakie County Farmers Market in Worland*

**Owners:** siblings Xoeoy and Hyrum Rich

**Location:** Thermopolis

**Email:** healthy-n-richproduce@hotmail.com or hyrumrich@hotmail.com

**Facebook:** Healthy-n-Rich Produce

**Phone:** 307-864-3655

### Hessenthaler Farms

*Sells sweet corn through Mack's Market (see listing below), pumpkins from the farm (including a pick-your-own pumpkin patch), and alfalfa hay; also builds and sells handcrafted wood products utilizing locally grown lumber. Hessenthaler Farms offers farm tours to local students and their teachers, who learn about gardening and agriculture, and have the opportunity to pick pumpkins and apples.*

**Owner:** Kent Hessenthaler

**Location:** Thermopolis

**Email:** khessent@gmail.com

**Facebook:** Hessenthaler Farms

**Phone:** 307-864-5374



## Hot Springs Conservation District

*Offers assistance to county residents to improve their lands, including water quality and conservation; works with landowners, agencies, and others to improve watershed condition and function in the county*

**District manager:** Dara Culp, along with an elected volunteer board of supervisors

**Location:** Thermopolis

**Email:** [hotspringscd@gmail.com](mailto:hotspringscd@gmail.com)

**Facebook:** Hot Springs Conservation District

**Phone:** 307-864-3488, ext. 4

**Website:** [www.hotspringsconservation.com/](http://www.hotspringsconservation.com/)

## Mack's Market

*Full-service grocery store that offers Wyoming-produced foods when possible, including sweet corn from Hessenthaler Farms (see listing above), fresh produce from Greybull Valley Produce (see Big Horn County section), and items from other area producers*

**Owners:** Eric and Mindy Mackay

**Location:** Thermopolis

**Email:** [macksmarketwyo@gmail.com](mailto:macksmarketwyo@gmail.com)

**Facebook:** Mack's Market Thermopolis

**Phone:** 307-864-3112

**Website:** <https://macksmarketwyo.com/>

## Monica's Tomatoes

*Offers a wide variety of tomatoes in late summer and early fall at the Thermopolis Farmers' Market and through direct sales, and chicken and duck eggs year-round through direct sales*

**Owners:** Monica Jones and Pete Henry

**Location:** Thermopolis

**Email:** [petes\\_angel2001@yahoo.com](mailto:petes_angel2001@yahoo.com)

**Facebook:** Monica Marie Jones

**Phone:** 307-921-0466

## Nature's Corner

*Health food store and café that offers Wyoming-produced food when possible, including pork and fresh produce from Becker Family Stock Farm, Thermopolis; fresh produce from Greybull Valley Produce (see Big Horn County section); microgreens and sprouts from Rural Micro-Greens (see Fremont County section); winter squash from Lloyd Craft Farms (see Washakie County section); honey from Wonderful Wyoming Honey (see Fremont County section); eggs and apples from Cotton Farms, Thermopolis; and all-natural, grass-fed, grass-finished beef from SEJ Farms, Thermopolis*

**Owner:** Sarah Ferrell

**Location:** Thermopolis

**Email:** [naturescorner@rtconnect.net](mailto:naturescorner@rtconnect.net)

**Facebook:** Natures Corner Thermopolis

**Phone:** 307-864-3218

## Red Dirt Master Gardeners

*The Red Dirt Master Gardeners (RDMG) oversees the Thermopolis Community Garden and Thermopolis Farmers' Market (see listings below); starts vegetable, herb, fruit, and flower plants in the hoop house at Thermopolis Middle School (see listing below), and then sells those starts to local residents each May at the RDMG Plant Sale; and hosts the farm-to-fork dinner each August, where locally produced foods, including fresh vegetables, are served.*

*RDMG, in collaboration with the Hot Springs County office of University of Wyoming Extension, conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment. It also honors local gardeners with RDMG Garden of the Month awards, and each spring helps plant flowers (including pollinator species) at Hot Springs State Park, Thermopolis-Hot Springs Chamber of Commerce, and Thermopolis Rehabilitation and Wellness.*

**RDMG president:** Becky Hutson; UW Extension contact: Vicki Nichols

**Location:** Thermopolis

**Email:** [vnichols@uwyo.edu](mailto:vnichols@uwyo.edu) or [beckyhdecor@yahoo.com](mailto:beckyhdecor@yahoo.com)

**Facebook:** Red Dirt Master Gardeners Thermopolis

**Phone:** 307-864-3421 or 307-864-3028



## Thermopolis Community Garden

The Red Dirt Master Gardeners (RDMG) manages the Thermopolis Community Garden (TCG), where 50 outdoor plots are available to local groups and residents to grow vegetables, herbs, fruits, and flowers. Users are asked to pay a donation (the suggested amount is \$20), with proceeds going toward the upkeep and development of the TCG. In 2021, volunteers are planning to build raised flower beds and a gazebo at the TCG, and they also are starting a tree nursery at Hot Springs State Park.

**RDMG president:** Becky Hutson

**Location:** Thermopolis

**Email:** bekyhdecor@yahoo.com

**Facebook:** Red Dirt Master Gardeners Thermopolis

**Phone:** 307-864-3028

## Thermopolis Farmers' Market

Offers fresh vegetables, fruits, and herbs; canned goods including jams, jellies, and pickles; locally produced honey; farm-fresh eggs; raw milk; meat products; baked goods; and other items including crafts. The farmers' market is overseen by the Red Dirt Master Gardeners (see listing above).

**Market manager:** Sonja Becker, assisted by other volunteers

**Location:** Thermopolis

**Email:** thermopolisfarmersmarket@gmail.com or beckerfamilystockfarm@gmail.com

**facebook.com/ThermopolisFarmersMarket/**

**Phone:** 307-921-8456 or 307-867-2233

## Thermopolis Middle School Farm to School

Thermopolis Middle School (TMS) in 2017 received grants from private entities, the University of Wyoming, and the Wyoming Department of Agriculture's Wyoming Specialty Crop Block Grant Program to build a 16- by 32-foot hoop house and related gardening infrastructure to start the TMS Farm to School program.

Sixth-grade students in Becky Martinez's project-based learning (PBL) class gain a complete understanding of the farm-to-table concept, including researching what seeds to plant and then planting those seeds; watering and fertilizing; harvesting and washing produce; preparing meals in a portable kitchen; and then enjoying the very produce they raised from seed. "It's truly full-circle teaching and learning," Ms. Martinez says.

Students provide fresh produce for the school cafeteria in spring and fall, and they also take field trips to places like the Circle J Orchard near Ten Sleep, where they learn about the historic orchard and pick apples (see

Washakie County listing), and Hessenthaler Farm near Thermopolis, where they learn about farming and pick and shuck corn for the annual homecoming dinner served to the community by members of the Thermopolis FFA chapter. TMS shares space in the hoop house with the Red Dirt Master Gardeners (see listing above).

**Vocational teacher:** Becky Martinez

**Location:** Thermopolis Middle School

**Email:** bmartinez@hotsprings1.org

**Phone:** 307-864-6551

## University of Wyoming Extension, Hot Springs County office

Assists the Red Dirt Master Gardeners in providing workshops and classes based on community interest (such as horticulture) and conducting yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; tests pressure cookers; offers pesticide testing; oversees 4-H club programs; and assists with the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health

**Program contacts:** Barton Stam (rangelands), Joey Johnson (4-H & youth development), and Vicki Nichols (administrative assistant); area educators serving Hot Springs County are Jeremiah Vardiman and Caitlin Youngquist (agriculture & horticulture), and Angela Michel and Marilou Vaughn (CNP)

**Location:** Thermopolis

**Email:** vnichols@uwyo.edu

**Facebook:** University of Wyoming Extension Hot Springs

**Phone:** 307-864-3421

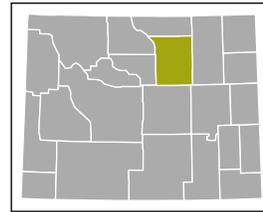
**Website:** <https://wyoextension.org/hotspringscounty/>





# Johnson

C O U N T Y



## **Boys & Girls Clubs of the Bighorns Gardening Program**

*Members of the Boys & Girls Clubs of the Bighorns in Buffalo, along with BGCBH youth development staff members, learn about horticulture and growing vegetables, fruits, herbs, and flowers, including pollinators.*

*They are involved in a variety of hands-on gardening activities, including planting seeds in the spring, caring for plants throughout the growing season, and harvesting produce. Assisting with the program is Amanda Hulet, district clerk and education coordinator for the Clear Creek Conservation District.*

*The gardening program is one of nearly 30 programs that BGCBH offers to local youths in grades kindergarten through 12.*

**Director of operations:** Scott Musselman

**Location:** Buffalo

**Email:** [smusselman@bgccw.org](mailto:smusselman@bgccw.org) or [acrider@bgccw.org](mailto:acrider@bgccw.org)

**facebook.com/kaycee.bgcbh/**

**Phone:** 307-684-9908

**Website:** [www.bgccw.org/our-clubs/bighorns/](http://www.bgccw.org/our-clubs/bighorns/)



### **Buffalo Community Garden**

Residents of Buffalo and northern Johnson County can rent space in the community garden at the Johnson County Fairgrounds, which consists of traditional ground plots and raised beds. Organizers are also planning to build a geodome season-extension structure in summer 2021.

Residents are able to use produce for their own purposes, and they can also donate produce to others, including Bread of Life Food Pantry in Buffalo.

**Manager:** Amanda Hulet, district clerk and education coordinator for the Clear Creek Conservation District, assisted by volunteers

**Location:** Buffalo

**Email:** amanda.hulet@clearcreekcd.org

**Facebook:** Buffalo Community Garden Wyoming

**Phone:** 307-620-3021

**Website:** www.clearcreekcd.org/

### **Buffalo Community Orchard**

In June 2021, a number of organizations, agencies, businesses, and individuals started the Buffalo Community Orchard on a vacant lot adjacent to the Boys & Girls Clubs of the Bighorns. The lot is owned by Johnson County School District 1.

The initial planting consisted of 14 trees, including apple, pear, plum, apricot, and peach; and a variety of shrubs, including blueberry, grape, and raspberry. The goal will be for community use and education, including workshops on horticulture, caring for fruit trees and shrubs, pruning, etc. Additional fruit trees and shrubs will be planted in the coming years, and plans are being made for a community garden at the site.

**Partners:** Bread of Life Food Pantry, Boys & Girls Clubs of the Bighorns, Johnson County School District 1, Town and Country Garden Club, Wyoming State Forestry Division, and others

**Bread of Life Food Pantry president and certified arborist:** Kelly Norris; BLFP outreach coordinator and certified arborist: DJ Puente; Boys & Girls Clubs of the Bighorns director: Scott Musselman; assisted by many volunteers

**Location:** Buffalo

**Email:** breadoflifebuffalowy@gmail.com

**facebook.com/BreadOfLifeBuffalo/**

**Phone:** 307-620-0631

**Website:** www.breadoflifebuffalo.com/

### **Buffalo Farmers' Market**

*Offers fresh vegetables, herbs, and fruits; locally produced honey; farm-fresh eggs; a variety of baked goods, including breads, cinnamon rolls, and pies; homemade canned goods, including jams, jellies, and pickled items, including garlic, beets, and asparagus; meat products, including beef, pork, and lamb; essential oils; homemade soaps; craft items; and other goods*

**Manager:** Buffalo Chamber of Commerce; chamber director: Meseret Tegenu

**Location:** Buffalo

**Email:** info@buffalowyo.com

**Phone:** 307-684-5544

**Website:** www.buffalowyo.com/

### **Buffalo Gardens**

*Offers vegetable, herb, and fruit starts; vegetable and herb seeds; seed potatoes and onion sets; potted rhubarb and strawberry plants; a variety of shrubs and trees, including berries and fruits; annual and perennial flowers; and a variety of garden products and yard ornaments*

**Owners:** Reena and Dave Veit

**Location:** Buffalo

**Email:** rveit@msn.com

**Facebook:** Buffalo Gardens Wyoming

**Phone:** 307-684-2006

**Website:** Buffalo Gardens Wyoming

### **Buffalo High School Horticulture Class**

*Students in the Buffalo High School horticulture and plant science classes learn many aspects of horticulture during classroom discussions, and they get hands-on experience growing vegetables, herbs, fruits, and flowers in an 18' x 36' greenhouse at the school.*

*The greenhouse can be kept warm during winter months with propane heaters and fans, and when funding is available to operate the heaters students will begin growing produce and flower starts in late winter and early spring. Growing continues until fall.*



Students are also growing a variety of potatoes and herbs for the school's culinary classes, and students in those classes make French fries, trying various recipes of toppings using fresh herbs.

Ag teacher Taylor Rieniets is trying to secure grant funding to purchase low tunnels and grow lights to facilitate growing operations during winter and early spring. Another goal is to expand the floriculture program, and begin growing cut flowers for May baskets.

**Agriculture teacher:** Taylor Rieniets

**Location:** Buffalo High School

**Email:** trieniets@jcsd1.us

**Phone:** 307-684-2269

### **Bunkhouse Bakery**

Sells homemade baked goods, including breads, pies, donuts, cookies, pretzels, and special-order items; and homemade canned goods, including jams, jellies, salsas, pickled items, and relishes through direct sales and at the Kaycee Market Night.

In 2021, the Faubers purchased property in Kaycee for a new bakery to expand their growing business.

**Owners:** Virginia and Rob Fauber

**Location:** Kaycee

**Email:** vfowler28@gmail.com

**Phone:** 775-426-8989 (Virginia) or 307-267-0177 (Rob)

### **Clear Creek Conservation District**

Offers cost-share seedling and larger, conservation-grade trees and shrubs, including fruit and berry varieties for conservation plantings, and also offers technical assistance including species selection and planting advice, free of charge; helps landowners conserve natural

resources, improve wildlife habitat, and manage pests; offers natural resource education; and has a number of other conservation-related programs. The district is assisting with the Boys & Girls Clubs of the Bighorns Gardening Program (see listing above).

**District manager:** Zach Byram; district clerk and education coordinator: Amanda Hulet; along with an elected volunteer board of supervisors

**Location:** Buffalo

**Email:** zach.byram@clearcreekcd.org or amanda.hulet@clearcreekcd.org

**Facebook:** Clear Creek Conservation District

**Phone:** 307-620-3021

**Website:** www.clearcreekcd.org/

### **DJ's Grocery & Variety**

Sells locally produced foods when possible, including fresh produce from Papa Joe's Produce; honey from Stingers; sauces and jellies from Wahoo Toppings; sauces, marinades, and mustards from Wyoming Sauce Co.; and coffee from WYO Buckin' Beans

**Owner:** Kelly Holiday; store manager: Amy Holiday; produce manager: Zach Holiday

**Location:** Buffalo

**Email:** djsthiftway@yahoo.com

**Phone:** 307-684-2518

**Website:** https://djsgrocery.com/

### **Frani's Jelly and Syrup**

Sells homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup at Wyoming IN Color in Buffalo

**Owner:** Frani Morris

**Location:** Dayton

**Email:** moe.frani@yahoo.com

**Phone:** 307-763-0197

### **Garlic Queen**

Sells home-canned pickled items, including garlic in a variety of flavors (Thai chili, teriyaki, Italian, hot Italian, tamari ginger, and dill), beets, jalapeños, and asparagus; home-canned sauerkraut; and homemade caramel topping at the Buffalo Farmers' Market, Buffalo KOA, Corner Stone Pharmacy, and Sagewood Gifts & Cafe, and also through direct sales

**Owner:** Liz Weber

**Location:** Buffalo

**Email:** lizweber323@gmail.com

**Phone:** 320-405-8204

**Website:** http://wyogarlicqueen.com/

## GK Meat & Produce

*Sells ranch-raised beef, lamb, and pork under the Grass King name; farm-fresh eggs; in-season locally produced vegetables and fruits; and in-season regionally sourced sweet corn, peaches, pears, cherries, and melons from mid-June to mid-September in Kaycee (5–6:30 p.m. Tuesdays on Nolan Avenue) and Buffalo (4–6 p.m. Wednesdays at Ace Hardware on East Hart Street).*

*Also sells beef, lamb, pork, and eggs year-round through direct sales from the ranch; beef, lamb, and pork at Hat Six Travel Plaza in Evansville; and lamb at the Downtown Gillette Farmers Market.*

**Owners:** Karen and Jim Zezas

**Location:** Buffalo

**Email:** grasskingcattle@gmail.com

**facebook.com/grasskingcattle/**

**Phone:** 307-620-0146 (Karen) or 307-620-0145 (Jim)

## Golden Rule Produce

*Offers fresh vegetables, herbs, and fruits through direct sales from the ranch east of Buffalo, and also sells vegetables and herbs to local restaurants (produce is available April through October; check the facebook page for updates)*

**Owner:** Chanda Rule

**Location:** Buffalo

**Email:** chanda@vcn.com

**facebook.com/chanda.ewingrule**

**Phone:** 307-684-9167

## Kaycee Market Night

*Vendors from Johnson County and surrounding areas offer fresh produce; honey; homemade baked goods, including breads and pies; homemade canned goods, including jams, jellies, and pickled items; farm-fresh eggs; meat products, including beef, lamb, and pork; ready-to-eat foods from local food vendors; and a variety of arts and crafts. There is a variety of entertainment, including live music by local musicians.*

**Market manager:** Audrey Davis

**Location:** Kaycee (every third Tuesday from 5 to 7 p.m., mid-June through mid-August)

**Facebook:** Kaycee Market Night

**Phone:** 307-247-5861

## Kathryn's Creations

*Sells homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts at the Buffalo Farmers' Market, markets in Sheridan and Gillette, and craft fairs in Buffalo, Newcastle, Gillette, Sheridan, and Story*



**Owner:** Kathryn Moore

**Location:** Buffalo

**Email:** kathrynmooore49@gmail.com

**Phone:** 307-272-6835

## Lloyd Craft Farms

*Offers a wide variety of fresh vegetables, some herbs, and strawberries and melons through its CSA program centered in Worland with outreaches in Buffalo and other locations in central and northern Wyoming*

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** craftterri@rtconnect.net

**facebook.com/lloydcraftfarms/  
instagram.com/lloydcraftfarms/**

**Phone:** 307-431-1219

**Website:** <https://lloydcraftfarms.com/>

## Lynn's Superfoods

*Sells locally produced foods when possible, including honey from Stingers Honey, a variety of sauces and jams from Wahoo Toppings, in addition to breads, eggs, and Hereford beef*

**Store manager:** Lincoln Feist; assistant manager: Mike Verdone

**Location:** Buffalo

**Email:** buffalo@lynnsdakotamart.com

**facebook.com/lynnssuperfoods/**

**Phone:** 307-684-2239

**Website:** [www.reeseandrays-iga.com/](http://www.reeseandrays-iga.com/)

### **Middle Fork Honey**

*Sells locally produced raw honey through direct sales and at the Kaycee Market Night*

**Owners:** Cyndi and Justin Robinson

**Location:** Kaycee

**Email:** justinr@rtconnect.net

**Phone:** 307-738-2240

### **North Fork Beef**

*Sells all-natural, family raised beef through direct sales and at the Landon's Farmers Market in Sheridan, and in-season fresh produce through direct sales*

**Owners:** Amanda Hulet and her father, Joe Foss

**Location:** Buffalo

**Email:** hulet2001@gmail.com

**facebook.com:** NorthForkBeef/

**Phone:** 307-620-2898

**Website:** <https://northforkbeef.com/>

### **Papa Joe's Produce**

*Offers hydroponically grown lettuces and other greens, kale, Swiss chard, peppers, tomatoes, cucumbers, strawberries, and herbs year-round at DJ Grocery & Variety in Buffalo*

**Owners:** Joe Wesnitzer, Carol Sims, Adam Bunker, and Amanda Bunker

**Location:** Sheridan

**Email:** papajoesproduce@gmail.com

**facebook.com:** papajoesproduce/

**Phone:** 307-763-8248 (Joe Wesnitzer) or 307-751-7422 (Adam Bunker)

**Website:** <https://papajoesproduce.com/>

### **Pond View Farms**

*Sells lettuce, microgreens, basil, and other produce at Landon's Farmers Market in Sheridan, and is developing a web-based sales business that will offer local delivery*

**Owner:** Tonia Hanson

**Location:** Buffalo

**Email:** contact@pondviewproduce.com

**Phone:** 307-217-1553

**Website:** <https://pondviewproduce.com/>

### **Powder River Conservation District**

*Offers seedling and conservation-grade trees and shrubs at nominal costs, including fruit and berry varieties, and also offers technical assistance including species selection and planting advice, free of charge; has drip-irrigation supplies, rain barrels, composters, and weed barriers available for purchase; helps landowners conserve natural resources, improve wildlife habitat,*

*and manage pests; offers natural resource education and a wide variety of programs for youths, including horticulture, adopt-a-tree, ecology camp, wildlife habitat improvements; and has a number of other conservation-related programs*

**District manager:** Anita Bartlett; along with an elected volunteer board of supervisors

**Location:** Kaycee

**Email:** anita.bartlett@wy.nacdnet.net

**Facebook:** Powder River Conservation District

**Phone:** 307-738-2321

**Website:** [www.powderrivercd.org/](http://www.powderrivercd.org/)

### **Sagewood Gifts & Cafe**

*Sells locally produced foods when possible, including canned goods from the Garlic Queen, honey from Stingers, and sauces and jellies from Wahoo Toppings (see listings for those businesses elsewhere in this section). The owner of Sagewood would like to offer other locally made products, so interested entrepreneurs should contact the business.*

**Owner:** Margaret Fraley

**Location:** Buffalo

**Email:** sagewood@vcn.com

**Phone:** 307-684-7670

**Website:** [www.sagewoodcafe.com/](http://www.sagewoodcafe.com/)



## Stingers Honey

*Sells locally produced raw and processed pure honey at the Buffalo Farmers' Market; at a number of businesses in Buffalo, among them Big Horn Co-op, The Busy Bee Cafe, Deer Park RV Park & Campground, DJ's Grocery & Variety, Lynn's Superfoods, and Sagewood Gifts & Cafe; and through direct sales.*

*"We've had a loyal customer base who has been with Stingers for longer than I've been with the company, and that's been about 20 years," says co-owner Jed Peters.*

**Owners:** Kim and John Peters, and son Jed

**Location:** Buffalo

**Email:** jedipeters@live.com

**Facebook:** Stingers honey Buffalo Wyoming

**Phone:** 307-217-1790 or 307-217-2882

## Town and Country Garden Club

*Founded in 1956, the Town and Country Garden Club works to beautify Buffalo by helping to promote and educate residents about gardening, including plants that do well in the local environment, including flowers, vegetables, herbs, and fruits. The TCGC holds regular meetings in which club members and guest speakers offer educational programs on gardening and other topics of interest, and the club also hosts tours to local gardens.*

*Each May or June, the TCGC conducts a plant sale, offering vegetable and herb starts, tomato cages, annual and perennial flowers, trees, and other garden-related items. This is the club's largest fund-raising activity, and proceeds are used to plant trees and flowers (including pollinators) in Buffalo, purchase garden-related books for the Johnson County Library, and financially support local charities and civic organizations. The club is a member of the Buffalo Chamber of Commerce.*

**Officers:** president, vice president, and other officers are elected annually, and they are assisted by club members; club contact: Marsha Christian

**Location:** Buffalo

**Email:** marshac971@gmail.com

**facebook.com/townandcountrygardenclub/**

**Phone:** 307-620-1988

## The Tree Farm

*Offers a variety of larger-sized trees and shrubs, including fruit and berry varieties*

**Owner:** Garrett Dotson

**Location:** Buffalo

**Email:** office@treemechanicsllc.com

**facebook.com/treefarm307/**

**Phone:** 307-217-2899

## University of Wyoming Extension, Johnson County office

*Provides workshops and classes based on community needs and interests; oversees 4-H club programs; provides youth development in a variety of areas, including STEM, livestock production, record-keeping, outdoor recreation, home and health sciences, crafts, food, and nutrition; conducts property visits to help home and landowners with questions relating to a variety of plant issues, including diseases and pests; helps area landowners, agencies, and others improve rangelands and manage invasive grasses; offers pesticide training; manages the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health; and offers help with pressure cookers*

**Program contacts:** Bryce McKenzie (4-H & youth development, and county coordinator), and Donna Nelson (office manager); area educators serving Johnson County are Lori Dickinson (CNP), Vicki Hayman (nutrition and food safety), and Michelle Vigil (community development)

**Location:** Buffalo

**Email:** dnelso31@uwyo.edu or bmcken7@uwyo.edu

**Phone:** 307-684-7522

**Website:** <https://wyoextension.org/johnsoncounty/>

## Yoder's Country Market

*Three families opened a new Amish store near Buffalo in 2020, offering a wide variety of hand-grown and homemade foods, including in-season produce; baked goods; canned fruits, vegetables, pickles, jams, and jellies; butter; raw milk; and candies. They also sell sorghum from Missouri and maple syrup from Wisconsin.*

*"We offer homemade donuts on Saturdays, using recipes that have been handed down within the Yoder family for generations," Daniel Yoder says. "The donuts are a big hit; people tell us they have never had a donut like the ones we make."*

*The store also carries a variety of items handcrafted by members of the three families or their Amish relatives on the East Coast, including birdhouses and feeders, youth and adult clothing, quilts, rugs, pot holders, cutting boards, indoor and outdoor furniture, and home decorations.*

*Yoder's Country Market is open Mondays through Saturdays, 9 a.m. to 5 p.m.*

**Owners:** Daniel and Anna Yoder, along with other members of their family

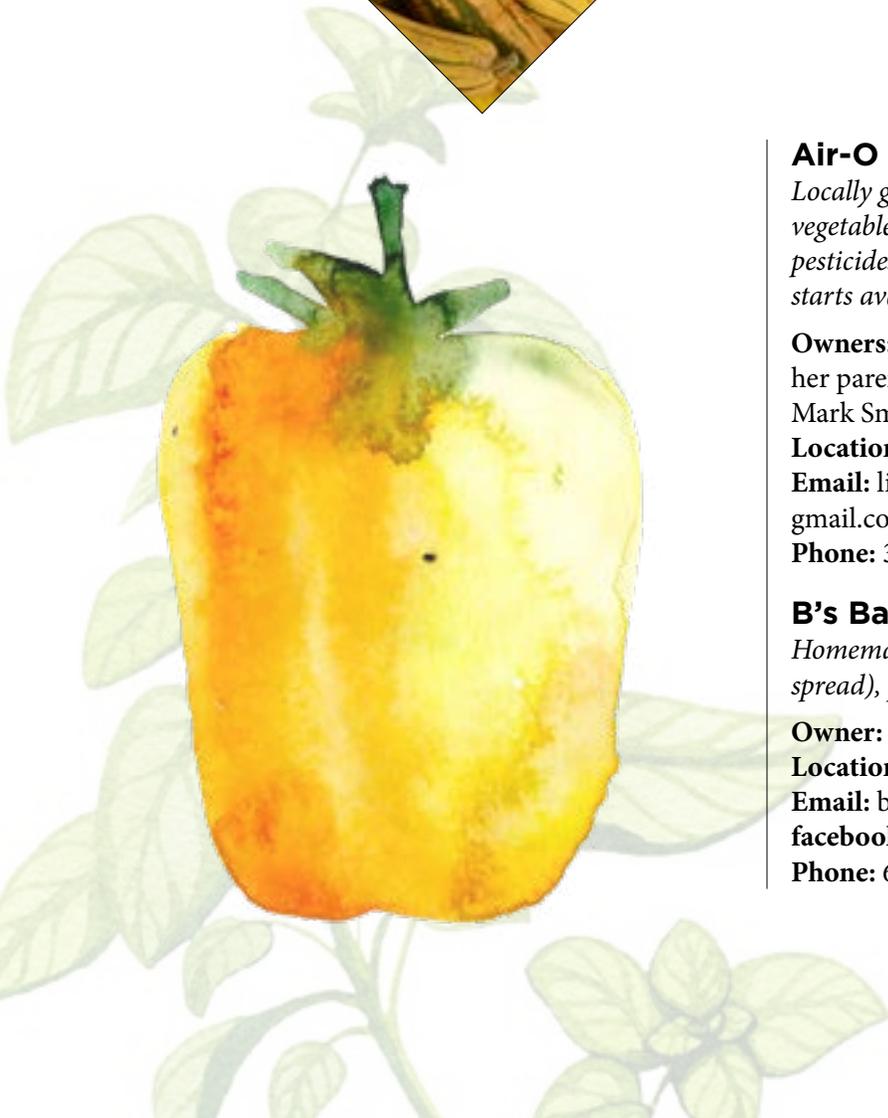
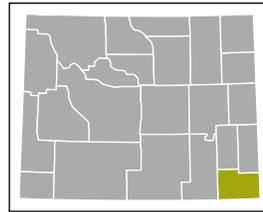
**Location:** south of Buffalo (369 Trabling Road)

**Phone:** 307-217-9737



# Laramie

C O U N T Y



## **Air-O Fresh**

*Locally grown fresh vegetables (no herbicides or pesticides used); vegetable starts available in spring*

**Owners:** Emily Smith and her parents, Tammy and Mark Smith

**Location:** Carpenter

**Email:** [livingforchrist96@gmail.com](mailto:livingforchrist96@gmail.com)

**Phone:** 307-631-8149



## **B's Baked Goods**

*Homemade pies, cinnamon rolls, pear honey (fruit spread), pumpkin bread, and fudge*

**Owner:** Betty Ann Shaffer

**Location:** Burns

**Email:** [babakegoods@icloud.com](mailto:babakegoods@icloud.com)

**facebook.com/BsBakedGoodsCheyenne/**

**Phone:** 660-748-6365

## **Baer's Pantry**

*Chokecherry jam and syrup, jalapeño pepper jam, and orange marmalade*

**Owners:** Rachel and Jim Newswanger and family

**Location:** Carpenter

**Email:** rachel@bestjamever.com

**Phone:** 307-630-4981

**Website:** www.bestjamever.com

## **Berried Delights**

*Sells a variety of homemade jams and jellies at the Wyoming State Museum and Gift Shop in Cheyenne (see Weston County section for more details)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** elizabetht@berrieddelights.com or et@tribcsp.com

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** www.berrieddelights.com/

## **Cheyenne Botanic Gardens**

*Nine acres of award-winning perennial and annual landscapes, a year-round vegetable garden, a diverse collection of specialty exhibits, and a variety of other features; admission is free*

**Director:** Tina Worthman, assisted by paid staff and numerous volunteers, including members of the Friends of the Cheyenne Botanic Gardens Board

**Location:** Cheyenne

**Email:** info@botanic.org

**facebook.com/cheyennebotanic/**

**Phone:** 307-637-6458

**twitter.com/cheyennebotanic**

**Website:** www.botanic.org/



## **Cheyenne Farmer's Market**

*Local foods, including vegetables and fruits*

**Market manager:** Gina Sheridan

**Location:** Cheyenne

**Email:** gina@calc.net

**facebook.com/CommunityActionofLaramieCounty/**

**instagram.com/cheyennebotanic/**

**Phone:** 307-635-9291, extension 119

**Website:** www.calc.net/farmers-market/

## **Cheyenne Honey**

*Raw Wyoming honey*

**Owners:** Verena and Terry Booth family

**Location:** Cheyenne

**Email:** cheyhoney@gmail.com

**Phone:** 307-630-3915

**Website:** www.cheyhoney.com

## **Cheyenne South High School Agriculture**

*Students enrolled in agriculture classes and FFA learn about horticulture, plant sciences, gardening, greenhouse management, and other topics as part of their agriculture curriculum. They grow vegetables, fruits, herbs, and flowers in a greenhouse, and sell fresh produce and flowers as part of their fund-raising activities. Students, who get to select which plant varieties they grow, are also able to take some produce home to share with their families.*

**Ag teacher and FFA advisor:** Jill Nolan

**Location:** Cheyenne South High School

**Email:** jill.nolan@laramie1.org

**Phone:** 307-771-2410

**Website:** /south.laramie1.org/en-US

## **Cheyenne Winter Farmers' Market**

*Local foods and crafts, including seasonal vegetables*

**Market manager:** Lauren Kenney

**Location:** Cheyenne Depot Museum

**Email:** cheyennewinterfarmersmarket@gmail.com

**facebook.com:** Cheyennewintermarket/

**Phone:** 307-222-9542

**Website:** www.cheyennewinterfarmersmarket.org

## **Habitat Hero Demonstration Garden**

*The Habitat Hero Demonstration Garden includes native species of flowers, shrubs, and small fruits (Alexandria' runnerless strawberry and 'Red Lake' currant) that survive on less than 15 inches of annual precipitation. The garden is an example of a water-wise planting that provides habitat for birds and pollinators and helps to beautify the community.*

*It is a joint project of the Cheyenne Board of Public Utilities, Cheyenne-High Plains Audubon Society, Laramie County Master Gardeners, and National Wildlife Federation.*

**Contact:** Sarah Bargsten

**Location:** Cheyenne Board of Public Utilities, 2416 Snyder Avenue

**Email:** sbargsten@cheyennebopu.org

**Phone:** 307-637-6460

**Websites:** <https://www.cheyennebopu.org/Your-Water/Water-Conservation/Habitat-Hero-Demonstration-Garden> (includes a link that shows the design of the garden and the species); and <https://rockies.audubon.org/news/habitat-hero-garden-unveiled-cheyenne>

## **Happy Jack Harvest LLC**

*Locally grown vegetables; honey, jams and jellies; eggs; and goat cheese, milk, and meat*

**Owners:** Jackie and Scott Taylor

**Location:** Cheyenne

**Email:** hs213312@gmail.com

**Phone:** 307-635-0749

**Website:** www.happyjackharvest.com

## **Horse Creek Honey**

*Honey, whipped honey, infused honey, sauces, and medicinal honey products including royal jelly, honey royale, and pollen*

**Owners:** Lara and Woody Taylor

**Location:** Cheyenne

**Email:** horsecreekhoney307@gmail.com

**Facebook:** Horse Creek Honey - Cheyenne

**Phone:** 307-258-7384



## **Horse Creek Market Garden**

*Fresh vegetables including beans, cucumbers, eggplant, peppers, and tomatoes; fresh herbs; bedding plants including tomatoes, peppers, and herbs; and annual flowers*

**Owners:** Bobbie and Dan Frank

**Location:** Meriden

**Email:** horsecreekmarketgarden@gmail.com

**facebook.com:** horsecreekmarketgarden/

**Phone:** 307-630-6695

**Website:** www.horsecreekangus.com/market

## **Laramie County Conservation District**

*Offers a variety of education programs to local schools, ranging from trees, plants, and crops to soils, wildlife habitat, and water quality and conservation; sells seedling trees and shrubs suitable for the local environment, including berry and fruit varieties (this program is intended to help property owners better control wind and snow, provide wildlife habitat, and benefit the community and environment); has a variety of other conservation-related programs including ones related to wildlife and range health, development, and improvement, and water quality and conservation*

**District manager:** Shaun Kirkwood; tree specialist: Clark Young; tree technician: Dale Beranek; education specialist: Paul Sandler; wildlife and range specialist: Rex Lockman; water specialist: Jeff Geyer; financial coordinator: Kathy Cooney; along with an elected volunteer board of supervisors



**Location:** Cheyenne  
**Email:** info@lccdnet.org  
**Facebook:** Laramie County Conservation District  
**Instagram:** Laramie County Conservation District  
**Phone:** 307-772-2600  
**Website:** www.lccdnet.org/

**Laramie County Master Gardeners**  
*Members help to educate gardeners and growers with questions relating to horticulture and gardening, and they are available to make yard visits to help address specific issues. Volunteers with the organization coordinate an annual in-person plant sale, host an online plant sale, conduct a summer garden walk, help to oversee the Seed Library of Laramie County (see listing below), and participate in and host other garden-related activities.*

**Contact:** Catherine Wissner  
**Location:** Cheyenne  
**Email:** cwissner@uwyo.edu  
**facebook.com/LaramieCountyMasterGardeners**  
**Phone:** 307-633-4383  
**Website:** lcmg.org/

**Mama Boo's Kitchen**  
*Homemade authentic kimchi; fermented hot sauce, garlic, and jalapeños; and Korean cuisine*

**Owner:** Booyong Kim  
**Location:** Cheyenne  
**Email:** booyong7@hotmail.com  
**facebook.com/mamabooskitchen/**  
**Phone:** 307-220-2487

**Michaud Farms**  
*Locally produced honey, free-range chickens and eggs, heritage turkeys, pork, lamb, and beef; planted an orchard in 2016 with plans to sell apples and plums in 2021; planted a vineyard in 2019 with plans to begin producing wine in 2023*

**Owners:** Alisha and Tim Michaud  
**Location:** Pine Bluffs  
**Email:** info@michaudfarms.com  
**facebook.com/michaudfarms/**  
**Phone:** 307-287-8635  
**Website:** www.michaudfarms.com/

**Mooo's Market Garden**  
*Fresh vegetables, including heirloom varieties; herbs; and flowers*

**Owner:** Rusty Brinkman  
**Location:** Cheyenne  
**Email:** lavacapurpura@gmail.com  
**Phone:** 303-523-7581

**Noam's Table**  
*Hummus, Israeli salad, falafel, and pita*

**Owners:** Noam Mantaka and Georgia Rowswell  
**Location:** Cheyenne  
**Email:** noamstables@gmail.com  
**facebook.com/noamstable/**  
**Phone:** 307-414-0400  
**Website:** www.noamstable.com

**Nonna's Primo Pasta Sauce**  
*Homemade all-natural pasta sauces, vegetable juices, and infused salts*

**Owner:** Patti Lindell  
**Location:** Cheyenne  
**Email:** nonnasprimopastasauce@yahoo.com  
**facebook.com/Cheyenne1273/**  
**Phone:** 307-256-7851  
**Website:** https://nonnasprimopastasauce.com

**Prairie Garden Club**  
*Goals are to encourage the study and practice of horticulture, gardening (including vegetable, herb, and fruit), landscape design, and floral design; aid in the protection and conservation of the area's natural resources and wildlife; promote civic development and encourage the improvement of beautification of roadsides and parks; and encourage youth participation in gardening through cooperation with local schools, 4-H clubs, and other organizations*

Volunteer board and members; contact: Leah Bratton  
**Location:** Cheyenne  
**Email:** prairiegardenclub@gmail.com  
**facebook.com/prairiegardenclub/**  
**instagram.com/prairie\_garden\_club/**  
**Phone:** 307-256-0775 or 307-630-8091  
**pinterest.com/prairiegardenclub1/**  
**Website:** www.prairiegardenclub.com/



### **Rabou Farms**

*Offers several organic specialty crops, including chickpeas, lentils, and yellow field peas, with quantities based on demand; and produces a variety of other organic crops, including ancient grains, buckwheat, flax, proso millet, safflower, hard red winter wheat, and hard white winter wheat*

**Owners:** Ron and Julie Rabou, and sons

**Location:** Albin

**Email:** raboufarms@gmail.com

**Instagram:** Rabou Farms

**Phone:** 307-630-3616

**Website:** www.raboufarms.com/

### **Relish! LLC**

*Homemade fruit butters, fruit pickles, jams, jellies, pickles, relishes, salsa, sauces, and sauerkraut, using both home-grown and purchased ingredients*

**Owner:** Kathy Shreve

**Location:** Cheyenne

**Email:** keshreve@yahoo.com

**Phone:** 307-514-0268

### **Seed Library of Laramie County**

*Laramie County residents can obtain, free of charge, a variety of regionally appropriate flower, herb, and vegetable seeds. The seed library is in the third floor of the Laramie County Library, and curbside pick-up is also available.*

*Residents are encouraged to make seed donations back to the library, and monetary donations are also accepted to help make the seed library a sustainable project. This is a joint project of the Laramie County Library System and Laramie County Master Gardeners.*

**Coordinator:** Elizabeth Thorson

**Location:** Laramie County Library, Cheyenne

**Email:** ethorson@lclsonline.org

**Phone:** 307-634-3561

**Website:** <https://lclsonline.org/seed-library/>

### **Stag Sausage Co.**

*Sells summer sausage spice kits (including mild and hot), a salami sausage spice kit (mild), seasoned sea salts, and a variety of spice mixtures for all types of meats through online sales and at venues in Cheyenne.*

**Owners:** Russell and Angela Loetscher

**Location:** Cheyenne

**Email:** stagsausage@gmail.com

**facebook.com/**StagSausage/

**Phone:** 307-214-0443

**Website:** www.stagsausage.com/

### **That's My Jam**

*Alcohol-infused jams; homemade hand pies*

**Owner:** Amanda Gingrich

**Location:** Cheyenne

**Email:** chef.amanda@hotmail.com

**Phone:** 720-539-0264

### **Tuesday Farmers' Market**

*Fresh vegetables, fruits, and herbs; locally produced honey; homemade salsas and sauces; homemade peanut butter; beef and bison; knife sharpening; homemade soaps; crafts; and other items*

**Vendor coordinator:** Justin Popp

**Location:** Frontier Mall, Cheyenne

**Email:** pbjs307@yahoo.com

**facebook.com/**cheyennetuesday.farmersmarket/

**Phone:** 307-365-0272

**Website:** www.tuesdaymarket.org

### **University of Wyoming Extension, Laramie County office**

*Workshops based on community interest, such as canning and horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Catherine Wissner (horticulture), Brian Sebade (agriculture & horticulture), Abby Perry (rangelands), Kristi Nagy and Dawn Sanchez (4-H & youth), Kelsi Goldfarb, Jill Person, and Tammy Ware (CNP), Julie Daniels (community development),



and Brittany Newlin and Joan Schaefer Poach  
(administrative associates)

**Location:** Cheyenne

**Email:** [cwissner@uwyo.edu](mailto:cwissner@uwyo.edu), [bnewlin1@uwyo.edu](mailto:bnewlin1@uwyo.edu), or  
[jschae14@uwyo.edu](mailto:jschae14@uwyo.edu)

**facebook.com/LaramieCountyExtension/**

**Phone:** 307-633-4383

**Website:** <https://wyoextension.org/laramiecounty/>

### **Vintages Handcrafted Wine**

*Produces a variety of wines at its Cheyenne winery from grapes sourced from vineyards across the region, country and world; hosts tastings, custom wine-blending workshops, and bottlings by reservation; offers custom-blended and private-labeled wines (minimum batch size is 12 bottles)*

**Owner and master vintner:** Lino Di Felice

**Location:** Cheyenne

**Email:** [lino@vintageswine.com](mailto:lino@vintageswine.com)

**facebook.com/vintagesCheyenne**

**instagram.com/vintageswinery/**

**Phone:** 307-426-4635 or 970-213-5895

**Website:** [www.vintageswine.com/](http://www.vintageswine.com/)

### **Wild Rose Salsa**

*Homemade salsas*

**Owner:** Doug Rose

**Location:** Cheyenne

**Email:** [wildrosesalsa@gmail.com](mailto:wildrosesalsa@gmail.com)

**facebook.com/WildRoseSalsa/**

**Phone:** 307-701-1736

**Website:** [www.wildrosesalsa.com](http://www.wildrosesalsa.com)

### **Wild Winds Sheep**

*Fresh vegetables including potatoes, onions, and tomatoes; and all-natural, pasture-raised, grass-fed lamb*

**Owner:** Catherine Wissner

**Location:** Carpenter

**Email:** [wildwindssheepcompany@gmail.com](mailto:wildwindssheepcompany@gmail.com)

**Phone:** 307-649-2430

**Website:** [localharvest.org/wild-winds-sheep-company-M15799](http://localharvest.org/wild-winds-sheep-company-M15799)

### **Wind Sisters Apiary**

*Honey, eggs, and goat milk*

**Owner:** Jennifer Burns

**Location:** Cheyenne

**Email:** [nurseburns2000@gmail.com](mailto:nurseburns2000@gmail.com)

**Phone:** 307-996-7009

### **WY fresh**

*Lettuce, salad greens, microgreens, vegetables, herbs, pesto, salad dressings, extracts, fresh-milled grains and flour, eggs, chicken, and turkey*

**Owner:** Tommie Kniseley

**Location:** Cheyenne

**Email:** [WYfresh.farmers@gmail.com](mailto:WYfresh.farmers@gmail.com)

**Facebook:** WY fresh

**Phone:** 307-632-7637

**Website:** [www.WYfresh.com](http://www.WYfresh.com)

### **Wyoming Tomatoes LLC**

*Vine-ripened, hydroponic tomatoes*

**Owner:** Ed and Zelma Thompson

**Location:** Pine Bluffs

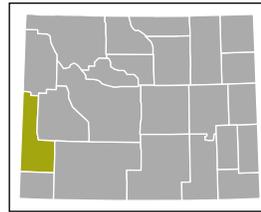
**Email:** [thompsonzel@rtconnect.net](mailto:thompsonzel@rtconnect.net)

**Phone:** 307-630-2170



# Lincoln

C O U N T Y



## **Afton Geodome**

*Provides fresh fruits and vegetables, along with educational opportunities, for the Afton Food Pantry, Lincoln County 4-H, University of Wyoming Cent\$ible Nutrition Program, UW Extension, and other partners*

**Program managers:** Hudson Hill, Shelley Balls, Sierra Mitchell, Shar Perry, and others

**Location:** Afton

**Email:** [sheap@uwo.edu](mailto:sheap@uwo.edu)

**Phone:** 307-885-3132

**Website:** <http://wyoextension.org/lincolncounty/>

## **Aiyana Bees and Honey**

*Locally produced organic honey, wax, honeycombs, queen bees, and dipping hives in paraffin wax*

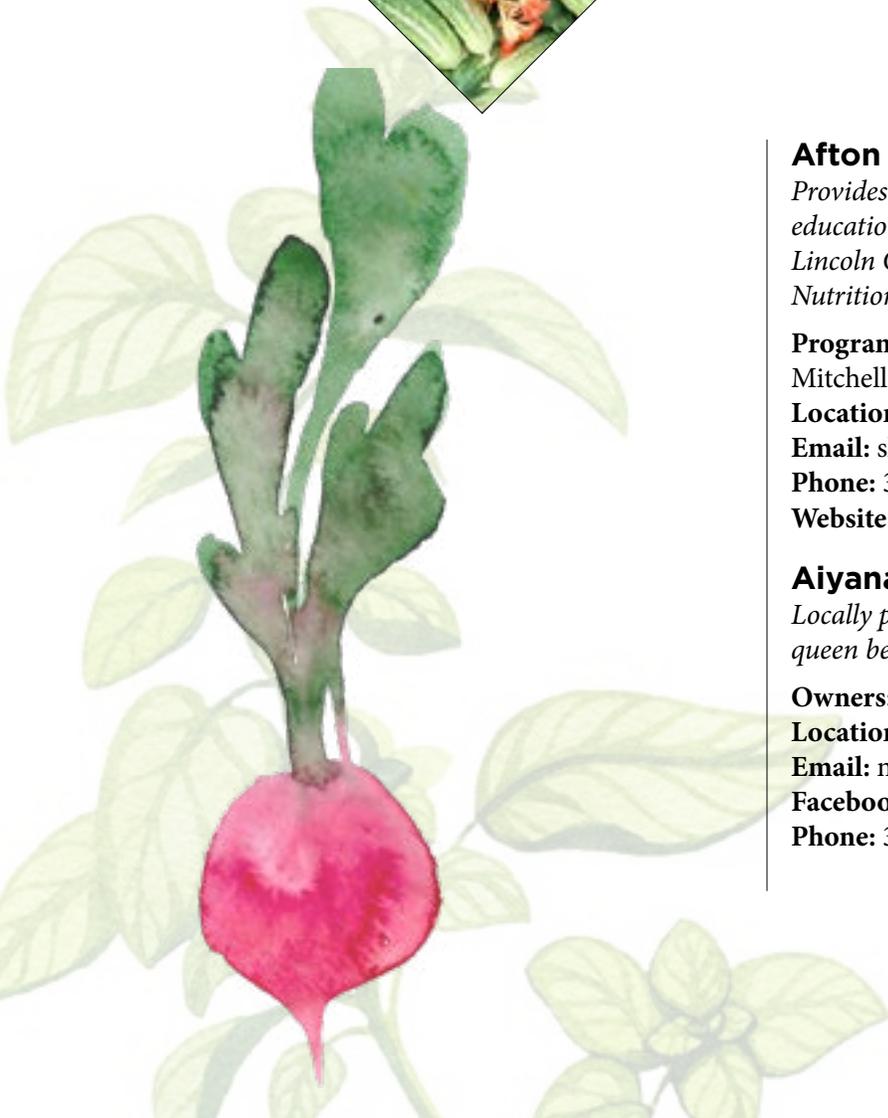
**Owners:** David Vierig and son Mark

**Location:** Cokeville

**Email:** [mark@raftervkennels.com](mailto:mark@raftervkennels.com)

**Facebook:** Aiyana Bees and Honey

**Phone:** 307-313-0270, or 678-628-0055





**Blue Box Honey and Teichert Brothers LLC**

*Locally produced honey on sainfoin fields, and livestock*

**Owners:** Douglas Hawkes, Tim Teichert, and Matthew Teichert

**Location:** Cokeville, Wyoming, and South Jordan, Utah

**Email:** dhawkescpa@icloud.com, or othymonte@gmail.com

**Facebook:** Blue Box Honey, and Teichert Brothers LLC

**Phone:** 801-599-9801 (honey), and 307-413-2519 (livestock)

**Website:** www.fallriverhoney.com

**Clyda’s Greenhouse**

*Limited supply of annual flowers for transplanting, hanging flower baskets, vegetable and flower starts, fresh vegetables, vegetables to make salsas, and homemade canned salsas*

**Owner:** Clyda Teichert

**Location:** Cokeville

**Email:** clydateichert@gmail.com

**Phone:** 307-279-3611

**Cokeville Farmer’s Market Cooperative**

*Vegetables and fruits; livestock products; dairy products including milk and eggs; baked goods; and other food items*

**Board president:** Pam Grandy

**Location:** Cokeville

**Email:** pgrandy77@gmail.com

**Phone:** 307-279-3340

**Cox’s Honey**

*Locally produced honey sold in Lincoln and Teton counties*

**Owners:** Adam French, Brent Cox, and Brian Cox

**Location:** Shelley, Idaho

**Email:** dustinkirby@coxshoney.com

**facebook.com/**coxshoney/

**Phone:** 208-357-3226

**Website:** www.coxshoney.com

**Franceschi Farms**

*Homemade jams, jellies, preserves, spice blends, infused butters, and oils*

**Owner:** Anna Franceschi

**Location:** Alpine

**Email:** driftingbutterfly@gmail.com

**facebook.com/**franceschifarms/

**instagram.com/**franceschi\_farms/

**Freedom Garlic and Bethel Farms**

*Gourmet garlic varieties*

**Owners:** Brandi and Edward Morales

**Location:** Freedom

**Email:** freedom4garlic@gmail.com

**Phone:** 307-772-1829

**Twitter:** @freedomgarlic

**Website:** https://freedomgarlic.com/

**Gallus + Gallus**

*Homemade salsa verde, farm-fresh eggs, free-range chicken, pear gallettes, farm-style chicken pot pies made with organic ingredients and local produce whenever possible, and other items sold through local delivery, from the farm, and at the Jackson Hole Farmers Market and the Slow Food in the Tetons People’s Market in Jackson*





**Owners:** Kate Nancy and Stephan Guez

**Location:** Auburn

**Email:** justbetterorganic@gmail.com

**Facebook:** Gallus Gallus Wyoming  
[instagram.com/gallus\\_and\\_gallus/](https://www.instagram.com/gallus_and_gallus/)

**Phone:** 307-264-0673

### **Grisamer Goods**

*Homemade salsas, jellies, jams, sauces, and pickled vegetables*

**Owner:** Roberta Grisamer

**Location:** Afton

**Email:** markgrisamer@yahoo.com

**Phone:** 307-885-3144

### **Haderlie Farms**

*Fresh vegetables, herbs, cut flowers, grass-fed and finished beef and pork, and milk*

**Owner:** Karen and Curtis Haderlie

**Location:** Thayne

**Email:** hf@silverstar.com

[facebook.com/haderlifarms/](https://www.facebook.com/haderlifarms/)

**Phone:** 307-883-7070

**Website:** [www.haderlifarms.com/](http://www.haderlifarms.com/)

### **Kearsley Nursery**

*Vegetables; herb, vegetable, and flower seeds; seed starter products; shrubs and trees, including fruit and berry varieties; fertilizers and plant-care products; and a variety of other garden-related products*

**Owners:** Ben and Shaylee Kearsley; manager: Kimberly Williams

**Location:** Thayne

**Email:** kearsleytrees@gmail.com

[facebook.com/growwithkearsley/](https://www.facebook.com/growwithkearsley/)

**Phone:** 307-883-2752

**Website:** [www.kearsleynursery.com/](http://www.kearsleynursery.com/)

### **Kemmerer Farmers' Market**

*Fresh fruits, vegetables, and herbs; honey; homemade soaps; and fossils*

**Market manager:** Ellen Potter

**Location:** Kemmerer

**Email:** kdcachamber@gmail.com

**Facebook:** Kemmerer Farmers Market

**Phone:** 702-239-6001

**Website:** [www.kemmerer.org/farmersmarket/](http://www.kemmerer.org/farmersmarket/)

### **Kemmerer Greenhouses**

*Provides fresh vegetables, fruits, and herbs for the Kemmerer Food Bank, 4-H families, and others; offers educational opportunities for 4-H participants and residents of the community, who grow produce in two hoop houses with a total of 14 plots*

**Program contact:** Shaily Harshbarger (University of Wyoming Extension)

**Location:** Kemmerer

**Email:** sharshba@uwyo.edu

**Phone:** 307-828-4091

### **Kinslow Honey**

*Locally produced honey and livestock*

**Owner:** Earl and Judy Kinslow

**Location:** Thayne

**Email:** [ekinslow@silverstar.com](mailto:ekinslow@silverstar.com)

**Phone:** 307-883-2783

### **Lincoln Conservation District**

*Workshops on specialty crops can be arranged if requested; helps secure grants for conservation activities; well-water testing; seedling tree sales including berry and fruit varieties; natural resource management planning; and programs relating to soil and water conservation and ranch and farm improvements*

**Natural resource specialist:** DeMont Grandy, along with other paid staff and an elected volunteer board of supervisors

**Location:** Cokeville

**Email:** [demont.grandy@wy.nacdnet.net](mailto:demont.grandy@wy.nacdnet.net)

**Phone:** 307-279-3256

**Website:** [www.lincolnconservationdistrict.org/](http://www.lincolnconservationdistrict.org/)

### **Market Monday**

*Fresh produce, baked goods, canned foods, dairy and livestock products, food vendors, and crafts*

**Market manager:** Sarah Hale

**Location:** Afton

**Email:** [sarahh@svinews.com](mailto:sarahh@svinews.com)

**Phone:** 307-885-2759



### **My Hive LLC**

*Locally produced honey, and also makes small-batch lotions, balms, creams and soaps from all-natural ingredients, including raw honey and bees wax from 'My Hives'*

**Owner:** Terri Duval

**Location:** Grover

**Email:** myhivellc@gmail.com

**facebook.com/pg/myhivellc/**

**Phone:** 307-248-8056

**Website:** <https://myhivellc.com/>

### **Prosser Family Farm**

*Fresh vegetables, herbs, garlic, honey, jams, pickles, applesauce, raw goat's and cow's milk, cheese, cream, butter, yogurt, pastured poultry, turkeys, heritage pork, and homemade breads; products sold at their on-farm store and at the Star Valley Farmers Market (in the process of starting an orchard, including apples, pears, plums, cherries, currants, and raspberries, with a goal to begin selling berries in 2022)*

**Owners:** Stephanie and Brian Prosser

**Location:** Grover

**Email:** info@prosserfamilyfarm.com

**facebook.com/ProsserFamilyFarm/**

**Phone:** 307-248-8018

**Website:** [prosserfamilyfarm.com](http://prosserfamilyfarm.com)

### **Rockin' Bees Honey**

Locally produced honey

**Owner:** Sandy Cleland

**Location:** Etna

**Email:** sandycleland@icloud.com

**facebook.com/RockinBees/**

**Phone:** 307-883-4926

### **Squire Farms**

*Homemade jams, jellies, and pickles; raw milk, heavy cream, yogurt, and fresh cheese, including Fromage Frais cheese seasoned with herbs grown in the Squire Farms' greenhouse; farm-raised eggs and turkeys; products sold at the Jackson Hole Farmers Market and the Slow Food in the Tetons People's Market in Jackson, and some products delivered to Jackson on Fridays*

**Owners:** Suzanne Mate and Dustin Nelson

**Location:** Etna

**Email:** [suzanne.mate@gmail.com](mailto:suzanne.mate@gmail.com)

**Facebook:** Squire Farms Wyoming

**Phone:** 307-699-1610

### **Star Valley Conservation District**

*Workshops on specialty crops can be arranged if requested; seedling tree program that offers a variety of trees and shrubs, including fruit and berry varieties, is handled through the Lincoln Conservation District in Cokeville; offers programs relating to soil and water conservation; helps secure and also offers grants for conservation activities related to water quality and range management; has available a no-till drill for rent; offers water well tests for E. coli and other contaminants; and conducts water testing of the Salt River and works with partners to address water quality in the river*

**District manager:** Kay Lynn Nield, along with an elected volunteer board of supervisors

**Location:** Afton

**Email:** [knield@starvalleycd.org](mailto:knield@starvalleycd.org)

**Phone:** 307-885-7823

**Website:** [www.starvalleycd.org/](http://www.starvalleycd.org/)



## Star Valley Farmers Market

*Fresh fruits, vegetables and herbs, honey, canned goods, dairy and livestock products, baked goods, flowers, and crafts including jewelry*

**Market manager:** Crystal Aznoe

**Location:** Alpine

**Email:** everybeautifulthing@live.com

**Facebook:** Star Valley Farmers Market

**Phone:** 307-654-7531

## University of Wyoming Extension, Lincoln County offices

*Workshops based on community interest, such as canning and horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Hudson Hill (agriculture & horticulture), Shar Perry (4-H & youth development/Afton), Shaily Harshbarger (4-H & youth/Kemmerer), Beth Barker (CNP/Kemmerer), Shelley Balls (food, nutrition, & CNP/Afton), Mary Martin (community development), and Jill Hubbard (secretary)

**Locations:** Afton and Kemmerer

**Email:** jhubbar7@uwyo.edu

**Facebook:** University of Wyoming Extension Lincoln County

**Phone:** 307-885-3132 (Afton office); 307-828-4091 (Kemmerer office)

**Website:** <https://wyoextension.org/lincolncounty/>



## Wind River Herbs

*Herbal teas, herbal extract blends, single-herb extracts, essential oils, and body care*

**Owner:** Karen and Curtis Haderlie

**Location:** Thayne

**Email:** hf@silverstar.com

**Facebook:** Wind River Herbs

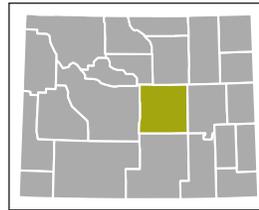
**Phone:** 307-883-7070

**Website:** <https://windriverherbs.com/>



# Natrona

## C O U N T Y



### **Adams Honey and Nature's Finest**

*Sells locally produced raw honey, beeswax, propolis tinctures, and small quantities of pollen, and also offers a variety of jams and jellies through direct sales*

**Owners:** Carla and Robert Adams

**Location:** Bar Nunn

**Email:** [rockey16@charter.net](mailto:rockey16@charter.net)

**Phone:** 307-747-1908

### **Alcova Sweet Corn**

*Sells pre-picked and pick-your-own sweet corn and other vegetables at the family farm 22 miles southwest of Casper on Highway 220, and also sells corn and other vegetables at the Natrona County Master Gardeners Farmers' Market*

**Owners:** Stacey and Ron Richner

**Location:** Alcova

**Email:** [srichner@atwy.net](mailto:srichner@atwy.net)

**Facebook:** Alcova Sweet Corn

**Phone:** 307-234-9661

### **Antelope Park Farmers Market**

*Offers fresh produce; canned goods, including jams and jellies; locally produced honey; meat products, including beef and pork; free-range chicken eggs; raw milk; homemade baked goods; arts and crafts; handcrafted*



home décor; and other items. The market was previously named the Family Friday Farmers Market, but starting in 2021 it became known as the Antelope Park Farmers Market and was moved from Fridays to Saturdays.

**Market coordinators:** members of 307 Vendor Co-Op (see listing below)

**Location:** Bar Nunn

**Email:** 307vendorco@gmail.com

**Phone:** 307-920-0049 (Devon Olsen)

### **Family Saturday Farmers Market**

*Offers fresh produce; canned goods, including jams and jellies; locally produced honey; meat products, including beef and pork; free-range chicken eggs; raw milk; homemade baked goods; arts and crafts; handcrafted home décor; and other items*

**Market coordinators:** members of 307 Vendor Co-Op (see listing below)

**Location:** Bar Nunn

**Email:** 307vendorco@gmail.com

**Phone:** 307-920-0049 (Devon Olsen)

### **Bear Bonz BBQ**

*Sells a variety of homemade barbecue sauces at the Antelope Park Farmers Market in Bar Nunn and Good Food Hub in Casper*

**Owners:** Joe Bearfield, James Bearfield, and Scott Pratt

**Location:** Glenrock

**Email:** bearbonzbbq@yahoo.com

**Facebook:** Bear Bonz BBQ

**Phone:** 307-351-1449

### **Berried Delights**

*Sells a variety of homemade jams and jellies at Lou Taubert Ranch Outfitters, The Shade Tree Boutique, and bazaars and craft fairs in Casper (see Weston County section for more details)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** elizabethth@berrieddelights.com or et@tribcsp.com

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** www.berrieddelights.com/

### **Cackleberry Farm and Garden**

*Sells grass-fed lamb, fresh-cut microgreens, and farm-fresh cackleberries (chicken eggs) at the Antelope Park Farmers Market, at the Natrona County Master Gardeners Farmers' Market, through Fresh Foods Wyoming, and through online orders (offers weekly delivery).*

*Co-owner Devon Olsen also offers a compost program to customers (during his weekly deliveries he will pick up compostable materials); and sells carving blanks, billets, and rounds. He says he practices permaculture to improve the ecosystem, bolster soil health on the property he rents, and make his operation sustainable.*

**Owners:** Devon and Rose Olsen

**Location:** Casper

**Email:** cackleberry.fg@gmail.com

**Facebook:** Cackleberry Farm and Garden

**Phone:** 307-920-0049

**Website:** cackleberryfg.com/

### **Casper College Greenhouse**

*Provides a unique educational experience for Casper College students, including those in biology and ecology courses; grade school students; and residents of the community to view and study a wide variety of plants, including cactus and species not ordinarily found in Wyoming. The greenhouse is also home to a number of wildlife, including turtles and birds.*

*Late spring each year, the greenhouse offers vegetable starts to the public, and donations are used to support the greenhouse and related activities.*

**Contacts:** Kelly Keenan, biology instructor; and Julie Hansen, academic assistant, Casper College School of Science

**Location:** Casper College

**Email:** kelly.keenan@caspercollege.edu or julie.hansen@caspercollege.edu



**facebook.com/CasperCollege/**  
**Phone:** 307-268-2517 or 307-268-2593  
**Website:** caspercollege.edu/greenhouse/

### **Casper Community Greenhouse Project**

*The Casper Community Greenhouse Project's mission is to produce fresh and healthy local food for the Casper community in a way that educates and fosters community involvement.*

*CCGP assists schools and local organizations develop curriculum plans focused on school gardens and farm-to-school programming; oversees several community gardens, including ones at Evansville Elementary School and Journey Elementary School; and in 2021 launched the Grow Casper project (see listings below for Grow Casper, and Evansville and Journey schools).*

**Executive director:** LeAnn Miller; operations manager: Leah Hays; school greenhouse manager: Mark Nelson; assisted by a volunteer board of directors and others

**Location:** Casper  
**Email:** ccgreenhouseproject@gmail.com or leannmiller1251@gmail.com  
**facebook.com/GrowCasper/**  
**Phone:** 307-277-7303  
**Website:** https://growcasper.org/

### **Evansville School Garden and Nature Club**

*Students in the after-school Garden and Nature Club at Evansville Elementary School learn a wide range of topics related to plant sciences, horticulture, gardening, and aquaponics in a greenhouse with raised beds and two aquaponics tanks. The facilities, which include raised beds outdoors, are used by a variety of classes at the school, and the programming is in collaboration with the Casper Community Greenhouse Project (see listing above).*

*"The sky is the limit as long as teachers fit the programming into their curriculum and standards," says teacher Noelle Clark, who oversees the greenhouse. Students plant and care for vegetables and fruits, including heirloom varieties, and also flowers. They can share produce with their families, and flowers are also made available to students to take home for occasions such as Mother's Day.*

*They learn about a variety of other topics, including the importance of pollinators and other beneficial insects, and among the more fascinating insects they have studied in the greenhouse are praying mantises. They help care for fish, which occasionally involves problem-solving, such as measuring pH levels and making necessary adjustments to ensure water conditions are ideal for aquatic life.*

**Teacher and greenhouse coordinator:** Noelle Clark; greenhouse caretaker: Mark Nelson

**Location:** Casper  
**Email:** noelle302@mynycsd.org  
**Phone:** 307-253-6400

### **Food for Thought Food Bag Program**

*The Food for Thought Food Bag Program provides children in need with a kid-friendly, healthy breakfast, lunch, and dinner (along with snacks) every day of the week, year-round, except when they are in school. Numerous churches, youth organizations, schools, individuals, and others help to make the program a success.*

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and many others

**Location:** Casper  
**Email:** info@wyfftp.org  
**facebook.com/WyomingFoodForThoughtProject**  
**Phone:** 307-337-1703  
**Website:** wyomingfoodforthoughtproject.org/foodbags



### **Food for Thought Mobile Market**

*The Wyoming Food for Thought Project in 2021 was scheduled to launch the Food for Thought Mobile Market, which will offer locally produced foods, including fresh produce, at various sites in Casper. Food will be delivered via a refurbished and retrofitted 1988 International school bus.*

*The mobile market will make available the SNAP Token System and the Double Up Food Bucks programs (see Food for Thought Winter Makers Market listing for more details about these programs).*

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

**Location:** Casper

**Email:** info@wyfftp.org

**facebook.com/WyomingFoodForThoughtProject**

**Phone:** 307-337-1703

**Website:** wyomingfoodforthoughtproject.org/mobilemarket

### **Food for Thought Online Market**

*Residents, including those in need, can order locally produced foods via a link on the Food for Thought Online Market website (see address at bottom of this*

*listing), and then either pick up the food at the Food for Thought Program Center, or have it delivered for a \$5 charge.*

*The online market makes available the SNAP Token System and the Double Up Food Bucks programs (see Food for Thought Winter Makers Market listing for more details about these programs).*

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell; assisted by staff members, a volunteer board of directors, and others

**Location:** Casper

**Email:** info@wyfftp.org

**facebook.com/WyomingFoodForThoughtProject**

**Phone:** 307-337-1703

**Website:** wyomingfoodforthoughtproject.org/onlinemarket

### **Food for Thought Urban Farm**

*The Food for Thought Urban Farm offers a variety of different garden types at the Food for Thought Urban Garden; at community gardens around Casper, which allow residents to rent garden space; and at private community gardens, which helps residents and businesses to start community gardens on private property.*

*Among the facilities are a four-season greenhouse, high tunnels, a dome garden, raised garden beds, demonstration gardens, composting operations, an urban chicken program, and a seed library.*

*“Our goal is to revive a sense of self-sustainability throughout the community, by educating on the benefits of buying and producing seasonally local and organic food,” the website states.*

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

**Location:** Casper

**Email:** info@wyfftp.org

**facebook.com/WyomingFoodForThoughtProject**

**Phone:** 307-337-1703

**Website:** wyomingfoodforthoughtproject.org/urbanfarm

### **Food for Thought Winter Makers Market**

*Offers fresh produce; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef, pork, and lamb; free-range chicken eggs; homemade baked goods; homemade soap and body care products; and other items.*



The market also offers the (1) SNAP Token System, which offers tokens to participants of the Supplemental Nutrition Assistance Program to receive healthy, locally produced food items; (2) Double Up Food Bucks program, which allows SNAP participants to double their buying power for local produce; and (3) Power of Produce (POP) Club for Kids, an education-based program that provides fun activities, including physical exercise, along with healthy foods for children, including those in need.

The Wyoming Food for Thought Project previously coordinated the Food for Thought Summer Market, but in 2021 the Downtown Development Authority of Casper assumed management of the market.

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

**Location:** Good Food Hub, Casper

**Email:** info@wyfftp.org

**facebook.com/WyomingFoodForThoughtProject**

**Phone:** 307-337-1703

**Website:** wyomingfoodforthoughtproject.org/wintermarket

### Four Season's Apiary

Offers queen breeding, apitherapy, bee venom therapy, and venom collection services; also sells raw honey and creamed honey through direct sales and at the Natrona County Master Gardeners Farmers' Market.

Owner Steve Kamish in 2021, with the help of others, constructed a climate-controlled 12' x 14' bee house to overwinter breeder queens. The house is patterned after Slovenian bee houses, and Kamish plans to work with one or more local artists to paint murals on the house.

He also built 10 Slovenian 'AZ hives' that will be placed in the building once complete. Each hive hold 30 frames,

and the frames are accessed from the back instead of the top. "The biggest asset is that you're lifting only one frame, which weighs five to seven pounds with honey, versus lifting a traditional box weighing between 60 and 100 pounds," he says.

Concerning his queen breeding operation, Kamish says he is working to find traits in bees that will enhance their capabilities to fight diseases and better cope with applications of pesticides applied by others in the vicinity of beehives.

**Owner:** Steve Kamish

**Location:** Casper

**Email:** slkamish@gmail.com

**facebook.com/Steve71Bee/**

**Phone:** 307-258-7347

**Website:** www.fourseasonsapiary.com/

### Fresh Foods Wyoming

Veggie boxes, CSA shares, and wholesaler of fresh vegetables and other products

**Project manager:** LeAnn Miller

**Location:** Casper

**Email:** leannmiller1251@gmail.com

**facebook.com/FreshFoodsWyoming/**

**Phone:** 307-277-7303

**Website:** www.freshfoodswyoming.com

### Galles Greenhouse and Rock Yard

Locally owned nursery and greenhouse offering a variety of plants, including trees, shrubs, perennials, and annuals; among the offerings are fruit and berry varieties. The business also sells fertilizers, soils, rocks, pottery, gifts, and fairy garden supplies.

**Owner:** Chris Hepp; manager: Shelby Address

**Location:** Casper

**Email:** chris@gallesgreenhouse.com

**facebook.com/GallesGH/**

**Phone:** 307-265-6290

**Website:** gallesgreenhouse.com/

### Good Food Hub

The Good Food Hub is a business incubator and community space for local residents and small business owners to share commercial kitchen space and a food finishing area, which enables entrepreneurs to start a business or expand an existing business.

It also is a marketplace that offers locally produced foods, and it provides space for the Food for Thought Winter Makers Market (see listing above). There is also a greenhouse at the site.

*“We want this space to be a gathering place for everyone in our community, that strengthens our local food system, and that strengthens the bond between our local producers and the community we live in,” the website states.*

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

**Location:** Good Food Hub, Casper

**Email:** info@wyfftp.org

**facebook.com/WyomingFoodForThoughtProject**

**Phone:** 307-337-1703

**Website:** wyomingfoodforthoughtproject.org/  
goodfoodhub

### **Green Acres Corn Maze**

*Attractions include corn and hay bale mazes; petting farm; jumping pillow; corn pit; gemstone mining; apple blaster; barrel train, tractor, and pumpkin cart rides; and a variety of foods. There is also a pick-your-own pumpkin patch.*

*The event runs from mid-September to late October on Saturdays and Sundays. Some of the proceeds are donated to Natrona County nonprofits.*

**Owners:** Kim and Steven Syverts

**Location:** northwest of Casper at the Fogey Farm

**Email:** greenacrescornmaze@wyoming.com

**Facebook:** Green Acres Corn Maze

**Phone:** 307-797-8796

**Website:** <http://greenacrescornmaze.net/index.html>

### **Grow Casper**

*In 2021, the Casper Community Project, in collaboration with Banner Health/Wyoming Medical Center, began constructing a variety of food production facilities and developing farm ground on a five-acre plot in east Casper.*

*The project is under the name ‘Grow Casper.’ The phase one plan is to include six four-season greenhouses, 25 community garden plots, a row-crop field, and a classroom. The greenhouses will contain raised beds in addition to hydroponics and aquaponics facilities.*

*Grow Casper will be used as a teaching laboratory for local students, residents, and organizations, and citizens will be able to rent garden space to grow fresh vegetables, fruits, herbs, and flowers, including pollinators. A market stand is planned at the site, which will allow gardeners to sell their produce. Some produce will also be donated to people in need.*



**Operations manager:** Leah Hays; executive director: LeAnn Miller; assisted by a board of directors and volunteers

**Location:** Casper

**Email:** ccgreenhouseproject@gmail.com or  
leannmiller1251@gmail.com

**facebook.com/GrowCasper/**

**Phone:** 307-277-7303

**Website:** <https://growcasper.org/>

### **Hat Six Honey**

*Offers honey, whipped honey, infused honey, sauces, and medicinal honey products including royal jelly, honey royale, and pollen*

**Owners:** Lara and Woody Taylor

**Location:** Casper

**Email:** hatsixhoney@gmail.com

**Facebook:** T Bee S Pollination - Hat Six Honey

**Phone:** 307-258-7384

### **Jammin' With Patti**

*Sells a variety of jams and jellies at the WCDA Farmers Market, Good Food Hub, and Food for Thought Winter Makers Market*

**Owner:** Patti Dahlgren

**Location:** Casper

**Email:** pdahlgren7@gmail.com

**Phone:** 307-267-2151

### **Jay's Livestock**

*Sells meat products, including lamb and homemade sausages; and a variety of jams, jellies, and fruit butters, such as chili lime peach and spiced apple currant, at various winter markets and the Natrona County Master Gardeners Farmers' Market*



**Owner:** Josh 'Jay' Bliss  
**Location:** Casper  
**Email:** jayslivestock@gmail.com  
**facebook.com/jayslivestock/**  
**Phone:** 307-251-3319  
**Website:** jayslivestock.wordpress.com/

### **Johnny Appleseed**

*The family owned nursery and greenhouse offers a variety of vegetable, fruit, and herb starts; perennial and annual flowers; trees, including fruit trees suitable for the local environment; shrubs, including berry varieties; poinsettias; and garden supplies, including fertilizers, soil, compost, and soil amendments. Also offers custom planting of flower pots.*

**Owners:** Andy and Paul Jozwik; general manager: Ray Jozwik; retail manager: Cindy Jozwik  
**Location:** Casper  
**Email:** rayjoz1981@gmail.com (Ray Jozwik)  
**facebook.com/johnnyappleseedgreenhouse/**  
**Phone:** 307-235-1725  
**Website:** <https://johnnyappleseedgreenhouse.com/>

### **Journey Greenhouse and Sensory Garden**

*A variety of Journey Elementary School classes and members of the Journey Greenhouse Club study a wide range of topics relating to plant sciences, horticulture, gardening, produce production, and senses in indoor and outdoor facilities at the school, including a greenhouse, adjacent community garden, and sensory garden. The latter includes a variety of plants and objects that allow students to explore their senses, including visual, touch, taste, and sound.*

*Students, teachers, and others grow fresh vegetables and fruits in the greenhouse and the community garden,*

*and some of the produce is used in the school's snack program. The community garden and programming is in collaboration with the Casper Community Greenhouse Project (see listing above).*

**School tutor and greenhouse coordinator:** Jennifer Leimback; greenhouse caretaker: Mark Nelson  
**Location:** Casper  
**Email:** jennifer4740@myncsd.org  
**Phone:** 307-253-3700

### **Kelly Walsh High School Agriculture**

*Kelly Walsh High School (KWHS) students enrolled in the 'agriculture and natural resources' and 'agriculture-comprehensive' classes learn about horticulture, plant sciences, and gardening as part of their curriculum in the FFA program. KWHS juniors and seniors can expand their education in horticulture and plant sciences at the Pathways Innovation Center (see listing below).*

**Ag teacher:** Dusty Hudson  
**Location:** Casper  
**Email:** dusty\_hudson@natronaschools.org  
**Phone:** 307-253-2000

### **Kitchen Social**

*Owner Karla Case, a registered and licensed dietitian, teaches a variety of hands-on cooking classes, including bread baking, soup making, pressure cooking, and food preservation. She also covers many topics, such as nutrition, meal planning, cutting down on processed foods, how to save money at the grocery store, and mindful eating.*

*"Classes are informal, fun, and interactive," she says. "They are designed to let participants socialize with others, and meet new friends."*

**Owner and teacher:** Karla Case  
**Location:** Casper  
**Email:** karla@casperkitchensocial.com  
**facebook.com/casperkitchensocial/**  
**Phone:** 307-258-5451  
**Website:** [casperkitchensocial.com/](http://casperkitchensocial.com/)

### **Leeward Tree Farm**

*Sells a variety of fresh produce in summer and fall from their farm stand on Zero Road west of Casper; also offers a variety of trees suited for the local environment*

**Owners:** Bruce and Jennifer Smidt, daughter Kylie, and son Freddie  
**Location:** Casper  
**Email:** leeward@atwy.net  
**Facebook:** Leeward Tree Farm  
**Phone:** 307-265-0467

## Lloyd Craft Farms

*Offers fresh produce in Casper and other markets and stores throughout northern and central Wyoming*

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** craftterri@rtconnect.net

**facebook.com/lloydcraftfarms/**

**instagram.com/lloydcraftfarms/**

**Phone:** 307-431-1219

**Website:** <https://lloydcraftfarms.com/>

## Meryl Selby Community Garden

*The community garden is home to 50 plots of varying sizes, and local residents can rent plots to grow vegetables, fruits, herbs, and flowers, including pollinators. This has become a very popular program, as all of the plots are typically rented each year, with a waiting list. The Natrona County Master Gardeners organization oversees the garden.*

**Garden coordinator:** Anne Serrano, assisted by other volunteers

**Location:** Agricultural Resource and Learning Center, Casper

**Email:** townsendanne222@gmail.com or mgardeners@natronacounty-wy.gov

**Phone:** 307-235-9400

## Mountain Sunshine

*Sells a wide variety of jams, jellies, marmalades, fruit butters, sauerkraut, kimchi, and fermented hot sauces at the Natrona County Master Gardeners Farmers' Market, through Fresh Foods Wyoming, and through special orders.*

**Owner:** Debra Reddy

**Location:** Casper

**Email:** dreddy\_wyo@yahoo.com

**Facebook:** Mountain Sunshine Wyoming

**Phone:** 307-259-8310

## Natrona County Beekeeping Association

*NCBA is an informal group of beekeepers working to accomplish more together, than they could individually. Members join efforts to facilitate successful and healthy apiaries in Natrona County, and this, in part, involves mentoring new beekeepers. The association has a facebook public group page, and in May 2021 had 478 members, including professional beekeepers, hobbyists, and others.*

**Contact:** Tate Belden

**Location:** Natrona County



**Email:** tate@millenhaus.com

**Facebook:** Natrona County Beekeepers

**Phone:** 307-215-5202

**Website:** [ncbees.org](http://ncbees.org)

## Natrona County Conservation District

*Focuses on water and soil quality in county watersheds by implementing a variety of conservation-related projects, among them water quality and conservation, land management, and improvement of irrigated croplands and rangelands, with a focus on non-point source water pollution.*

*NCCD also sells a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are suited to Natrona County; and it offers education and outreach programs on soil health, irrigation water management, conservation gardening, composting, the use of rain gardens and rain barrels, and native plant and tree selection.*

**District manager:** Lisa Ogden; along with an elected volunteer board of supervisors

**Location:** Casper

**Email:** [lisa.ogden@wy.nacdnet.net](mailto:lisa.ogden@wy.nacdnet.net) or [nccdwyoming@outlook.com](mailto:nccdwyoming@outlook.com)

**Phone:** 307-261-5436, ext. 3

**Website:** [nccdwyoming.com/](http://nccdwyoming.com/)

## **Natrona County High School Horticulture**

*Natrona County High School (NCHS) sophomores enrolled in the agriculture and natural resources class learn about horticulture, plant sciences, and gardening as part of their studies in the FFA program. They start and grow vegetables and fruits both inside and outside in large grow tents, hydroponic systems, and traditional ground plots. They also plant flowers in several outdoor gardens to help beautify the school grounds.*

*“Work ethic is a very important part of the class, and students also learn about seed selection, light and water management, soil testing, nutrients, and other topics,” says FFA advisor Megan Barton. NCHS juniors and seniors can expand their education in horticulture and plant sciences at the Pathways Innovation Center (see listing below).*

**Teacher:** Megan Barton

**Location:** Casper

**Email:** [megan\\_barton@natronaschools.org](mailto:megan_barton@natronaschools.org)

**Phone:** 307-253-1700

## **Natrona County Master Gardeners**

*Members assist gardeners and growers with questions relating to horticulture and gardening, and they are available to make yard visits to help address specific issues. Residents seeking help to identify insects (both beneficial and pest) and plants (including weeds) can take specimens to the Natrona County Extension Office at the Agricultural Resource and Learning Center. Volunteers with the organization also coordinate the Natrona County Master Gardeners Farmers’ Market (see listing below).*

**Coordinator:** Donna Hoffman, assisted by many volunteers

**Location:** Casper

**Email:** [mgardeners@natronacounty-wy.gov](mailto:mgardeners@natronacounty-wy.gov) or [dhoffman@natronacounty-wy.gov](mailto:dhoffman@natronacounty-wy.gov)

**facebook.com/NatronaCountyMasterGardeners/**

**Phone:** 307-235-9400

**Website:** [www.natrona.net/387/Master-Gardener](http://www.natrona.net/387/Master-Gardener)

## **Natrona County Master Gardeners Farmers’ Market**

*Offers in-season locally produced fresh vegetables, herbs, fruits, and microgreens; fresh flowers; spices and dried herbs; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef and pork; free-range chicken eggs; raw milk; homemade baked goods; handcrafted garden and yard art; and many other items.*



**Market managers:** Mark Hoffman and Denise Price, assisted by other volunteers

**Location:** Agricultural Resource and Learning Center, Casper

**Email:** [mgardeners@natronacounty-wy.gov](mailto:mgardeners@natronacounty-wy.gov)

**Facebook:** Natrona County Master Gardeners Farmers’ Market

**Phone:** 307-235-9400

## **Natura Gardens**

*Family owned greenhouse and nursery that offers a variety of trees and shrubs; a variety of vegetable and herb plants in various sizes; fruits, including blueberry, grape, raspberry, and strawberry; perennials and annuals; soils, compost, and fertilizers; and pottery and outdoor décor*

**Owners:** Francis Jozwik and daughter Monika Jozwik-Ratliff

**Location:** Casper

**Email:** [naturagardens@gmail.com](mailto:naturagardens@gmail.com)

**Facebook:** Natura Gardens

**Phone:** 307-262-9265

**Website:** [naturagardens.net/](http://naturagardens.net/)

### **Nesterenko Honey and Produce**

*Offers a small amount of locally produced raw honey, fresh produce, and raspberry plants each year through direct sales*

**Owners:** Vera and Dmitriy Nesterenko

**Location:** Casper

**Email:** dnesterenko@caspercollege.edu

**Phone:** 307-473-2357

### **Not Your Mama's Salsa**

*Offers a variety of homemade salsas, including Sissy Lala, Devil's Brew, Hell's Fury, No Mercy, Green Goblin, Mango Tango, Reaper Creeper, and Four Horsemen, which takes hot to the next level; along with homemade jams and jellies.*

*Products are sold at C85 Galles Liquor, Conoco (1001 E. 2nd St.), Fort Caspar Campground, Ghost Town Fuel Stop, Good Food Hub, Natrona County Master Gardeners Farmers' Market, and Rock the Block in Casper; and Sunset Bar and Grill in Alcova.*

*"I now make fresh salsa every day. I just wish I would have started doing this 30 years," says Jim Castell. "At first, I made salsa for my buddies, and they liked it so much they talked me into selling it at a farmers' market. It has really taken off from there."*

**Owner:** Jim Casteel

**Location:** Casper

**Email:** jimmr.salsa@gmail.com

**Facebook:** Not Your Mama's Salsa

**Phone:** 307-259-9634

### **Pathways Innovation Center Horticulture**

*Kelly Walsh and Natrona County high school juniors and seniors can take a variety of career and technical education (CTE) classes at the Pathways Innovation Center. In 2021-22, the center hopes to begin offering a horticulture class, which will focus on plant sciences, greenhouse management, landscape and floral design, and pesticide applicator training. Horticulture facilities at the school include a greenhouse, five raised garden beds, and an agriculture laboratory.*

*Students successfully completing CTE classes at the school earn certifications in their areas of study.*

**Ag teacher:** Wendy Pollock

**Location:** Casper

**Email:** wendy442@myncsd.org

**Phone:** 307-253-1451

### **Pine Ridge Barbecue & Dipping Sauces**

*Offers homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces. Products can be purchased via the online store, or at more than 50 stores in Wyoming and across the U.S. (see the website for store locations).*

*The website includes a story that discusses the history behind the business. It also has a link for 'tried and true recipes that we (the owners) enjoy! Give them a whirl with our Pine Ridge Barbecue & Dipping Sauces.'*

**Owners:** Barb and Eli Dicklich

**Location:** Casper

**Email:** herbadashery@bresnan.net

**facebook.com/pineridgesauces/**

**Phone:** 307-259-8454

**Website:** <https://pineridgesauces.com/>

### **Platte Valley Nursery**

*Offers a variety of vegetable, fruit, and herb starts; annuals and perennials; a variety of trees and shrubs, including evergreens, fruits, and ornamentals; and potted plants*

**Owner:** Ted Hanson

**Location:** Casper

**Email:** plattevalleynursery@gmail.com

**Facebook:** Platte Valley Nursery

**Phone:** 307-277-6307





### Poison Spider School Agriculture

Students enrolled in the Poison Spider School agriculture program will have additional learning opportunities when a new greenhouse is constructed at the school in 2021 or 2022. The greenhouse will allow students to learn a variety of aspects relating to plant sciences, horticulture, gardening, and produce production.

**Teacher:** Wendy Pollock

**Location:** Casper

**Email:** wendy\_pollock@natronaschools.org

**Phone:** 307-253-6900

### Rock the Block

A variety of activities (including live music and games for kids) are offered at Yellowstone Garage's Rock the Block event, along with foods and drinks. On Thursdays from early June through early September, vendors sell a variety of products, including farmers' market goods.

**Coordinator:** Forristt Andress

**Location:** Casper

**Email:** ffooshee@yellowstonegarage.com;

email for those interested in being a vendor:

yellowstonegaragevendors@gmail.com

**Facebook:** Yellowstone Garage Rock the Block

**Phone:** 307-215-7266 or 307-262-7256

**Website:** yellowstonegarage.com/events

### The Rusty Bucket

Sells fresh vegetables, herbs, fruits, microgreens, sprouts, and edible flowers; raw goat and cow's milk; goat milk kefir; cheeses; chicken eggs; baked goods; goat and pork meat; meat chickens; breakfast burritos; caramel apples; and goat milk soap at the WCDA Farmers Market (see listing below)

**Owner:** Joanne Engelhaupt

**Location:** Rozet

**Email:** joanne@rustybucketwy.com

**facebook.com/benchesbarbwirecreations/**

**Phone:** 307-299-7497

**Website:** http://rustybucketwy.com/

### Sage Valley Farms

Offers a wide selection of locally grown vegetables, farm-fresh eggs, and baked goods, in addition to apples from Utah, cherries from Flathead Valley, Montana, and peaches from Palisade, Colorado. Products are sold at the Natrona County Master Gardeners Farmers' Market and WCDA Farmers Market in Casper.

**Owner:** Zack Carlson

**Location:** Shoshoni

**Email:** wormyapplefarms@wyoming.com

**facebook.com/sagevalleyfarms/**

**Phone:** 307-851-9098 or 307-851-4405

### The Smokin' Armadillo

Offers Hill Country red barbecue sauce, and, upon request, Carolina-style red barbecue sauce; provides catering services; and also sells apple, pecan, and wild cherry hardwoods for smoking

**Owners:** siblings Martha Hall and Mike Hays

**Location:** Casper

**Email:** thesmokinarmadillo@yahoo.com

**Facebook:** The Smokin Armadillo Catering

**Phone:** 307-251-6889 (Martha) or 307-258-0779

(Mike)

**Website:** thesmokinarmadillo.com/

### Sunshine Honey Co.

Sells pure, locally produced honey in stores in Casper and Douglas under the 'Sunshine Honey' name and through custom orders; also offers bee pollination services. Beekeeper James Colva, a retired Kelly Walsh High School teacher, maintains more than 120 bee yards in Natrona and Converse counties.

"Working with bees is a true love of mine. Bees respond very well to care," Mr. Colva says. "They are over producers if you care for them in the right way. If you don't, that is when you start having problems."

**Owner:** James Colva

**Location:** Casper

**Email:** jamescolva@live.com

**facebook.com/SunshineHoneyCo**

**Phone:** 307-259-1163

**Website:** https://sunshinehoneyco.store/

### 307 Vendor Co-Op

*The cooperative formed to provide opportunities for local food producers, crafters, small business owners, and others to market their products. In addition, 307 Vendor Co-Op coordinates the Antelope Park Farmers Market in Bar Nunn.*

**President:** Josh Bliss; vice president: Devon Olsen; and other board members and volunteers

**Location:** Natrona County

**Email:** 307vendorco@gmail.com

**facebook.com/307vendorco/**

**Phone:** 307-920-0049 (Devon)

**Website:** <https://307vendorco.godaddysites.com/>

### University of Wyoming Extension, Natrona County office

*Provides workshops, classes, and education based on community interest, such as horticulture, nutrition, disaster preparedness, county fair safety, rangeland and small-acreage management; offers in-person University of Wyoming Master Gardeners classes; tests pressure canners; hosts the Natrona County Master Gardeners Farmers' Market and the Meryl Selby Community Garden (see listings above); offers pesticide applicator license testing and training; organizes and facilitates 4-H club programs; and coordinates the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health.*

**Program contacts:** Donna Hoffman (horticulture), Scott Cotton (agriculture and horticulture), Cheryl Hackett (CNP), Joddee Jacobsen (county coordinator, and 4-H & youth development), Quincy Gundersen (rural living and 4-H program associate), Karlene Wirrenga (4-H administrative assistant), and Rose Jones (administrative assistant); area educator serving Natrona County is Denise Smith (nutrition and food safety)

**Location:** Agricultural Resource and Learning Center, Casper

**Email:** [rjones@natronacounty-wy.gov](mailto:rjones@natronacounty-wy.gov) (Rose), [dhoffman@natronacounty-wy.gov](mailto:dhoffman@natronacounty-wy.gov) (Donna), [secotton@natronacounty-wy.gov](mailto:secotton@natronacounty-wy.gov) (Scott), or [jjacobsen@natronacounty-wy.gov](mailto:jjacobsen@natronacounty-wy.gov) (Joddee)

**facebook.com/NatronaCountyExtension/**

**Phone:** 307-235-9400

**Website:** <https://wyoextension.org/natronacounty/>

### Wahoo Toppings

*Sells a variety of steak, barbecue, and hot sauces, including the Johnny Midnite line; a variety of rubs; jalapeño and habañoero jams; chokecherry jellies and syrup; cream syrups; and chokecherry daiquiri and margarita mixes.*

*Products can be ordered via the online store. They are also available at businesses in Buffalo, Casper, Cheyenne, Cody, Douglas, Gillette, Jackson, Laramie, Sheridan, Sundance, and Wheatland.*

*The website includes a story that discusses the history behind the business, and it also includes a link containing 'Johnny Midnite pot roast' and 'Johnny Midnite meatloaf' recipes.*

**Owners:** Laurin and Chris Roberts

**Location:** Bar Nunn

**Email:** [wahootoppings@gmail.com](mailto:wahootoppings@gmail.com)

**facebook.com/WahooToppings/**

**Phone:** 307-684-8511

**Website:** [www.wahootoppings.com/](http://www.wahootoppings.com/)





### **WCDA Farmers Market**

*Offers in-season locally produced fresh vegetables, herbs, and fruits; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef, pork, and lamb; free-range chicken eggs; raw milk; homemade baked goods; and other items.*

*The market was previously known as the Food for Thought Summer Market and managed by the Wyoming Food for Thought Project, but the David Street Station assumed management of the market in 2021.*

**Market coordinator:** David Street Station  
**Location:** David Street Station, downtown Casper  
**Email:** admin@downtowncasper.com  
**facebook.com/davidstreetstation/**  
**Phone:** 307-235-6710  
**Website:** davidstreetstation.com/

### **Westside Garden Homestead**

*Offers fresh vegetables, herbs, and fruits through CSA shares from spring through fall, and also sells produce at the Natrona County Master Gardeners Farmers' Market. The owners use sustainable and organic production techniques.*

**Owners:** Terry and Barry Franck  
**Location:** Casper  
**Email:** christieterry95@gmail.com  
**facebook.com/westsidegardenhomestead/**  
**Phone:** 307-337-8955

### **Woods Learning Center STEM**

*Woods Learning Center Middle School students enrolled in the STEM program will have additional learning opportunities related to plant sciences and horticulture as a greenhouse was constructed at the school in 2021. The greenhouse will enable the students to learn various aspects related to gardening and produce production.*

**Teacher:** Sarah Ramsey  
**Location:** Casper  
**Email:** sarah\_ramsey@natronaschools.org  
**Phone:** 307-253-3900

### **Wyoming Food for Thought Project**

*Wyoming Food for Thought Project started in 2012 to help provide healthy, locally produced foods, including fresh produce, to residents in need. It offers food accessibility resources, workshops and classes, and space in community gardens for local residents to grow produce.*

*WFTP coordinates a variety of food-related programs in Casper. For details see the five 'Food for Thought ...' listings above, along with the 'Good Food Hub' listing.*

**Coordinator:** Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others  
**Location:** Casper  
**Email:** info@wyfftp.org  
**facebook.com/WyomingFoodForThoughtProject/**  
**Phone:** 307-337-1703  
**Website:** wyomingfoodforthoughtproject.org/

### **Wyoming Plant Company**

*Locally owned nursery and greenhouse offering a variety of plants that survive and thrive in the local environment, including trees, shrubs, perennials, succulents, and annuals; among the offerings are fruit and berry varieties, and uncommon plants for uncommon landscapes*

**Owner:** Tom Heald  
**Location:** Casper  
**Email:** info@wyomingplantcompany.com  
**facebook.com/wyomingplantcompany/**  
**Phone:** 307-262-2963  
**Website:** wyomingplantcompany.com/

### **Wyoming Sunshine Garden, Farm, and Ranch**

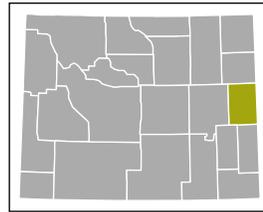
*Offers grass-fed beef, free-range chickens and eggs, and organically grown fresh produce at the Natrona County Master Gardeners Farmers' Market, at the WCDA Farmers Market, and through online orders, with pickup at one of the farmers' markets or at the farm store east of Casper (this is the old Lathrop homestead).*

**Owner:** Neal Neumiller  
**Location:** Evansville  
**Email:** garden@wyomingsunshine.com  
**facebook.com/wyomingsunshinegarden/**  
**Phone:** 307-797-0260  
**Website:** https://wyomingsunshine.com/



# Niobrara

C O U N T Y



## **Berried Delights**

*Sells a variety of homemade jams and jellies at Hometown Country in Lusk (see listing below, and see Weston County section for more details about Berried Delights)*

**Owner:** Elizabeth Townsend

**Location:** Newcastle

**Email:** [elizabetht@berrieddelights.com](mailto:elizabetht@berrieddelights.com) or [et@tribcsp.com](mailto:et@tribcsp.com)

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** [www.berrieddelights.com/](http://www.berrieddelights.com/)

## **Hometown Country**

*Sells many 'Made in the Area' products, including canned goods such as jams, jellies, and barbecue sauces; locally produced honey; clothing for the entire family, including handcrafted items designed and created by store owner Vicki Boldon; jewelry; gifts; and other items.*

*"We truly believe in 'local,'" Ms. Boldon says.*



**Owner:** Vicki Boldon

**Location:** Lusk

**Email:** vicki@clearlyclassicdesigns.com

**Facebook:** Hometown Country Lusk Wyoming

**Phone:** 307-334-2044

**Website:** www.clearlyclassicdesigns.com/

### **Hometown Country Greenhouse**

*Offers vegetable, herb, and fruit starts; annual and perennial flowers; roses; and other plants*

**Owner:** Vicki Boldon

**Location:** Lusk

**Email:** vicki@clearlyclassicdesigns.com

**Facebook:** Hometown Country Lusk Wyoming

**Phone:** 307-334-2044

### **Lusk Farmers Market**

*Offers vendors an outlet to sell fresh produce, locally produced honey, homemade canned goods, baked items, meat products, farm-fresh eggs, artisan-style goods, and other items*

**Market president:** Cassandra Matney

**Location:** Lusk

**Email:** luskwyofarmersmarket@gmail.com

**facebook.com/LuskFarmersMarket/**

### **Niobrara Conservation District**

*Offers seedling trees and shrubs, including fruit and*

*berry varieties, along with a variety of perennial flowers and seeds; has a variety of plant demonstration plots that showcase varieties of flowers, shrubs, and trees that grow well in the local environment; offers a gardening program for local youths (see listing below); and sells weed barrier.*

*The Niobrara Conservation District also helps landowners conserve natural resources, improve wildlife habitat, sample water, and develop windbreak and living snow fence designs; offers natural resource education and programs on range monitoring; and has a number of other conservation-related programs.*

**District manager:** Lisa Shaw; education coordinator and water technician: Heidi Sturman; along with an elected volunteer board of supervisors

**Location:** Lusk

**Email:** lshaw@wyoming.com or heidi.sturman@wy.nacdnet.net

**Facebook:** Niobrara Conservation District

**Phone:** 307-334-9957

### **Niobrara Conservation District Garden Program**

*Local students help plant and care for vegetables, herbs, fruits, and flowers in 10 raised beds and two ground plots at the Niobrara Conservation District (NCD) property from spring through fall. They learn various aspects of plant sciences, horticulture, and gardening, including the lifecycle of plants and insects, and the importance of pollinators.*

*They also learn about mapping out a garden to use its space most efficiently, and the basics of “companion planting,” which involves pairing plants that complement each other in terms of water, nutrient, and light requirements; growth habits; and pest-repelling abilities.*

*“The kids love planting and harvesting, and help to select the seeds we use, including fun and interesting things like purple carrots, round zucchinis, tomatillos, and all kinds of peppers,” says NCD District Manager Lisa Shaw.*

*Students and adult mentors, led by NCD Education Coordinator Heidi Sturman, deliver fresh produce to the Niobrara Senior Center, as well as to the local office of the Department of Family Services, where it is available to residents with low incomes.*

*Ms. Shaw adds: “We also have an end-of-season picnic, where the kids bring their families to enjoy foods that are made with fresh produce they grew from start to finish.”*

*Because of the success of the program, NCD is working to secure grant funding to construct a high tunnel by 2022.*

*“Natural resource education is a passion of mine, and our community believes in it,” Shaw says.*

**District manager:** Lisa Shaw; garden and education coordinator: Heidi Sturman

**Location:** Lusk

**Email:** lshaw@wyoming.com or heidi.sturman@wy.nacdn.net

**Facebook:** Niobrara Conservation District

**Phone:** 307-334-9957

### **Niobrara County Extension High Tunnel**

*A high tunnel and four outdoor raised beds are located at the Niobrara County Fairgrounds, which allows University of Wyoming Extension personnel, 4-H members and other youths, and members of the community to grow vegetables, fruits, herbs, and flowers, which, in turn, enables residents to learn about various aspects of plant sciences, horticulture, gardening, and the importance of pollinators.*

*The facilities are ideal for youths to participate in the 4-H Gardening and Horticulture Project.*

**Program contacts:** Kellie Chichester (4-H & youth development), Denise Smith (nutrition and food safety), and Erin Persche (administrative assistant)

**Email:** kelliec@uwyo.edu (Kellie), desmith@uwyo.edu (Denise), or niobraracounty@uwyo.edu (Erin)

**Phone:** 307-334-3534

**Website:** <https://wyoextension.org/niobraracounty/>

### **Niobrara County 4-H Honey**

*Niobrara County 4-H members and other youths have the opportunity to learn about beekeeping, honey production, food safety, and other aspects of this growing industry (both hobby and professional) in Wyoming and other states, including everything from hive health to the importance of pollinators.*

*An apiary was established at the Niobrara County Fairgrounds in 2017, and youths along with adult mentors, including University of Wyoming Extension educators and local beekeepers, care for the bees and also produce honey, which is sold from the Extension office at the fairgrounds. In 2020, about 25 gallons of honey were produced and sold, with proceeds going back into the program. For example, the funds helped several 4-Hers attend the Wyoming Bee College in Cheyenne (see statewide section).*

*Extension 4-H and Youth Development Educator Kellie Chichester says that the Niobrara County 4-H Honey program started after a group of local high school 4-Hers attended the Citizenship Washington Focus conference*



*in Washington, D.C., in 2017. During that conference, 4-Hers from around the country were tasked with the challenge of helping to ensure the country's food supply. The Niobrara County youths decided to start a beekeeping and honey program, not only to promote local food production, but also focus on the importance of pollinators and their habitat.*

*Chichester says the apiary at the fairgrounds can help others get started in beekeeping, including hobbyists.*

**Program contact:** Kellie Chichester, 4-H & youth development educator

**Location:** Lusk

**Email:** kelliec@uwyo.edu

**facebook.com/groups/NiobraraCounty4HExtension/**

**Phone:** 307-334-3534

**Website:** <https://wyoextension.org/niobraracounty/>

### **Pine Ridge Barbecue & Dipping Sauces**

*Sell homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces at Hometown Country in Lusk (see the Natrona County section for more details about Pine Ridge)*



**Owners:** Barb and Eli Dicklich  
**Location:** Casper  
**Email:** herbadashery@bresnan.net  
**facebook.com/pineridgesauces/**  
**Phone:** 307-259-8454  
**Website:** <https://pineridgesauces.com/>

### **Tiger Club**

*Starting in 2021, students in Tiger Club, the after-school and summer program at the Niobrara County elementary and middle school, will begin growing vegetables, fruits, and flowers in high tunnels as part of the club's many activities.*

*Students will learn horticulture and gardening basics, including the importance of pollinators. They will participate in harvesting and washing of fresh produce, and then enjoy the fruits of their labor come mealtime.*

*The program is funded by the federal 21st Century Community Learning Centers, which is designed to help students in families with low incomes. In addition to the gardening program, students will participate in a wide variety of activities, including reading, writing, STEAM (science, technology, engineering, arts, and mathematics), music, health and nutrition, business*

*management basics, and physical education. One activity is focused on inventions.*

*"The kids help choose the programming we do, because we are trying to encourage them to explore many different things. The gardening, cooking, and nutrition programs have been of great interest to a number of the students, in part because agriculture is such an important part of our county," says Principal Lu Kasper.*

*Students interact with members of the community, including Lusk ROCS, a group that uses one of the high tunnels to grow flowers for town beautification efforts. In 2021, Kasper says, efforts were underway with the Niobrara County Extension office to partner with its 4-H program (see separate listings above and below).*

**Principal:** Lu Kasper; after-school and summer program co-directors: Cora Fitzgerald and Cassandra Matney

**Location:** Lusk

**Email:** kasperl@lusk.k12.wy.us, fitzgeraldc@lusk.k12.wy.us, or matneyc@lusk.k12.wy.us

**Phone:** 307-334-2224

### **University of Wyoming Extension, Niobrara County office**

*Provides workshops and classes based on community interest, including nutrition, food preservation, food safety, gardening, and horticulture (see Niobrara County Extension High Tunnel listing); oversees 4-H activities, including a beekeeping program for youths (see Niobrara County 4-H Honey listing); tests pressure canner dial gauges; offers pesticide applicator license testing and training; and helps coordinate the Cent\$ible Nutrition Program (CNP), which teaches individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Denise Smith (nutrition and food safety), Kellie Chichester (4-H & youth development), and Erin Persche (administrative assistant); area educators serving Niobrara County are Beth Wood (CNP) and Scott Cotton (agriculture and horticulture)

**Location:** Lusk

**Email:** niobraracounty@uwyo.edu (Erin), desmith@uwyo.edu (Denise), or kelliiec@uwyo.edu (Kellie)

**facebook.com/groups/NiobraraCounty4HExtension/**

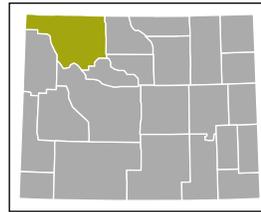
**Phone:** 307-334-3534

**Website:** <https://wyoextension.org/niobraracounty/>



# Park

## C O U N T Y



### **Bighorn Basin Farmers Market—Cody**

*Locally produced fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas; honey; baked goods; meats; eggs; dairy products including milk; crafts; and other products*

**Market manager:** Sarah Lowe, assisted by a volunteer steering committee

**Location:** Cody (Thursdays, June through mid-October)

**Email:** [bighornfarmersmarket@yahoo.com](mailto:bighornfarmersmarket@yahoo.com)

**facebook.com/BigHornBasinFarmerMarket/**

**Phone:** 307-899-2660

**Website:** <http://basinmarket.com/cody-farmers-market/>

### **Bighorn Basin Farmers Market—Powell**

*Locally produced fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas; honey; baked goods; meats; eggs; dairy products including milk; crafts; and other products*

**Market manager:** Sarah Lowe, assisted by a volunteer steering committee

**Location:** Powell (Mondays, June through mid-October)

**Email:** bighornfarmersmarket@yahoo.com

**facebook.com/BigHornBasinFarmerMarket/**

**Phone:** 307-899-2660

**Website:** <http://basinmarket.com/powell-farmers-market/>

### **Big Horn Food Services**

*Offers fresh vegetables, fruits, meats including beef and fresh seafood, dairy products, a wide variety of specialty items, and pantry items; products sold to restaurants, businesses, and residents of the Bighorn Basin; also offers janitorial services*

**Owners:** Kelli and Trey Ennist

**Location:** Cody

**Email:** [info@bighornfoodservices.com](mailto:info@bighornfoodservices.com) or [trey@bighornfoodservices.com](mailto:trey@bighornfoodservices.com)

**facebook.com/bighornfoodservices/**

**Phone:** 307-587-4929

**Website:** [www.bighornfoodservices.com/](http://www.bighornfoodservices.com/)

### **Blair's Supermarket**

*Full-service supermarket that sells locally produced products when possible, including fresh lettuce from Greybull Valley Produce (see listing below); pumpkins and sweet corn from Gallagher Natural Beef and Produce (see listing below); vegetables and fruit from other local producers; coffee from Mystic Monk Coffee (Powell); honey from Bryant Honey Inc. (see Washakie County section); and seasonings from Chugwater Chili (see Platte County section) and Clark's Meat House (see Fremont County section). Blair's Supermarket also purchases 4-H beef, hogs, and lamb each year during the Park County Fair and sells cuts from the store after the animals have been butchered at an inspected facility.*

**Store owner:** Brent Foulger; store director: John Horn; store manager: Jason Foulger

**Location:** Powell

**Email:** [powell@blairsmarket.com](mailto:powell@blairsmarket.com)

**facebook.com/blairsmarket/**

**Phone:** 307-754-3122

**Website:** <https://blairsmarket.com/powell>

### **Cody Conservation District**

*Offers a variety of conservation-grade trees, seedling trees and shrubs, and perennials suited for Park County for establishing or improving windbreaks, wildlife habitat, pollinator habitat, and erosion prevention.*

*'Conservation-grade' is a healthy tree, but lacks pruning*



*to improve its shape and appearance, thus lowering the cost of trees, making them more ideal for larger-scale plantings. Seedlings are sold in bundles of 20 to 30, and are bare-root. Ordering begins in late October and early November, and plants are available in late April and early May.*

*The Cody Conservation District works closely with the local office of the USDA Natural Resources Conservation Service to help landowners access NRCS funds and expertise. CCD is also involved in a variety of other conservation-related projects including education, water quality and testing, and soil testing.*

**Field technician:** Brittany Swope, along with an elected volunteer board of supervisors

**Location:** Cody

**Email:** [conservecody@gmail.com](mailto:conservecody@gmail.com)

**facebook.com/codyconservation/**

**Phone:** 307-578-8335

**Website:** Cody Conservation District, Wyoming

### **Cody Farmers Market**

*Fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas; honey; farm-fresh eggs; milk; fresh goat and cow cheeses; meat products; baked goods; bitters, herbal tinctures, and salves; crafts; and other items*

**Market manager:** Zach Buchel, assisted by a board of directors and other volunteers

**Location:** Cody (Saturdays during summer and fall, and twice weekly during winter [check facebook page for posts])

**Email:** [zb@farmtablewest.com](mailto:zb@farmtablewest.com)

**facebook.com/CodyFarmersMarket/**

**instagram.com/codyfarmersmarket/**

**Phone:** 815-529-5560

**Website:** Cody Farmers Market (under construction at press time)

### **Darn Good Gardeners Club**

*Shares resources, personal knowledge, inspiration, and education on raising vegetables, herbs, fruits, flowers, shrubs, trees, and other plants in the Cody area; holds monthly meetings and other activities that include gardening-related presentations, hands-on workshops, garden tours, and road trips to learn about different aspects of gardening and horticulture. Club members decide what topics they want to learn more about.*

**Club contact:** Bobbie Holder  
**Location:** Cody  
**Email:** bholder@parkcounty.us  
**Phone:** 307-527-8560

### **Enchantment Creek Apothecary**

*Fresh vegetables, herbs, and eggs; U.S. Food and Drug Administration-certified digestive bitters, herbal tinctures, and salves; classes on medicinal plants and meditation; and Shamanic journeys and wellness consultations.*

*Products available at Jackson Whole Grocer & Cafe and Simply Health Collective, both in Jackson, and Whole Foods Trading Co. in Cody; also available online through the Enchantment Creek Herbs online store and FarmTableWest (see listing below)*



**Owner:** Heather Jones  
**Location:** Powell  
**Email:** heather@enchantmentcreekherbs.com  
**facebook.com/heather.olson.779**  
**instagram.com/enchantmentcreek**  
**Phone:** 307-240-1647  
**Website:** <https://enchantmentcreekherbs.com/>

### **FarmTableWest**

*Online grocery store that offers vegetables, fruits, herbs, honey, meats, eggs, homemade breads, dry beans, stone-milled flours, coffees, and other products (many of the foods, including fresh veggies, are produced in northwest Wyoming). After placing an order online, customers can have their groceries delivered to a location within the Cody city limits, such as their home or business. Customers can also join the FarmTableWest (FTW) Buyer's Club, and receive either full or one-half shares each Thursday. FTW's mission is to: "Expand regenerative agriculture by connecting Good Food, from Good People, to Good People."*

**Owner:** Zach Buchel  
**Location:** Cody  
**Email:** zb@farmtablewest.com  
Facebook, Instagram, Pinterest, Snapchat, and YouTube: FarmTableWest  
**Phone:** 815-529-5560  
**Website:** <https://farmtablewest.com/>

### **Gallagher Corn Maze and Pumpkin Patch**

*Each October offers a pumpkin patch, corn maze, hay bale maze & slide, petting zoo, shelled corn pit, and other fun activities at the Gallagher Ranch; a homemade dinner is also served, including Gallagher's all-natural beef burgers and brats*

**Owners:** Bridget and Cecil Gallagher  
**Location:** Clark  
**Email:** gallaghernaturalbeef@gmail.com  
**facebook.com/gallaghernaturalbeefandproduce**  
**Phone:** 307-899-0452  
**Website:** <https://gallaghernaturalbeef.com/>

### **Gallagher Natural Beef and Produce**

*All-natural beef and pork; and produce including sweet corn, potatoes, and pumpkins; orders can be placed by text, phone, or email with free delivery to the Cody and Powell areas (meat products and potatoes are available year-round, sweet corn is available in August and September, and pumpkins are available at the Gallagher Corn Maze and Pumpkin Patch)*

**Owners:** Bridget and Cecil Gallagher and family  
**Location:** Clark  
**Email:** gallaghernaturalbeef@gmail.com  
**facebook.com/gallaghernaturalbeefandproduce**  
**Phone:** 307-899-0452  
**Website:** <https://gallaghernaturalbeef.com/>





### **George Farms**

*Sells sweet corn in late August and September, pumpkins in September and October, and Indian corn and gourds through direct sales from the farm, at a food stand between Cody and Powell on Highway 14, at the Bighorn Basin Farmers Market in Cody and Powell, and at the Cody Farmers Market; also sells aged manure each spring from the farm (either by the pickup load or small trailer)*

**Owners:** Scott, Lynn, Arley, Spencer, and Adam George

**Location:** Cody

**Email:** scott54george@gmail.com

**Phone:** 307-272-9473

### **Graber's Honey**

*Produces raw honey sourced from hives in the Cody and Powell area; the honey is sold at the Red Lodge Farmers' Market in Red Lodge, Montana, and other locations*

**Owners:** Summer and Noah Graber

**Location:** Joliet, Montana

**Email:** summergraber@gmail.com

**Phone:** 406-426-0019

### **Greybull Valley Produce**

*Produces green leaf, red leaf, butter, and Romaine lettuces; and potted herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme in year-round hydroponic grow facilities. Produce sold at grocery stores in Cody (Mountain High Health Foods and Whole Foods Trading Co.) and in Powell (Blair's Market and Mr. D's Food Center). The business also sells fresh produce to a number of restaurants in Clark, Cody, Meeteetse, and Powell. Major expansion underway in 2021, because of an increase in demand for fresh lettuce and herbs.*



**Owner:** Dwight Koehn, assisted by family members and employees

**Location:** Greybull

**Email:** greybullvalleyproduce@gmail.com

**Phone:** 307-250-4615

**Website:** <http://wyomingfresh.com/>

### **Heart Mountain Creations**

*Drinking vinegars (aka shrubs) and infused vinegars*

**Owner:** Cindy Gifford

**Location:** Cody

**Email:** heartmtncreations@yahoo.com

**facebook.com/HeartMtncreations/**

**Website:** [www.heartmountaincreations.com](http://www.heartmountaincreations.com)

### **Heart Mountain Victory Garden**

*The James O. and Toshiko Joy Nagamori Ito Victory Garden at the Heart Mountain Interpretive Center is modeled after the vegetable plots that incarcerated Japanese Americans grew near their barracks and other open spaces at the World War II confinement site, which operated from 1942 through 1945. During their first year at the Heart Mountain concentration camp, Japanese-American prisoners faced many hardships, including poor food.*

*Internee James O. Ito (1914–2012) led an effort to begin growing vegetables at the camp, and within months he and other prisoners were growing almost all of their own produce. Nearly 50 different crops, ranging from greens to Carter peanuts, were eaten fresh, stored in root cellars, pickled, or canned, according to records of the War Relocation Authority. The Victory Garden, which is open to the public for viewing and education, is named after James and Toshi Ito, who were dedicated to telling the Heart Mountain story to others.*

**Owner:** Heart Mountain Interpretive Center Foundation; museum manager: Cally Steussy  
**Location:** Heart Mountain Interpretive Center between Cody and Powell

**Email:** info@heartmountain.org or callys@heartmountain.org

**facebook.com/heartmountainwy/**

**Phone:** 307-754-8000

**Websites:** www.heartmountain.org/ (main webpage);  
www.heartmountain.org/victory-garden/ (Victory Garden webpage)

### **Her-ba-ceous**

*Sells a variety of homemade canned goods including jams, jellies, pickles, salsas, barbecue sauces, kimchi, and sauerkraut; baked goods including homemade breads and scones; and crochet items including bags, dish rags, dish scrubbies, and potholders. Products sold at the Cody Farmers Market.*

**Owners:** Jean Shanor and Karen Bieseimer

**Location:** Cody

**Email:** jeanshanor@gmail.com or karenbies13@gmail.com

**Phone:** 307-272-2401

### **Incredibly Edible!**

*All-natural fresh vegetables and fruits including tomatoes, green beans, cucumbers, sweet peppers, melons, and squash; baked goods including breads, muffins, cookies, granola, and trail mix; products sold at the Bighorn Basin Farmers Market in Cody and Powell, Red Lodge Farmers' Market in Red Lodge, Montana, and farmers' markets in Billings, Montana*

**Owner:** Melody Welde

**Location:** Lovell

**Email:** boysngirls@live.com

**Phone:** 307-548-7777 or 307-203-5444

### **Ishawooa Mesa Ranch**

*All-natural, grass-fed and finished beef; heritage pork; free-range eggs; and a variety of fresh vegetables and herbs sold at the Cody Farmers Market and Whole Foods Trading Co. in Cody, and by pre-arranged delivery in the Cody area*

**Managers:** Karen and Greg Hertel

**Location:** Cody

**Email:** leggcreekbeef@gmail.com

**instagram.com/ishawooa\_mesa/**

**Phone:** 307-899-3398

**Website:** http://ishawooamesaranch.net/



### **Larson Apiaries Inc.**

*Larson Apiaries has sold raw, unfiltered honey sourced from hives in the Cody and Powell area since the late 1970s; honey is sold from the Larson Apiaries processing plant in Billings, Montana. The family owned company also offers pollination services to farmers in Park County, as well as locations elsewhere including California, and it sells honey on a wholesale basis through Sioux Honey Association Co-Op based in Sioux City, Iowa, which markets honey under the Sue Bee® Clover Honey® name.*

**Owners:** Todd Larson and son Benjamin Larson

**Location:** Billings, Montana

**Email:** larsontodd698@gmail.com

**Phone:** 406-698-6165 or 406-698-7783

### **Larry's Garden and Honey**

*Fresh vegetables, fruits, locally produced honey, and homemade jams and jellies sold at farmers' markets in Cody and Powell, and through direct sales from the farm or delivery in the Cody and Powell areas*

**Owners:** Toni and Larry French

**Location:** Powell

**Email:** larryjfrench1950@gmail.com

**Phone:** 307-272-9194



### **Little Acres Farm to Table**

*Food cooperative offering locally produced goods including fresh produce; a variety of meat products including beef bundles, pork bundles, and smoked meats; eggs; and raw milk. Products are ordered online, and then delivered to Cody, Powell, and other locations in the Bighorn Basin. Producers interested in selling products through the cooperative should contact the owners.*

**Owners:** Rebecca and Martin Bates

**Location:** Lovell

**Email:** [littleacresfarmwy@gmail.com](mailto:littleacresfarmwy@gmail.com)

**facebook.com:** [LittleAcresFarms/](https://www.facebook.com/LittleAcresFarms/)

**Phone:** 307-548-9462

**Website:** [www.littleacresfarmwy.com/](http://www.littleacresfarmwy.com/)

### **Low Land Apiary**

*Fresh vegetables and fruits; jams and jellies; farm-fresh eggs; locally produced raw wildflower honey; and goat's milk soap; products sold at the Bighorn Basin Farmers Market in Cody and Powell, and through direct sales in the Bighorn Basin*

**Owners:** Sarah and Wayne Lowe

**Location:** Powell

**Email:** [garwood23@yahoo.com](mailto:garwood23@yahoo.com)

**Phone:** 307-899-2660

### **The Market at Powell**

*Family owned grocery store that sells locally produced products when possible, including fresh lettuce and herbs from Greybull Valley Produce (see listing above); potatoes and sweet corn from Gallagher Natural Beef and Produce (see listing above); honey sticks, chocolate, and other products containing locally produced honey*

*from Queen Bee Gardens (see listing below); honey from Bryant Honey Inc. (see Washakie County section); gluten-free oats and other products from GF Harvest (Powell); and beef snacks from Wyoming Gourmet Beef (Cody)*

**Store manager:** Kami Scott

**Location:** Powell

**Email:** [powell@mountaingrocery.com](mailto:powell@mountaingrocery.com)

**facebook.com:** [themarketatpowell/](https://www.facebook.com/themarketatpowell/)

**Phone:** 307-754-3602

**Website:** <https://mymarketstores.com/>

### **Mauch Honey**

*Locally produced raw honey*

**Owners:** Mel and Betty Mauch, and grandson Case Bradish

**Location:** Powell

**Email:** [mnmhandyman2014@gmail.com](mailto:mnmhandyman2014@gmail.com)

**Phone:** 307-202-0881 or 307-754-4462

### **Meeteetse Community Garden**

*Local residents can rent space in the hoop house at the Meeteetse Recreation District's recreation center for \$10 per season to grow vegetables, fruits, herbs, and flowers. There are 10 livestock water tanks in the hoop house, and each one is filled with a soil mix that is ideal for growing produce and flowers; the water plug at the base of each tank has been removed to allow for drainage.*

**Garden owner:** Meeteetse Recreation District; garden manager: Brodie Bennett, director of the Meeteetse Recreation District, with help from volunteers

**Location:** Meeteetse

**Email:** [meeteetserecdistrict@gmail.com](mailto:meeteetserecdistrict@gmail.com)

**facebook.com:** [MeeteetseRecreationDistrict/](https://www.facebook.com/MeeteetseRecreationDistrict/)

**Phone:** 307-899-2698 or 307-868-2603

**Website:** [www.meetrec.org/](http://www.meetrec.org/)

### **Meeteetse Conservation District**

*Provides technical assistance to landowners with shrub and tree planting and selecting varieties suitable for the local environment, including berry, fruit, ornamental, shade, and conifer; and involved in a variety of other conservation-related projects including ones focused on water quality, range management, wildlife habitat, wetland and floodplain planning, weed and pest best management practices, and land-use planning*

**District manager:** Steffen Cornell; along with a volunteer board of supervisors

**Location:** Meeteetse

**Email:** [meeteetse@conservevwy.net](mailto:meeteetse@conservevwy.net) or [steffen.cornell@conservevwy.net](mailto:steffen.cornell@conservevwy.net)

facebook.com/MeeteetseCD/

Phone: 307-868-2484

Website: <https://meeteetse-conservewy.net/>

### **Meeteetse School High Tunnel Project**

*Students in the Meeteetse School special education program grow vegetables, herbs, fruits, and flowers in the high tunnel at the school. Among the goals are to teach a variety of academic and life skills, including teamwork, maintaining schedules (e.g., watering, fertilizing, and harvesting), caring for facilities, financial management, and customer relations. Another goal is to provide fresh produce for the school cafeteria.*

**Special education teacher:** Ernie May, with help from volunteers

**Location:** Meeteetse School

**Email:** [emay@park16.org](mailto:emay@park16.org)

**Phone:** 307-868-2501

### **Mountain High Health Foods**

*Full-service health food store that sells local products when possible, including fresh lettuce and potted basil from Greybull Valley Produce (see listing above); honey from River Road Honey (see Big Horn County section); bee pollen from Queen Bee Gardens (see listing below); bread and other baked goods from Country Bakery (Lovell); gluten-free oats, oat flour, and other products from GF Harvest (Powell); farm-fresh eggs from several local producers; among other locally produced products*

**Owner:** Jim Clark

**Location:** Cody

**Email:** [info@mountainhighhealthfoods.com](mailto:info@mountainhighhealthfoods.com)

**Facebook:** Mountain High Health Foods

**Phone:** 307-587-1700

**Website:** [www.mountainhighhealthfoods.com/](http://www.mountainhighhealthfoods.com/)

### **Northern Gardens LLC**

*Full-service garden center and nursery offering vegetable and herb starts; a variety of seeds including vegetables, fruits, and herbs; frost blankets to extend the growing season; fruit trees; shrubs including berry varieties; evergreen, ornamental and shade trees; perennial and annual flowers; roses; soil amendments and potting soil; bark; and other products and services, including landscape design*

**Owners:** Kay and Rodney Soulek

**Location:** Cody

**Email:** [soulek@tctwest.net](mailto:soulek@tctwest.net)

**facebook.com/northerngardenswy/**

**Phone:** 307-527-6272

**Website:** <http://northerngardenswy.com/>



### **Northwest College Hops Program**

*Faculty within the Northwest College (NWC) Department of Agriculture, in collaboration with the Powell Research and Extension Center, are researching hops to determine, in part, which varieties work best for the local environment and if hops are a feasible specialty crop for the Bighorn Basin. The research is a subject of discussion in NWC's agroecology and soil science classes, and is of interest to several local farmers. In 2019 and 2020, two local producers used the NWC hops' harvester to harvest their own hops, which were marketed to microbreweries in Wyoming and Montana.*

**Project partners:** NWC Department of Agriculture and Powell Research and Extension Center; research team leader: Jim Heitholt, director of PREC (see listing for PREC, below); NWC agroecology and range management instructor: Will Rose

**Location:** NWC farm near Powell

**Email:** [will.rose@nwc.edu](mailto:will.rose@nwc.edu), [uwprec@uwyo.edu](mailto:uwprec@uwyo.edu), or [jim.heitholt@uwyo.edu](mailto:jim.heitholt@uwyo.edu)

**facebook.com/NorthwestCollegeWyo/**

**Phone:** 307-754-6465 or 307-754-2223

**Website:** <https://nwc.edu/>

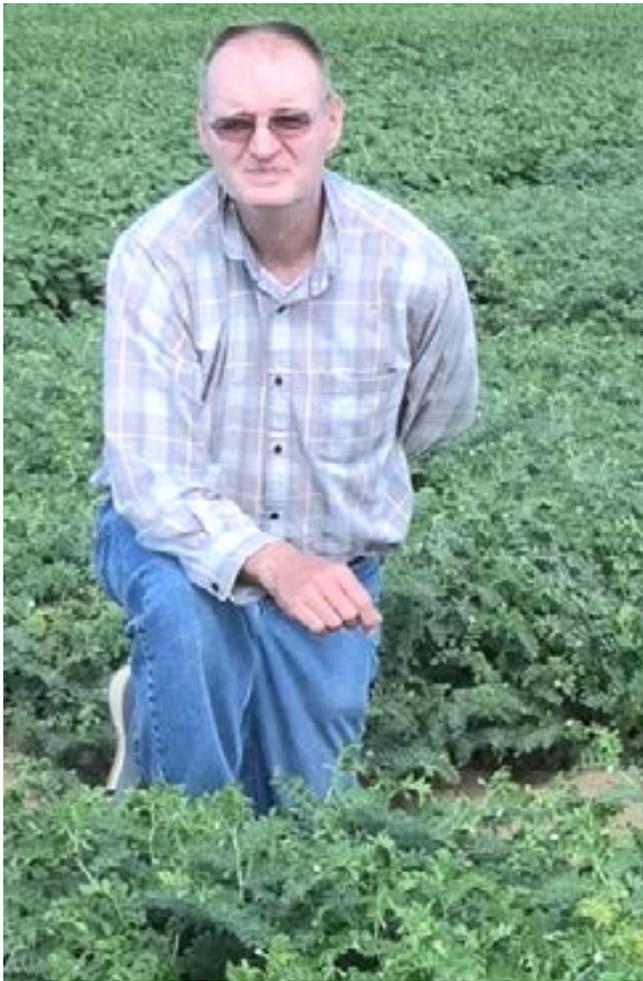
### **Our Life Farm**

*Family owned producer of pesticide-free vegetables and flowers; also makes homemade baking vanilla and homemade soaps; products available from their farm stand at 941 Road 12, spring through fall*

**Owner:** Lee-Ann Freire

**Location:** Powell

**Email:** [leeann.freire@yahoo.com](mailto:leeann.freire@yahoo.com)



**Facebook:** Our Life Farm Powell  
**Phone:** 802-309-5773

### **Park County Extension Outreach Garden**

*Established in 2021, the educational garden allows horticulturists, nutritionists, and others to make presentations and teach workshops on growing vegetables, fruits, herbs, and flowers, including pollinator species. The plan is to offer twice-monthly classes throughout the growing season on a variety of gardening-related topics (there could be occasional fees to help cover materials). A portion of the garden is designed to allow people with disabilities to fully participate in workshops and presentations; among the garden features are planting tables with wheelchair accessibility.*

**Project collaborators:** University of Wyoming Park County Extension, Cody Conservation District, and Park County Library System; garden contacts: Bobbie Holder and Debbie Kelly

**Location:** Park County Complex in Cody  
**Email:** bholder@parkcounty.us or dkelly@parkcounty.us

**facebook.com/UWEParkCounty/**  
**Phone:** 307-527-8560  
**Website:** <https://wyoextension.org/parkcounty/>

### **Park County Master Gardeners**

*Teaches classes on vegetable, fruit, herb, flower, landscape, and other gardening topics to a variety of community organizations and groups; writes articles for the quarterly publication *The Sage Gardener* and posts other publications on its website that address a variety of topics including vegetable and flower gardens, trees, shrubs, lawns, insects, and diseases (see website address below); contributes gardening-related columns to the *Cody Enterprise* and *Powell Tribune* newspapers; hosts meetings on a near monthly basis; and participates in a variety of other gardening-related activities*

**Contact:** Jeremiah Vardiman, University of Wyoming Extension horticulture educator in Park County; assisted by officers of the Park County Master Gardeners and other volunteers (2021 officers include Kathy Clarkson, Brian Beauvais, Linda Pettengill, and Rhonda Faulkner)

**Locations:** Cody and Powell

**Email:** [jvardima@uwyo.edu](mailto:jvardima@uwyo.edu)

**Phone:** 307-754-8836

**Website:** <https://wyoextension.org/parkcounty/horticulture/park-county-master-gardeners/>

### **Park County Seed Libraries**

*Allows patrons of the three Park County Library System libraries to take seeds free of charge, and make seed donations back to the libraries so that the seed libraries become a self-sustaining source; available seeds include vegetable, herb, and fruits, including heirloom varieties, as well as flowers. Among the goals are to encourage residents to grow locally produced, wholesome produce, to plant pollinator species of flowers, and to beautify the community.*

**Owner:** Park County Library System; PCLS director: Karen Horner

**Locations:** Cody, Meeteetse, and Powell libraries

**Email:** [khorner@parkcountylibrary.org](mailto:khorner@parkcountylibrary.org)

**facebook.com/parkcountylibraries/**

**Phone:** 307-527-1880 (Cody), 307-868-2248 (Meeteetse), or 307-754-8828 (Powell)

**Website:** <https://parkcountylibrary.org/>

### **Powell Clarks Fork Conservation District**

*Provides technical assistance to landowners with shrub and tree planting and selecting varieties suitable for the local environment, including berry, fruit, ornamental,*

shade, and conifer; and involved in a variety of other conservation-related projects including ones focused on water quality, range management, and wildlife habitat

**District manager:** Ann Trosper; along with a volunteer board of supervisors

**Location:** Powell

**Email:** ann.trosper@wy.nacdnet.net

**Phone:** 307-271-3125 or 307-272-6678

**Website:** <https://www.pcfcd.org/>

### **Powell Community Garden**

Local residents can rent plots for \$20 per season to raise fresh produce; plots are also used by clients and staff of Big Horn Enterprises to raise vegetables, fruits, herbs, and flowers. Proceeds from sales of produce and flowers help to financially sustain the nonprofit organization, which serves people with disabilities. The garden also provides educational opportunities for clients of Big Horn Enterprises as well as students of all ages and those interested in learning more about gardening. Volunteers, including members of the Park County Master Gardeners and students from Northwest College in Powell, help to maintain the garden, and each year there are workdays in spring and fall.

**Garden manager:** Patty Paulsen, with assistance from many volunteers

**Location:** Powell

**Email:** mansfieldp@bhewy.com

**facebook.com:** Powellgarden/

**Phone:** 307-754-5101, ext. 2

**Website:** [www.bighornenterprises.org/](http://www.bighornenterprises.org/)

### **Powell Research and Extension Center**

The University of Wyoming Powell Research and Extension Center (PREC) conducts irrigated crop research that includes screening varieties of specialty crops including chickpea, dry bean, and hops for yield and tolerance to stress; conventional and glyphosate-tolerant alfalfa variety trials; grain corn, silage corn, and malt barley variety trials; tillage and soil fertility trials on barley, dry bean, emmer, spelt, and sugar beet; planting configuration and planting date studies with dry bean; high tunnel production; intercropping systems; weed control; and western wheatgrass soil fertility and seed yield trials. Summaries of the research are contained in the annual Wyoming Agricultural Experiment Station Field Days Bulletin.

**PREC director:** Jim Heitholt; Wyoming Seed Certification Service manager: Mike Moore; Wyoming Seed Analysis Laboratory registered seed analysis technician: Pamela Bridgeman



**Location:** Powell

**Email:** uwprec@uwyo.edu or jim.heitholt@uwyo.edu

**Facebook:** Powell Research and Extension Center

**Phone:** 307-754-2223

**Websites:** [www.uwyo.edu/uwexpstn/centers/powell/](http://www.uwyo.edu/uwexpstn/centers/powell/) (main page); and [www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html) (Field Days Bulletin)

### **Primary Beans**

Sells single-origin dried beans from Wyoming's Bighorn Basin, including cannellini (aka white kidney), cranberry (aka borlotti), Michelet, and others; orders can be placed online, and products are shipped throughout the United States. Primary Beans worked with the University of Wyoming's Powell Research and Extension Center (see listing above) to test various varieties of beans to determine which ones were most adapted to the local environment.

**Owner:** Lesley Sykes

**Location:** San Francisco (beans sourced from farms and cleaned by farmers in the Powell area)

**Email:** [hello@primarybeans.com](mailto:hello@primarybeans.com)

**facebook.com:** primarybeans

**instagram.com:** primarybeans/

**Website:** <https://primarybeans.com/>

### **Queen Bee Gardens**

Sells locally produced honey; honey caramel sauce and whipped honey; 100% pure beeswax bricks; bee pollen; a variety of truffles, almond barks, caramels, and other candies made out of ingredients including honey, chocolate, and nuts; and 100% pure beeswax candles



**Owners:** Ben Zeller, Jason Zeller, and April Christensen

**Locations:** Cody and Powell

**Email:** queenbee@queenbeegardens.com or jason@queenbeegardens.com

**facebook.com/QueenBeeGardens/**

**Phone:** 307-548-2818

**Website:** <https://queenbeegardens.com/>

### **Sauers Family Farm**

*Offers a wide variety of homemade and farm-produced products, including goat's milk, goat's milk cheeses, goat's milk muesli, and kefir made from either goat's milk, coconut milk, or elderberry juice; elderberry jelly and syrup; chokecherry jelly; farm-fresh eggs; poultry and lamb; kombucha; baked goods including gluten-free muffins; beeswax food wraps; and body lotions and scrubs. Products are available at the Cody Farmers Market and through local delivery to homes and offices in Cody; products that do not need refrigeration can be shipped (see the online store)*

**Owners:** Jo-el and Bruce Sauers

**Location:** Cody

**Email:** sauersfamilyfarm@gmail.com or

joeltheriotsauers@gmail.com

**facebook.com/sauersfamilyfarm/**

**Phone:** 307-272-0701

**Website:** [www.sauersfamilyfarm.com/](http://www.sauersfamilyfarm.com/)

### **Shoshone River Farm**

*Bio-friendly producer of vegetables, fruits, and herbs available (1) through CSA shares and online orders from May to November; (2) through the FarmTableWest online store (see listing above) and Yellowstone Valley Food Hub in Billings, Montana; (3) at the Bighorn Basin Farmers Market in Cody and Powell, Cody Farmers Market, and Red Lodge Farmers' Market in Red Lodge, Montana; and (4) at several restaurants and stores in Cody including Whole Foods Trading Co. The business also offers a variety of flower bedding plants, and herb, vegetable, and fruit starts each spring; these products are available through online orders. Produce and starts grown in 11 high tunnels and 2.5 acres of outdoor farm ground at Shoshone River Farm between Cody and Powell, and another high tunnel to be constructed in 2021, because of growth in the business.*

**Owner:** Scott Richard

**Location:** Cody

**Email:** shoshoneriverfarm@gmail.com

**facebook.com/ShoshoneRiverFarm/**

**Phone:** 307-899-6316

**Website:** [www.shoshoneriverfarm.com/](http://www.shoshoneriverfarm.com/)

### **Treasure Valley Seed**

*Offers a wide variety of dry beans and seed treatment options; the website has production resource information for Wyoming and other dry bean growing locations*

**Powell production supervisor:** Randy Drewes

**Offices:** Powell and five locations in Idaho

**Email:** rdrewes@tvseed.com

**Facebook:** Treasure Valley Seed

**Phone:** 307-754-3121

**Website:** [www.tvseed.com/](http://www.tvseed.com/)

### **University of Wyoming Extension, Park County offices**

*Provides workshops and classes based on community interest, such as horticulture and canning; tests pressure cookers; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; offers pesticide testing and training; oversees 4-H club programs; and manages the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources*

*to get the most for their food dollars and health*

**Program contacts:** Bobbie Holder (horticulture), Jeremiah Vardiman (agriculture & horticulture), Tycee Mohler (4-H & youth development), Debbie Kelly (CNP), Lynn Foote (Cody office manager), and Darcy Street (Powell office manager); area educators serving Park County are Chance Marshall and Caitlin Youngquist (agriculture & horticulture), and Barton Stam (rangelands)

**Locations:** Cody and Powell

**Email:** lfoote@parkcounty.us or dstreet@parkcounty.us

**facebook.com/**UWEParkCounty/

**Phone:** 307-527-8560 (Cody office); 307-754-8836 (Powell office)

**Website:** <https://wyoextension.org/parkcounty/>

### **Whole Foods Trading Co.**

*Sells fresh vegetables, fruits, and herbs, including locally produced vegetables from Greybull Valley Produce (Greybull) and Shoshone River Farm (Cody); beef, pork, and lamb from Ishawooa Mesa Ranch (Cody); eggs from Ishawooa Mesa and Jen's Hens (Powell); drinking and infused vinegars from Heart Mountain Creations (Cody); digestive bitters, herbal tinctures, salves and other products from Enchantment Creek Apothecary (Powell); a variety of gluten- and dairy-free foods; and other products from local producers when possible. Supports companies, farms, and other food producers whose values and practices reflect Whole Foods Trading's commitment to sustainable agriculture, humane animal stewardship, and GMO-free.*

**Owner:** Faith Model

**Location:** Cody

**Email:** faithmodel@yahoo.com

**Facebook:** Whole Foods Trading Co.

**Phone:** 307-587-3213



### **Wyoming Buffalo Company**

*Offers a variety of Wyoming-made products at its store in Cody and through online orders, including hickory-smoked buffalo, elk, and venison sausage, salami, and jerky; pickled vegetables; salsas, sauces, seasonings, and rubs; fruit spreads and syrups; honey; coffees and teas; among many other items. Wyoming Buffalo Company is also looking to expand its inventory of Wyoming-made products, so interested entrepreneurs should contact the business.*

**Owner:** Lisa del Valle

**Location:** Cody

**Email:** wyobuffalo@wyoming.com

**facebook.com/**WyomingBuffaloCompany/

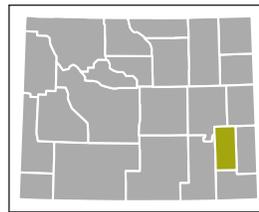
**Phone:** 307-587-8708

**Website:** <https://wyobuffalo.com/>



# Platte

## C O U N T Y



### **Canyon Vineyard & Events**

*Owner Sally Sanchez planted 600 cold-hardy Frontenac, La Crescent, and Valiant grapevines on her property in Sybille Canyon in the mid-2000s, and sells grapes to area residents for jam, jelly, and winemaking. The pick-your own occurs late each September.*

*Ms. Sanchez also has available indoor and outdoor facilities for events, including a certified kitchen; and provides event planning, consultation, and management services. In 2021, she was making plans to start a farmers' and flea market at her property if she could attract enough support.*



**Owner:** Sally Sanchez

**Location:** Sybille Canyon, Wheatland

**Email:** [sally@canyonvineyardandevents.com](mailto:sally@canyonvineyardandevents.com)

**Facebook:** Canyon Vineyard and Events

**Phone:** 307-331-0588

**Website:** [canyonvineyardandevents.com/](http://canyonvineyardandevents.com/)

### **Celia's Busy Garden and Kitchen**

*Sells fresh vegetables, fruits, and black walnuts; fresh and dried herbs; homemade horseradish; baked goods, including mini pies, bread, and cinnamon rolls; popcorn; soaps; and handcrafted items, including rugs, breadboards, and wooden spoons at the Wheatland Farmers' Market*

**Owner:** Celia Hermann

**Location:** Wheatland

**Email:** wycowboy02@yahoo.com

**Phone:** 307-331-5625

### **Chugwater Chili**

*Offers its original Chugwater Chili spice blend, as well as a variety of other Chugwater Chili products, including chili dip and dressing mixes, red pepper jelly, steak rubs, green and hot chili seasonings, beef sticks, and crackers through its online store, the Chugwater Chili gift shop, and retail outlets across Wyoming and beyond, including Thrifty Foods in Wheatland, as well as Albertsons, Ridley's Family Market, Safeway, some King Soopers, and specialty stores.*

*Additional products include kitchenware, clothes, books, and gift sets, in addition to specialty foods from other Wyoming businesses, including homemade jams and jellies from Baer's Pantry (see Laramie County section); locally produced honey from Bryant Honey (see Washakie County); hot sauces and candies from Hot Tamn's (see Goshen County); barbecue sauces from Pine Ridge Barbecue & Dipping Sauces (see Natrona County); candies made with locally produced honey from Queen Bee Gardens (see Big Horn County); and locally roasted coffee from Cheyenne Coffee Co. in Wheatland.*

**Owners:** Karen Guidice and Justin Gentle; office and marketing manager: Katie Kernan; packaging manager: Vicki Pesek

**Location:** Chugwater

**Email:** chugchili@chugwaterchili.com

**facebook.com/ChugChili/**

**instagram.com/chugwater\_chili/**

**Phone:** 307-422-3345 or 800-972-4454

**pinterest.com/chugwaterchili/chugwater-chili/**

**twitter.com/Chugwaterchili**

**Website:** chugwaterchili.com/

### **Chugwater Schools Agriculture**

*Students enrolled in agriculture classes and FFA learn about horticulture, plant sciences, gardening, greenhouse management, soil testing, and other topics as part of their curriculum. They grow vegetables, fruits, and flowers (including pollinators) in a greenhouse.*



**Ag teacher and FFA advisor:** Tyler Lay

**Location:** Chugwater

**Email:** tyler.lay@platte1.org

**Phone:** 307-422-3501

**Website:** <https://chug.platte1.org/>

### **Foothills Cellar**

*Offers a wide variety of homemade jams and jellies; and homemade pies, including blueberry, peach, pecan, pumpkin, sour cream apple, sour cream raisin, triple berry, and others.*

*Owner Henry Poling uses locally sourced fruits and berries for his products, which are available each Friday from early May through late December in front of the Laramie Peak Museum in Wheatland. Special orders are welcome.*

*Mr. Poling also offers ranch-raised beef in quarter, half, and whole shares; and hogs in half shares, whole shares, and packaged cuts. Meat products are available through direct sales.*

**Owner:** Henry Poling

**Location:** Wheatland

**Email:** wyorancher\_99@hotmail.com

**Phone:** 307-322-5207

### **Guernsey Farmers' Market**

*Offers in-season fresh vegetables, herbs, and fruits; locally produced honey, organic infused honeys, honey marinades, and bee pollen; homemade canned goods, including jams and jellies; farm-fresh milk and eggs;*



homemade baked goods, including pies, breads, and gluten-free goods; homemade candies; fresh cut flowers; soaps and bath products; handcrafted items, including jewelry; and other products

**Coordinator:** Misty Thomas  
**Location:** Guernsey  
**Email:** mistymoon74@hotmail.com  
**Facebook:** Guernsey Wyoming Farmers Market  
**Phone:** 307-575-2375

### **Guernsey-Sunrise After-School Gardening Club**

Students in the after-school program at Guernsey-Sunrise Elementary School can participate in a variety of activities, including a gardening club. Students learn basic aspects of horticulture, plant sciences, gardening, and greenhouse management as they grow vegetables, fruits, and flowers (including pollinators) year-round in a geodome greenhouse and during warmer months in outdoor raised beds. They help prepare soils, select and plant seeds, transplant starts, provide nutrients and water, care for plants during the growing season, and then harvest, clean, and enjoy fresh produce.

**Coordinator:** Melany Brant, a certified Master Gardener who is a substitute teacher for Guernsey-Sunrise Schools  
**Location:** Guernsey  
**Email:** mebrant@gsviking.org  
**Phone:** 307-836-2745  
**Website:** guernseysunrise.org/

### **Laura's Homemade Canned Goodies**

Sells homemade jellies (apple, chokecherry, cinnamon-apple, peach, strawberry, and strawberry-rhubarb), fruit syrups (chokecherry, cinnamon-apple, and strawberry), apple butter, and bread and butter pickles at the Guernsey Farmers' Market, at local bazaars in Goshen and Platte counties, and through direct sales.

**Owner:** Laura Lorenzen  
**Location:** Torrington  
**Email:** laurakay82@yahoo.com  
**Facebook:** Laura Seyfang Lorenzen  
**Phone:** 307-401-0517

### **Mary's Garden Spot**

Mary and Allen Cochran grow vegetables, fruits, and herbs in four high tunnels, and sell their fresh produce at the Wheatland Farmers' Market and through direct sales

**Owners:** Mary and Allen Cochran  
**Location:** Wheatland  
**Email:** mkernan2003@yahoo.com  
**Phone:** 307-331-0768

### **Misty's Fresh Produce and Homemade Candies**

Sells fresh produce and homemade candies at the Guernsey Farmers' Market

**Owner:** Misty Thomas  
**Location:** Guernsey  
**Email:** mistymoon74@hotmail.com  
**Phone:** 307-575-2375

### **Platte County Extension Hoop House and Garden**

Members of the Platte County Master Gardeners and staff with the Platte County office of University of Wyoming Extension grow vegetables and fruits in a hoop house. Some of the produce is donated to the food pantry at United Church of Christ in Wheatland, and some is sold to help support the Platte County Master Gardeners program. Also at the Extension office is four outdoor raised beds built in 2021, and produce grown in these beds will be donated to the Grow a Little Extra program (see Statewide Listings section). Members of the Platte County Master Gardeners helped construct the raised beds and plant seeds.

**Contacts:** Leroy Jons, Mary Evans, or Jamie Hunter  
**Location:** Platte County Fairgrounds, Wheatland  
**Email:** cjons2@uwyo.edu (Leroy), mevans22@uwyo.edu (Mary), or platteco@uwyo.edu (Jamie)  
**Phone:** 307-322-3667  
**Website:** <https://wyoextension.org/plattecounty/>

## Platte County Master Gardeners

*The goal of the University of Wyoming Extension Master Gardeners program is to educate participants about basic horticulture, entomology, soil health, botany, plant pathology, weed identification, proper use of pesticides and herbicides, and other aspects of gardening and yard care.*

*The Platte County Master Gardeners helps to oversee a hoop house at the Platte County Fairgrounds; conducts yard visits to address a variety of questions relating to gardening, landscaping, weeds, and plant diseases; cares for landscaping around the Extension office; and sponsors workshops on specialty crops, gardening, landscaping, and weed and pest control.*

**Coordinator:** Leroy Jons, assisted by volunteers

**Location:** Wheatland

**Email:** [cjons2@uwyo.edu](mailto:cjons2@uwyo.edu)

**Phone:** 307-322-3667

## Platte County Resource District

*District programs address concerns associated with soil and water quality and conservation. Among the PCRD cost-share programs are ones to improve rangelands and wildlife habitat, and encourage the planting of trees and shrubs. The latter program offers a variety of seedling trees and shrubs, including fruits and berries suitable for the local environment. District personnel assist with planning, site preparation, planting, and other aspects to ensure a successful project.*

*PRCD has a variety of other programs, including water testing and youth education, including Ag in the Classroom, and it also has two no-till drills for rent.*

**District manager:** Brady Irvine; along with an elected volunteer board of supervisors

**Location:** Wheatland

**Email:** [pcrdwy@yahoo.com](mailto:pcrdwy@yahoo.com)

**Facebook:** Platte County Resource District

**Phone:** 307-322-8145

**Website:** [plattecountywyoming.com/resource-conservation-district](http://plattecountywyoming.com/resource-conservation-district)

## Sassy Cat Products

*Sells unfiltered raw honey, organic infused honeys, organic honey marinades, naturally flavored honey straws, bee pollen, and Bee Awesome (a mixture of royal jelly, pollen, and raw honey) at the Guernsey Farmers' Market, the Torrington Farmer's Market, and area craft shows*

**Owners:** Pamela and Mark Merlino

**Location:** Guernsey

**Email:** [sassycatproducts@gmail.com](mailto:sassycatproducts@gmail.com)



**facebook.com/sassycatproducts/**

**Instagram:** Sassy Cat Products

**Phone:** 307-338-0922

**Twitter:** Sassy Cat Products

## Thrifty Foods

*Sells locally produced foods, including vegetables and fruits when available, chili mixes, jams and jellies, homemade prairie pies (granola bars), and locally roasted coffee beans*

**Owner:** Jodi Peterson

**Location:** Wheatland

**Email:** [jodi@thriftyfoods.us](mailto:jodi@thriftyfoods.us)

**facebook.com/Thriftyfoodsstore/**

**Phone:** 307-322-3343

**Website:** <https://www.thriftyfoods.us/>

## Town and Country Garden Club

*Members host monthly meetings that include educational topics on gardening and landscaping, including the importance of pollinators and their habitat (along with what species of flowers to plant); care for the rose garden adjacent to the city swimming pool; participate in community projects; and take field trips to learn more about gardening and plants, such as day ventures to the Cheyenne Botanic Gardens (see Laramie County section).*

*Club secretary Linda Holst says that several members of their club are active vegetable gardeners and also have successfully planted a variety of fruit trees. New members are welcome.*

**Contact:** Linda Holst

**Location:** Wheatland

**Email:** graycat48@hotmail.com

**Facebook:** Wheatland Town and Country Garden Club

**Phone:** 307-331-7416

### **University of Wyoming Extension, Platte County office**

*Provides workshops, classes, and education based on community interest, such as horticulture and nutrition; offers food-preservation equipment for free checkout, including canning supplies and food dehydrators; provides pressure canning testing; assists the Platte County Master Gardeners; offers pesticide applicator license testing and training; organizes and facilitates 4-H club programs; and coordinates the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health.*

**Program contacts:** Leroy Jons (horticulture), Mary Evans (CNP), Stacy Bucholz (4-H/youth development), and Jamie Hunter (administrative assistant); area educators serving Platte County are Brian Sebade (agriculture and horticulture), Abby Perry (rangelands), and Julie Daniels (community development)



**Location:** Platte County Fairgrounds, Wheatland

**Email:** platteco@uwyo.edu (Jamie), cjons2@uwyo.edu (Leroy), mevans22@uwyo.edu (Mary), or stacy@uwyo.edu (Stacy)

**facebook.com/plattecountyextensionoffice/**

**Phone:** 307-322-3667

**Website:** <https://wyoextension.org/plattecounty/>

### **Wheatland Farmers' Market**

*Offers in-season locally grown fresh vegetables, herbs, and fruits; canned goods, including jams and jellies; locally produced honey; meat products; homemade baked goods and candy; and many other items*

**Coordinators:** Dan Brecht and Roy Birt

**Location:** Wheatland

**Email:** dcbrecht1951@gmail.com

**Phone:** 307-322-6232

### **Wheatland Middle School Horticulture**

*Students in STEM, science, math, life skills, and other classes learn about horticulture, plant sciences, gardening, greenhouse management, and other topics as part of their curriculum. Until spring 2021, they grew a variety of vegetables, fruits, and herbs in a hoop house that contained raised beds and a hydroponics operation. The hoop house was badly damaged during a spring snow storm, so the school is making plans to rebuild the structure and have it operational by 2022.*

*The farm-to-plate activities, which include the Healthy Snacks from the Garden program, allows students to learn many aspects of food production from start to finish, and they get to enjoy the fruits of their labor with fresh produce and items made with the produce, like salsa. In 2020, produce was donated to several local food drives.*

**Coordinator:** science and STEM teacher Lee Hawkins

**Location:** Wheatland Middle School

**Email:** [lee.hawkins@platte1.org](mailto:lee.hawkins@platte1.org)

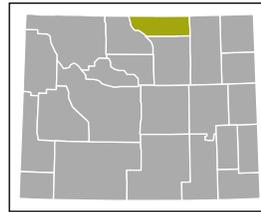
**Phone:** 307-322-1518

**Website:** [wms.platte1.org/](http://wms.platte1.org/)



# Sheridan

C O U N T Y



## **Adams Fresh Produce**

*Sells tomatoes, cucumbers, peppers, and other vegetables at Cross E Dairy & Freedom Foods and Landon's Farmers Market (produce is grown in a greenhouse at the family ranch); also sells beef through special order.*

**Owners:** Deb and Warren Adams, and family

**Location:** Sheridan

**Email:** [wwadamsart@yahoo.com](mailto:wwadamsart@yahoo.com)

**Phone:** 307-737-2429 or 307-751-4798

## **Annie's Farm**

*Family operated, small-scale organic farm that offers sustainably grown produce and flowers through direct sales and at the Landon's Farmers Market and Sheridan Farmers Market. The business also sells produce to local restaurants and food trucks, and it provides assistance and educational support to individuals and businesses with gardening projects.*



**Owner:** Annie Addlesperger  
**Location:** Sheridan  
**Email:** addlesperger3@gmail.com  
**instagram.com/annies.farm**  
**Phone:** 307-752-4996  
**Website:** www.alignable.com/sheridan-wy/annies-farm

### **Berried Delights**

*Sells a variety of homemade jams and jellies at Cottonwood Kitchen + Home in Sheridan (see Weston County section for more details about Berried Delights)*

**Owner:** Elizabeth Townsend  
**Location:** Newcastle  
**Email:** elizabetht@berrieddelights.com or et@tribcsp.com  
**facebook.com/berrieddelights/**  
**Phone:** 307-746-9334  
**Website:** www.berrieddelights.com/

### **Bighorn Aquaponics**

*Fresh herbs, including basil, thyme, Cuban oregano, mint, and cilantro; vegetables, including carrots, beets, and cabbage; in-season greens; functional mushrooms, including chaga, lion's mane, and reishi; tinctures and*



*teas for healing, including sida, lady's mantle, mint, meadowsweet, lavender, devil's claw, mullein, Chinese skullcap, and kudzu; and soy-free chicken and duck eggs. Customers can ask the owners to custom-grow other specialty crops. The business, which grows herbs and some produce year-round in a sunroom, sells produce to local restaurants, at the Landon's Farmers Market, and through direct sales.*

**Owners:** Krys Park and Yale Preston  
**Location:** Big Horn  
**Email:** yale@bighornaquaponics.com  
**Phone:** 307-752-2706  
**Website:** http://bighornaquaponics.com/

### **Big Horn Ram Harvest Garden**

*Vegetables, fruits, herbs, and flowers, including pollinators, are grown in the educational garden at Big Horn School; students learn about various aspects of gardening, including the importance of bees, and they work side-by-side with teachers, parents, and others throughout the year on a variety of garden-related projects.*

**Garden partners:** Sheridan County School District 1, Rooted in Wyoming, and others; contacts: Tammy Scheuber or Denise Brewer  
**Location:** Big Horn  
**Email:** tscheuber@sheridan.k12.wy.us or dbrewer@sheridan.k12.wy.us  
**Phone:** 307-674-8190  
**Websites:** www.sheridan.k12.wy.us/1/Home and https://rootedinwyoming.org/

### **Box Cross Road Farms**

*Fresh produce and free-range eggs sold at Good Health Market, Landon's Farmers Market, and Sackett's Market (see listings below); homemade sauerkraut at Landon's Farmers Market; and eggs through direct sales*

**Owner:** Tom Varcalli  
**Location:** Sheridan  
**Email:** tvarca@gmail.com  
**Phone:** 307-752-6422

### **Brooke's Jams and Jellies**

*Mr. Holstedt sells homemade chokecherry jam and syrup, dill and sweet gherkin pickles, and canned tomatoes at Landon's Farmers Market*

**Owner:** Brooke Holstedt  
**Location:** Sheridan  
**Email:** bholstedt@yahoo.com  
**Phone:** 503-931-9618

### **C&B Chokecherry Syrup and Jellies**

*Sells homemade chokecherry syrup, jelly, and preserves, and wild plum/grape jelly at Landon's Farmers Market and through direct sales (in August and September 2020, Mr. Cates picked 60 gallons of chokecherries in numerous yards in Sheridan after being given permission; he says it's a bit difficult to stay ahead of the robins and other birds)*

**Owner:** Mike Cates

**Location:** Sheridan

**Email:** catesm3@yahoo.com

**facebook.com/mike.cates.733**

**Phone:** 307-672-2211

### **CIRCLE Garden**

*The CIRCLE Garden (short for Cultivating Integration in Rural Communities and Local Engagement) is a community garden located at the Sheridan Research and Extension Center adjacent to Sheridan College. CIRCLE facilitator Lori Dickinson in 2019 worked with others to create the garden as a way to engage community members in local food efforts, including veterans, 4-H youths, Boy Scouts, Girl Scouts, high school and Sheridan College horticulture students, University of Wyoming Extension Master Gardeners, and community volunteers.*



*CIRCLE offers opportunities for both learning about gardening and volunteer service. In 2020, the garden produced approximately 1,100 pounds of produce, which was donated to local agencies and organizations that help residents with limited resources, says Dickinson, the Cent\$ible Nutrition Program (CNP) educator for University of Wyoming Extension in Sheridan and Johnson counties. CNP teaches individuals and families with limited resources to get the most for their food dollars and health.*

**Garden partners:** Sheridan County Extension, Sheridan College, Sheridan Research and Extension Center, and UW Master Gardeners; program contact: Lori Dickinson

**Location:** Sheridan

**Email:** sheridan.county@uwyo.edu or lori.dickinson@uwyo.edu

**facebook.com/SheridanExtension/**

**Phone:** 307-674-2980

**Website:** to learn more do a search for University of Wyoming Sheridan CIRCLE garden

### **Clear Creek Valley Produce**

*Offers organic vegetables, herbs, and fruits, including heirloom varieties, to a small number of local customers through direct sales*

**Owner:** Carol LeResche

**Location:** Clearmont

**Email:** leresche@rangeweb.net

**Phone:** 307-751-4011

### **Cloud Peak Cultures**

*Sells homemade kombucha, sauerkraut, and other fermented products at Cross E Dairy & Freedom Foods, at Landon's Farmers Market, and through direct sales*

**Owners:** Britni Haar and Kandi Broersma

**Location:** Sheridan

**Email:** britnihaar@gmail.com or kandibroersma@yahoo.com

**facebook.com/cloudpeakcultures/**

**instagram.com/cloudpeakcultures/**

**Phone:** 307-751-6497

### **Cross E Dairy & Freedom Foods**

*An indoor farmers' market that prides itself in selling foods produced and made in Sheridan County and across Wyoming, including fresh vegetables, fruits, and herbs year-round; home-canned jams, jellies, salsas, hot sauces, sauerkraut, pickled vegetables, pasta sauces, and vinegars; locally produced honey; and homemade baked goods.*

*It also offers grains and flours; dry beans; a variety of meats, including beef, lamb, pork, and chicken; raw a2 milk, cream, butter, yogurt, cheese, and ice cream; and fresh roasted coffee.*

**Owner:** Christine Hampshire; manager: Shawna Hampshire

**Location:** Sheridan

**Email:** crossefreedomfoods@gmail.com

**facebook.com:** CrossEFreedomFoods/

**Phone:** 307-751-3127

**Website:** <https://freedom-foods.square.site/>

## Emerson Garden

*Local residents are able to rent plots at this privately owned, 50,000-square-foot garden, which is one of the largest community gardens in Sheridan County. Residents grow a variety of vegetables, fruits, herbs, and flowers (including pollinators). Some of the produce is donated to people in need.*

*An historic barn sits on the property, which adds to the beauty. The garden is also home to several dozen chickens, which are cared for by volunteers, who, in turn, get to enjoy farm-fresh eggs.*

**Contacts:** Julie Chadwick and Jamie O'Dell

**Location:** Sheridan

**Email:** julie@sheridanmedia.com or amiejodell@gmail.com

**Phone:** 307-461-1107 (Julie) or 307-286-4879 (Jamie)



## Farmer Frank Ferments

*Sells a variety of homemade fermented products at Cross E Dairy & Freedom Foods (see listing above), including sauerkraut, water and raw milk kefir, kombucha, garlic, cranberries, blueberries, and pickles*

**Owner:** Frank Wallis

**Location:** Gillette

**Email:** f.wallis@yahoo.com

**Phone:** 307-670-1094

## Frani's Jelly and Syrup

*Sells homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup at the Dayton Mercantile and Gallery on Main (Dayton); Innominate Coffeehouse & Bakery and This Joyful Home (Ranchester); and Designing Dinners, Longhurst Farms Nut Factory, and Roosters (Sheridan)*

**Owner:** Frani Morris

**Location:** Dayton

**Email:** moe.frani@yahoo.com

**Phone:** 307-763-0197

## Garden of Grace

*Grace Anglican Church's Garden of Grace brings members of the church and community together in a ministry of fellowship and teamwork focused on growing vegetables, herbs, fruits, and pollinators and sharing the love of Jesus. Throughout the growing season, participants and their families are able to enjoy the fruits of their labors by consuming fresh produce that they nurtured from seed to harvest, and they are also able to share produce with those in need. Each fall, garden volunteers and members of the church and community gather for the Grace Anglican Church Harvest Banquet, where homemade foods, including produce from the garden, are served.*

**Project partners:** Grace Anglican Church, Fletcher Construction, Rooted in Wyoming, and others; contacts: Amy Bouley or Grace Anglican Church

**Location:** Sheridan

**Email:** amy@fletcherconstruction.com or gracesheridan.assistant@gmail.com

**Phone:** 307-752-3245 (Amy Bouley) or 307-655-8700 (Grace Anglican Church)

**Websites:** [www.graceanglicansheridan.com/](http://www.graceanglicansheridan.com/) and <https://rootedinwyoming.org/>

## Garden of Isidore

*Holy Name Catholic School's Garden of Isidore—named after the patron saint of farmers—has been in production since 2017. Students, teachers, parents, and others grow*



a variety of fresh produce in the garden, which serves as an extension of the school's science laboratory and classes. Students enjoy vegetables and fruits as school snacks, and when there is a bumper crop of zucchini and other produce it is donated to families.

Various local organizations and companies (including Rooted in Wyoming, SWCA Environmental Consultants, and the University of Wyoming Master Gardeners) have donated time and services to the garden's success.

**Contact:** Principal Mary Legler

**Location:** Sheridan

**Email:** m.legler@hncswy.org

**Phone:** 307-672-2021

**Websites:** <https://holynamesheridan.org/school> and <https://rootedinwyoming.org/>

### Garden of Pride

Woodland Park Elementary School's Garden of Pride is an educational project for students, teachers, parents, and others. It consists of 20 raised beds, a grape teepee, a pizza garden that includes tomatoes, peppers, and herbs, a pumpkin patch, and a hoop house. Students are able to enjoy the fruits of their labor by eating fresh produce (including pizza topped with veggies and herbs) and carving pumpkins that they nurtured from seed to harvest.

**Project partners:** Woodland Park Elementary School, Woodland Park Parent Teacher Organization, Sheridan County School District 2, Sheridan Research and Extension Center, Whitney Benefits, Rooted in Wyoming, and others; contact: teacher Donna Johannesmeyer

**Location:** Sheridan

**Email:** donna.johannesmeyer@scsd2.com

**facebook.com/WPGardenofPride**

**Phone:** 307-674-7937

**Websites:** <https://scsd2.com/schools/woodland-park-elementary> and <https://rootedinwyoming.org/>

### Garlic Queen

Sells home-canned pickled items, including garlic in a variety of flavors (Thai chili, teriyaki, Italian, hot Italian, tamari ginger, and dill), beets, jalapenos, and asparagus; home-canned sauerkraut; and homemade caramel topping at Cross E Dairy & Freedom Foods (see listing above) and Landon's Farmers Market (see listing below)

**Owner:** Liz Weber

**Location:** Buffalo

**Email:** lizweber323@gmail.com

**Phone:** 320-405-8204

**Website:** <http://wyogarlicqueen.com/>

### GK Meat & Produce

Sells ranch-raised beef, lamb, and pork under the Grass King name; farm-fresh eggs; in-season locally produced vegetables and fruits; and in-season regionally sourced sweet corn, peaches, pears, cherries, and melons at Cross E Dairy & Freedom Foods, Landon's Farmers Market, and Sheridan Farmers' Market

**Owners:** Karen and Jim Zezas

**Location:** Buffalo

**Email:** grasskingcattle@gmail.com

**facebook.com/grasskingcattle/**

**Phone:** 307-620-0146 (Karen) or 307-620-0145 (Jim)

### Good Health Market

Family owned health-food store that carries a wide range of natural and organic fresh produce, fresh and dried herbs, grass-pastured and finished meats, free-range eggs, honey, homemade granola, a variety of coffees and teas, goat milk soap, and other items. Many of the products are produced locally and across northern Wyoming.

Good Health Market is also looking to expand its inventory of locally made products, so interested entrepreneurs should contact the business.

**Owner:** Anna Bridger

**Location:** Sheridan

**Email:** info@goodhealthmarketsheridan.com

**facebook.com/goodhealthemporium/**

**Phone:** 307-674-5715

**Website:** [www.goodhealthmarketsheridan.com/](http://www.goodhealthmarketsheridan.com/)

### Heart Mountain Creations

Sells drinking vinegars (aka shrubs) and infused vinegars at Cross E Dairy & Freedom Foods (see listing above)

**Owner:** Cindy Gifford

**Location:** Cody

**Email:** heartmtncreations@yahoo.com

**facebook.com/HeartMtncreations/**

**Website:** [www.heartmountaincreations.com](http://www.heartmountaincreations.com)



### Highland Park Garden

*The Highland Park Garden at Highland Park Elementary School is an educational project for students, teachers, parents, and others. It consists of raised beds in the shape of an 'H' and a 'P' to represent Highland Park pride. The garden was established in 2017 with the help of teacher Jennifer Craft and her husband, Dave (who provided a garden soil mix for the raised beds), Principal Scott Cleland, and many others.*

*In 2020, founding Rooted in Wyoming (RiW) board member Pam Standish and her husband, John, created a "square-foot-gardening" project in the 'P' and a pumpkin patch in the 'H.' Students are able to enjoy the fruits of their labor by eating fresh produce and carving pumpkins that they nurtured from seed to harvest.*

**Project partners:** Highland Park Elementary School, Highland Park Parent Teacher Organization, Rooted in Wyoming, and others; contacts: school secretary Carol Reed or RiW representative Pam Standish

**Location:** Sheridan

**Email:** carol.reed@scsd2.com or pamstandish@gmail.com

**Phone:** 307-672-2113

**Websites:** <https://scsd2.com/schools/highland-park-elementary> and <https://rootedinwyoming.org/>

### Honey with a Hit

*Combines locally produced honey from Tongue River Honey (see listing below) with dried pepper powder from PepperKing (see listing below), lime, or cinnamon to make 'Honey with a Hit' products, which are sold at Roosters and Sackett's Market, both in Sheridan*

**Owner:** Joyce Lofgren

**Location:** Sheridan

**Email:** jglofgren@gmail.com

**Phone:** 907-350-6067

### Jamie's Cheese

*Sells homemade artisan cheeses, farm-fresh eggs, and seasonal produce at the Landon's Farmers Market and Sheridan Farmers' Market*

**Owner:** Jamie O'Dell

**Location:** Sheridan

**Email:** amiejodell@gmail.com

**Phone:** 307-286-4879

### Janet's Kitchen

*Sells a variety of homemade jams, baked goods, and in-season produce at Landon's Farmers Market and Sheridan Farmers Market; also offers handcrafted Angie's Mini Stickhorse Ornaments at the Sheridan Farmers Market*

**Owner:** Janet Miech

**Location:** Big Horn

**Email:** miechjbaker21@gmail.com

**Phone:** 307-683-7761

### Jenny Family Honey

*Sells unfiltered raw honey at the Landon's Farmers Market and through direct sales (the family also raises raspberries, which is a nice compliment to the bee operation in terms of pollination)*

**Owners:** Peter and Barbara Jenny

**Location:** Sheridan

**Email:** jpeterjenny@gmail.com

**Phone:** 208-283-6188

### Kathryn's Creations

*Sells homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts at the Sheridan Farmers Market and craft fairs in Sheridan and Story*

**Owner:** Kathryn Moore

**Location:** Buffalo

**Email:** kathrynfmoore49@gmail.com

**Phone:** 307-272-6835

### KMA Valhalla LLC

*Sells locally produced raw honey and creamed honey through direct sales and at the Landon's Farmers Market; also offers Scottish Highland beef and live calves (the Aitchison's are building a greenhouse in 2021, and plan to begin offering fresh produce in 2022)*

**Owners:** Marlene and Ken Aitchison

**Location:** Sheridan

**Email:** maitchison@live.com

**Phone:** 307-287-2558

### **Koltiska Pumpkin Patch**

*Pick-your-own pumpkins in mid-September through mid-October; also sells squash, potatoes, and melons; and offers hayrides and refreshments*

**Owners:** Vicki and Gary Koltiska

**Location:** Sheridan

**Email:** vickijokoltiska@rangeweb.net

**facebook.com/koltiskapumpkinpatch/**

**Phone:** 307-737-2272

### **Landon's Farmers Market**

*The Landon's Farmers Market focuses solely on locally produced foods. Among the products are fresh vegetables, fruits, and herbs; a variety of canned goods, including honey, jams, jellies, syrups, pickles, horseradish, sauerkraut, salsas, sauces, and tomatoes; infused olive oils and salts; dried herbs and spices; dry beans, lentils, and peas; heritage grains; a variety of homemade baked goods, granola, and candies; artisan cheeses; raw a2 milk; free-range eggs; coffees, kombucha, teas, and tinctures; and beef, lamb, pork, and goat.*

*Landon's Farmers Market is a year-round market, held each Saturday at Landon's Greenhouse and Nursery; the market is held outdoors during late spring, summer, and early fall, and indoors the rest of the year.*

**Owners:** Jennifer and Keith Kershaw; market manager: Jessica Bohnsack

**Location:** Sheridan

**Email:** info@landongreenhouse.com or jessicab@landongreenhouse.com

**Facebook:** Landon's Farmers Market

**Phone:** 307-672-8340

**Website:** <https://landongreenhouse.com/local-foods-market/>

### **Landon's Greenhouse and Nursery**

*Annual and perennial flowers; vegetable, herb, and fruit starts; trees, including fruit (apple, apricot, cherry, cherry plum, crabapple, peach, pear, and plum), shade, ornamental, and evergreen varieties; shrubs, including a variety of fruits (blackberry, blueberry, cranberry, currant, gooseberry, grape, and raspberry); roses; hanging baskets; and gardening and landscaping supplies.*

*Landon's also hosts a farmers' market (see listing above), carries a wide variety of helpful resources on its website (click on the 'Advice' link), and conducts various workshops throughout the year.*

**Owners:** Jennifer and Keith Kershaw; general manager: Keith Kershaw; store manager: Jessica Bohnsack;



production manager: Marlene Aitchison; houseplant manager and assistant production manager: Erin Kinsey; perennial manager: Turner Schroth; nursery manager: Chelsea Kukowski; greenhouse manger: Lindsey Aegerter; office manager: Jennifer Kershaw; and others

**Location:** Sheridan

**Email:** info@landongreenhouse.com or jessicab@landongreenhouse.com

**Facebook:** Landon's Greenhouse and Nursery

**Phone:** 307-672-8340

**Website:** <https://landongreenhouse.com/>

### **Lloyd Craft Farms**

*Offers a wide variety of fresh vegetables, some herbs, and strawberries and melons through its CSA program centered in Worland with outreaches in Sheridan and other locations in central and northern Wyoming; also offers fresh produce commercially throughout northern and central Wyoming, including Good Health Market and Sackett's Market, both in Sheridan*

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** craftterri@rtconnect.net

**facebook.com/lloydcraftfarms/**

**instagram.com/lloydcraftfarms/**

**Phone:** 307-431-1219

**Website:** <https://lloydcraftfarms.com/>

### **Lohof Grass-Finished Meats and Honey**

*Sells honey, grass-fed and finished beef, lamb, and goats, and homemade soaps at the Sheridan Farmers Market; also offers internships to young people interested in careers in agriculture*

**Owners:** Christy and Patrick Lohof and family  
**Location:** Otter, Montana (15 miles north of the Wyoming-Montana border)  
**Email:** lohofmeats@gmail.com  
**facebook.com/LohofGrassFinishedBeef/**  
**Phone:** 406-784-2549  
**Website:** <https://lohofgrassfinishedbeef.com/>

### **Lower Piney Heirloom Vegetable Gardens**

*Sells a wide variety of vegetables, fruits, fresh and dried herbs, spices, farm-fresh eggs, and homemade granola at Cross E Dairy & Freedom Foods, Good Health Market, Landon's Farmers Market, and Sackett's Market*

**Owners:** Rachel and Luc Bourgault, and family  
**Location:** Ucross  
**Email:** heirloom.vegetables.co@gmail.com  
**Facebook:** Lower Piney Heirloom Vegetable Gardens  
**Phone:** 307-737-2274

### **Lupine Lane Food and Flowers**

*Sells fresh herbs, mini lettuces, mini cauliflowers, carrots, radishes, zucchini, tomatoes, cucumbers, and other produce; farm-fresh eggs; and fresh cut flowers at Landon's Farmers Market; also sells fresh herbs and mini lettuces at Sackett's Market*

**Owners:** Janelle Gray and Phil Gilmore, and daughter Maya Gilmore  
**Location:** Sheridan  
**Email:** jgigi@fiberpipe.net  
**Phone:** 307-674-8518

### **Mountain View Honey**

*Sells unfiltered honey through direct sales and to Rice's Lucky Clover Honey in Greeley, Colorado*

**Owner:** Craig Stoner  
**Location:** Sheridan  
**Email:** cstoner3@gmail.com  
**Phone:** 307-674-9838



### **Murphy Gulch Ranch**

*Artisan breads (including wood-fired rounds), baguettes, dinner rolls, cinnamon rolls, pretzels, tortillas, pasta, and pies; artisan cheeses (including a variety of flavored goat cheeses and fresh or smoked cows' milk mozzarella); ranch-raised beef and goat (including burger, steaks, and other cuts); jellies, honey, and prepared horseradish; and ranch-fresh eggs. Products are primarily sold at Landon's Farmers Market, but are also available through direct sales, through custom orders, and at Cross E Dairy & Freedom Foods.*



**Owners:** Pam Belus and Bernard Holz  
**Location:** Banner  
**Email:** bernardholz@yahoo.com or steelsun72@yahoo.com  
**facebook.com/murphygulchranch/**  
**Phone:** 307-737-2258

### **Nonna's Primo Pasta Sauce**

*Sells homemade all-natural pasta sauces and other foods at Cross E Dairy & Freedom Foods in Sheridan*

**Owner:** Patti Lindell  
**Location:** Cheyenne  
**Email:** nonnasprimopastasauce@yahoo.com  
**facebook.com/Cheyenne1273/**  
**Phone:** 307-256-7851  
**Website:** <https://nonnasprimopastasauce.com>

### **Old Joe's Barbecue Sauce**

*Old Joe's proprietor Zach McDermott uses an old family recipe to make homemade barbecue sauce, which is sold at Sackett's Market and through direct sales*

**Owner:** Zach McDermott  
**Location:** Sheridan  
**Email:** info@oldjoesbbqsauce.com  
**Phone:** 307-752-1212



### **Papa Joe's Produce**

*Offers hydroponically grown lettuces and other greens, kale, Swiss chard, peppers, tomatoes, cucumbers, strawberries, and herbs year-round (the business has two 1,000-square-foot greenhouses—and in 2021 is adding a 1,700-square-foot greenhouse, because of increasing demand); Scottish Highland beef; homemade jams, jellies, and fruit butters; and infused olive oils. Products are available at Cross E Dairy & Freedom Foods, Landon's Farmers Market, and Sackett's Market in Sheridan, and DJ's Grocery & Variety in Buffalo; fresh produce also served at two Sheridan restaurants.*

**Owners:** Joe Wesnitzer, Carol Sims, Adam Bunker, and Amanda Bunker

**Location:** Sheridan

**Email:** papajoesproduce@gmail.com

**facebook.com/papajoesproduce/**

**Phone:** 307-763-8248 (Joe Wesnitzer) or 307-751-7422 (Adam Bunker)

**Website:** <https://papajoesproduce.com/>

### **PepperKing**

*Sells homemade hot sauces, salsas, pepper jellies, spicy snacks and candies, and pepper-infused salts at Cross E Dairy & Freedom Foods, Landon's Farmers Market, Sackett's Market, and Sheridan Farmers' Market*

**Owner:** Ryan Williams

**Location:** Sheridan

**Email:** pepperkingwyo@gmail.com

**facebook.com/PepperKingWYO/**

**Phone:** 307-262-8771



### **Piney Island Native Plants**

*Offers locally sourced, locally adapted, containerized native plants for restoration, reclamation, and conservation-focused projects. A wide variety of herbaceous perennials, shrubs, willows, and grasses provide habitat and food for wildlife, and many of the species are pollinator-friendly.*

**Owner:** Alisha Bretzman

**Location:** Sheridan

**Email:** pineyislandnatives@gmail.com

**facebook.com/pineyislandnativeplants/**

**Phone:** 307-683-6753

**Website:** [pineyislandnatives.com](http://pineyislandnatives.com)

### **Pond View Farms**

*Sells lettuce, microgreens, basil, and other produce at Landon's Farmers Market*

**Owner:** Tonia Hanson

**Location:** Buffalo

**Email:** [contact@pondviewproduce.com](mailto:contact@pondviewproduce.com)

**Phone:** 307-217-1553

**Website:** <https://pondviewproduce.com/>

### **Powder River Basin Resource Council**

*Since 1973, the conservation group has worked to protect Wyoming's air, land, and water quality, and to promote sustainable agricultural practices and policies in the state. Among its focuses are supporting independent farmers and ranchers, building local food systems, helping to increase the number of year-round and part-time food producers, and ensuring that food producers have a voice in local, state and national debates. PRBRC members are assisting with a variety of projects, including the farm-to-school movement, Sheridan Food Forest (see listing below), and Sheridan County Seed Library (see listing below).*

**Contact:** PRBRC

**Location:** Sheridan

**Email:** [info@powderriverbasin.org](mailto:info@powderriverbasin.org)

**Facebook:** Powder River Basin Resource Council

**Phone:** 307-672-5809

[twitter.com/PRBResCouncil](https://twitter.com/PRBResCouncil)

**Website:** [www.powderriverbasin.org/what-we-do/agriculture-local-foods/](http://www.powderriverbasin.org/what-we-do/agriculture-local-foods/)

### **Queen Bee Gardens**

*Sells locally produced honey; honey caramel sauce and whipped honey; a variety of truffles, almond barks, caramels, and other candies made out of ingredients including honey, chocolate, and nuts; and other honey products at the Galley on Main in Dayton and Sackett's Market in Sheridan*

**Owners:** Ben Zeller, Jason Zeller, and April Christensen  
**Location:** Lovell  
**Email:** queenbee@queenbeegardens.com or jason@queenbeegardens.com  
**facebook.com/QueenBeeGardens/**  
**Phone:** 307-548-2818  
**Website:** <https://queenbeegardens.com/>

### **Ranchester Farmers Market**

*Fresh vegetables, herbs, and fruits; locally produced honey; homemade canned goods, including pickles, jams, and jellies; baked goods; farm-fresh eggs; homemade barbecue; handmade alpaca fleece sweaters, hats, gloves, and socks; dog biscuits; a variety of arts and crafts; and University of Wyoming Master Gardeners' information*

**Host:** Town of Ranchester; market contact: Barbara Kepley  
**Location:** Ranchester  
**Email:** townclerk@ranchesterwyoming.com  
**Facebook:** Ranchester Wyoming Farmers Market  
**Phone:** 307-655-2283

### **Rocking Chair Farms**

*Sells potatoes, pulse crops (including dry beans, lentils, and peas), heritage grains (including barley, rye, and wheat), and stone-ground, whole-grain flour at Cross E Dairy & Freedom Foods and Landon's Farmers Market*

**Owner:** John Buyok  
**Location:** Ranchester  
**Email:** jbuyok@honyocker.com  
**Facebook:** Rocking Chair Farms  
**Phone:** 307-673-0068



### **Rooted in Wyoming**

*RiW partners with community organizations and schools to facilitate outreach programs and cultivate educational gardens. The organization envisions a future where residents in Sheridan County and across Wyoming have access to fresh local foods and are motivated to grow their own food.*

*RiW has helped to establish five gardens in Sheridan (Garden of Grace at Grace Anglican Church, Garden of Isidore at Holy Name School, Garden of Pride at Woodland Park Elementary School, Highland Park Garden at Highland Park Elementary School, and Meadowlark Elementary School); five farm walls in Sheridan (partnering schools and community host partners include Coffeen Elementary School, Sagebrush Elementary School, Sheridan County YMCA, and Smith Alley Brewing Co.); one garden at Big Horn School (Big Horn Ram Harvest Garden), and one garden in Ranchester (Tongue River Eagle's Nest Garden).*

*RiW also partners with The Brinton Museum and Science Kids each summer to produce a 'garden camp' for youths ages 9–12.*

**Executive director:** Lise Foy  
**Location:** Sheridan County  
**Email:** [executivedirector@rootedinwyoming.org](mailto:executivedirector@rootedinwyoming.org)  
**facebook.com/RootedInWyoming/**  
**instagram.com/rootedinwyoming/**  
**Phone:** 307-675-2088  
**Website:** <https://rootedinwyoming.org/>

### **The Rusty Bucket**

*Sells goat milk, goat milk kefir, cheeses, meat chickens, and goat milk soap at Cross E Dairy & Freedom Foods (see listing above); microgreens and goat milk soap at Good Health Market (see listing above); and microgreens and caramel apples at Sackett's Market (see listing below)*

**Owner:** Joanne Engelhaupt  
**Location:** Rozet  
**Email:** [joanne@rustybucketwy.com](mailto:joanne@rustybucketwy.com)  
**facebook.com/benchesbarbwirecreations/**  
**Phone:** 307-299-7497  
**Website:** <http://rustybucketwy.com/>

### **Sackett's Market**

*Family owned, farm-to-table store that sources locally produced foods throughout the year, including fresh vegetables, microgreens, herbs, and fruits; a variety of honey products; canned goods, including jams, jellies, salsas, barbecue and hot sauces, and sauerkraut; dry-aged beef; pork, lamb, veal, bison, and poultry; a wide variety of sausages and lunch meats; and four Sackett's*

seasonings, including one Greek-style, one Cuban-style, a dry meat rub for grilling and smoking meats, and a multi-purpose mix that is wonderful on beef.

**Owners:** Paul Sackett Haworth, Christina Haworth, and Calvin Eisenach

**Location:** Sheridan

**Email:** paul@sackettmarket.com or christina@sackettmarket.com

**Facebook:** Sackett's Market Sheridan

**Phone:** 307-672-3663

**Website:** www.sackettmarket.com/

## Sagebrush Community Garden

Local residents and groups can rent plots to grow vegetables, herbs, fruits, and pollinators. Many of the gardeners share fresh produce with various nonprofit organizations, friends, and others, and experienced gardeners also help new gardeners get started. Annual fees are between \$25 and \$75 for plots ranging in size from 250 square feet to more than 1,750 square feet. There are a total of 47 plots, and most or all of them are rented each year.



The land, which is located near Sagebrush Elementary School, is owned by the City of Sheridan.

**Committee members:** Donna and Mark Bullick, Stella and Clarence Montano, Jessica Winter, and Dennis Zowada; city liaison: Steve Gage, city parks manager

**Location:** Sheridan

**Email:** stellamontano.sm@gmail.com or sgage@sheridanwy.net

**Phone:** 307-752-3552 (Stella Montano) or 307-751-8039 (Steve Gage)

**Website:** City of Sheridan Sagebrush Community Garden

## Sagebrush Student Seed Starters

Sagebrush Elementary School teacher Jesse Bennick facilitates a variety of gardening-related activities at school, where students in her science and STEM (science, technology, engineering, and math) classes, and students involved in after-school programs learn many farm-to-table skills including planting vegetable and herb seeds, transplanting starts, caring for plants including

watering and fertilizing, and harvesting. Students utilize a hydroponic farm wall that was installed in the school in 2020 to grow vegetables, and they have been able to enjoy the fruits of their labor by eating fresh produce that they nurtured from seed to harvest.

**Project partners:** Sagebrush Elementary School, parents, Rooted in Wyoming (RiW), and others; contacts: Jesse Bennick (RiW awarded its 2000 'teacher of the year' award to Ms. Bennick)

**Location:** Sheridan

**Email:** jesse.bennick@scsd2.com

**Phone:** 307-672-9059

**Websites:** <https://scsd2.com/sagebrush-elementary-school> and <https://rootedinwyoming.org/>

## Savage Cabbage

Wyoming Foods LLC owner David Thorne of Sheridan sells his homemade, small-batch 'Savage Cabbage' sauerkraut at Cross E Dairy & Freedom Foods, Good Health Market, and Sackett's Market. The sauerkraut is made from cabbage grown at Lloyd Craft Farms near Worland (see Washakie County section).

"In 2020, I purchased 2,650 pounds of green and red cabbage from Terri and Lloyd Craft. That is a lot of cabbage to shred on my antique mandoline," Thorne says with a laugh.

Thorne believes the best sauerkraut comes from 'dry brining,' which means adding just the right amount of salt to the cabbage, but no extra water. "I use a wooden oak post to mechanically break the cell wall of the cabbage, and this is where the water comes from," he says. "The bludgeoning occurs after the cabbage is shredded, and then pickling salt is added."

The cabbage and its natural juices, along with the salt, are then fermented in stainless steel tanks for 14 to 16 days at 68 degrees. "It's such a simple food, but such a wonderful food, whether eaten by itself or incorporated into other recipes to add a lot of flavor."





*Mr. Thorne, like others who make homemade sauerkraut, recommends eating it raw (uncooked) to enjoy the flavor and texture, and to also realize the benefit of the fermentation process, which leads to a food that is rich in healthy enzymes and probiotics.*

**Owner:** David Thorne

**Location:** Sheridan

**Email:** dave@wyomingfoods.com

**Phone:** 307-760-5658

**Website:** wyomingfoods.com

### **Sheridan College Plant Sciences**

*Sheridan College offers an associate of science degree in plant sciences. This program helps students to pursue careers in horticulture; greenhouse, nursery, or garden management; vegetable/fruit/herb production; golf and sports turf management; and many other related fields. In addition to class work in agroecology, agriculture economics, range plant identification, and horticulture science, students have many opportunities for hands-on study in the four student-run greenhouses, indoor and outdoor gardens, a newly planted orchard, a research vineyard, and a variety of laboratories, herbarium, and teaching greenhouse within the Mars Agriculture Center.*

**Instructors:** Ami Erickson, Brett Burke, and Mae Smith

**Location:** Sheridan

**Email:** amie@sheridan.edu, bburke@sheridan.edu, or msmith@sheridan.edu

**Facebook:** Sheridan College horticulture

**Phone:** 307-675-0544 (Ami Erickson), 307-675-0543 (Brett Burke), or 307-675-0541 (Mae Smith)

**Website:** www.sheridan.edu/academics/programs-a-z/horticulture/

### **Sheridan County Conservation District**

*Offers a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are suited to Sheridan County; and involved in a variety of other conservation-related projects, among them water quality and land management (future programming may include projects directly related to pollinators)*

**District manager:** Carrie Rogaczewski; program specialist: Jackie Turner; along with an elected volunteer board of supervisors

**Location:** Sheridan

**Email:** carrie.rogaczewski@sccdwy.org or jackie.turner@sccdwy.org

**facebook.com/sccdwy.org/**

**Phone:** 307-672-5820, ext. 3

**Website:** www.sccdwy.org/

### **Sheridan County Master Gardeners**

*The Sheridan County Master Gardeners promote research-supported horticulture and teach the science of gardening. Members conduct workshops with Rooted in Wyoming (see listing above), teaching elementary school students how to plant seeds and later transplant vegetable, fruit, and flower starts into gardens. SCMG is also increasing awareness of the importance of pollinators (primarily insects), and will be establishing demonstration gardens at the Rooted in Wyoming community gardens.*

*Master Gardeners conduct yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; offer workshops on flower, vegetable, and fruit gardening, including pruning young fruit trees and training grape vines; volunteer at local community gardens, including the Sheridan Food Forest; and write garden-related columns for The Sheridan Press newspaper.*

**Contacts:** Harold Golden (Sheridan County Master Gardener) and Cori Enders (Sheridan County Extension administrative assistant)

**Location:** Sheridan

**Email:** hgolden922@gmail.com or sheridan.county@uwyo.edu

**Phone:** 307-674-2980

**Websites:** www.wyoextension.org/sheridancounty/ or www.uwyo.edu/mastgardener/

### **Sheridan County Seed Library**

*Residents can take seeds from the seed library at Sheridan County Fulmer Public Library free of charge, and also make seed donations back to the library so*

*that it becomes a self-sustaining source; available seeds include vegetable, herb, fruit, and flower, including heirloom varieties. Among the goals is to encourage residents to grow locally produced, wholesome produce.*

**Partners:** SCFPL and Powder River Basin Resource Council (PRBRC); contact: PRBRC

**Location:** SCFPL

**Email:** [info@powderriverbasin.org](mailto:info@powderriverbasin.org)

**Facebook:** Sheridan County Seed Library

**Phone:** 307-672-5809 (PRBRC) or 307-674-8585 (SCFPL)

**Website:** [www.powderriverbasin.org/what-we-do/agriculture-local-foods/](http://www.powderriverbasin.org/what-we-do/agriculture-local-foods/)

### **Sheridan Farmers Market**

*Fresh vegetables, fruits, and herbs; a variety of canned goods, including honey, jams, jellies, and salsas; a variety of homemade baked goods; free-range eggs; beef, lamb, and pork; and arts and crafts*

**Host:** Downtown Sheridan Association; executive director: Zoila Perry

**Location:** Sheridan

**Email:** [sheridanfarmersmarket@downtownsheridan.org](mailto:sheridanfarmersmarket@downtownsheridan.org)

**facebook.com/SheridanFarmersMarket/**

**Phone:** 307-672-8881

**Website:** <https://downtownsheridan.org/events/farmers-market/>

### **Sheridan Food Forest**

*SFF was created in 2016 to provide 'Public Food in Public Places.' Local residents are able to harvest—at no cost—perennial fruits, vegetables, and herbs, including strawberries, raspberries, apples, pears, cherries, plums, asparagus, and garlic.*

*A thicket was created in 2020 to mimic the flowering plum, serviceberry, and chokecherry bushes that populate draws and gullies in and around Sheridan, and a native elderberry patch has also been established.*

*SFF has established pollinator gardens (including one with all native plants), and performs a census each year to track bees and other beneficial insects that pollinate the fruit trees and berry bushes. The forest provides food and habitat for birds, frogs, toads, and other wildlife.*

*SFF volunteers are attempting to recreate a forest floor by 'edenizing' ground around the bushes and trees. They cover wet cardboard with grass clippings, compost, and wood chips—this layer, which is up to 12 inches thick, provides organic matter, maintains soil moisture, dramatically cuts down on weeds and grass, and helps to*



*protect the shrubs from extreme temperature fluctuations during winter.*

**Partners:** Sheridan Recreation District, Powder River Basin Resource Council, and SFF committee members and volunteers

**Location:** Sheridan

**Email:** [info@powderriverbasin.org](mailto:info@powderriverbasin.org) (PRBRC), [leresche@rangeweb.net](mailto:leresche@rangeweb.net) (Carol LeResche), or [donkey-7@live.com](mailto:donkey-7@live.com) (Nancy Drummond)

**facebook.com/SheridanFoodForest/**

**Phone:** 307-672-5809

**Website:** [www.powderriverbasin.org/what-we-do/agriculture-local-foods/](http://www.powderriverbasin.org/what-we-do/agriculture-local-foods/)

### **Sheridan Research and Extension Center**

*The University of Wyoming Sheridan Research and Extension Center (ShREC) focuses on horticulture, forages, and rangeland restoration for north-central and northeast Wyoming's climate. The station at Wyarno, east of Sheridan, includes approximately 250 acres, where a variety of research projects are underway, including field crops, fruit trees, grapes, weed science, native plant materials, soil science, and rangeland restoration.*

*Facilities in Sheridan include the Watt Regional Agriculture Center, which has two research greenhouses for a variety of studies, among them horticulture; and the 400-acre Adams Ranch owned by Whitney Benefits, where multiple studies are ongoing, including apples (see statewide section), grapes (see listing below), horticulture, grasses, alfalfa, and cover crops. ShREC is also a partner in the Garden of Pride at nearby Woodland Park Elementary School (see listing above).*

Summaries of the research are contained in the annual Wyoming Agricultural Experiment Station Field Days Bulletin ([www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html)).

**ShREC director:** Brian Mealor; assistant professor: Donna Harris; assistant research scientist: Beth Fowers; farm manager: Dan Smith; assistant farm managers: Mike Albrecht and Tyler Jones; office associate: Rochelle Koltiska

**Locations:** Sheridan and Wyrarno

**Email:** [shrec@uwyo.edu](mailto:shrec@uwyo.edu) or [bamealor@uwyo.edu](mailto:bamealor@uwyo.edu)

**facebook.com/UWSHREC/**

**Phone:** 307-673-2856

**Website:** [www.uwyo.edu/uwexpstn/centers/sheridan/](http://www.uwyo.edu/uwexpstn/centers/sheridan/)

### ShREC Evaluation of Grape Cultivars

A grapevine cultivar evaluation was established in 2013 at the University of Wyoming's Sheridan Research and Extension Center (ShREC) to evaluate table, wine, and juice grape cultivars for cold-hardiness, yield, and fruit quality under a short growing season. To date, Frontenac, Frontenac Gris, Osceola Muscat, Brianna, and Edelweiss are the highest yielding cultivars, producing about 8 to 9 pounds yield per vine.

Most *Vitis labrusca* hybrids, such as Elvira, Concord, Ive, and Fredonia, are extremely late-maturing and ripening for the Sheridan area and not suitable for production due to the risk of the crop being lost to an early fall freeze.

A summary of the research is contained in the Wyoming Agricultural Experiment Station's 2018 Field Days Bulletin.

**ShREC director:** Brian Mealor

**Location:** Sheridan

**Email:** [shrec@uwyo.edu](mailto:shrec@uwyo.edu) or [bamealor@uwyo.edu](mailto:bamealor@uwyo.edu)

**facebook.com/UWSHREC/**

**Phone:** 307-673-2856

**Websites:** [www.uwyo.edu/uwexpstn/centers/sheridan/](http://www.uwyo.edu/uwexpstn/centers/sheridan/) (main page); and [www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html) (2018 Field Days Bulletin)

### Shiloh Valley Family Farm

A sustainably operated family farm that offers GMO-free gourmet pork from pasture-raised Berkshire pigs, chevon from grass-finished Boer goats, lamb from grass-finished Icelandic sheep, and eggs from free-range and pastured heritage hens. Fresh, organically grown produce, including heirloom vegetables, is offered seasonally. Products are sold through direct and on-farm sales, and at Landon's Farmers Market.



Future offerings will include organically grown apples, pears, plums and cherries from an orchard planted in 2016, and raspberries and strawberries from berry patches planted in 2020.

**Owners:** Theresa and Chris Shaw, and children Kaitlin, Michael, Nathan, and David

**Location:** Sheridan

**Email:** [shilohvalleyfamilyfarm@gmail.com](mailto:shilohvalleyfamilyfarm@gmail.com)

**facebook.com/shilohvalleyfamilyfarm**

**instagram.com/shilohvalleyfarm/**

**Phone:** 307-429-8636

**Website:** [www.shilohvalleyfamilyfarm.com/](http://www.shilohvalleyfamilyfarm.com/)

### Stingers Honey

Sells locally produced raw and processed pure honey at Albertsons, the Farmers Co-op, and Killy's Smokehouse Deli in Sheridan, and the Story Store in Story

**Owners:** Kim and John Peters, and son Jed

**Location:** Buffalo

**Email:** [jedipeters@live.com](mailto:jedipeters@live.com)

**Facebook:** Stingers honey Buffalo Wyoming

**Phone:** 307-217-1790 or 307-217-2882

### Story Garden Club

The Story Garden Club hosts monthly meetings that focus on a variety of garden- and plant-related educational topics, ranging from native species to

growing flowers, vegetables, herbs, and fruits in Story, which has a short growing season. SGC members share flower, vegetable, and fruit starts that are suited for the local environment, including hardy grape and strawberry varieties. They maintain flower gardens at the fire hall, library, post office, Story Lions Club welcome sign, and Story Woman's Club. Another popular activity is making garden-related crafts.

**President:** Joelle Marcoux; vice president: Sue Feck; treasurer: Anne Knapstad; secretary: Patsy Pulman

**Location:** Story

**Email:** marcoux2creeks@aol.com

**Phone:** 307-683-2954

**Website:** www.storywyoming.org

### **Tongue River Eagle's Nest Garden**

Vegetables, fruits, herbs, and flowers, including pollinators, are grown in the educational garden; children in grades two through five learn about various aspects of gardening, including the importance of bees, and they also work side-by-side with teachers to prepare both fresh and preserved foods using produce they helped raise. Fresh vegetables from the garden are also sold at the Ranchester Farmers Market.

**Garden partners:** Town of Ranchester, Tongue River Valley Community Center, Sheridan County School District 1, Rooted in Wyoming, and others; garden managers and contacts: Erin Kilbride, Lacie Schwend, and Chad Aksamit

**Location:** Ranchester

**Email:** trvccwellness@gmail.com or trvccprograms@gmail.com

**facebook.com/TongueRiverValleyCommunityCenter/**

**Phone:** 307-655-9191 or 307-655-9419

### **Tongue River Honey**

Locally produced honey sold under the Tongue River Honey label in stores in Dayton (Corner Grocery and Dayton Mercantile); Ranchester (Buckhorn Travel Plaza); and Sheridan (Good Health Market, The Health Nut, Pack & Mail, Roosters Marketplace, Sackett's Market, and Thrifty Foods Bargain Market). Tongue River Honey is a member of the Sioux Honey Association Co-Op based in Sioux City, Iowa, which markets honey under the Sue Bee® Clover Honey® name; and offers pollination services to almond producers in California.

**Owners:** Cliff and Roxanne Reed; sales manager: Sarah Van Buggenum

**Location:** Ranchester

**Email:** sarahvanbuggenum@gmail.com

**Phone:** 307-751-5506



### **Tongue River Garden Club**

The TRGC is open to youths in grades two through five; participants and adult leaders meet on Fridays during the school year to learn about all aspects of farm to table, including seed selection, planting, watering, fertilizing, harvesting, cooking, and canning. They conduct activities within the Tongue River Valley Community Center and at the Tongue River Eagle's Nest Garden (see listing above), and they also help at the Ranchers Farmers Market (see listing above).

**Program host:** Tongue River Valley Community Center; program director: Chad Aksamit

**Location:** Ranchester

**Email:** trvccprograms@gmail.com

**Phone:** 307-655-9419

**Website:** www.trvcc.org

### **Twisted Whiskey BBQ Sauce**

Locally produced barbecue sauce that is sweet and tangy, with a bit of kick at the end (it's wonderful on beef, chicken, pork, and wild game). Twisted Whiskey BBQ can be purchased through the website's online store, through direct sales, and at Sackett's Market (Sheridan) and Parkman Bar and Grill (Parkman).

**Owner:** Carolyn Cox

**Location:** Sheridan

**Email:** twistedwhiskeybbq@hotmail.com

**facebook.com/TwistedWhiskeyBBQ/**

**Phone:** 307-752-1785

**Website:** www.twistedwhiskeybbq.com/index.html



### **University of Wyoming Extension, Sheridan County office**

*Provides workshops and classes based on community interest, such as horticulture and canning; tests pressure cookers; assists the Sheridan County Master Gardeners; helps area landowners, agencies, and others manage invasive grasses; offers pesticide testing and training; oversees 4-H club programs; and manages the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Jaycie Arndt (invasive grasses), Emily Swinyer (4-H & youth development), Lori Dickinson (CNP), and Cori Enders (administrative assistant); area educators serving Sheridan County are Vicki Hayman (nutrition and food safety), and Michelle Vigil (community development)

**Location:** Sheridan

**Email:** sheridan.county@uwyo.edu

**facebook.com/SheridanExtension/**

**Phone:** 307-674-2980

**Website:** [www.wyoextension.org/sheridancounty/](http://www.wyoextension.org/sheridancounty/)

### **Welch Cancer Center Garden**

*The Welch Cancer Center Garden, adjacent to Sheridan Memorial Hospital, has 28 plots ranging in size from 200 to 400 square feet, for a total of approximately 8,000 square feet. Hospital employees, board members, and foundation members grow a variety of vegetables, herbs, fruits, flowers (including pollinators), and other plants. Some of the fresh produce is donated to organizations that help residents with limited resources, including the Sheridan People Assistance Food Bank.*

*The garden is located adjacent to a bank of windows at the cancer center, which allows patients to view the beauty of the garden and watch people care for plants.*

*Volunteers with AmeriCorps are among the many people who have helped at the garden.*

**Owner:** Sheridan Memorial Hospital; contact: Gene Davis

**Location:** Sheridan

**Email:** [genedavis602@charter.net](mailto:genedavis602@charter.net)

**Phone:** 307-752-6085

### **Wild Hollow Artisan Baking**

*Baked goods, including handmade breads, rolls, and all-natural sourdough breads; a variety of canned goods, including salsas, sauces, jams, and jellies made with fresh ingredients from the garden; and in-season fresh produce. Products sold at Cross E Dairy & Freedom Foods, at Landon's Farmers Market, and through special orders. Ms. Duncan also teaches baking and cooking classes at Cottonwood Kitchen + Home in Sheridan.*

**Owner:** Rhonda Duncan

**Location:** Sheridan

**Email:** [wildhollowbaking@gmail.com](mailto:wildhollowbaking@gmail.com) or [rrbduncan@gmail.com](mailto:rrbduncan@gmail.com)

**facebook.com/wildhollowbaking/**

**Phone:** 307-752-3115

### **Yoder's Country Market**

*Sells a variety of home-canned fruits, vegetables, pickles, jams, jellies, and other foods at Cross E Dairy & Freedom Foods in Sheridan (see separate Johnson County section for details about the Yoder's Country Market store south of Buffalo)*

**Owners:** Daniel and Anna Yoder, along with other members of the family

**Location:** Buffalo

**Phone:** 307-217-9737

### **Zorumske Creations**

*Sells a variety of homemade salsas; pickles; pickled beets, asparagus, and green beans; and other goods at Landon's Farmers Market and Sheridan Farmers Market*

**Owner:** Raymond Zaske

**Location:** Sheridan

**Email:** [raymondzaske@outlook.com](mailto:raymondzaske@outlook.com)

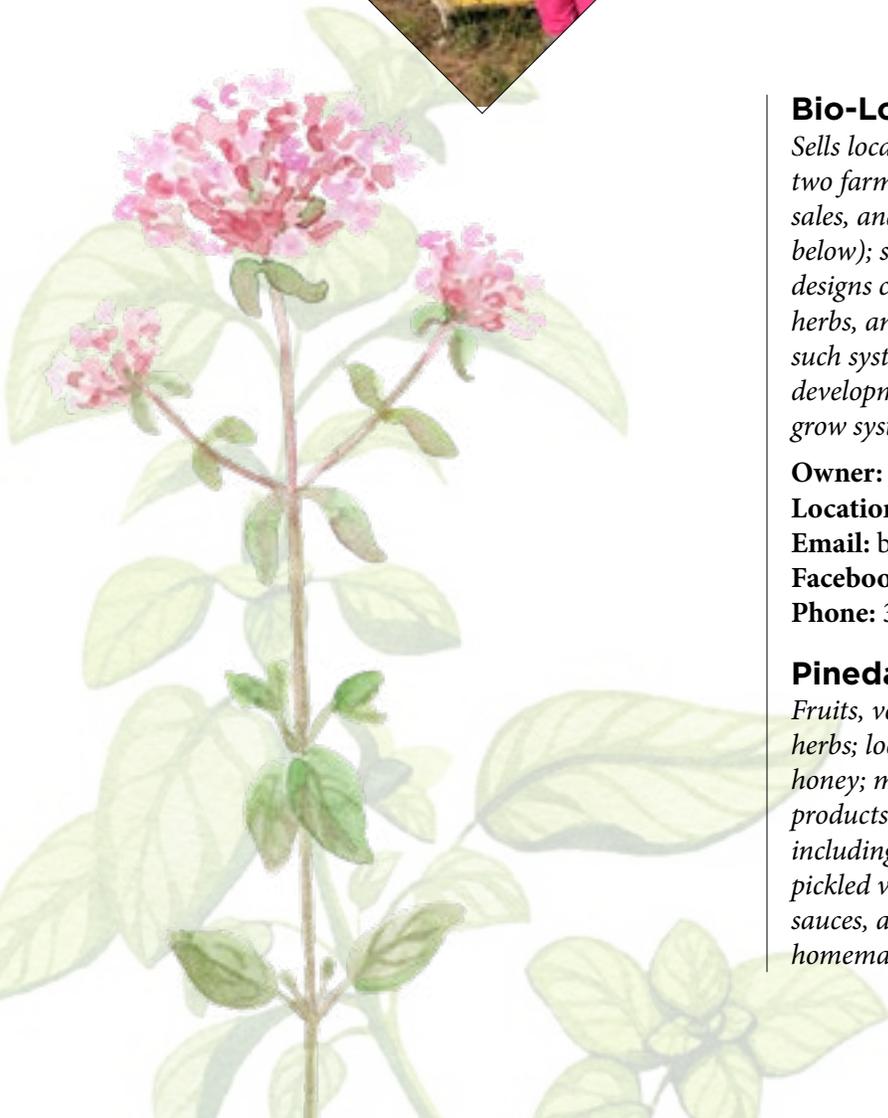
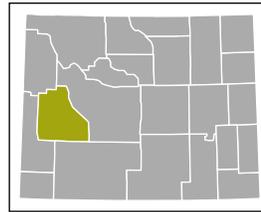
**facebook.com/zorumskecreations**

**Phone:** 307-683-7795



# Sublette

C O U N T Y



## **Bio-Logic Designs**

*Sells locally produced vegetables and herbs at the two farmers' markets in Pinedale, through direct sales, and through Tumbleweed Farms (see listing below); sells plant starts, both edible and ornamental; designs custom-grow systems for producing vegetables, herbs, and ornamental plants; installs and maintains such systems; and offers consulting services for the development of vertical hydroponic and aquaponics' grow systems*

**Owner:** Travis Hines

**Location:** Pinedale

**Email:** [bio.logic.designs@gmail.com](mailto:bio.logic.designs@gmail.com)

**Facebook:** Big-Logic Greens, Designs, and Consulting

**Phone:** 307-251-0619

## **Pinedale High Altitude Market**

*Fruits, vegetables, and herbs; locally produced honey; meat and dairy products; canned goods, including jams, jellies, pickled vegetables, sauces, and salsa; spices; homemade baked goods*





*and desserts; homemade pasta; ready-to-eat foods; arts and crafts; personal care products; and other items. Among the goals of the farmers' market are to expand local food availability; improve the variety, freshness, taste, and nutritional value of food available in the Pinedale area; and to offer a community gathering with live music, games, and other activities.*

**Market manager:** Ashlee Keene; Main Street Pinedale  
**program manager:** Samantha 'Sam' Harnack  
**Market sponsor:** Main Street Pinedale  
**Location:** Pinedale  
**Email:** info@mainstreetpinedale.com  
**facebook.com/groups/PinedaleFarmersMarket/**  
**Phone:** 307-231-0302  
**Website:** www.mainstreetpinedale.com/

### **Pinedale Winter Farmers' Market**

*In-season fruits, vegetables, and herbs; locally produced honey; meat and dairy products; canned goods, including jams, jellies, pickled vegetables, sauces, and salsa; spices; homemade baked goods and desserts; homemade pasta; ready-to-eat foods; arts and crafts; personal care products; and other items. Among the goals of the farmers' market are to expand local food availability; improve the variety, freshness, taste, and nutritional value of food available in the Pinedale area; and to offer a community gathering.*

**Market manager:** Ashlee Keene; Main Street Pinedale  
**program manager:** Samantha 'Sam' Harnack  
**Market sponsors:** Main Street Pinedale, Pinedale High Altitude Market, and Sublette County Libraries  
**Location:** Pinedale  
**Email:** info@mainstreetpinedale.com  
**Facebook:** Winter Farmers Market Pinedale Wyoming  
**Phone:** 307-231-0302  
**Website:** www.mainstreetpinedale.com/farmersmarket

### **Sage and Snow Garden Club**

*Promotes and encourages: an interest in vegetable, fruit, herb, flower, landscape, and other types of gardening; the study of horticulture; the beautification of community; and the awareness of citizens of any age to the joys and rewards of gardening*

**Club president:** Julie Kraft  
**Location:** Pinedale  
**Email:** sageandsnowclub@gmail.com  
**Facebook:** Sage and Snow Garden Club Pinedale  
**Phone:** 307-320-5047  
**Website:** https://sageandsnow.wordpress.com/

### **Sticky Mountain Honey**

*Locally produced honey*

**Owners:** Katie and Randy Williams  
**Location:** Pinedale  
**Email:** stickymountainhoney@gmail.com  
**Facebook:** Sticky Mountain Honey  
**Phone:** 307-349-0287



### **Sublette County Conservation District**

*Offers a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are acclimated to Sublette County; offers landowners help in designing conservation plantings on properties within the county; can order trees and shrubs for restoration efforts associated with habitat projects and fire-recovery efforts; and involved in a variety of other conservation-related projects*

**General manager:** Michael Henn, along with other paid staff and an elected volunteer board of supervisors

**Location:** Pinedale

**Email:** [sccd@sublettecd.com](mailto:sccd@sublettecd.com)

**facebook.com/SubletteCD/**

**Phone:** 307-367-2364

**Website:** [www.sublettecd.com/](http://www.sublettecd.com/)

### **Tumbleweed Farms**

*Partners with a number of small, family owned farms and agribusinesses in Wyoming (including Sublette and Fremont counties), Colorado, Utah, and Montana to provide fresh fruits, vegetables, and herbs at the Pinedale High Altitude Market and through CSA shares and online orders with county-wide delivery late spring through fall*

**Owners:** Madeline and Scott Kosiba

**Location:** Pinedale

**Email:** [support@tumbleweedwy.com](mailto:support@tumbleweedwy.com)

**facebook.com/tumbleweedfarmswy/**

**Phone:** 307-749-4769

**Website:** [www.tumbleweedwy.com/](http://www.tumbleweedwy.com/)

### **University of Wyoming Extension, Sublette County office**

*Workshops based on community interest, such as horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; oversees Master Gardener classes, pesticide testing, and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*



**Program contacts:** Jennifer Matosky (4-H & youth development), Megan Smith (administrative assistant), and Windy Kelley (weather variability & agricultural resiliency); area educators serving Sublette County are Hudson Hill (agriculture & horticulture), Shelley Balls (CNP), and Mary Martin (community development)

**Location:** Pinedale

**Email:** [sublette@uwyo.edu](mailto:sublette@uwyo.edu), [jmatosky@uwyo.edu](mailto:jmatosky@uwyo.edu), or [wkelly1@uwyo.edu](mailto:wkelly1@uwyo.edu)

**Phone:** 307-367-4380

**Website:** <https://wyoextension.org/sublettecounty/>

### **Wind River Gardens**

*Retail nursery specializing in vegetable and herb starts, seed potatoes, onion sets, shrubs and trees including berry and fruit varieties, annual and perennial flowers, hanging baskets, bulk mulch, and bulk soil*

**Owners:** Stephanie and Michael Kervitsky

**Location:** Pinedale

**Email:** [windrivergardens@gmail.com](mailto:windrivergardens@gmail.com)

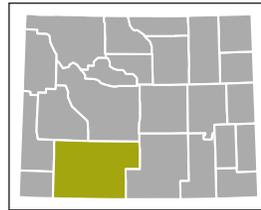
**facebook.com/windrivergardens/**

**Phone:** 307-231-9229



# Sweetwater

C O U N T Y



## **Desert View Elementary School Gardening**

*Students in the after-school and summer STEAM program at Desert View Elementary School learn various aspects of gardening, horticulture, and plant sciences as part of their curriculum. They grow vegetables, herbs, and fruits in 10 movable grow towers within the school, 16 outdoor raised beds, and a greenhouse. Fresh produce is used in the school cafeteria salad bar.*

**Principal:** Sarah Blake

**Location:** Rock Springs

**Email:** [blakes@sw1.k12.wy.us](mailto:blakes@sw1.k12.wy.us)

**Phone:** 307-352-3200

**Website:** [dv.sweetwater1.org](http://dv.sweetwater1.org)

## **Dick's Place**

*Provides fresh fruits and vegetables to Wyoming farmers' markets, roadside produce stands, and special events*

**Owner:** Mandy Davis

**Location:** Rock Springs





**Email:** [dinosjanitorial@rocketmail.com](mailto:dinosjanitorial@rocketmail.com)  
**facebook.com:** [dicks.place.12](https://www.facebook.com/dicks.place.12)  
**Phone:** 307-922-3010

### **Eden Valley Honey**

*Locally produced honey and wax*

**Owners:** James and Susan Hodder  
**Location:** Farson  
**Email:** [hodderjames47@gmail.com](mailto:hodderjames47@gmail.com)  
**Phone:** 307-350-5211

### **Farson-Eden School Horticulture**

*Farson-Eden School Principal Barbara Rezzonico in 2020 began growing vegetables and herbs in a hoop house adjacent to the school and three grow towers in the lobby of the school, and cafeteria manager Jo Weaver harvests and cleans the produce, which is served to students as part of their school lunch.*

*Ms. Weaver will oversee growing operations during the 2021–22 school year. She will be assisted in the summer by 4-H students, who will help care for plants as part of their 4-H projects. Plans are being made for FFA members to begin using the facilities in fall 2021.*

**Principal:** Barbara Rezzonico  
**Location:** Farson  
**Email:** [rezzonicob@sw1.k12.wy.us](mailto:rezzonicob@sw1.k12.wy.us)  
**Phone:** 307-273-9301  
**Website:** [fes.sweetwater1.org](http://fes.sweetwater1.org)

### **Forbes Family Farms**

*Fresh vegetables and fruit, honey, poultry, eggs, and livestock products including pasture-raised pork; delivers CSA shares to Green River, Rock Springs, and Bridger Valley areas of Wyoming, and Manila area in Utah*

**Owners:** Emily and Steve Forbes  
**Location:** farm is on the Wyoming–Utah border near Manila  
**Email:** [info@theforbesfamilyfarm.com](mailto:info@theforbesfamilyfarm.com)  
**facebook.com:** [TheForbesFamilyFarm/](https://www.facebook.com/TheForbesFamilyFarm/)  
**Phone:** 303-589-0700  
**Website:** <http://theforbesfamilyfarm.com/>

### **Green River Farmers' Market**

*Fresh fruits and vegetables, honey, baked goods, eggs, livestock products, herbal preparations, and arts and crafts*

**Market manager:** Jennie Melvin  
**Location:** Green River  
**Email:** [jmelvin@cityofgreenriver.org](mailto:jmelvin@cityofgreenriver.org)  
**Facebook:** Green River Wyoming farmers market  
**Phone:** 307-872-6141

### **The Honey Lady**

*Sells locally produced honey under the Eden Valley Honey brand*

**Owner:** Shonie Mitchelson  
**Location:** Rock Springs  
**Email:** [shoniesheal@yahoo.com](mailto:shoniesheal@yahoo.com); or [thehoneylady@yahoo.com](mailto:thehoneylady@yahoo.com)  
**Phone:** 307-354-8169

### **In A Jam**

*Fruit jams, jalapeño/fruit jam, homemade caramels, and seasonal candies*

**Owner:** Laura Zorn  
**Location:** Rock Springs  
**Email:** [laurazorn4824@gmail.com](mailto:laurazorn4824@gmail.com)  
**Phone:** 307-371-0045

### **Main Street Market**

*The farmers' market offers fresh vegetables, fruits, herbs, livestock products, eggs, milk, homemade crafts, bath and body products, and other wares*



**Market manager:** Chad Banks  
**Location:** Rock Springs  
**Email:** info@downtownrs.com  
**facebook.com/RSDowntown/**  
**Phone:** 307-352-1434  
**Website:** www.downtownrs.com/main-street-market/

**Mr. Joe's Hot Sauce**  
*Hot sauces, marinades, and spicy jams*

**Mantra:** 'Discover Real Flavor'  
**Owner:** Jean Joseph  
**Location:** Green River  
**Email:** mrjoehotsauce@gmail.com  
**facebook.com/mrjoehotsauce/**  
**Instagram:** @mr.joehotsauce  
**Phone:** 307-352-9470  
**Website:** www.mrjoehotsauce.com/

**Riverside Nursery and Greenhouse**  
*Vegetable and herb starts; fruit and other trees; shrubs; annual and perennial flowers; seeds; house plants; garden-related supplies; sod; and annual Harvest Festival in late September/early October, featuring pumpkins and gourds*

**Owners:** Laura and Stan Owens  
**Location:** Green River  
**Email:** riversidenursery1990@gmail.com  
**facebook.com/riversidenurserygr/**  
**Phone:** 307-875-5434  
**Website:** www.riversidenurserygr.com/

**Sweetwater County Conservation District**

*Seedling tree program, which offers a variety of bare-root shrubs, including several berry varieties; bare-root trees; potted trees; and fruit trees, including several apple, apricot, pear, and cherry varieties suited for the local environment; offers grants for community enhancement projects that address vegetation resources, wildlife habitat, beautification, and soil and water conservation; and involved in a variety of educational programs including Ag in the Classroom and the annual Resource Rendezvous*

**District clerk:** Karen Pecheny, along with an elected volunteer board of supervisors  
**Location:** Rock Springs  
**Email:** admin@swccd.us  
**facebook.com/swccd/**  
**Phone:** 307-362-5257  
**Website:** www.swccd.us/

**That Salsa Guy**

*Mild to hot salsas, bloody Mary mix, pickled asparagus, and jalapeño pickled garlic*

**Owner:** Jim Cunningham  
**Location:** Rock Springs  
**Email:** reddesertwholesale@gmail.com  
**facebook.com/thatsalsaguy/**  
**Phone:** 307-371-0667  
**Website:** www.thatsalsaguy.com

**Traditional Family Farms**

*Fresh vegetables and fruits; honey; homemade jams, desserts, and breads; eggs, cheese, and raw milk; poultry; and livestock products including beef, lamb, goat, and pork*

**Owners:** Krystal and Justin Gurr  
**Location:** Eden  
**Email:** traditionalfamilyfarms@gmail.com  
**Facebook:** Traditional Family Farms  
**Phone:** 307-371-1071  
**Website:** https://traditionalfamilyfarms.com/



## 2 Hooks Bloody Mix

*Homemade spicy, medium, or mild mix for bloody Mary's, red beers, tomato juice cocktail, and other beverages*

**Owners:** Kari and JJ Facinelli

**Location:** Rock Springs

**Email:** 2hooksbloodies@gmail.com

**facebook.com/2HooksBloodies/**

**Phone:** 307-371-9358

## University of Wyoming Extension, Sweetwater County office

*Workshops on apple and other fruit tree planting and maintenance; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*



**Program contacts:** Amanda Romero (horticulture), Hudson Hill (agriculture & horticulture), Marty Henry (4-H & youth), Wendy Nielson (CNP, food, & nutrition), Mary Martin (community development), and Melissa Griffin (office associate)

**Location:** Sweetwater County

**Email:** abramwe2@uwyo.edu or mjohn157@uwyo.edu

**Facebook:** The West University of Wyoming Cooperative Extension

**facebook.com/groups/scmg45/**

**Phone:** 307-352-6775

**Website:** [www.wyoextension.org/sweetwatercounty/](http://www.wyoextension.org/sweetwatercounty/)

## Wild West Jams

*Homemade jams and preserves in sweet, bold, and spicy/ sweet flavors*

**Owner:** Julie Waters

**Location:** Rock Springs

**Email:** julswaters60@gmail.com

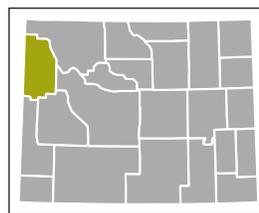
**facebook.com/wildwestjam/**

**Phone:** 307-389-8784



# Teton

C O U N T Y



## **Alpenglow Farm**

*Sells salad greens, cherry tomatoes, herbs, and other produce in Jackson and the Teton Valley of Idaho and Wyoming; hardneck garlic for seed and culinary use; and fresh flowers*

**Owner:** Ted Wells

**Location:** Victor, Idaho

**Email:** [twells@silverstar.com](mailto:twells@silverstar.com)

**Phone:** 208-313-7157

**Website:** [alpenglowfarm.com](http://alpenglowfarm.com)

## **Alta Elementary School Garden**

*Students, along with adult mentors and others, produce vegetables, herbs, and fruits in a greenhouse and five outdoor raised beds; grow various species of flowers in a pollinator garden; care for berry shrubs and apple trees; and help operate a compost system.*

*They learn many aspects of plant sciences and horticulture, including photosynthesis, soil health, and how plants are pollinated. Native American history is part of the curriculum, including planting species native to the area.*

*Staff and volunteers with Teton Full Circle lead 10 classes per school year, and the program culminates with a pizza*



party. Students and adults make pizza using ingredients they harvest from the gardens. Produce is also used in school lunches, and surplus goods are sold to families, with proceeds helping to purchase seeds and other items for the gardens.

*“The gardens give students at Alta Elementary School an opportunity to learn life-long skills, come together as a community, and a break from the academic rigors of our daily routines,” says the school’s principal, Jenna Beck. “We are grateful for the support from Mountain Roots Education, our school board, and parents.”*

**Coordinator:** Jenna Beck  
**Location:** Alta  
**Email:** jbeck@tcsd.org  
**Phone:** 307-353-2472

### **Bear Root Bitters**

*Handcrafted artisanal bitters*

**Owner:** Anthony Martino  
**Location:** Jackson  
**Email:** bearrootbitters@gmail.com  
**facebook.com/bearrootbitters/**  
**Phone:** 630-362-5751  
**Website:** www.bearrootbitters.com/

### **Canewater Farm**

*Sells farm-raised fresh, organic vegetables and flowers at the Jackson Hole Farmers Market, restaurants, and retail stores in Jackson, and the Teton Valley Farmers Market in Driggs, Idaho*

**Owners:** Rafe Rivers, Ansley West Rivers, and family  
**Location:** Victor, Idaho  
**Email:** raferivers@gmail.com  
**instagram.com/canewater\_farm**  
**Phone:** 307-690-6629  
**Website:** www.canewaterfarm.com/

### **Chasing Paradise**

*Sells local raw honey, pesto, hot sauce, fresh hummus, “all good” bars, and organic walnuts at the Jackson Hole Farmers Market, Slow Food in the Tetons Farm Stand, Slow Food in the Tetons Online Marketplace, Slow Food in the Tetons Summer People’s Market, and Slow Food in the Tetons Winter People’s Market, all in Jackson; the Teton Valley Farmers Market in Driggs, Idaho; and through direct sales (in the prepared products, uses locally produced, organic products whenever possible); also sells hard apple cider and mead (honey wine) through direct sales and several retail outlets*

**Owner:** Rob Dupré  
**Location:** Driggs, Idaho  
**Email:** chasingparadise1@gmail.com  
**facebook.com/RobDupre01/**  
**Phone:** 307-413-0580

### **Clawson Greens**

*Sells hydroponically grown, premium leafy greens year-round in Jackson, and the Teton Valley of Idaho and Wyoming*

**Owner:** Dave Ridill  
**Location:** Tetonia, Idaho  
**Email:** dave@clawsongreens.com  
**facebook.com/pg/ClawsonGreens/**  
**Phone:** 781-738-8021  
**Website:** www.clawsongreens.com/

### **Cosmic Apple Gardens**

*Certified organic and biodynamic vegetables, herbs, beef, pork, and eggs sold through CSA shares available in Jackson and Wilson, and the Teton Valley of Idaho and Wyoming; sells vegetables, herbs, and flowers at the Jackson Hole Farmers Market and the Slow Food in the Tetons People’s Market in Jackson, and the Teton Valley Farmers Market in Driggs, Idaho; sells vegetable and herb starts; and offers garden consultations*



**Owners:** Jed Restuccia and Dale Sharkey  
**Location:** Victor, Idaho  
**Email:** dale@cosmicapple.com  
**Facebook:** Cosmic Apple Gardens  
**Phone:** 208-787-2082  
**Website:** www.cosmicapple.com/

### **Custard Mustard**

*Sells creamy, robust mustards (for dipping, marinades, and spreads) at the Slow Food in the Tetons People's Market in Jackson and through direct sales*

**Owner:** Judy Baer  
**Location:** Jackson  
**Email:** baergroup@verizon.net  
**Phone:** 215-620-4143

### **Dinner's Ready**

*Sells canned goods, salsas, marinara sauces, salad dressings, organic pesto, bone broth, and frozen dinners and soups at the Slow Food in the Tetons People's Market in Jackson, through the Slow Food in the Tetons Online Marketplace, and at the Etna Trading Co. in Etna; makes deliveries to Jackson and Star Valley*

**Owner:** Paige Savarese  
**Location:** Etna  
**Email:** dinnersready307@gmail.com  
**Facebook:** Dinners Ready 307  
**Phone:** 307-413-0107

### **Dusty Hound Farms**

*Sells seasonal produce, honey, eggs, lamb, and goat meat in the Teton Valley of Idaho and Wyoming, and Jackson*

**Owners:** Amanda and Rebeca Nolan  
**Location:** Tetonia, Idaho  
**Email:** dustyhoundfarms@gmail.com  
**facebook.com/justkeeponkeepinon/**

### **Farmstead Cider**

*Produces a variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains; plants new orchards in places where growing apples was thought to be impossible; partners with the Teton Conservation District to locate both recently planted and old apple trees (in some cases heirloom varieties) in Teton County and, with permission, uses some of these apples in the cider; provides link on its website so residents can notify the business about the location of apple trees; offers workshops on high-altitude farming and reviving the art of high-altitude cider making*

**Owners:** Orion Bellorado and Ian McGregor  
**Location:** Jackson  
**Email:** info@farmsteadwyo.com  
**facebook.com/farmsteadcider/**  
**Phone:** 307-690-6039  
**Website:** https://farmsteadwyo.com/

### **Fish Creek Gardens**

*Sells jam, fruit syrups, pickled vegetables, herb salt, baked goods, and calendula cream at the Jackson Hole Farmers Market and the Slow Food in the Tetons People's Market in Jackson (many of the herbs, vegetables, fruits, garlic, and berries used in the products are grown organically by the owner)*



**Owner:** Lynn Hammond  
**Location:** Wilson  
**Email:** tetongardenhouse@aol.com  
**Phone:** 307-413-7801

### **Foraging Farmers**

*Sells fresh produce, free-range chicken eggs, foraged mushrooms, and antler dog chews direct from the farm to customers in the Teton Valley of Wyoming and Idaho, and at Barrels & Bins Natural Market in Driggs, Idaho; sells seed garlic and dog chews on Etsy*

**Owner:** Josh Arthur  
**Location:** Victor, Idaho  
**Email:** foragingfarmers@gmail.com  
etsy.com/shop/ForagingFarmers  
**facebook.com/foragingfarmers**  
**instagram.com/foragingfarmers/**  
**Phone:** 970-987-3426  
**Website:** www.foragingfarmers.com

### **Garlic Fête**

*Gourmet garlic*

**Owners:** Julia Kellogg Scheller and Michael Scheller  
**Location:** Alta, Wyoming  
**Email:** garlicfete@gmail.com  
**Facebook:** Garlic Fete  
**Phone:** 307-264-0407  
**Website:** garlicfete.com



### **Glory Bowl Soup & Supper**

*Makes homemade soups, stews, chowders, chilies, and suppers with locally produced products whenever possible, including fresh vegetables and herbs, beef, poultry, and pork; deliveries are throughout the winter on Wednesdays and Fridays to Teton Village and Wilson, and on Wednesdays to Jackson and Teton Valley, Idaho*

**Owner:** Laina Shill  
**Location:** Driggs, Idaho  
**Email:** laina@glorybowlsoup.com  
**facebook.com/glorybowlsoupcompany/**  
**Phone:** 208-313-5313  
**Website:** http://glorybowlsoup.com

### **Gros Ventre Gardens**

*Fresh vegetables*

**Owners:** John Fournelle and Jan Bauer  
**Location:** Kelly, Wyoming  
**Email:** john.fournelle@jacksonhole.com

### **Hole Food Rescue**

*Non-profit organization that works to reduce food waste in Jackson and cultivate food security in Teton County; participating food retailers set aside unsellable—yet perfectly edible—food products including vegetables, fruits, and other items, which, in turn, are donated to no-cost grocery programs, local food pantries, shelters, after-school programs, and other programs that help people in need*

**Executive director:** Lisa Lent; along with four paid staff members, volunteer helpers, and a volunteer board

**Location:** Jackson  
**Email:** info@holefoodrescue.org  
**instagram.com/holefoodrescue/**  
**Phone:** 307-201-3010  
**Website:** www.holefoodrescue.org/



### **Huidekoper Ranch**

*Fresh vegetables and fruits including tomatoes, beets, carrots, salad greens, microgreens, and other produce, in addition to growing hay and boarding horses*

**Owners:** Nate Fuller and Brent Tyc  
**Location:** Wilson, Wyoming  
**Email:** huidekoperranch@gmail.com  
**facebook.com/huidekoperranch/**  
**Phone:** 307-690-0006

### **I Love Natural**

*Sells artisanal preserves and chutneys made with locally produced and wild harvested berries and other ingredients, pickled asparagus and other pickled vegetables, and wild game tallow at the Slow Food in the Tetons People's Market in Jackson and through the Slow Food in the Tetons Online Marketplace; sells hand-crafted natural and organic essential oil lip balms, extreme hand salves, shave and body soaps, laundry soap, and stain sticks through the I Love Natural Etsy shop and facebook page*

**Owner:** Lisa M. Potzernitz  
**Location:** Jackson  
**Email:** iln.lisa@yahoo.com  
 Etsy shop: <https://www.etsy.com/shop/ILoveNatural>  
**facebook.com/Ilovenaturalme/**  
**Phone:** 307-699-1304

### **Jackpine Lavender**

*Sells fresh and dried lavender; salt, pepper, and herb blends; honey; herbal teas; sugars; essential oils; aromatherapy blends and sprays; and body products in Jackson, and Driggs, Idaho*

**Owners:** Ann and Jeff McMullen  
**Location:** Teton Valley and Felt, Idaho

**Email:** atpm@comcast.net  
**facebook.com/jackpinelavender**  
**Phone:** 801-608-7734  
**Website:** jackpinelavender.com

### **Jackson Hole Community Gardens**

*Provides gardening opportunities for people without home gardens; cultivates green space; increases access to fresh and healthy food; acts as a living classroom for growers of all ages and abilities; and helps to build community*

**Manager:** Slow Food in the Tetons  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**facebook.com/SlowFoodintheTetons/**  
**instagram.com/tetonslowfood/**  
**Website:** tetonslowfood.org/community-garden/

### **Jackson Hole Farm-to-Fork Festival**

*Annual fall event dedicated to local food production, education, celebration, and community; offers workshops and presentations on a variety of topics*

**Sponsor:** Slow Food in the Tetons  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Facebook:** Farm to Fork Festival Jackson  
**Website:** [www.jhfarmtofork.com/](http://www.jhfarmtofork.com/)

### **Jackson Hole Farmers Market**

*Fresh fruits, vegetables, and herbs; locally grown gourmet mushrooms; locally produced honey; jams, jellies, pickles, and other homemade canned goods; homemade cookies, pies, and other baked goods; homemade tamales; raw milk and cheese; teas; maple syrup; butcher cuts; handcrafted bitters; CBD products; fresh cut flowers; and other items*

**Market manager:** Jenny May Shervin  
**Location:** Town Square in Jackson  
**Email:** jhfmts@gmail.com  
**facebook.com/**  
**JacksonHoleFarmersMarketOnTheTownSquare**  
**Phone:** 307-698-5489  
**Website:** [www.jacksonholefarmersmarket.org/](http://www.jacksonholefarmersmarket.org/)

### **Jackson Hole Winery**

*Grows and sources grapes from seven of its own vineyards in the Sonoma region of California, and sources additional grapes from the Sonoma and Napa regions of California, and the Walla Walla region of Washington, and then produces, ages, and bottles red, rosé, and white wines at its winery in Jackson Hole. The wines are produced and cellared at 6,200 feet, so the cool*

*mountain air preserves the wine's aromatics through a slow fermentation and aging process, allowing the wines to develop their distinctive personality. Jackson Hole Winery offers tastings by appointment only.*

**Owners:** Bob, Linda, and Anthony Schroth; winemaker: Anthony Schroth; assisted by a team of employees in Jackson and its California vineyards

**Location:** Jackson

**Email:** info@jacksonholewinery.com

**facebook.com:** JacksonHoleWinery/

**instagram.com:** jacksonholewinery/

**Phone:** 307-201-1057

**twitter.com:** jacksonholewine

**Website:** https://jacksonholewinery.com/

### King Kraut

*Makes rotating flavors of small-batch, probiotic-rich sauerkraut in Polish crocks, using organic and locally produced products whenever possible; products sold at the Slow Food in the Tetons People's Market in Jackson and through direct sales*

**Owner:** Jeremy Minor

**Location:** Jackson

**Email:** kingkrautjh@gmail.com

**Phone:** 307-413-0255

### Late Bloomer Ranch

*Sells fruit, eggs, pastured pork, and cut flowers at the Slow Food in the Tetons People's Market in Jackson and through the Slow Food in the Tetons Online Marketplace; planning to start an incubator farm program in 2021 to help beginning farmers get their start*

**Owner:** Corinne McAndrews

**Location:** Driggs, Idaho

**Email:** hello@latebloomerranch.com



**instagram.com:** latebloomerranch

**Phone:** 307-200-9793

**Website:** latebloomerranch.com

### Maya Organics

*Makes raw fermented vegetables, fruits, condiments, drinks, sprouted nut and seed butters, teas, and natural skincare products; sold at the Jackson Hole Farmers Market, at the Slow Food in the Tetons Winter People's Market in Jackson, and through subscriptions and deliveries*

**Owner:** Maya Nagy

**Location:** Jackson

**Email:** mayaorganicsjh@gmail.com

**facebook.com:** mayaorganics.jh/

**Phone:** 307-699-3961

### Morning Dew Mushrooms

*Sells gourmet mushrooms through direct sales; at the Jackson Hole Farmers Market and the Slow Food in the Tetons People's Market in Jackson; to restaurants in Jackson, Teton Village, and Wilson; and at Barrels & Bins Natural Market in Driggs, Idaho*

**Owners:** Sarah and Patrick McDonnell

**Location:** Tetonia, Idaho

**Email:** morningdewmushrooms@gmail.com

**facebook.com:** morningdewmushrooms/

**Phone:** 208-313-9344

**Website:** https://morningdewmushrooms.com/

### Mountain Meadow Natural Garden

*Sells pesticide- and herbicide-free tomatoes, cucumbers, salad greens, chard, lettuce, arugula, bok choy, kale, raspberries, basil, and other produce at the Slow Food in the Tetons Farm Stand in Jackson and through direct sales*

**Owners:** Dick and Sandy Shuptrine

**Location:** Jackson

**Email:** sandy.shuptrine@gmail.com

**Phone:** 307-733-6371

### Mountain Roost Farm

*Sells holistically grown fresh vegetables; pastured, grass-fed, heritage meats; free-range eggs; and other seasonal farm products through direct sales, at the Slow Food in the Tetons People's Market in Jackson, and at the Teton Valley Farmers Market in Driggs, Idaho; and offers workshops related to farming, homesteading, eco-living, and growing your own food*

**Owner:** Heather McLendon

**Location:** Driggs, Idaho

**Email:** mountainroostfarm@gmail.com  
**facebook.com:** MountainRoostFarm/  
**Phone:** 208-243-9643  
**Website:** mountainroostfarm.com

### **Penfold Farms Inc.**

*Sells seed potatoes, barley, buckwheat, split peas, and quinoa through direct sales and at the Slow Food in the Tetons Farm Stand in Jackson*

**Owners:** Penfold family  
**Location:** Driggs, Idaho  
**Email:** spudseed@gmail.com  
**Phone:** 208-709-6810, 208-709-5411, or 435-757-1418  
**Website:** penfoldfarms.com

### **Roots Kitchen & Cannery**

*Sells homemade pickles, preserves, jams, and other canned goods at the Jackson Hole Farmers Market, at the Slow Food in the Tetons People's Market in Jackson, in several grocery stores in Jackson, and through online orders; sells pre-ordered homemade pies and quiches at the Jackson Hole Farmers Market; uses locally produced ingredients, including vegetables, fruits, and herbs, whenever possible*

**Owners:** Orion Bellorado, Patrick Burr, and Willi Brooks  
**Locations:** Jackson and Bozeman, Montana  
**Email:** sales@rootskitchencannery.com; for bakery and pie orders email pieguys@rootskitchencannery.com  
**facebook.com:** rootskitchencannery/  
**instagram.com:** rootskitchencannery/  
**Phone:** 406-219-7461  
**Website:** www.rootskitchencannery.com/

### **Slow Food in the Tetons**

*Non-profit organization that works to grow the local and regional sustainable food economy by supporting producers, educating consumers, and connecting them together in the spirit of three interconnected principles: good (flavorful and healthy food), clean (production practices that do not harm the environment), and fair (accessible prices for consumers, and fair conditions and pay for producers)*

**Management team:** Scott Steen, executive director; Gretchen Cherry, director of programs and partnerships; Mari Allan Hanna, communications and outreach manager; along with a volunteer executive board

**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**facebook.com:** SlowFoodintheTetons/



**instagram.com:** tetonslowfood/  
**Website:** <https://tetonslowfood.org/>

### **Slow Food in the Tetons Farm Stand**

*Sells locally and regionally grown vegetables, herbs, fruits, and grains based on seasonal availability*

**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Website:** [tetonslowfood.org/slow-food-farm-stand/](https://tetonslowfood.org/slow-food-farm-stand/)

### **Slow Food in the Tetons Online Marketplace**

*Seasonal, online market to connect local and regional producers and facilitate sales of farm and ranch products and packaged foods; market hours vary*

**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Website:** [tetonslowfood.org/online-markeplace/](https://tetonslowfood.org/online-markeplace/)

### **Slow Food in the Tetons Summer People's Market**

*Weekly farmers' market featuring a variety of fresh, packaged, prepared, and artisanal foods from local and regional producers June through September*

**Manager:** Slow Food in the Tetons  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Website:** [tetonslowfood.org/summer-peoples-market/](https://tetonslowfood.org/summer-peoples-market/)

## **Slow Food in the Tetons Winter People's Market**

*Offers locally and regionally produced foods December through April*

**Manager:** Slow Food in the Tetons

**Location:** Jackson

**Email:** tetonslowfood@gmail.com

**Website:** tetonslowfood.org/events/the-peoples-market/

## **Summit Innovations School Sustainable Agriculture**

*Students enrolled in the Summit Innovations School's Sustainable Agriculture course learn about many aspects of plant sciences, horticulture, gardening, greenhouse management, food production, and running a startup business as they grow fresh produce in a 720-square-foot greenhouse and outdoor raised beds. The students help run a four-season market garden from the school, sell cool-season greens and microgreens to the school district food service program during spring and winter, and offer fresh produce at the Slow Food in the Tetons markets.*

*"During the course of the year, students explore the current industrial farming system through the lens of soil health, chemical inputs, ecologic impacts, and profit per-acre, and compare this system with the regenerative methods that may have been around for thousands of years, but are only now starting to gain traction domestically," says teacher Brian Hager.*

*"Each year, we take on a farm-design project locally, and work through the process of designing and introducing elements that decrease the need for off-farm inputs, while improving soil fertility and increasing the total diversity and productivity of the space," he adds.*

*Starting in 2021, students completing Sustainable Agriculture earn a career and technical education (CTE) credit for college.*

**Science and agriculture teacher:** Brian Hager

**Location:** Jackson

**Email:** bhager@tcsd.org

**Phone:** 307-733-9116

**Website:** <https://www.tcsd.org/1/Home>

## **Sweet Hollow Farm**

*Sells vegetables, herbs, and cut flowers using organic methods at the Slow Food in the Tetons People's Market and the Slow Food in the Tetons Farm Stand, both in Jackson, as well as through CSA shares and direct sales from the farm by shopping online. The owners hope to begin offering free-range chicken eggs by August 2021.*

*Also in 2021, they constructed a new 30' x 100' high tunnel, and plan to expand their offerings of fresh produce, including cold-hardy greens during winter.*

**Owners:** Ben Hawkins and Jonah Sloven

**Location:** Victor, Idaho

**Email:** sweetholloworganic@gmail.com

**instagram.com/sweetholloworganic**

**Phone:** 515-556-3687

**Website:** sweetholloworganic.com

## **Tea Hive**

*Subscription box company offering a selection of teas and associated products related to the brewing, sipping, and enjoyment of tea; Tea Hive is a hive, a place where tea growers, blenders, sellers, and drinkers can come together; in addition to online sells, teas also sold at the Jackson Hole Farmers Market*

**Manager:** Rebecca Sgouros, with help from others

**Location:** Jackson

**Email:** info@myteahive.com

**Website:** myteahive.com

## **Teton Botanical Garden**

*Inspires local residents and visitors to develop a greater appreciation for plants and gardening; provides the public with year-round enjoyment and education relating to native and introduced plants in its sustainable botanical garden, including fruits, vegetables, flowers, grasses, shrubs, trees, and other plants; educates students about organic gardening and growing healthy, nutritious foods through its Farm to School program; collaborates with schools, students, local producers, and others to plant gardens at local schools and other sites*





**President:** Steven Deutsch; along with other volunteers  
**Location:** Jackson  
**Email:** [steve@tetonbotanicalgarden.org](mailto:steve@tetonbotanicalgarden.org)  
**facebook.com:** [TetonBotanicalGarden](https://www.facebook.com/TetonBotanicalGarden)  
**instagram.com:** [tetonbotanical/](https://www.instagram.com/tetonbotanical/)  
**Phone:** 307-734-9235  
**Website:** <http://tetonbotanicalgarden.org/>

### **Teton Conservation District**

*Teton Conservation District offers grant support for local agriculture, including irrigation and specialty crops; helps secure Small Water Project Program (SWPP) funding through the Wyoming Water Development Commission; provides funding to local nonprofits including Slow Food in the Tetons (SFT), Vertical Harvest, and Full Circle Education; supports local food markets, including the SFT Farm Stand, SFT Online Marketplace, and Jackson Hole Farm-to-Fork Festival; supports agriculture education, the maintenance and improvement of community gardens, and composting and recycling initiatives; provides well-water testing and guidance, and soil-sampling guidance; and offers online resources, including a quarterly e-newsletter at [www.tetonconservation.org](http://www.tetonconservation.org)*

**Executive director:** Tom Segerstrom; administrative manager: Emily Hagedorn-Wegher; land resources specialist: Robb Sgroi; communications specialist: Phoebe Coburn; along with other paid staff and an elected volunteer board of supervisors  
**Location:** Jackson  
**Email:** [info@tetonconservation.org](mailto:info@tetonconservation.org)  
**Facebook:** Teton Conservation District  
**Instagram:** @tetonconservation  
**Phone:** 307-733-2110  
**Website:** [www.tetonconservation.org/](http://www.tetonconservation.org/)

### **Teton Full Circle Farm**

*Sells certified biodynamic/organic vegetables, herbs, fruits, and cut flower bouquets through CSA vegetable/flower shares and the Circle of Friends market discount program in the Teton Valley of Wyoming and Idaho; at the Teton Valley Farmers Market in Driggs, Idaho; and at select grocery stores and restaurants; and offers a work-share program and educational opportunities*

**Owners:** Erika Eschholz and Ken Michael  
**Location:** Victor, Idaho  
**Email:** [fullcirclefarmers@gmail.com](mailto:fullcirclefarmers@gmail.com)  
**facebook.com:** [tetonfullcirclefarm/](https://www.facebook.com/tetonfullcirclefarm/)  
**Phone:** 307-287-5417 or 208-201-1593  
**Website:** [www.tetonfullcirclefarm.org/](http://www.tetonfullcirclefarm.org/)

### **Two Brothers Teton Honey**

*Locally produced honey and beeswax candles; sells products through website and word-of-mouth in Teton County*

**Owner:** Michael Halpin with help from sons Kane and Cash  
**Location:** Jackson Hole  
**Email:** [honey@tetonhoney.com](mailto:honey@tetonhoney.com)  
**Phone:** 307-690-8506  
**Website:** <https://tetonapiaries.com/>

### **University of Wyoming Extension, Teton County office**

*Workshops based on community interest, such as horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; oversees Master Gardener classes, pesticide testing, and 4-H club programs; oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health; and teaches Leadership Jackson Hole classes and other community development courses*

**Program contacts:** Hudson Hill (agriculture & horticulture), Glenn Owings (4-H & youth), Shelley Balls (CNP, food, & nutrition), Mary Martin (community development), and Valerie Adams (office associate)  
**Location:** Jackson  
**Email:** [vadams4@uwyo.edu](mailto:vadams4@uwyo.edu) or [aallerdi@uwyo.edu](mailto:aallerdi@uwyo.edu)  
**facebook.com:** [TetonCountyExtension/](https://www.facebook.com/TetonCountyExtension/)  
**Phone:** 307-733-3087  
**Website:** <https://wyoextension.org/tetoncounty/>



### **Vertical Harvest**

*Sells microgreens, lettuce, specialty petite greens, and cherry tomatoes at Vertical Harvest Market Store in Jackson, Slow Food in the Tetons Online Marketplace, Albertsons and Whole Foods Market in Jackson, and local restaurants; produce is also available through direct online sales with delivery in Jackson, Teton Village, and Wilson*

*Vertical Harvest is a public/private partnership that provides employment opportunities for people with disabilities in its three-story hydroponic greenhouse*

**Management team:** Nona Yehia, co-founder and CEO; Caroline Croft Estay, co-founder and director of diversity and inclusion; Arik Griffin, CFO; and other paid managers and staff along with a volunteer executive board

**Location:** Jackson

**Email:** info@verticalharvestfarms.com

**facebook.com/verticalharvestfarms/**

**instagram.com/verticalharvestfarms**

**Phone:** 307-201-4452

**Website:** verticalharvestfarms.com

### **William Frederick's Finest Sauerkraut**

*Homemade organic white and organic red sauerkraut produced under the William Frederick's Finest Sauerkraut label sold at (1) the Jackson Hole Farmers*

*Market, the Slow Food in the Tetons Winter People's Market, Whole Foods Market, and Jackson Hole Marketplace in Jackson; (2) Hungry Jack's General Store in Wilson; and (3) a number of restaurants in Jackson Hole (see 'Fremont County' section for a story behind the William Frederick's sauerkraut name)*

**Owner:** Fred Groenke

**Location:** Lander

**Email:** groenkef@yahoo.com

**facebook.com/farmerfredlanderwy/**

**Phone:** 307-438-1416

### **Wilson Elementary School Garden Club**

*Students learn various aspects of horticulture, gardening, and food production as they raise vegetables and fruits in five outdoor raised beds. Each fall, cafeteria staff members use fresh produce in meals for the students.*

**Coordinators:** teachers and members of the Wilson Elementary School Parent Teacher Organization; school principal: Scott McDowell

**Location:** Jackson

**Email:** smcdowell@tcsd.org

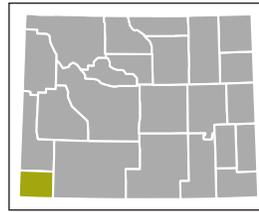
**Phone:** 307-733-3077

**Website:** https://www.tcsd.org/10/Home



# Winta

## C O U N T Y



### **Aspen Grove Nursery**

*Vegetable and herb starts; flowers, shrubs, and trees, including fruit trees; vegetable and flower seeds; landscape and irrigation design and install; garden supplies; and annual Harvest Fest in October including a pumpkin patch, corn maze, games, food, and drinks*

**Owner:** Conrad Osborne

**Location:** Evanston

**Email:** [aspengrovenursery@gmail.com](mailto:aspengrovenursery@gmail.com)

**facebook.com/aspengrovenursery/**

**Phone:** 307-789-2775

**Website:** [www.aspengrovenursery.net](http://www.aspengrovenursery.net)

### **Cowgirl Creations**

*Jams and jellies; canned salsas, pasta sauces, fruit syrups, and other processed foods; vegetables; and cut flowers*

**Owner:** Tiko Heaps

**Location:** Evanston

**Email:** [tikoheaps@yahoo.com](mailto:tikoheaps@yahoo.com)

**Phone:** 307-679-4596



### **Evanston Community Garden**

*Individuals and groups can rent plots to grow vegetables, fruits, and herbs*

**City of Evanston liaisons:** Dawn Worley and

DuWayne Jacobsen

**Location:** Evanston

**Email:** [dworley@evanstonwy.org](mailto:dworley@evanstonwy.org), or [djacobsen@evanstonwy.org](mailto:djacobsen@evanstonwy.org)

**Phone:** 307-783-6470

**Websites:** <https://dworley9.wixsite.com/evanstongarden>; and [www.evanstonwy.org/607/Community-Garden](http://www.evanstonwy.org/607/Community-Garden)

### **Evanston High School Horticulture & Agriculture**

*Students enrolled in the horticulture class learn many aspects of plant sciences, horticulture, gardening, greenhouse management, and food production as they grow vegetables, fruits, and flowers (including pollinators) in a greenhouse attached to the high school. Each spring, they sell vegetable, fruit, and flower starts, with proceeds helping to make the horticulture program sustainable.*

*Students in agriculture classes and FFA help to raise beef cattle and hay, improve soils, irrigate pastures, and maintain farm equipment at the 50-acre Red Devil Ranch adjacent to the school district's bus barn.*

**Science teacher:** Jim Burton; ag teacher and FFA

advisor: Brenden Ellis

**Location:** Evanston High School

**Email:** [jburton@uinta1.com](mailto:jburton@uinta1.com) or [bellis@uinta1.com](mailto:bellis@uinta1.com)

**Phone:** 307-789-0757

**Website:** <https://ehs.uinta1.com/>

### **Evanston Wyoming Farmers Market**

*Fresh vegetables, fruits, herbs, and other foods, both fresh and canned; and crafts*

**Market managers:** Barb Martinez and Leanne Hutchinson

**Location:** Evanston

**Email:** [barbmartinez58@msn.com](mailto:barbmartinez58@msn.com)

**facebook.com/EvanstonWyomingFarmersMarket/**

**Phone:** 307-679-1447

### **Good to Grow Farms**

*Fresh vegetables, fruits, herbs, and honey sold at farmers' markets and through CSA shares*

**Owners:** Barb Martinez and Leanne Hutchinson

**Location:** Evanston

**Email:** [barbmartinez58@msn.com](mailto:barbmartinez58@msn.com)

**facebook.com/goodtogrowfarms/**

**Phone:** 307-679-1447

### **Lym Honey**

*Locally produced honey*

**Owners:** Suzanne and Scott Lym

**Location:** Evanston

**Email:** [wyomingsuzie@yahoo.com](mailto:wyomingsuzie@yahoo.com)

**Phone:** 307-679-0327

### **Moose's Honey**

*High-altitude raw honey, and bees for pollination*

**Owner:** Kenny Laird

**Location:** Evanston

**Email:** [buggy4me@hotmail.com](mailto:buggy4me@hotmail.com)

**Facebook:** Mooses Honey

**Phone:** 435-830-4732

### **Save the Buzz**

*Non-profit organization that educates beekeepers about protecting and improving bee habitat, and building sustainable hives designed to house bees throughout the year in cold climates like Wyoming*

**President:** Randy Dean

**Location:** Mountain View

**Email:** [randydean011@gmail.com](mailto:randydean011@gmail.com)

**Phone:** 307-787-6928

**Website:** [savethebuzz.org](http://savethebuzz.org)



### **Uinta County Conservation District**

*Soil and well-water testing; coordination with specialty crop operations to offer workshops and tours of the farms; seedling tree sales including berry and fruit varieties; land-use planning; and programs relating to soil and water conservation and ranch and farm improvements*

**District manager:** Kerri Sabey, along with other paid staff and an elected volunteer board of supervisors

**Location:** Lyman

**Email:** [ksabey.uccd@gmail.com](mailto:ksabey.uccd@gmail.com)

**facebook.com/UintaCountyCD/**

**Phone:** 307-787-3070

**Website:** [www.uintacountycd.com/](http://www.uintacountycd.com/)

### **University of Wyoming Extension, Uinta County office**

*Workshops based on community interest, such as canning and horticulture; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health*

**Program contacts:** Hudson Hill (agriculture & horticulture), McKenna Brinton (4-H & youth), Beth Barker (CNP), Shelley Balls (food, nutrition, & CNP), Mary Martin (community development), and Suzy Holmes (administrative assistant)

**Location:** Evanston

**Email:** [extension@uintacounty.com](mailto:extension@uintacounty.com)

**facebook.com/UintaExtension/**

**Phone:** 307-783-0570

**Website:** <https://wyoextension.org/uintacounty/>

### **Wyoming Gold Honey**

*Locally produced honey*

**Owner:** Randy Dean

**Location:** Mountain View

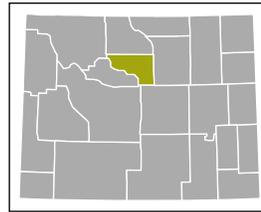
**Email:** [randydean011@gmail.com](mailto:randydean011@gmail.com)

**Phone:** 307-787-6928



# Washakie

C O U N T Y



## Bee Healthy

*Health food store offering a variety of goods, including locally grown vegetables, herbs, melons, and pumpkins from Lloyd Craft Farms (see listing below), and fresh lettuce from Greybull Valley Produce (see Big Horn County section). When locally grown produce is not available, Bee Healthy brings in fresh, organic produce from a Spokane,*

*Washington, distributor (with some of the storage items from Lloyd Craft Farms). This produce is sold at the store through the Buyer's Group, and members get veggie boxes weekly*

*or every other week. Also, Thursday is Fresh Produce Day at the store for the general public. Bee Healthy also sells fruit during the summer and fall months from producers in Wyoming, Utah, Idaho, and Montana.*

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** [beehealthy2Bhappy@gmail.com](mailto:beehealthy2Bhappy@gmail.com)

**facebook.com/BeeHealthystore/**

**Phone:** 307-347-2766



### **Blair's Supermarket**

*Full-service supermarket that sells locally produced products when possible, including honey from Bryant Honey Inc. (see listing below), fresh produce from Greybull Valley Produce (see Big Horn County section), pumpkins from Lloyd Craft Farms (see listing below), and seasonings from Clark's Meat House (see Fremont County section)*

**Owner:** Kent Foulger; store director: Brandon Yule

**Location:** Worland

**Email:** worland@blairsmarket.com

**facebook.com/blairsmarket/**

**Phone:** 307-347-8500

**Website:** <https://blairsmarket.com/worland>

### **Bryant Honey Inc.**

*Mild, light honey from wild sweet clover and alfalfa; honey sold through many retailers in the Big Horn Basin, direct sales, and online orders (available in either heated and strained to help retard crystallization; or unheated and unstrained, i.e., raw honey, the purest form of honey, which has added health benefits)*

**Owners:** Don Bryant and Robert Bryant III

**Location:** Worland

**Email:** dbryant@rtconnect.net

**facebook.com/bryanthoney/**

**Phone:** 307-347-2526 or 307-347-8601

**Website:** [www.bryanthoney.com/](http://www.bryanthoney.com/)

### **Circle J Orchard**

*Sells apples, pears, and plums from the Circle J United Methodist Camp and Retreat Center orchard in September and early October, with a suggested per-pound donation; also sells fruit at the Washakie County Farmers Market; and each fall hosts the Circle J Apple Festival, where fruit from the orchard and homemade apple juice are available for purchase.*

*The festival features a home-cooked lunch and a variety of activities, including apple bobbing, volleyball, horseshoes, face painting, and pumpkin decorating. Attendees also have the opportunity to tour the historic orchard, which was planted circa 1930 when the Circle J was operated as a working farm and cattle ranch.*

**Owner:** Mountain Sky Conference of The United Methodist Church; Circle J board president: Alex Ogg; financial secretary: Doris Anderson

**Location:** Ten Sleep

**Email:** alex.ogg39@gmail.com

**facebook.com/CJRetreat/**

**Phone:** 307-366-2241

**Website:** <https://circlejretreatcamp.com/>

### **Country Bloomers Greenhouse**

*Vegetable, fruit, and herb starts; trees including fruit, shade, ornamental, and evergreen; shrubs including berry varieties; annual and perennial flowers; roses; potted plants; hanging baskets; and potting of customers' personal planters; each autumn the greenhouse hosts the Farmer's Daughter Fall Festival, inviting vendors to showcase and sale their refurbished, repurposed, renewed, and reused items—food and fun are included for a great family outing*

**Owners:** Tammy and Jeff Kapptie

**Location:** Worland

**Email:** countrybloomers@rtconnect.net

**Facebook:** Country Bloomers Greenhouse Worland

**Phone:** 307-388-0982

### **Dirty Sally's General Store**

*Full-service general store, coffee shop, and ice cream parlor that sells locally produced products when possible, including fresh vegetables and fruits from Linda's Fresh Produce and Raspberries, Lloyd Craft Farms, and Ten Sleep Garden (see listings below); and honey from Bryant Honey Inc. (see listing above)*

**Owners:** Leah and Wes Linster

**Location:** Ten Sleep

**Email:** dirtysallysgeneralstore@gmail.com

**facebook.com/dirtysallysgeneralstore/**

**Phone:** 307-366-2500

### **Enchanted Gardens**

*Vegetable, herb, and fruit starts; seed potatoes; onion plants and sets; fruit trees including apple, cherry, peach, pear, and plum; ornamental, shade, and evergreen trees; annual and perennial flowers; custom-planted container pots; and a variety of garden-related supplies*



**Owner:** Janene Baker  
**Location:** Worland  
**Email:** 97enchanted@gmail.com  
**Facebook:** Enchanted Gardens Worland Wyoming  
**Phone:** 307-347-3515  
**Website:** <http://enchantedgardensllc.com/>

### **Linda's Fresh Produce and Raspberries**

*Sells fresh vegetables and raspberries through direct sales and at Dirty Sally's General Store (see listing above); also sells Indian tacos, fresh vegetables, fresh raspberries, homemade raspberry and chokecherry jellies and syrups, and apricot jams and chipotle from Linda's Fry Bread Food Truck at Ten Sleep Brewing Co.*

**Owner:** Linda Ilg  
**Location:** Ten Sleep  
**Email:** ilgindalee@gmail.com  
**Phone:** 307-366-2726

### **Lloyd Craft Farms**

*Offers a wide variety of fresh vegetables, some herbs, and strawberries and melons through its CSA program centered in Worland with outreaches in the Bighorn Basin, Fremont County, Buffalo, Casper, and Sheridan; also offers fresh produce commercially throughout northern and central Wyoming, including Bee Healthy and Blair's Supermarket (pumpkins), Worland; Dirty Sally's General Store, Ten Sleep; FarmTableWest online farmers' market, Cody; Downtown Gillette Farmers Market, Gillette; Good Health Market and Sackett's Market, both in Sheridan; Mama Z's Boy mobile pizza truck and Näm Sweet and Savory food truck in the Bighorn Basin; Nature's Corner (winter squash), Thermopolis; and Wind River Farmers' Market, Fort Washakie.*

**Owners:** Terri and Lloyd Craft  
**Location:** Worland  
**Email:** craftterri@rtconnect.net  
**facebook.com/lloydcraftfarms/  
instagram.com/lloydcraftfarms/  
Phone:** 307-431-1219  
**Website:** <https://lloydcraftfarms.com/>

### **Savage Cabbage**

*Wyoming Foods LLC owner David Thorne of Sheridan sells his homemade, small-batch 'Savage Cabbage' sauerkraut at the Bee Healthy store in Worland.*

*The sauerkraut is made from cabbage grown by the owners of Bee Healthy, Terri and Lloyd Craft, who also operate Lloyd Craft Farms near Worland (for more*



*details about Savage Cabbage, see the Sheridan County section).*

**Owner:** David Thorne  
**Location:** Sheridan  
**Email:** dave@wyomingfoods.com  
**Phone:** 307-760-5658  
**Website:** [wyomingfoods.com](http://wyomingfoods.com)

### **Stiver's Stone Pony Garden**

*Sells a variety of fresh produce including sweet corn, peppers (jalapeño, chili, bell, and other varieties), garlic, cucumbers, onions, tomatoes, cantaloupe, pie cherries (also known as tart cherries), and Concord-style grapes in commercial and smaller quantities. The business also sells canned jams, jellies, pickles, and salsas made from fruits and vegetables grown on the farm. Products are sold at the farm, Washakie County Farmers Market, and through direct sales to area residents and businesses. (Barnyards & Backyards magazine, which is published by the University of Wyoming Extension, featured Stiver in its winter 2012 edition)*

**Owner:** Mark Stiver  
**Location:** Worland  
**Email:** mstiver@tribcsp.com  
**facebook.com/stiversgarden/  
Phone or text:** 307-388-0708

### **Ten Sleep Garden**

*Privately owned community garden in downtown Ten Sleep that rents plots to community members; the garden also includes a community plot that is available to local*



groups and classes to grow fresh produce. In turn, some of the produce is donated to the local senior center and people in need, and produce is also sold to local residents and through Dirty Sally's General Store (see listing above) to help support the garden's sustainability.

**Garden managers:** Leah and Wes Linster, assisted by volunteers

**Location:** downtown Ten Sleep

**Email:** dirtysallysgeneralstore@gmail.com

**facebook.com/tensleepgarden/**

**Phone:** 307-366-2500

### **Ten Sleep School Horticulture Class**

As part of their curriculum, students taking the Ten Sleep School horticulture class learn about growing vegetables, herbs, and fruits and also what it takes to succeed as a start-up business. Students learn about growing produce in both a controlled environment (greenhouse located at the Ten Sleep School) and an outdoor environment (Ten Sleep Garden/see listing above). Students grow vegetable starts in the greenhouse, and some of starts are sold to local residents to help make the school horticulture program financially sustainable. From late winter and early spring (when seeds are started) through fall, students are educated about the various stages of plant growth and many other aspects of plants and gardening—for example the difference between dicots and monocots and how to properly care for them to grow healthy, vigorous plants that produce quality vegetables and optimum yields.

**Ten sleep agriculture education teacher:** Adrienne Forshee

**Location:** Ten Sleep

**Email:** adrienne.forshee@wsh2.k12.wy.us

**Phone:** 307-366-2223, ext. 301

### **307 Honey**

Offers locally produced raw honey through direct sales and online orders; also provides large containers for retail and wholesale clients

**Owners:** brothers Brady and Brandon Bryant

**Location:** Worland

**Email:** 307beeman@gmail.com or 307honey@gmail.com

**Phone:** 307-388-2526 (Brady) or 307-388-4069 (Brandon)

**Website:** <https://307honey.com/>

### **University of Wyoming Extension, Washakie County office**

Oversees the Worland Community Garden (see listing below); organizes workshops based on community interest, such as horticulture; assists homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; oversees Master Gardener classes, pesticide testing and training, and 4-H club programs; tests pressure cookers; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health

**Program contacts:** Caitlin Youngquist (agriculture & horticulture), Amber Armajo (4-H & youth development), Angela Michel (CNP associate), and Janet Benson (administrative assistant); area educators serving Washakie County are Chance Marshall and Jeremiah Vardiman (agriculture & horticulture), Kristy Michaels (CNP), and Barton Stam (rangelands)

**Location:** Worland

**Email:** washakiecounty@uwyo.edu, cyoungqu@uwyo.edu, amwall@uwyo.edu, or amichel2@uwyo.edu

**Phone:** 307-347-3431

**Website:** <https://uwyoextension.org/washakiecounty/>

### **Washakie County Conservation District**

The WCCD assists landowners and land managers in practicing sound natural resource stewardship and conservation for the long-term benefit of the county and its residents by using monitoring, partnerships, staffing resources, and the taxpayer's money as efficiently and effectively as possible. WCCD offers cost-share programs and grant funding to implement best management practices (e.g., irrigation and soil conservation) on rangelands and croplands; waste management and recycling events; youth and general public education (e.g., Ag in the Classroom, Wyoming Resource Education Days, and outreach programs for

home schoolers); well water lab testing assistance; and help in landscape design through recommendations on environmentally suited trees and shrubbery, including fruit and berry varieties. WCCD published the *Tree and Shrub Guide for Washakie County*, which is available for free at [https://www.washakiecd.com/uploads/4/6/2/9/46293003/tree\\_shrub\\_guide.pdf](https://www.washakiecd.com/uploads/4/6/2/9/46293003/tree_shrub_guide.pdf)

**District director:** Amanda O’Keefe; program assistant: Halli Caines; outdoor maintenance: Dusty Vail; along with an elected volunteer board of supervisors

**Location:** Worland

**Email:** [wccd@rtconnect.net](mailto:wccd@rtconnect.net)

**Facebook:** Washakie County Conservation District

**Phone:** 307-347-2456, ext. 101

**Website:** [www.washakiecd.com/](http://www.washakiecd.com/)

### Washakie County Farmers Market

*Fresh vegetables, herbs, and fruits; locally produced honey; canned goods including jams, jellies, pickles, and salsas; fresh eggs; baked goods including yeast breads, sweet breads, and scones; meat products; homemade soaps; crafts including pottery and jewelry; and other items*

**Market contact:** Mark Stiver, assisted by other volunteers

**Location:** Worland

**Email:** [mstiver@tribcsp.com](mailto:mstiver@tribcsp.com)

**Facebook:** Washakie County Farmers Market

**Phone:** 307-388-0708

### Washakie County Farmers Market Association

*The association brings together producers and artisans to provide a variety of high-quality local produce and handmade goods; association board members, vendors, and volunteers seek to create an enjoyable atmosphere that promotes a sense of community within Worland and Washakie County*

**Board members:** Cheri Bundren, Mark Stiver, Jane Frye, Perla Matamoros, Jale Rubelt, and Kirstie Sypherd

**Location:** Worland

**Email:** [mstiver@tribcsp.com](mailto:mstiver@tribcsp.com)

**Facebook:** Washakie County Farmers Market

**Phone:** 307-388-0708

### Worland Community Garden

*The program manager, garden manager, and volunteers grow vegetables and fruits in the Worland Community Garden (WCG), and, in turn, they donate fresh produce to local food pantries and social service agencies. WCG also has a strong educational component for youths and*

*adults—it’s used as a venue for a variety of workshops and gatherings related to gardening, agriculture, science, and art. WCG does not rent plots to the public.*

WCG is overseen by the University of Wyoming’s Washakie County Extension office (see listing above); program manager: Caitlin Youngquist; garden manager: Susan Pennington, assisted by many volunteers

**Location:** Worland

**Email:** [worlandcommunitygarden@gmail.com](mailto:worlandcommunitygarden@gmail.com) or [cyoungqu@uwyo.edu](mailto:cyoungqu@uwyo.edu)

**facebook.com/worlandcommunitygarden/**

**instagram.com/worlandcommunitygarden/**

**Phone:** 307-347-3431

**Website:** <https://worland-community-garden.business.site/>

### Worland Garden Club

*Promotes and encourages an interest in vegetable, fruit, flower, landscape, and other types of gardening; offers educational programs on gardening-related topics at its monthly meetings; and maintains gardens and planter boxes in downtown Worland, including gardens at Worland City Hall and Pioneer Square*

**Officers:** Christine Weber, Rita Tabbert, and Jane O’Connor, assisted by a group of active members

**Location:** Worland

**Email:** [2joc@bresnan.net](mailto:2joc@bresnan.net)

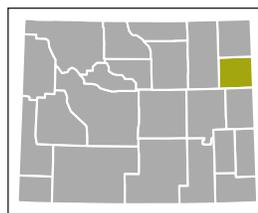
**Phone:** 307-347-6367





# Weston

C O U N T Y



## **Berried Delights**

*Makes a wide variety of homemade jams and jellies “like Grandma used to make.” Many of the products are crafted using home-grown fruits.*

*Orders can be placed via email, and products are also available at a number of venues in the region, including Something Healthy Market, The Strawberry Patch Quilt Shop, and Woody’s Food Center in Newcastle; Mt. Moriah Gift Shop in Deadwood, South Dakota; and bazaars and crafts fairs in Hot Springs, Rapid City, and Spearfish, South Dakota.*



**Owner:** Elizabeth Townsend, with assistance from her two daughters and grandchildren

**Location:** Newcastle

**Email:** [elizabetht@berrieddelights.com](mailto:elizabetht@berrieddelights.com) or [et@tribcsp.com](mailto:et@tribcsp.com)

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

**Website:** [www.berrieddelights.com/](http://www.berrieddelights.com/)



### **Bigfoot Sauces**

*Sells a variety of homemade sauces at the Newcastle Farmers' Market in Newcastle and the Old Time Farmers Market in Upton (some of the sauces contain Sweet n Sassy mustard from The Garden Table, which is listed below).*

**Owners:** Deb and Ed Pacola

**Location:** Sundance

**Email:** debpacola@gmail.com or pacolaed@gmail.com

**Phone:** 307-281-1420

### **Broken Arrow Farm**

*Sells all-natural pastured poultry, meat rabbits, and beef; raw milk, and products made from the milk, including cheese and caramels; farm-fresh eggs; and in-season fresh produce at the Newcastle Farmers' Market and through direct sales. All-natural pastured turkeys are also available through direct sales on a limited basis.*

**Owners:** Bailey and Paul Eitel

**Location:** Newcastle

**Email:** paul\_eitel@hotmail.com

**facebook.com/brokenarrowfarm307/**

**Phone:** 605-840-8574 (Paul) or 307-746-5056 (Bailey)

**Website:** www.brokenarrowfarm307.com/

### **The Garden Table**

*Provides a variety of in-season fresh vegetables and fruits, and also offers the following products year-round: multiple flavors of caramel popcorns, homemade salsas, pasta sauces, jams, jellies, Sweet n Sassy mustard, and a wide variety of pickled items, including asparagus, garlic, green beans, peppers, and cucumbers.*

*Products are available through direct sales and at several venues in Newcastle, among them The Antlers, Cutting Edge, Face 2 Feet Fantasy, and the Newcastle Farmers' Market.*

**Owners:** Denise and Dave Ehlers

**Location:** Newcastle

**Email:** dehlers.twins@outlook.com

**facebook.com/thegardentablewy**

**Phone:** 307-629-0750

**Website:** https://the-garden-table.square.site

### **Happy's Produce**

*Sells in-season fresh vegetables at the Old Town Farmers Market*

**Owners:** Joyce and Sam Haptonstall

**Location:** Upton

**Email:** johaptonstall@rtconnect.net

**Phone:** 307-468-2587

### **Howdy Bakery**

*Offers homemade baked goods, including breads, pies, cinnamon rolls, Danish pastries, cakes, and cookies; a variety of homemade jams and jellies, including raspberry, blackberry, strawberry, peach, and peach/orange; and homemade apple butter. The bakery, which is open Thursday through Saturday, also takes custom orders for special occasions.*

**Owners:** Linda and Jonathan Stoltzfus, assisted by family members

**Location:** Newcastle

**Phone:** 307-941-0444

### **K&M Apiary**

*Sells locally produced raw honey at the Newcastle Farmers' Market and through direct sales; also offers pollination services. The business is named after Scott and Kelsey Johnson's daughters, Kalyn and Mesa.*

**Owners:** Scott and Kelsey Johnson, with assistance from their daughters

**Location:** Newcastle

**Email:** kmapiaryllc@outlook.com

**Facebook:** K&M Apiary

**Phone:** 307-629-2551

### **Karen's Fresh Produce**

*Sells fresh vegetables at the Old Town Farmers Market in Upton*

**Owner:** Karen Harvey

**Location:** Sundance

**Email:** kiharvehawk@gmail.com

**Phone:** 307-756-3451



### **Kasi's Pies**

*Sells homemade fruit pies, pecan pies, and other baked goods at the Old Town Farmers Market in Upton*

**Owner:** Kasi White

**Location:** Upton

**Email:** [kwhite@weston7.org](mailto:kwhite@weston7.org)

**Phone:** 307-468-9323

### **Newcastle Farmers' Market**

*Fresh vegetables, herbs, and fruits; homemade canned goods, including salsas, pasta sauces, jams, jellies, and mustard; a variety of pickled items, including asparagus, garlic, green beans, peppers, and cucumbers; locally produced honey; meat products, including beef, pork, and chicken; free-range chicken eggs; homemade baked goods, including breads and pies; caramel popcorns; arts and crafts, including woodworking and handcrafted quilts; and many other items.*

*The market is on Thursday evenings from mid-July through late September.*

**Market manager:** Andy McKay

**Location:** Newcastle

**Email:** [newcastlewyfarmersmarket@gmail.com](mailto:newcastlewyfarmersmarket@gmail.com)

**facebook.com/newcastlewyfarmersmarket/**

**Phone:** 307-630-6169

### **Old Town Farmers Market**

*Fresh vegetables, herbs, and fruits; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef; free-range chicken eggs; homemade baked goods; arts and crafts; and many other items.*

**Market managers:** Diana White, and daughter-in-law Kasi White; Old Town board chairman and manager: Sam Haptonstall

**Location:** Upton

**Email:** [diwhite@rtconnect.net](mailto:diwhite@rtconnect.net) or [kwhite@weston7.org](mailto:kwhite@weston7.org)

**Phone:** 307-468-2702 (Diana) or 307-468-9323 (Kasi)

### **R&H Greenhouse**

*Offers vegetable, herb, fruit, and flower starts from May through July at the home of Theresa and Jim Kangas, just north of Upton*

**Managers:** Theresa and Jim Kangas, who also operate T&J Veggies (see listing below). R&H Greenhouse is owned by Richard and Helen Haptonstall (see Crook County section for more details)

**Location:** north of Upton

**Email:** [jimk5214@yahoo.com](mailto:jimk5214@yahoo.com)

**Phone:** 307-941-0347 (Theresa) or 307-660-8416 (Jim)

### **T&J Veggies**

*Offers in-season fresh vegetables, herbs, and fruits; homemade jams and jellies; a variety of relishes; pickled items, including asparagus, beets, eggplant, green tomatoes, and squash; and sauerkraut at the Old Town Farmers Market and through direct sales.*

*"All of our products are made from vegetables, herbs, and fruits grown in our garden," says Theresa Kangas. "We have a big garden every year; we are very passionate about what we do."*

*She notes that the sauerkraut is made through 'dry brining,' which means adding just the right amount of salt to the cabbage, but no extra water. Sauerkraut is shredded with an antique mandolin, and then a wooden pounder is used to mechanically break down the cell wall of the cabbage, which releases juices for the fermentation process.*

**Owners:** Theresa and Jim Kangas

**Location:** Upton

**Email:** [jimk5214@yahoo.com](mailto:jimk5214@yahoo.com)

**Phone:** 307-941-0347 (Theresa) or 307-660-8416 (Jim)

### **University of Wyoming Extension, Weston County office**

*Provides workshops and classes based on community interest, such as nutrition, food preservation, and food safety, including the ServSafe program in partnership with the Wyoming Department of Agriculture; offers community cooking classes; tests pressure canner dials; collaborates with the University of Wyoming Master Gardeners program; offers pesticide applicator license testing; and organizes and facilitates 4-H club programs.*

*The Campbell County Extension office is available to provide community development and financial literacy education, and Cent\$ible Nutrition Program classes for residents of Weston County (CNP teaches individuals and families with limited resources to get the most for their food dollars and health).*

**Program contacts:** Vicki Hayman (nutrition and food safety), Brittany Hamilton (4-H & youth development), and Christia Ault (administrative assistant); area educators serving Weston County are Tailor Morris (CNP) and Michelle Vigil (community development)

**Location:** Newcastle

**Email:** vhayman@uwyo.edu (Vicki), bhamilt6@uwyo.edu (Brittany), or westoncounty@uwyo.edu (Christia)

**facebook.com/uwextensionweston/**

**Phone:** 307-746-3531

**Website:** <https://wyoextension.org/westoncounty/>

### **Upton Food Bank Community Garden**

*Local residents and groups can use space in the garden to grow vegetables, herbs, fruits, and flowers. The 130' × 135' garden was established in 2020 in a vacant lot in Upton. It allows residents to grow produce for themselves and the Upton Food Bank, which assists local citizens in need.*

*The garden, which consists of rows of flowers along with traditional ground plots for produce production, also helps to beautify the neighborhood and provide habitat for pollinators, butterflies, and other beneficial insects.*

**Garden managers:** Mike and Nancy Dodd, who also oversee the Upton Food Bank, with help of volunteers

**Location:** Upton

**Email:** mikedodd@rtconnect.net

**Phone:** 307-941-0553

### **Upton High School Plant Sciences Program**

*Students learn about plant sciences, horticulture, and gardening, including many related topics such as soils, water, nutrients, root systems, what species of plants do well in the local environment and why, and how to keep land sustainable and economically viable.*

*In addition to classroom studies, students participate in hands-on activities by growing starts in trays placed in an indoor grow room, and caring for produce grown in an indoor horizontal hydroponic grow system situated next to a bank of windows.*

*“Because of strong interest in the program, we’re hoping to add garden space outside,” said teacher Bill Dalles, in his third year at the school in 2021.*

**Ag teacher and FFA advisor:** Bill Dalles

**Location:** Upton High School

**Email:** bdalles@weston7.org

**Phone:** 307-468-2361

### **Weston County Community Garden**

*Local residents and groups can rent space in the garden at Weston County Senior Services (WCSS) to grow vegetables, herbs, fruits, and flowers. They can use the produce themselves and also donate it to people in need through BREAD Inc., which is located at WCSS. The garden features numerous raised beds in a variety of sizes.*

*“The community garden is very popular; we normally have a waiting list,” says WCSS Director Carolyn Shields, noting that the garden provides educational and social opportunities for residents, including seniors; helps to beautify the area; and provides habitat for pollinators, butterflies, and other beneficial insects.*

**Garden partners:** WCSS, Weston County Natural Resource District (WCNRD), and City of Newcastle

**Garden contacts:** Carolyn Shields and Caleb Carter (WCNRD district manager)

**Location:** Newcastle

**Email:** carolyn.shields@wccs.us or ccarter.wcnrd@gmail.com

**Phone:** 307-746-4903 or 307-746-3264, ext. 4

**Website:** [www.westoncountynrd.org/](http://www.westoncountynrd.org/) (click on the ‘Community Garden’ link)

### **Weston County Natural Resource District**

*Offers a seedling tree and shrub program, including fruit and berry varieties, and also offers technical assistance including species selection and planting advice, free of charge; offers cost-share programs to help county residents plant trees; assists landowners conserve natural resources, improve wildlife habitat, and manage pests; offers natural resource education; helps fund the Weston County Community Garden (see listing above); and has a number of other conservation-related programs.*

**District manager:** Caleb Carter; along with an elected volunteer board of supervisors

**Location:** Newcastle

**Email:** ccarter.wcnrd@gmail.com or asommerville@nwtf.net

**facebook.com/westoncountynrd**

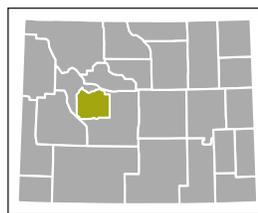
**Phone:** 307-746-3264, ext. 4

**Website:** [www.westoncountynrd.org/](http://www.westoncountynrd.org/)



# Wind River

## RESERVATION



### **Fish Hunter Ranch**

*Locally produced honey and fresh tomatoes sold at the Wind River Farmers' Market (see listing below) and through direct sales; hay including alfalfa, grass, and alfalfa/grass mix sold through direct sales*

**Owners:** Harry Elyea and Ellen Clark

**Location:** Fort Washakie

**Email:** [harry651@centurylink.net](mailto:harry651@centurylink.net)

**Phone:** 307-714-9717

### **Growing Resilience**

*Community-based program to bring home gardens to households on the Wind River Reservation and promote healthy living*

**Board members:** Rhonda Bowers, Northern Arapaho; Clarisse Harris, Northern Paiute; Pat Harris, Northern Arapaho; Katherine Lone Fight, Eastern Shoshone; Nelson Pat White, Northern Arapaho; Rubena Tillman, Eastern Shoshone; and Ina Weed, Eastern Shoshone

**Location:** Arapahoe, Fort Washakie, Ethete, and other locations

**Email:** [rbowers@uwyo.edu](mailto:rbowers@uwyo.edu)

**Phone:** 307-840-2256 or 307-332-2135

**Website:** <https://growingresilience.org/>



### Lloyd Craft Farms

*Offers fresh produce at the Wind River Farmers' Market (see listing below)*

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** [crafterri@rtconnect.net](mailto:crafterri@rtconnect.net)

**facebook.com/lloydcraftfarms/**

**instagram.com/lloydcraftfarms/**

**Phone:** 307-431-1219

**Website:** <https://lloydcraftfarms.com/>

### Millcreek Miracles

*In-season fresh produce; Indian corn; homemade jams, jellies, soups, breads, cookies, and other goods; fresh eggs; goat cheese; goat soaps, lotions, and chapsticks; and arts and crafts; products sold at the Wind River Farmers' Market (see listing below) and through direct sales*

**Owner:** Kathleen Thomas

**Location:** Fort Washakie

**Email:** [timkat8@gmail.com](mailto:timkat8@gmail.com)

**Phone:** 307-439-9351

### Odyssey Gardening and Cooking Program

*Students in the Arapahoe Schools learn about plant sciences, horticulture, gardening, and cooking, and how they relate back to Northern Arapaho culture. They grow vegetables, herbs, fruits, and flowers in a greenhouse and outdoor raised beds, and fresh produce is used in the lunch program at the schools.*

*"One of the neat things about this program is that students take what they learn back home, and share those things with their families," said the Arapahoe Schools' federal programs director, Joe Hermocillo. "Among components of the program are growing foods in an eco-friendly way, and how food preservation and herbs are important parts of Northern Arapaho tradition."*

**Program coordinator:** Joe Hermocillo

**Location:** Arapahoe

**Email:** [joseph.hermocillo@fremont38.com](mailto:joseph.hermocillo@fremont38.com)

**Phone:** 307-856-9333

### Restoring Shoshone Ancestral Food Gathering

*Members of the Restoring Shoshone Ancestral Food Gathering (RSAFG) group are working on reclaiming Indigenous foods and health. Part of their efforts includes a grant-funded project to measure health outcomes after consuming Shoshone foods. The project—a collaboration of RSAFG and the University of Wyoming—started in 2018. It is examining the impacts of eating a diet composed of approximately 50% traditional Shoshone foods, such as grass-fed, free-range bison; produce from wild plants, including berries and root vegetables; seeds from trees, such as pine nuts; and teas from native plants.*

*The group is working to disseminate information about ancestral foods, recipes, and research findings to community members of the Wind River Reservation, and residents of Wyoming and beyond in an effort to bring awareness to healthy eating and reclaiming Indigenous foods. Information about the RSAFG group, plant collection and community events, and a variety of recipes will also be available on the website listed below, such as bison stew, wild root biscuits, and chokecherry gravy. The website also has a link to request access to a traditional plants database.*

**Project contact:** Jill Keith, assistant professor in the UW Department of Family and Consumer Sciences

**Email:** [jkeith5@uwyo.edu](mailto:jkeith5@uwyo.edu)

**Phone:** 307-766-5248

**Website:** <https://restoring-shoshone-ancestral-food.org/>





### Rural Micro-Farms

Variety of microgreens and sprouts sold at the Wind River Farmers' Market (see listing below) and through their website

**Location:** Riverton

**Owners:** Jaime and Michael Smith

**Email:** ruralmicrofarms@gmail.com

**facebook.com/ruralmicrofarms/**

**instagram.com/rural\_microfarms/**

**Phone:** 307-349-9875

**twitter.com/RuralMicro**

**Website:** <https://ruralmicrofarms.com/>

### Sarah's

Nut butters (peanut, almond, cashew, chocolate/hazelnut, and chocolate/almond); in-season fresh produce (tomatoes, garlic, squashes, leeks, chard, celery, lettuces, beets, and peppers, including serrano and jalapeño); baked goods (cheesy breadsticks, naan [flatbread], and very ginger cookies); labneh (a very thick, creamy, Middle Eastern-style yogurt cheese); hot pepper jelly; holiday candies; and beadwork sold at the Wind River Farmers' Market (see listing below)

**Owner:** Sarah Krall

**Location:** Lander

**Email:** krallsa@gmail.com

**Phone:** 307-332-2345

### Spreads for Breads

Reduced-sugar, traditional jams, jellies, and marmalades including blackberry, blueberry, raspberry, and strawberry; and reduced-sugar jams, jellies, and marmalades in approximately 70 different flavors, among them hot pepper, ginger, pink lemonade, raspberry vanilla, rhubarb, and vanilla bean; products sold at the Wind River Farmers' Market (see listing below) and through direct sales

**Owner:** Mary 'Mary the Jam Lady' Weymouth

**Location:** Lander

**Email:** maryreneew@yahoo.com

**Phone:** 307-349-9646

### University of Wyoming Extension, Wind River Reservation office

Helps coordinate the Wind River Farmers' Market; holds workshops based on community interest, such as canning and horticulture; conducts yard visits to help residents with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; helps with Master Gardener classes and 4-H club programs; and oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health

**Program contacts:** Amanda Hitsheew-Small (rangelands and 4-H/youth), Kelly Pingree (CNP), Billie Spoonhunter (CNP), and Rhonda Bowers (office assistant); area educators serving the Wind River Reservation are Chance Marshall, Jeremiah Vardiman, and Caitlin Youngquist (agriculture & horticulture), and Barton Stam (rangelands)

**Location:** Fort Washakie

**Email:** rbowers@uwyo.edu or windriverextension@gmail.com

**facebook.com/ReservationExtension/**

**Phone:** 307-332-2135 or 307-840-2256

### Wind River Food Sovereignty Project

Increase the supply of locally produced, healthy, affordable food on the Wind River Reservation (WRR) by supporting WRR-based food production; programs include the Wind River Farmers' Market, producer-owned cooperatives, and support for residents of the WRR to start farming, ranching, and raising specialty crops including vegetables, fruits, honey, and other products

**Team members:** Livy Lewis, Kelly Pingree, Austin Pingree, and Rhonda Bowers

**Location:** Fort Washakie



**Email:** rbowers@uwyo.edu or elisabeth@c-prep.org  
**Phone:** 307-332-2135 or 860-604-3796  
**Website:** www.windriverfoodsovereignty.org/

### **Wind River Grow Our Own 307**

*Program to help residents of the Wind River Reservation learn the basics of gardening and to grow their own healthy, organic vegetables, fruits, and herbs; provides raised garden beds and starter garden kits to participants of the program, in part from funding received in 2020 from the Wyoming Hunger Initiative; works with participants to plant fruit-bearing shrubs and trees, including chokecherry; hosts a pumpkin-carving contest and seed-roasting class*

**Project directors:** Darrah Perez-Good Voice Elk and Deneica Barrett  
**Location:** Riverton  
**Email:** growourown307@gmail.com or deneica@yahoo.com  
**facebook.com:** GrowOurOwn307/  
**Phone:** 307-240-4257 or 307-840-4381  
**Website:** https://growourown.garden/

### **Wind River Farmers' Market**

*Fresh vegetables, fruits, herbs, honey, jams, jellies, eggs, meats, dairy products, prepared foods, baked goods, arts, and crafts; among the goals are to bring healthy food and creative work produced by Native people for the enjoyment of Native people on the Wind River Reservation, and to offer goods to the general public*



**Market manager:** Rhonda Bowers  
**Location:** Fort Washakie  
**Email:** rbowers@uwyo.edu  
**facebook.com:** WindRiverFSP/  
**Phone:** 307-840-2256 or 307-332-2135  
**Website:** /www.windriverfoodsovereignty.org/

### **Wyoming Indian High School Greenhouse**

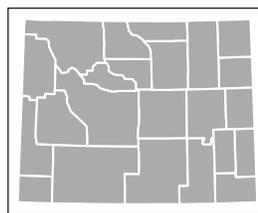
*Students at the Wyoming Indian high, middle, and elementary schools learn about plant sciences, horticulture, and gardening, and how they relate back to Northern Arapaho culture. They grow vegetables, herbs, fruits, and flowers in a greenhouse located adjacent to Wyoming Indian High School.*

**Coordinator:** elementary teacher Robert Hall  
**Location:** Ethete  
**Email:** robert.hall@wyo4life.net  
**Phone:** 307-332-9765 (high school) or 307-332-2053 (elementary school)



# Statewide

## LISTINGS



### **Agriculture, State and Public Lands & Water Resources Committee**

*This 14-member committee of the Wyoming State Legislature reviews bills, hears testimony, and recommends action to the full body of the Senate or House on legislation relating to agriculture, state and public lands, water resources, among others.*

*Joint interim committees study topics assigned by the legislature's Management Council. Some committee chairs may create sub-committees to address specified topics assigned to their joint interim committees, which often meet throughout the state.*

*The 2021–22 Agriculture, State and Public Lands & Water Resources Committee is composed of 14 legislators (with counties they represent in parentheses): Sen. Brian Boner (R-Converse/Platte) and Rep. John Eklund (R-Laramie/Goshen), co-chairs; senators Anthony Bouchard (R-Laramie/Goshen), Tim French (R-Park), R. J. Kost (R-Big Horn/Park), and Jeff Wasserburger (R-Campbell/Converse); and representatives Jim Blackburn (R-Laramie), Aaron Clausen (R-Converse), Bill Fortner (R-Campbell), Scott Heiner (R-Lincoln/Sweetwater/Uinta), Dan Laursen (R-Park), Cyrus Western (R-Sheridan), Robert Wharff*

(R-Uinta), and John Winter (R-Big Horn/Hot Springs/Fremont/Park).

**Location:** Cheyenne

**Email addresses for legislators:** see website; general questions and comments can be emailed to the Wyoming Legislative Service Office at [lso@wyoleg.gov](mailto:lso@wyoleg.gov)  
**Phone:** 307-777-7881

**Website:** [www.wyoleg.gov/Committees/2021/J05](http://www.wyoleg.gov/Committees/2021/J05)

## Barnyards & Backyards

*Provides practical, useful, and user-friendly information on rural living in Wyoming, such as producing specialty crops, gardening and landscaping, grazing management, among many other topics. The Barnyards & Backyards team does this through its magazine, Barnyards & Backyards: Rural Living in Wyoming; articles, publications, videos, webinars, and posts; and on-the-ground workshops around Wyoming.*

**Coordinator:** Jennifer Thompson

**Location:** University of Wyoming and statewide

**Email:** [barnyardsbackyards@uwyo.edu](mailto:barnyardsbackyards@uwyo.edu)

**facebook.com/BarnyardsBackyards/**

**Website:** [www.uwyo.edu/barnbackyard/](http://www.uwyo.edu/barnbackyard/)

## Grow a Little Extra

*Grow a Little Extra is one of the programs under the Wyoming Hunger Initiative (see listing below), the official initiative of Wyoming First Lady Jennie Gordon. Local gardeners and producers are encouraged to 'grow a little extra' vegetables and fruits that can be donated to local organizations that help people in need.*

*"Grow a Little Extra was established by First Lady Gordon to be around for years to come," says her chief of staff, Trista Ostrom. "Sustainability is a key piece to the Wyoming Hunger Initiative, well beyond the Gordon administration."*

**Coordinators:** Wyoming Hunger Initiative, University of Wyoming Cent\$ible Nutrition Program, and UW Master Gardener Program; information contact: Trista Ostrom, chief of staff to the first lady

**Location:** statewide

**Email:** [trista.ostrom@wyo.gov](mailto:trista.ostrom@wyo.gov)

**Facebook:** Wyoming Grow a Little Extra

**Phone:** 307-274-0365

**Website:** [www.nohungerwyo.org/grow](http://www.nohungerwyo.org/grow)

## Grown in Wyoming

*The Grown in Wyoming program was launched by the Wyoming Business Council in 2017 to open new markets for Wyoming ranchers, farmers, and other food producers, and expand local food options for consumers.*



**Coordinator:** Jill Tregemba

**Location:** statewide

**Email:** [jill.tregemba@wyo.gov](mailto:jill.tregemba@wyo.gov)

**facebook.com/GrownInWyoming/**

**Phone:** 307-214-1294

**Website:** [wyomingbusiness.org/ag-food](http://wyomingbusiness.org/ag-food)

## IMPACT 307

*University of Wyoming's IMPACT 307 is part of the Wyoming Business Resource Network (see listing below). IMPACT 307 is a statewide new business development program that focuses on high-growth-oriented companies with an emphasis on technology at UW.*

*IMPACT 307, formerly the Wyoming Technology Business Center, was created for the development of a technology-oriented business incubator within its 30,000-square-foot facility on the UW campus, and has grown to additional facilities in Casper and Sheridan. Business incubators have been proven to help small businesses succeed in the crucial first stages.*

**Contacts:** Eric Schlidt, Casper; David Bohling, Laramie; Scot Rendall, Sheridan

**Locations:** offices in Casper, Laramie, and Sheridan serve Wyoming

**Email:** [eschlid1@uwyo.edu](mailto:eschlid1@uwyo.edu), [dbohlin1@uwyo.edu](mailto:dbohlin1@uwyo.edu), or [srendall@uwyo.edu](mailto:srendall@uwyo.edu)

**Phone:** 307-315-6420 (Casper), 307-766-6395 (Laramie), or 307-675-1939 (Sheridan)

**Website:** <https://impact307.org/>



## Made in Wyoming

The Wyoming Business Council's Made in Wyoming program was discontinued in 2021 due to budget shortfalls experienced by the State of Wyoming. Members of the former Made in Wyoming program can contact the Wyoming Business Resource Network (WBRN) for assistance (see WBRN listing below).

## Manufacturing-Works

University of Wyoming's Manufacturing-Works helps Wyoming entrepreneurs, manufacturers, and producers increase productivity and performance, strengthen competitiveness near and far, and grow revenues. Members of the team help businesses pinpoint issues, and then deliver solutions to address those issues.

Specific areas of help include cybersecurity strategies, engineering prototyping, lean manufacturing (e.g., better utilize labor, improve product quality, reduce operating costs), energy audits, and International Organization for Standardization (ISO) certification.

**Contacts:** Rocky Case, state director; Marty Occhi, Afton; Michael Grundy, Cheyenne; Josh Watson, Laramie; Kevin Kershnik, Riverton; and Tyler O'Daniel, Sheridan

**Locations:** offices in Afton, Cheyenne, Laramie, Riverton, and Sheridan serve Wyoming

**Email:** rcase@uwyo.edu, mocchi1@uwyo.edu, mgrundy@uwyo.edu, jwatso20@uwyo.edu, idea.kevink@gmail.com, or todaniel@uwyo.edu

**facebook.com/MEPWyoming/**

**Phone:** 307-220-1264 (Rocky), 307-248-3682 (Marty), 503-804-6754 (Michael), 307-766-4820 (Josh), 307-856-0952 (Kevin), or 308-430-0366 (Tyler)

**Website:** <https://manufacturing-works.com/>

## Shop Wyoming

The e-commerce platform, Shop Wyoming, was developed through the 2020 Congressional CARES Act to assist business recovery from the effects of the COVID-19 pandemic, and to provide new opportunities that make Wyoming businesses more resilient in the future.

Wyoming businesses, including those with food-based products, can apply to sell their products at <https://www.shopwyoming.com/sell/>.

Shop Wyoming is sponsored by the Wyoming Small Business Development Center (SBDC), and funded by the U.S. Small Business Administration (SBA). Wyoming SBDC receives ongoing support for the program through SBA, the Wyoming Business Council, and the University of Wyoming.

**Administrator:** Wyoming Small Business Development Center; coordinator: Member Marketplace Inc.

**Location:** statewide and national

**Email:** [info@shopwyoming.com](mailto:info@shopwyoming.com)

**facebook.com/ShopWhereYouLiveWyo/**

**Phone:** 307-760-0298 or 833-278-2742, ext. 4

**Website:** [shopwyoming.com/](http://shopwyoming.com/)

## University of Wyoming College of Agriculture and Natural Resources

Within the UW College of Agriculture and Natural Resources are UW Extension and

the Wyoming Agricultural

Experiment Station (see

listings below); nine

academic departments,

including Agricultural

and Applied

Economics (see listing

below), Agricultural

Communications, Animal

Science, Ecosystem Science

and Management, Family and

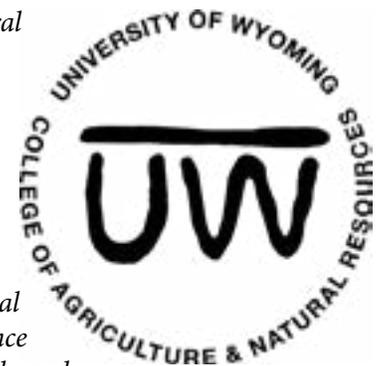
Consumer Sciences (see listing below),

Microbiology, Molecular Biology, Plant Sciences (see

listing below), and Veterinary Sciences; and a number of

programs within the departments, including Agroecology (see listing below).

**Dean:** Barbara Rasco; associate deans: Kelly Crane (see UW Extension listing) and Eric Webster (hired in early 2021, and scheduled to begin work in August 2021; see Wyoming Agricultural Experiment Station listing); coordinator of college affairs: Kelly Wiseman; director of college relations: Anne Leonard



**Location:** University of Wyoming and statewide  
**Email:** agrdean@uwyo.edu or kellywis@uwyo.edu  
**facebook.com/UWAgNatResources**  
**Phone:** 307-766-4133  
**Website:** www.uwyo.edu/uwag/

### **UW Agroecology Program**

*Offers a bachelor's degree program in agroecology. The core curriculum is composed of courses in crop science, entomology, plant pathology, soil science, and weed science.*

**Department head:** Professor Scott Miller; information contact: Miranda Perry, ESM office associate

**Location:** University of Wyoming and statewide

**Email:** esm@uwyo.edu

**Phone:** 307-766-2263

**Website:** uwyo.edu/esm/undergraduate-programs/majors/agroecology/

### **UW Department of Agricultural and Applied Economics**

*Offers undergraduate and graduate degrees in agribusiness, and agricultural and applied economics. Faculty and Extension specialists in the department also provide educational outreach and resources across the state in agriculture and rural business development, community development, farm and ranch management, and personal finance, among others. Additionally, their research is aimed at solving problems in Wyoming's agricultural and rural economies.*

**Department head:** Associate Professor Ben Rashford; information contacts: Trish Hysong or Janet Marsh

**Location:** University of Wyoming and statewide

**Email:** psmith14@uwyo.edu (Trish) or windsong@uwyo.edu (Janet)

**facebook.com/UWAgEcon/**

**Phone:** 307-766-2386

**Website:** www.uwyo.edu/agecon/

### **UW Department of Family and Consumer Sciences**

*Offers undergraduate concentrations in human nutrition and food, dietetics, human development and family sciences, professional child development, and three career tracks in design merchandising and textiles: apparel design and product development, interior design, and merchandising.*

*Graduate degree options include design, merchandising and textiles, human nutrition and food, and human development and family sciences. An interdisciplinary graduate program is available in food science and human nutrition.*



**Department head:** Associate Professor Christine Wade; information contact: Mona Gupton

**Location:** University of Wyoming and statewide

**Email:** fam-consci@uwyo.edu

**facebook.com/UWFamilyandConsumerSciences/**

**Phone:** 307-766-4145

**Website:** www.uwyo.edu/fcs/

### **UW Department of Plant Sciences**

*Offers bachelor's degree program in agroecology (see listing above), and minors in agroecology, horticulture, and plant protection. Courses cover a wide array of plant-related topics, among them agronomy; forages; food production, including organic; greenhouse management; ornamental horticulture; plant diseases; and weed management.*

*Additionally, Extension specialists in the department oversee the UW Master Gardener Program (see listing below) and horticulture outreach across the state; faculty members conduct research at the four Wyoming Agricultural Experiment Station research and extension centers (see listing below) and sites across Wyoming; and they also help producers and others address plant disease and weed issues.*

**Department head:** Andrew Kniss, professor of weed science; information contact: Ellyn Sturgeon

**Location:** University of Wyoming and statewide

**Email:** plantsciences@uwyo.edu

**facebook.com/uwyoplantsciences**

**Phone:** 307-766-3103

**Website:** www.uwyo.edu/plantsciences/

## UW Extension

Offers programs across the state in agriculture, horticulture, nutrition, natural resources, community development, and 4-H, among others. The state office is on the University of Wyoming campus, and there are also local offices in each of Wyoming's 23 counties and the Wind River Reservation (see earlier sections for individual office listings).



UW Extension also has (1) an 'Ask an Expert' website, which allows residents across the state to ask questions relating to topics such as gardening, food, agriculture, family, health, and programs for young people; and (2) a 'Publications' database website that contains Extension bulletins on a wide variety of topics, including plants, foods, horticulture, gardening, business planning, finances, and many others (see Resources section for these two websites).

**Associate dean and state director:** Kelly Crane; associate director: Amanda Marney; regional program coordinator: Windy Kelley; pesticide coordinator: Jeff Edwards

**Location:** University of Wyoming and statewide

**Email:** uwext@uwyo.edu

**facebook.com/wyoming.extension/**

**Phone:** 307-766-5124

**Website:** www.uwyo.edu/uwe/

## UW Master Gardener Program

The University of Wyoming Extension Master Gardener program provides gardening and horticultural training and resources to home gardeners, green industry professionals, specialty crop producers, and others. Individuals wishing to become a Master Gardener receive more than 40 hours of education focused on gardening and landscaping in Wyoming.

Topics include botany, soils, composting, season extension techniques (high and low tunnels, backyard greenhouses, raised-bed gardening), growing vegetables and herbs, growing fruit trees and berry crops, landscape design, trees and shrubs, lawn care, annual and perennial flowers, integrated pest management, diagnosing plant problems, and entomology.

Those interested in becoming a Master Gardener can register for an online training, with one class covering a different topic each week. In-person Master Gardener trainings are offered through some UW Extension offices across the state. After completing the course, Master Gardeners are encouraged to give back to their communities through volunteer service related to gardening.

**Coordinator:** Chris Hilgert

**Location:** statewide

**Email:** chilgert@uwyo.edu

**Facebook:** Wyoming Master Gardeners

**Phone:** 307-766-6870

**Website:** uwyo.edu/mastergardener/

## Wyoming Agricultural Experiment Station

The University of Wyoming's Wyoming Agricultural Experiment Station (WAES) supports fundamental and applied research on agricultural, community, and natural-resource issues related to the current and future needs of Wyoming agricultural producers and others.

UW faculty members, staff members, students, and collaborators conduct studies at research and extension (R&E) centers in Laramie, Lingle, Powell, and Sheridan, and across Wyoming (see individual listings for the R&E centers in the Albany, Goshen, Park, and Sheridan County sections).

Summaries of the research are contained in the annual WAES Field Days Bulletin ([www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html)).

**Associate dean and state director:** Eric Webster was hired in early 2021, and is scheduled to begin work at UW in August 2021; information contact: Joanne Newcomb



**Location:** University of Wyoming, four R&E centers, and statewide

**Email:** aes@uwyo.edu

**Phone:** 307-766-3667

**Website:** uwyo.edu/uwexpstn/

### **Wyoming Agriculture in the Classroom**

*Wyoming Ag in the Classroom programs are designed to empower Wyoming students to become stewards of the state's future, including important economic drivers, among them agriculture, minerals and energy, and outdoor recreation and tourism. Lesson plans are available to help elementary school instructors and collaborators (including conservation districts) teach Wyoming Ag in the Classroom across the state.*

**Executive director:** Jessie Dafoe; development director: Rindy West; program director: Stephanie Russell; regional advocates: Carolyn Jacobs, Dea Kobbe, and Mandi Moore; office manager: Brenda Baker; overseen by a volunteer board of directors

**Location:** statewide

**Email:** info@wyaitc.org

**facebook.com/wyaitc**

**Phone:** 307-369-1749

**Website:** <https://wyaitc.org>

### **Wyoming Association of Conservation Districts**

*Nonprofit organization that represents Wyoming's 34 conservation districts and their 170 elected board members. Conservation districts are local units of government established under state law to carry out natural resource management programs at the local level. Districts work with landowners, counties, municipalities, and community organizations to conserve land and water resources on private and public lands in the state. Among the many programs on the district level are ones tied to agriculture, food production, and specialty crops, including soil health and gardening workshops, ag expos, and seedling tree and shrub sales, including fruit and berry varieties suitable for local environments across the state.*

**Executive director:** Hunter Petsch; program specialist: Kelly Brown; watershed coordinator: Cathy Rosenthal; along with a volunteer board of directors

**Location:** Cheyenne

**Email:** hunter.petsch@conservewy.com, kelly.brown@conservewy.com, or cathy.rosenthal@conservewy.com

**facebook.com/**

[wyoassociationofconservationdistricts/](https://wyoassociationofconservationdistricts/)

**Phone:** 307-632-5716

**Website:** <https://conservewy.com/>



### **Wyoming Bean Commission**

*Primary goals are to conduct research and marketing activities to discover and develop improved dry bean varieties, production techniques, and end-use products to support the Wyoming bean industry*

**Board members:** six statewide members, including four growers and two handlers, and one ex-officio member, Dale Heggem of the Wyoming Department of Agriculture, which administers the program

**Location:** Cheyenne

**Email:** wyobean@wyo.gov

**facebook.com/wyomingbeancommission/**

**Phone:** 307-777-7324

**Website:** <https://wyagric.state.wy.us/divisions/ts/wyoming-bean-commission>

### **Wyoming Bee College**

*The annual three-day bee college is focused on helping beekeepers (including beginning hobbyists, landowners, those interested in producing and selling honey, and others) learn more about various topics relating to beekeeping and honey production, including beekeeping basics (smokers, hive tools, bee suits, etc.), learning how to better understand your bees and what they are telling you, hive health and management, how to help prevent swarms from happening, honey extraction, high-altitude*

*beekeeping, over-wintering, commercial beekeeping, land conservation gardening, apitherapy, and other topics*

**Coordinator:** Catherine Wissner, University of Wyoming Extension horticulture educator

**Location:** Cheyenne

**Email:** cwissner@uwyo.edu

**facebook.com/WyomingBeeCollege/**

**Phone:** 307-633-4383

**Website:** <https://wyomingbeecollege.org/>

### **Wyoming Business Council Entrepreneurial Services**

*Develops, implements, and manages a comprehensive suite of tools and services to help Wyoming entrepreneurs and startups get started, manage growth, and identify opportunities to expand. WBC Entrepreneurial Services oversees 'Startup: Wyoming' and other programs and resources aimed at building Wyoming's entrepreneurial ecosystem and fostering connectivity.*

**Manager:** Bert Adam

**Location:** Cheyenne

**Email:** bert.adam@wyo.gov

**Phone:** 307-214-5145 or 307-777-2800

**Websites:** [www.wyomingbusiness.org/](http://www.wyomingbusiness.org/) (main home page); [www.wyomingbusiness.org/startupwy](http://www.wyomingbusiness.org/startupwy) (Startup: Wyoming)

### **Wyoming Business Resource Network**

*The Wyoming Business Resource Network (WBRN) offers free help to businesses just getting started, and established businesses wanting to grow. Among the areas that business owners can seek assistance are business planning, marketing, accounting, exporting, and securing patents.*

*Programs and offices within the network include IMPACT 307 (see listing above), Manufacturing-Works (see listing above), Market Research Center, Wyoming Procurement Technical Assistance Center, Wyoming Small Business Development Center (see Shop Wyoming listing above, and Wyoming Small Business Development Center Network listing below), Wyoming SPIR/STTR Initiative, and Wyoming Technology Transfer and Research Products Center.*

*Members of the former Made in Wyoming program can contact the WBRN for assistance.*

**Coordinators:** University of Wyoming Office of Research & Economic Development, and the Wyoming Business Council

**Location:** statewide

**Email and phone:** see individual listings for IMPACT

307, Manufacturing-Works, Shop Wyoming, and Wyoming Small Business Development Center Network; additional contacts are listed on the website  
**Website:** [uwyo.edu/research/business-resource-network/](http://uwyo.edu/research/business-resource-network/)

### **Wyoming Department of Agriculture**

*The Wyoming Department of Agriculture (WDA) is dedicated to the promotion and enhancement of Wyoming's*

*agriculture and natural resources, and contribution to Wyoming quality of life. It oversees a number of divisions and programs, including ones*

*tied directly to specialty crops; apiary registration and mapping; food production and safety; pesticides and fertilizers; and nursery stock sampling and inspections (see next six listings).*



**Director:** Doug Miyamoto; deputy director: Stacia Berry; executive secretary: Pam Bell; public information officer: Derek Grant

**Location:** statewide

**Email:** [pamela.bell@wyo.gov](mailto:pamela.bell@wyo.gov) or [derek.grant@wyo.gov](mailto:derek.grant@wyo.gov)

**facebook.com/WyomingAg**

**Phone:** 307-777-7321 (main number) or 307-777-7180 (Derek)

**Website:** [wyagric.state.wy.us](http://wyagric.state.wy.us)

### **WDA Analytical Services Laboratory**

*Chemists and microbiologists in the laboratory analyze numerous materials for hundreds of different compounds, elements, microorganisms, and contaminants. Program areas include pesticides, fertilizers, water, dairy, feed & forage, meats, and petroleum.*

**Manager:** Teresa Jarvis

**Location:** Laramie

**Email:** [analytical.lab@wyo.gov](mailto:analytical.lab@wyo.gov)

**Phone:** 307-742-2984

**Website:** [wyagric.state.wy.us/divisions/asl](http://wyagric.state.wy.us/divisions/asl)

### **WDA Apiary Registration and Mapping Program**

*Registration of all beehives in Wyoming is required by state law, and information is listed on the Wyoming Apiary Map. This enables commercial beekeepers to maintain at least a two-mile distance between hives, and*

it also allows all beekeepers, pesticide applicators, and others to work together to protect the health of bees.

Information contained on the map includes county, license detail record number, yard name and number, number of hives, class of apiary, license expiration date, GPS coordinates of hive, owner name, establishment ID, and phone number.

Apiary classes include: H=hobbyist, five or less hives; L=landowner, six or more hives; G=general, six or more hives; and P=pollination. General (aka commercial) must abide by a two-mile limitation, per state law. There is no registration fee for hobbyists, whereas the fee for landowners and general apiaries is \$25. Personnel with the WDA will inspect hives at no cost. See the website for more details about registration, including registration for a pollination apiary.

**WDA Technical Services manager:** Kent Drake; assistant manager: Dale Heggem; public information officer: Derek Grant

**Location:** statewide

**Email:** kent.drake@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov

**Phone:** 307-777-7324

**Website:** wyagric.state.wy.us/divisions/ts/sections-a-programs/plant-industry

Website links include: Forms & Applications (among them apiary registration, and pollination apiary request for registration); Apiary Mapping Program; Apiary Fact Sheet (beginner beekeepers help sheet)

### **WDA Consumer Health Services**

Charged with overseeing the safety of the state's food supply; CHS conducts food safety education and inspectional activities in all areas of the state not covered by local departments of health in the city of Laramie and the following five counties: Laramie, Natrona, Teton, Sweetwater, and Sublette.

Any person processing, distributing, storing, or preparing food for wholesale or retail use shall obtain a license from WDA or a local health department (see the 'Wyoming Food Freedom Act' listing below concerning the sale of homemade foods).

**CHS manager:** Justin Latham; assistant manager: Ashley Stegeman; public information officer: Derek Grant; see the CHS 'Contacts' webpage for a listing of WDA field offices and local contacts throughout Wyoming

**Location:** statewide

**Email:** see the CHS 'Contacts' webpage for contacts across the state, or derek.grant@wyo.gov



**Phone:** see the CHS 'Contacts' webpage, or 307-777-7180 (Derek Grant)

**Website:** <https://wyagric.state.wy.us/divisions/chs>; Contacts webpage: <https://wyagric.state.wy.us/divisions/chs/contacts>

### **WDA Plant Industry Program**

WDA Plant Industry Program duties include sampling, laboratory inspection, and analysis of leaf cutter bees; seed, feed, fertilizer, and nursery stock sampling and inspections; product registration (pesticides, soil conditioners and amendments, feeds, fertilizers, and animal remedies); and establishment licensing.

The Plant Industry Program is under WDA's Technical Services division (see listing below).

**WDA Technical Services manager:** Kent Drake; assistant manager: Dale Heggem; public information officer: Derek Grant

**Location:** statewide

**Email:** kent.drake@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov

**Phone:** 307-777-7324

**Website:** wyagric.state.wy.us/divisions/ts/sections-a-programs/plant-industry

### **WDA Specialty Crop Block Grant Program**

The Wyoming Department of Agriculture's Specialty Crop Block Grant Program strives to enhance the competitiveness of specialty crops in Wyoming by increasing the production and consumption of fruits, vegetables, tree nuts, culinary herbs and spices, medicinal herbs, and edible horticultural products, and by increasing the production and sale of floriculture and non-edible horticultural crops through competitive grant awards and education; the application deadline for competitive grant awards is typically in early April of each year

**Manager:** Michelle MacDonald; WDA public information officer: Derek Grant

**Location:** Cheyenne

**Email:** michelle.macdonald@wyo.gov or derek.grant@wyo.gov

**facebook.com/WyomingAg**

**Phone:** 307-777-7323 or 307-777-7180

**Website:** <https://wyagric.state.wy.us/divisions/admin/specialty-crop-program>

Website for applications: <http://wyagric.state.wy.us/forms-a-applications>

### **WDA Technical Services**

*Program areas include apiary registration and mapping (see WDA Apiary Registration and Mapping Program listing above); plant industry (see WDA Plant Industry Program listing above); product registration (see Plant Industry); weed and pest control; pesticides; grain warehouse; rodent and predator management; weights and measures; and fuel quality.*

*Staff members provide hands-on training and compliance assistance, with a focus on meeting the goals of truthfully marketed commodities in the state.*

**WDA Technical Services manager:** Kent Drake; assistant manager: Dale Heggem; public information officer: Derek Grant

**Location:** statewide

**Email:** kent.drake@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov (see website for individual program contacts)

**Phone:** 307-777-7324

**Website:** [wyagric.state.wy.us/divisions/ts](http://wyagric.state.wy.us/divisions/ts)



### **Wyoming Farm to School**

*Offers a variety of resources for school districts, schools, producers, and others across Wyoming to help them develop and sustain successful farm-to-school and farm-to-plate partnerships*

**Program facilitator:** Wyoming Department of Education; coordinator: Nicole Armbrust

**Location:** statewide

**Email:** nicole.armbrust@wyo.gov

**facebook.com/WyomingFarmToPlate/**

**Phone:** 307-777-7414

**Websites:** <https://edu.wyoming.gov/for-district-leadership/nutrition/farm-to-school/>

### **Wyoming Farmers Marketing Association**

*Helps farmers' markets and producers develop successful marketing plans to help them expand their customer base and increase profits. The WFMA is associated with the Farmers Market Coalition (see national listings section).*

**President:** Sloane Anderson-Bergien; vice president: Ami Erickson

**Location:** statewide

**Email:** biggs@onewest.net (Sloane) or amie@sheridan.edu (Ami); to add state news and resources, contact Marian Weaver at: [marian@farmersmarketcoalition.org](mailto:marian@farmersmarketcoalition.org)

**Facebook:** Wyoming Farmers Marketing Association

**Phone:** 307-733-3260 (Sloane) or 307-675-0544 (Ami)

**Website:** [wyomingfarmersmarkets.org](http://wyomingfarmersmarkets.org)

### **Wyoming Food Coalition**

*Statewide network dedicated to increasing the production, promotion, and consumption of fresh, locally produced food in Wyoming, while extending access to people living with food insecurity*

**President:** Adam Bunker; vice president: Leroy Jons; treasurer: LeAnn Miller; secretary: Alyssa Wechsler

**Location:** statewide

**Email:** [info@wyfoodcoalition.org](mailto:info@wyfoodcoalition.org)

**facebook.com/pg/wyfoodcoalition/**

**Phone:** 307-751-7422 (Adam) or 307-322-3667 (Leroy)

**Website:** <https://wyfoodcoalition.org/>

### **Wyoming Food Freedom Act**

*The Wyoming Legislature passed the Wyoming Food Freedom Act in 2015, and expanded the provisions of the act in 2020. The general purpose of the WFFA is to allow the sale and consumption of homemade foods. Under the act, producers can sell products including*

baked goods, raw milk, poultry, eggs, and canned goods such as jams, jellies, and salsas at farmers' markets across Wyoming and from ranches, farms, and homes. The Wyoming Food Safety Rule allows producers to sell meat such as beef, bison, lamb, and goat from farmers' markets, ranches, and farms as long as the meat has been processed, packaged, and labeled at a state- or federally inspected meat plant (the inspection is at no cost to the producer). Details of the WFFA, including additional information about red meat and limits on poultry numbers, can be found at the two websites listed below.

**Contact:** Sara Pino, Wyoming Department of Agriculture Consumer Health Services administrative assistant

**Location:** Cheyenne

**Email:** sara.pino1@wyo.gov

**Phone:** 307-777-7211

**Website:** [calc.net/wp-content/uploads/2018/01/WYFoodFreedomAct2017.pdf](http://calc.net/wp-content/uploads/2018/01/WYFoodFreedomAct2017.pdf)

**Website with 2020 amendments:** [wyoleg.gov/Legislation/2020/HB0084](http://wyoleg.gov/Legislation/2020/HB0084)

### Wyoming Historic Apple Project

University of Wyoming Department of Botany Professor Steve Miller and others in 2017 planted an apple germplasm repository orchard at the Sheridan Research and Extension Center (see ShREC listing in Sheridan County section). This project followed a study led by Miller to locate historic apple orchards in Wyoming (some of them are more than 100 years old), and then to identify as many cultivars as possible using molecular methods.

He and his team took samples from approximately 1,000 historic and heirloom apple trees across the state, and positively identified 30 cultivars. Pieces of woody growth collected from trees were grafted onto Antonovka rootstock, and in 2017 he and others planted 2- to 4-year-old saplings at the newly established repository orchard at ShREC. Additional saplings have been planted at a new apple orchard at the Wyoming State Fairgrounds.

The ultimate goal is to save as many historic and heirloom varieties as possible, and eventually make those varieties available to nurseries and others. Landowners having historic apple trees on their property can help in this endeavor (see Wyoming Apple Project listing in Resources section).

**Coordinator:** Professor Steve Miller

**Location:** statewide

**Email:** [fungi@uwyo.edu](mailto:fungi@uwyo.edu)



**Phone:** 307-766-2834

**Website:** [uwyo.edu/barnbackyard/\\_files/documents/magazine/2014/winter/010114bbwyappleproject.pdf](http://uwyo.edu/barnbackyard/_files/documents/magazine/2014/winter/010114bbwyappleproject.pdf)

### Wyoming Hunger Initiative

WHI is the official initiative of Wyoming First Lady Jennie Gordon. The program's goal is to help prevent food insecurity by increasing awareness of and support for the work of local anti-hunger organizations statewide. WHI has instituted programs that support local organizations and networks through the form of infrastructure grants and COVID-19 relief, as well as programs such as Grow a Little Extra (see listing above) and others that aim to help residents, including children.



**Contact:** Trista Ostrom, chief of staff to the first lady

**Location:** statewide

**Email:** [trista.ostrom@wyo.gov](mailto:trista.ostrom@wyo.gov)

**Facebook:** Wyoming Hunger Initiative

**Phone:** 307-274-0365

**Website:** [www.nohungerwyo.org](http://www.nohungerwyo.org)



### **Wyoming Local Foods Mapping Project**

*University of Wyoming graduate student Ashley Babcock and others started a project in 2021 to create a statewide map that has layers with information about local food efforts, such as CSAs, community gardens, school gardens, organizations and agencies that promote local foods and access to local foods, produce farms, farmers' markets, food banks, and soup kitchens.*

*Babcock is working on the project in collaboration with the Wyoming Food Coalition and colleagues Ashley Quick, Kim Johnson, and Nell Smith in the UW Haub School of Environment and Natural Resources.*

**Project contact:** Ashley Babcock

**Location:** statewide

**Email:** ababcoc5@uwyo.edu

**Phone:** 307-766-6672

**Website:** [www.uwyo.edu/diversity/urdm-graduate-students/urdm-iglp.html](http://www.uwyo.edu/diversity/urdm-graduate-students/urdm-iglp.html)

### **Wyoming Master Gardener Association**

*Serves as a communication network linking University of Wyoming Extension offices and Wyoming's Master Gardeners; promotes research-based information, and provides region-specific advice about gardening to residents; supports county Master Gardener programs, and encourages the formation of such programs where they do not exist; and facilitates educational opportunities for Master Gardeners in the state.*

**Contact:** Linda Farrier

**Location:** statewide

**Email:** [linda@lindafarrier.com](mailto:linda@lindafarrier.com)

**Phone:** 307-532-2436

### **Wyoming Small Business Development Center Network**

*The Wyoming SBDC Network offers business expertise and technical assistance to help entrepreneurs start, grow, reinvent, or exit a business.*

**Program partners:** University of Wyoming, Wyoming Business Council, and U.S. Small Business Administration

**State director:** Jill Kline; associate state director: Paul Johnson

**Office locations:** Casper, Cheyenne, Gillette, Jackson, Laramie, Powell, Rawlins, Riverton, and Rock Springs

**Email:** [jkline@uwyo.edu](mailto:jkline@uwyo.edu); [pjohns45@uwyo.edu](mailto:pjohns45@uwyo.edu); see [wyomingsbdc.org/contact/](http://wyomingsbdc.org/contact/) for other email addresses

**Phone:** 307-766-3405 (Jill); 307-314-5208

(Paul); number for offices across Wyoming are at [wyomingsbdc.org/contact/](http://wyomingsbdc.org/contact/)

**Website:** [www.wyomingsbdc.org/](http://www.wyomingsbdc.org/)



# National

## LISTINGS



### **AgrAbility**

*AgrAbility is a national program that provides education, networking, and assistance to ranchers, farmers, and agricultural workers with disabilities and their families, particularly any engaged in production agriculture who want to continue ranching or farming. For information on assistive technology resources that will support ranching, farming, and agriculture, contact the staff at Wyoming Assistive Technology Resources (WATR), within the Wyoming Institute for Disabilities (WIND) on the University of Wyoming campus.*

**WIND executive director:** Sandy Root-Elledge; **WATR deputy director:** Canyon Hardesty

**Location:** statewide and national

**Email:** [watr@uwyo.edu](mailto:watr@uwyo.edu)

**Phone:** 307-766-6187 or 1-888-989-9463

**Website:** [uwyo.edu/wind/watr/agrability.html](http://uwyo.edu/wind/watr/agrability.html)

### **Farmers Market Coalition**

*FMC is a membership-based, non-profit dedicated to strengthening farmers' markets across the United States, including Wyoming, so that the markets can serve as community assets while providing income opportunities for producers.*





*FMC helps the operators of farmers' markets to achieve three goals: farmers earn fair prices for the fruits of their labor by selling directly to consumers; consumers gain access to fresh, nutritious, locally grown produce; and communities regain a figurative 'town square,' experiencing the many positive outcomes of foot traffic and animated public space.*

*The FMC website contains a variety of resources to help farmers' market managers and organizers, including frequently asked questions (and answers to those questions), marketing for farmers markets, a guide to accepting SNAP, a farmers' market legal toolkit, and webinars.*

*The operators of farmers' markets can seek technical assistance or advice on specific issues related to their markets by filling out the 'Technical Assistance Form,' which is available by clicking on the 'Contact' link at the bottom of the main website.*

**Executive director:** Ben Feldman; farmers market support director: Darlene Wolnik; farmers market support project manager: Rachael Ward; network coordinator: Diana Broadway; communications: Hannah Fuller; assisted by other staff and a board of directors

**Location:** national

**Email:** [info@farmersmarketcoalition.org](mailto:info@farmersmarketcoalition.org); inquiries

can also be submitted through the online 'Contact Us' webpage at <https://farmersmarketcoalition.org/joinus/contact-us/>

**facebook.com/fmc.org/**

**instagram.com/fmcorg/**

**twitter.com/FMCorg**

**Website:** [farmersmarketcoalition.org](http://farmersmarketcoalition.org)

### **Farmers.Gov**

*The USDA's farmers.gov website offers many resources to farmers, ranchers, and other producers, including a link to find local USDA Service Centers; farmers.gov tools, among them conservation concerns, farm loans, and disaster assistance; program deadlines; American Rescue Plan debt payments; and AskUSDA.*

*There is a link that contains data of interest to farmers, ranchers, and other producers, and there is another link titled #ourfarmers blog, which contains a variety of stories to help producers, including ones on ag business, loans and grants, disaster planning and assistance, conservation, and science and technology.*

**Administrator:** U.S. Department of Agriculture

**Location:** national

**Contact information:** available at [www.farmers.gov/](http://www.farmers.gov/) contact

**Website:** [www.farmers.gov](http://www.farmers.gov)

### **MyPlate**

*USDA's MyPlate program helps people develop their own individual healthy eating style. A healthy eating routine is important at every stage of life, and can have positive effects that add up over time.*

*It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy and fortified soy alternatives. When deciding what to eat or drink, choose options that are full of nutrients.*

*The website includes a variety of resources, among them recipes and tools to develop healthy eating plans.*

**Administrator:** U.S. Department of Agriculture

**Location:** national

**Contact information:** available [www.myplate.gov/](http://www.myplate.gov/) contact-us

**facebook.com/MyPlate**

**Website:** [www.myplate.gov](http://www.myplate.gov)



## National Farm to School Network

National Farm to School Network is an information, advocacy, and networking hub for communities working to bring local food sourcing, school gardens, and food and agriculture education into schools and early care and education settings (see state listings section for Wyoming Farm to School, and see many of the county sections for school gardens).



**Executive director:** Helen Dombalis; communications director: Anna Mullen

**Location:** national

**Email:** info@farmtoschool.org or anna@farmtoschool.org (Anna)

**facebook.com/NationalFarmtoSchoolNetwork/**

**instagram.com/farmtoschool/**

**Phone:** 515-210-2483 (Anna)

**twitter.com/farmtoschool**

**Website:** farmtoschool.org

## Organic Farming Research Foundation

The OFRF works to foster the improvement and widespread adoption of organic farming systems. It cultivates organic research, education, and federal policies that bring more farmers and acreage into organic production.

**Executive director:** Brise Tencer; office manager/program administrator: Kelsey Grimsley; along with other staff and a board of directors

**Location:** national

**Email:** office@ofrf.org

**facebook.com/OFRF.org**

**instagram.com/organicfarmingresearch/**

**Phone:** 831-426-6606

**twitter.com/OFRF**

**Website:** https://ofrf.org

## ServSafe

ServSafe offers food safety training and certification exams created by foodservice professionals. Among the programs is one for food handlers. Some University of Wyoming Extension offices, including the Weston County office, are offering ServSafe programming in partnership with the Wyoming Department of Agriculture (see Weston County section).

**Administrator:** National Restaurant Association

**Location:** national

**Live chat:** click on the 'Click Here to Chat' link on the Contact Customer Care webpage

**Phone:** 800-765-2122

**Website:** www.servsafe.com

## U.S. Department of Agriculture

The U.S. Department of Agriculture (USDA) provides leadership on food, agriculture, natural resources, rural development, nutrition, and related issues based on public policy, the best available science, and effective management.

Its vision is to provide economic opportunity through innovation, helping rural America to thrive; promote agriculture production that better nourishes Americans, while also helping feed others throughout the world; and preserve our nation's natural resources through conservation, restored forests, improved watersheds, and healthy private working lands.

Agencies within USDA include Agricultural Marketing Service (see two specialty crop-related listings below), Agricultural Research Service, Animal and Plant Health Inspection Service, Economic



Research Service, Farm Service Agency (see listing below), Food and Nutrition Service (see listing below), Food Safety and Inspection Service, Foreign Agricultural Service, Forest Service, National Agricultural Statistics Service, National Institute of Food and Agriculture, Natural Resources Conservation Service (see listing below), Risk Management Agency, Rural Development (see listing below), Rural Utilities Service, Rural Housing Service, and Rural Business-Cooperative Service.





**Secretary of Agriculture:** Tom Vilsack  
**Location:** national  
**Email:** askusda@usda.gov  
**Facebook:** U.S. Department of Agriculture  
**Live chat:** click on the ‘Chat with an Expert’ link on ‘Contact Us’ page  
**Phone:** 833-ONE-USDA  
**Website:** www.usda.gov

### **USDA Farm Service Agency**

*FSA serves farmers, ranchers, and agricultural partners through the delivery of a variety of agricultural programs. Among the programs are ones tied directly to specialty crops, including marketing assistance loans for chickpeas, dry peas, lentils, and honey; and emergency assistance for honeybees.*

*Check the website below for the latest FSA news for Wyoming. In May 2021, for example, the FSA announced that \$4 million in grant funding was available nationwide to support the development of urban agriculture and innovative production projects. “Urban agriculture can play an important role in food justice and equity,” said Jodene Johnson, acting FSA executive director for Wyoming.*

*Added Astrid Martinez, NRCS Wyoming state conservationist: “Such projects have the potential to educate, innovate, and unify communities to improve nutrition and food access, and increase local food production in urban areas.”*

*This was the second year USDA offered this grant opportunity. The application deadline was June 18, 2021, so check back to see if this program will continue in 2022. Examples of grant-funded projects are on the website.*

**Acting state executive director:** Jodene Johnson; see website for local service center staff  
**Location:** statewide and national  
**Email:** see website for email addresses for local service center staff  
**Facebook:** USDA Farm Service Agency  
**Phone:** 307-261-5009  
**Website:** fsa.usda.gov/state-offices/Wyoming/index

### **USDA FSA Beginning Farmers and Ranchers Loans**

*America’s next generation of farmers and ranchers are supported through FSA’s “Beginning Farmer” direct and guaranteed loan programs.*

*Farm Ownership loans can provide access to land and capital. Operating loans can assist beginning farmers in becoming prosperous and competitive by helping to pay normal operating or family living expenses, open doors to new markets and marketing opportunities, and assist with diversifying operations.*

*Through the Microloan programs, beginning farmers and ranchers have an important source of financial assistance during startup years.*

**Acting Wyoming state executive director:** Jodene Johnson; see website for local service center staff  
**Location:** statewide and national  
**Email and phone:** see website for local service center staff  
**Website:** fsa.usda.gov/programs-and-services/farm-loan-programs/native-american-loans/index

### **USDA FSA Minority and Women Farmers and Ranchers Loans**

*While FSA is committed to serving all farmers and ranchers, by statute it targets a portion of several loan fund programs to historically underserved farmers and ranchers, including women, African-Americans, American Indians, Hispanic, Asian, and others.*

**Acting Wyoming state executive director:** Jodene Johnson; see website for local service center staff  
**Location:** statewide and national  
**Email and phone:** see website for local service center staff  
**Website:** fsa.usda.gov/programs-and-services/farm-loan-programs/native-american-loans/index

### **USDA Farmers Market Promotion Program**

*The USDA Agricultural Marketing Service’s FMPP helps fund projects that develop, coordinate, and expand direct producer-to-consumer markets, which in turn*

*helps increase access to and availability of locally and regionally produced agricultural products.*

*Entities that are eligible to apply include: agricultural businesses and cooperatives, CSA networks and associations, food councils, economic development corporations, local governments, nonprofit and public benefit corporations, producer networks or associations, regional farmers' market authorities, and tribal governments.*

**Team lead:** Dewell Paez-Delgado; grants management specialists: see website

**Location:** national

**Email:** PA@usda.gov

**Phone:** 202-720-8998

**Website:** [www.ams.usda.gov/services/grants/fmpp](http://www.ams.usda.gov/services/grants/fmpp)

### **USDA Food and Nutrition Service**

*The mission of FNS is to increase food security and reduce hunger by providing children and people with low incomes access to food, a healthy diet, and nutrition education in a way that supports American agriculture and inspires public confidence. Most nutrition assistance programs funded by FNS are administered at the state and local levels, among them the Supplemental Nutrition Assistance Program (SNAP).*

*A growing number of farmers' markets in Wyoming are offering programs for people eligible for SNAP benefits, among them the Food for Thought Mobile Market, Food for Thought Online Market, and Food for Thought Winter Makers Market in Casper (see those listings in the Natrona County section).*

**Deputy undersecretary:** Stacy Dean; see website for local program managers across Wyoming

**Location:** statewide and national

**Email and phone:** see website for local contact information

**Facebook:** USDA Food and Nutrition Service

**Website:** [www.fns.usda.gov](http://www.fns.usda.gov)

### **USDA High Plains Grasslands Research Station**

*The 2,873-acre research station operated by USDA's Agricultural Research Service was established in 1928 to increase livability on the High Plains through the release of adapted fruits and vegetables, as well as hardy trees and shrubs that could be used for fruit production, windbreaks, and ornamental purposes. More than 10,000 species were planted for test purposes, and many survived, including hardy fruit and berry varieties, among them apricots, currants, domestic plums, and sour cherries. Many trees and shrubs in the commercial*



*nursery trade today originated at the HPGRS near Cheyenne, including some varieties now bearing the Cheyenne name.*

*Though the station's mission shifted in the 1970s to grasslands research and mine land reclamation, more than 250 species of hardy trees and shrubs exist today, having survived the last four decades on natural precipitation and minimal care. In 2006, the City of Cheyenne took over management of the arboretum.*

*The station, including the arboretum, is open to the public during normal office hours Monday through Friday, and groups can schedule an organized tour. A story about the station and its historic arboretum is in the summer 2007 issue of *Barnyards & Backyards* magazine (see statewide section).*

**Rangeland scientist/research leader:** Justin Derner

**Location:** five miles northwest of Cheyenne

**Email:** [justin.derner@usda.gov](mailto:justin.derner@usda.gov)

**Phone:** 307-772-2433, ext. 113; work cell: 307-631-5928

**Website:** USDA High Plains Grasslands Research Station

### **USDA Local Food Promotion Program**

*The USDA Agricultural Marketing Service's LFPP helps fund projects that develop, coordinate, and expand local and regional food business enterprises that engage as intermediaries in indirect producer-to-consumer marketing to help increase access to and availability of locally and regionally produced agricultural products.*

*Entities that are eligible to apply include: agricultural businesses and cooperative, CSA networks and associations, food councils, economic development*

corporations, local governments, nonprofit and public benefit corporations, producer networks or associations, regional farmers' market authorities, and tribal governments.

**Team lead:** Dewell Paez-Delgado; grants management specialists: see website

**Location:** national

**Email:** USDALFPPQuestions@usda.gov

**Phone:** 202-720-0933

**Website:** www.ams.usda.gov/services/grants/lfpp

## USDA National Organic Program

*The USDA Agricultural Marketing Service's NOP is a federal regulatory program that develops and enforces consistent national standards for organically produced agricultural products sold in the U.S.*

*Operating as a public-private partnership, NOP accredits third-party organizations to certify that farms and businesses meet the national organic standards. USDA and accredited certifiers also work together to enforce the standards, ensuring a level playing field for producers and protecting consumer confidence in the integrity of the USDA Organic Seal.*

*The website has a list of resources to help producers and businesses become certified organic and maintain that status.*

**Deputy administrator:** Jennifer Tucker; information contacts: Joan Avila and Sandra Page; see website for other staff members

**Location:** national

**Email:** joan.avila@usda.gov or sandra.page@usda.gov; see website for other addresses

**Phone:** 202-720-3252

**Website:** ams.usda.gov/about-ams/programs-offices/national-organic-program

## USDA Natural Resources Conservation Service

*NRCS provides farmers, ranchers, producers, landowners, and others in Wyoming and across the country with financial and technical assistance to voluntarily put conservation on the ground, helping both the environment and agricultural operations.*

*Among its many programs are ones to assist producers who want to install high tunnels; producers who want*

*to certify their operations as USDA organic; and the operators of small-scale farms with cover crops, fencing, managing manure, and low-cost irrigation systems.*

**State resource conservationist:** Andi Neugebauer; public affairs specialist: Alyssa Louria; see website for additional state and local service center staff

**Location:** statewide and national

**Email:** alyssa.louria@usda.gov; see website for email addresses for state and local service center staff

**facebook.com/USDA.NRCS**

**Phone:** 307-233-6759

**Website:** nracs.usda.gov/wps/portal/nracs/site/wy/home/

## USDA Rural Development

*Rural Development is committed to helping improve the economy and quality of life in rural America, including Wyoming. In May 2021, there were nine programs, among them 'Business Programs,' which provides financial backing and technical assistance to individuals, businesses, cooperatives, farmers and ranchers, public bodies, non-profit corporations, Native American tribes, and private companies in rural communities. The funding is intended to help improve the quality of life in rural communities by enhancing economic opportunities, and ensuring self-sustainability for current and future generations.*

*In May 2021, there were 11 individual programs within 'Business Programs,' including value-added producer grants, which are intended to help agricultural producers enter into value-added activities related to the processing and marketing of new products (see *Considering a Value-Added Food Venture?* in the Resources section).*

**Acting state director:** Janice Blare; see website for local service center staff

**Location:** statewide and national

**Email:** see website for email addresses for local service center staff

**Facebook:** USDA Rural Development

**Phone:** 307-233-6700

**Website:** fd.usda.gov/wy

## USDA Service Centers

*Local USDA service centers in Wyoming and across the nation are designed to be a single location where customers can access the services provided by the Farm Service Agency, Natural Resources Conservation Service, and Rural Development (see listings below).*

*In Wyoming, many local conservation districts are also located in these service centers (see listings for Wyoming's 34 conservation districts in the county section; a listing for the Wyoming Association of Conservation Districts is in the state section).*



**Location:** statewide and national

**Email and phone:** contact information for USDA Service Centers in Wyoming and other states is on the website below at 'Find Your Local Service Center'

**Website:** [www.farmers.gov](http://www.farmers.gov)

### **USDA Specialty Crops Program**

*The USDA Agricultural Marketing Service's Specialty Crops Program helps buyers and sellers of all sizes in the U.S. produce industry to market their perishable products in the most efficient manner. This national program partners with state agencies and other industry organizations for the benefit of growers, shippers, brokers, receivers, processors, retailers, restaurants, direct to consumer sales, and the foodservice industry (see the Wyoming Department of Agriculture Specialty Crop Block Grant Program listing in the state section).*

*The USDA program offers a wide array of services that span from helping market the quality of products to ensuring that there is fair trade in the produce industry. The program also helps specialty crops growers and handlers to combine their resources to help their respective industries overcome marketing barriers.*

**Deputy administrator:** Sonia Jimenez; associate deputy administrators: Charles Stephens and Lorenzo Tribbett

**Location:** national

**Email:** see website for a complete list of contact information; [Sonia.Jimenez@usda.gov](mailto:Sonia.Jimenez@usda.gov), [CharlesD.Stephens@usda.gov](mailto:CharlesD.Stephens@usda.gov) or [Lorenzo.Tribbett@usda.gov](mailto:Lorenzo.Tribbett@usda.gov)

**Phone:** 202-720-4722

**Website:** [www.ams.usda.gov/about-ams/programs-offices/specialty-crops-program](http://www.ams.usda.gov/about-ams/programs-offices/specialty-crops-program)

### **USDA Specialty Crop Block Grant Program**

*The purpose of the USDA Agricultural Marketing Service's Specialty Crop Block Grant Program (SCBGP) is to enhance the competitiveness of specialty crops, which are defined as "fruits, vegetables, tree nuts, dried fruits, horticulture, and nursery crops, including floriculture." (See 'List of Specialty Crops' in next section for a discussion about the food-related specialty crops that pertain to this directory.)*



*The agency, commission, or department responsible for agriculture within each state is eligible to apply directly to the USDA for grant funds. Organizations or individuals interested in the SCBGP should contact their state department of agriculture for more information (see the Wyoming Department of Agriculture and the WDA Specialty Crop Block Grant Program listings in the state section).*

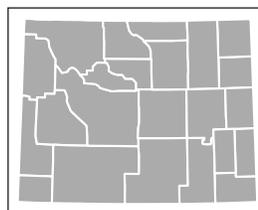
**Location:** national

**Email and phone:** see WDA Specialty Crop Block Grant Program listing in previous section

**Website:** <http://www.ams.usda.gov/services/grants/scbgp>



# Resources



## **Backyard Composting Using Simple, Small-Scale Methods**

*This UW Extension bulletin describes the benefits of composting, composting methods, and how to overcome obstacles.*

**Authors:** Karen Panter and Chris Hilgert

**Email:** [kpanter@uwyo.edu](mailto:kpanter@uwyo.edu) or [chilgert@uwyo.edu](mailto:chilgert@uwyo.edu)

**Phone:** 307-766-5117 or 307-766-6870

**Website:** [wyoextension.org/publications/Search\\_Details.php?pubid=1949&pub=B-974R](http://wyoextension.org/publications/Search_Details.php?pubid=1949&pub=B-974R)

## **Barnyards & Backyards: Rural Living in Wyoming**

*The Barnyards & Backyards: Rural Living in Wyoming magazine provides practical, useful, and user-friendly information on rural living in the state, such as producing specialty crops, gardening and landscaping, grazing management, among many other topics. See the Barnyards & Backyards listing in the statewide section for more information.*

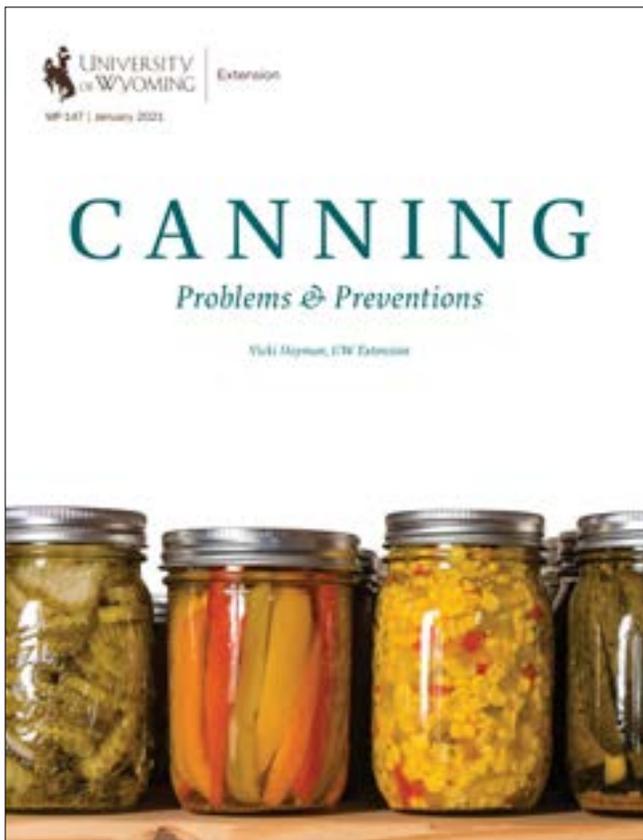
**Coordinator:** Jennifer Thompson

**Location:** University of Wyoming

**Email:** [barnyardsbackyards@uwyo.edu](mailto:barnyardsbackyards@uwyo.edu)

**facebook.com/BarnyardsBackyards/**

**Website:** [www.uwyo.edu/barnbackyard/](http://www.uwyo.edu/barnbackyard/)



### **Canning Problems and Preventions**

*This UW Extension bulletin addresses common canning problems, and how to prevent them.*

**Author:** Vicki Hayman

**Email:** vhayman@uwyo.edu

**Phone:** 307-746-3531

**Website:** [wyoextension.org/agpubs/pubs/MP-147.pdf](http://wyoextension.org/agpubs/pubs/MP-147.pdf)

### **Considering a Value-Added Food Venture? There's a Three-Step Approach**

*This article in UW Extension's Barnyards & Backyards magazine presents an overview on starting a value-added food venture.*

**Author:** Cole Ehmke

**Email:** cehmke@uwyo.edu

**Phone:** 307-766-3782

**Website:** [uwyo.edu/barnbackyard/\\_files/documents/magazine/2020/spring/0420valueadded.pdf](http://uwyo.edu/barnbackyard/_files/documents/magazine/2020/spring/0420valueadded.pdf)

### **Diseases and Disorders of Potatoes in the Home Garden**

*The potato plant and the tuber are subject to several diseases and environmental disorders. In this UW Extension bulletin, problems associated with producing potatoes are broken down to environmental disorders*

*(physiological), and some infectious (biotic) diseases that Wyoming gardeners may encounter.*

**Author:** William Stump

**Email:** wstump@uwyo.edu

**Phone:** 307-766-2062

**Website:** [wyoextension.org/agpubs/pubs/B-1348-web.pdf](http://wyoextension.org/agpubs/pubs/B-1348-web.pdf)

### **Extending the Vegetable Growing Season**

*Productive vegetable gardens can be grown almost anywhere in Wyoming if they are managed wisely. The environment of plants needs to be modified to counteract the short growing seasons, cool temperatures, low humidity, and high winds characteristic of many parts of the state. This UW Extension bulletin explains general considerations as well as provides information on how to start vegetables indoors; successfully grow warm- and cool-season vegetables; select varieties; use mulch; and extend the growing season.*

**Author:** Karen Panter

**Email:** kpanter@uwyo.edu

**Phone:** 307-766-5117

**Website:** [wyoextension.org/agpubs/pubs/B-1148R-extending-season\\_web.pdf](http://wyoextension.org/agpubs/pubs/B-1148R-extending-season_web.pdf)

### **Food Ventures in Wyoming: A Resource and Regulatory Guide**

*This UW Extension bulletin is intended to help Wyoming's agricultural producers, small-acreage and small-scale farmers, home-based producers, and small-scale food processors understand the regulatory requirements for their industry. For those who sell under the Wyoming Food Freedom Act umbrella, it will define what is allowed and what is not.*

*For those who want to take a value-added specialty crop business to the next level, this publication will give a sense of what must be addressed since the producers will become subject to numerous rules, including adherence to U.S. Food and Drug Administration food safety regulations.*

**Author:** Cole Ehmke

**Email:** cehmke@uwyo.edu

**Phone:** 307-766-3782

**Website:** [wyoextension.org/agpubs/pubs/B-1324-web.pdf](http://wyoextension.org/agpubs/pubs/B-1324-web.pdf)

### **Gothic Style High Tunnel Construction**

*This Wyoming Department of Agriculture publication offers a step-by-step guide to constructing a 17' x 32' Gothic-style greenhouse.*



## GROWING VEGETABLES IN WYOMING

Home vegetable gardening is a popular activity all across the United States. Gardening serves many purposes such as providing sources of food, exercise, and maybe even profit for many people.

Wyoming residents can grow excellent vegetable gardens if they are aware of the special problems they may encounter. In Wyoming, the following environmental characteristics may be problems:

- Growing seasons range from short to very short.
- Growing season temperatures are often too low, sometimes too high, and often include extremely frost.
- High or steady winds can cause physical damage to plants plus soil erosion and rapid drying.
- Low relative humidity levels increase the rate of water loss from plants and soil.
- Poor native soils are usually alkaline, low in organic matter, shallow, rocky, and cold.
- Water is generally low in quantity and poor in quality.
- Inadvertent risk to diseases in vegetable gardens, as well as other crops.

8-2018  
Revised April 2020  
Karen Panter, Extension Horticulture Specialist,  
Department of Plant Sciences, University of Wyoming

**Author:** Del Jimenez

**Email:** [djimenez@nmsu.edu](mailto:djimenez@nmsu.edu)

**Phone:** 505-852-2668

**Website:** <https://wyagric.state.wy.us/images/stories/news/specialtycrop/gothicstylehoophouse-construction.pdf>

### Greenhouse Structures

A greenhouse provides a means of changing the environment around plants to improve their growth. Some greenhouses are also an integral part of a house and yard design. Greenhouses chosen for their appearance are often more expensive than simple plant-growing structures. This UW Extension bulletin discusses general considerations in selecting a greenhouse, and offers information on covers, heating, ventilation, cooling, controls, and accessory equipment. Drawings are included along with a chart suggesting appropriate temperatures for growing common vegetables and flowers.

**Author:** Karen Panter

**Email:** [kpanter@uwyo.edu](mailto:kpanter@uwyo.edu)

**Phone:** 307-766-5117

**Website:** [wyoextension.org/agpubs/pubs/B-1147R-greenhouse\\_web.pdf](http://wyoextension.org/agpubs/pubs/B-1147R-greenhouse_web.pdf)

### Growing Herbs

This UW Extension bulletin offers tips for growing herbs in a garden. It includes a list of herbs, along with planting instructions, culinary uses, and helpful tips for growing each herb.

**Author:** Karen Panter

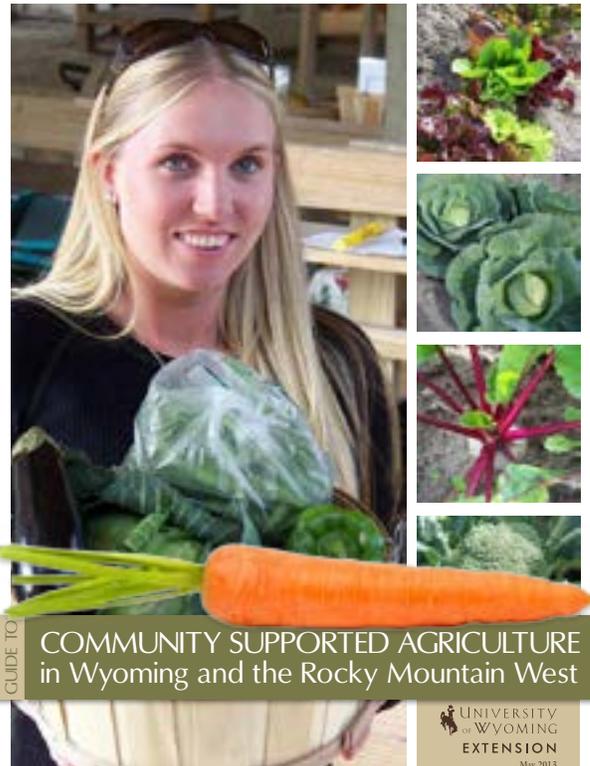
**Email:** [kpanter@uwyo.edu](mailto:kpanter@uwyo.edu)

**Phone:** 307-766-5117

**Website:** [wyoextension.org/publications/Search\\_Details.php?pubid=2065&pub=B-1144R](http://wyoextension.org/publications/Search_Details.php?pubid=2065&pub=B-1144R)

### Growing Vegetables in Wyoming

Gardening serves purposes such as providing sources of food, exercise, and maybe even profit for many people. Wyoming gardeners have a special challenge, because of the short growing season and varying temperatures along with untimely frosts, steady and high winds, hailstorms, poor soils, and low humidity. Vegetable gardening tips included in this UW Extension publication provide information on crop selection, soil preparation, and irrigation. A section on planning a vegetable garden discusses areas for long-term crops, spacing, and cool- and warm-variety vegetables along with site preparation, planting, and general care tips.



GUIDE TO

COMMUNITY SUPPORTED AGRICULTURE  
in Wyoming and the Rocky Mountain West

UNIVERSITY OF WYOMING  
EXTENSION  
May 2013

**Author:** Karen Panter

**Email:** kpanter@uwyo.edu

**Phone:** 307-766-5117

**Website:** wyoextension.org/agpubs/pubs/B-1115R\_web.pdf

## Guide to Community Supported Agriculture

Many new CSA farmers find that agriculture in a CSA can be quite intense, especially when there are significant elements of business planning that accompany general day-to-day operations. This University of Wyoming Extension guide introduces producers to the concept and operation of CSA. In it, you will find basic information about different types of CSAs, including ways of organizing the operation, managing production and distribution, deciding on products and product presentation, and building and maintaining a customer base.

**Authors:** Cole Ehmke, Eric Arnould, Kelli Belden, Jeff Edwards, Alan Miller, Karen Panter, Lucy Pauley, Melea Press, Bill Schepeler, Alan Schroeder, and Katherine Strand

**Email:** cehmke@uwyo.edu or jedward4@uwyo.edu

**Phone:** 307-766-3782 (Cole) or 307-837-2000 (Jeff)

**Website:** wyoextension.org/agpubs/pubs/B-1251-web.pdf

## Hard-Sided High Tunnel Construction

High tunnels, also known as hoop houses, are used to protect crops grown for food or flowers, and significantly extend the growing season in challenging climates like Wyoming's. High tunnels are passive structures, and an economical option for individuals who cannot afford to build or operate a greenhouse. There are many styles and sizes of high tunnels available: gothic, traditional hoop, and modified-traditional hoops. Many high tunnel designs are available as pre-engineered kits, and can be purchased from a variety of companies.

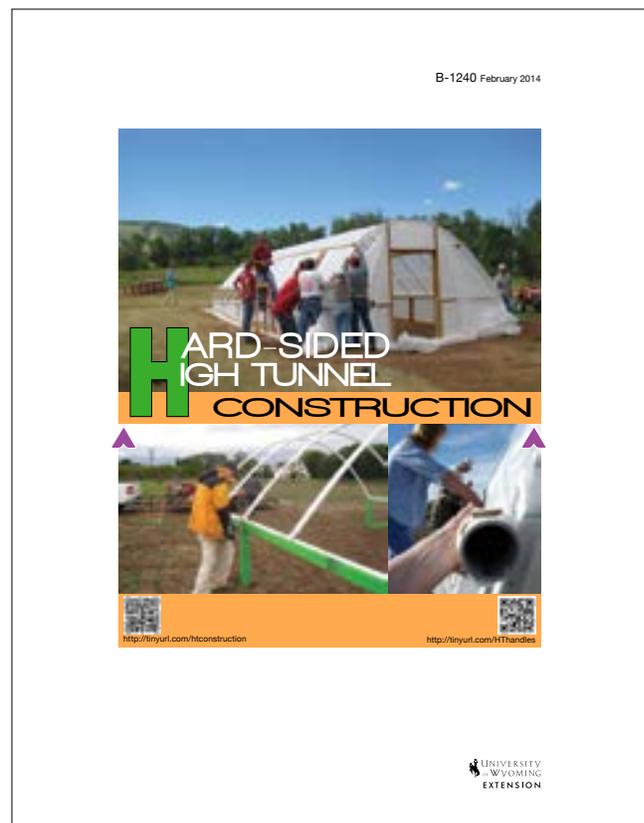
The information presented in this UW Extension bulletin is meant as a guide for do-it-yourselfers who want to build their own economical alternative from (mostly) locally available materials. The hard-sided high tunnel is a modified traditional hoop style constructed on top of wooden rails (hard-side). This modification increases the overall farmable square footage by 25% over the 12' x 32' traditional hoop.

**Authors:** Jeff Edwards and Del Jimenez

**Email:** jedward4@uwyo.edu or djimenez@nmsu.edu

**Phone:** 307-837-2000 (Jeff) or 505-852-2668 (Del)

**Website:** wyoextension.org/agpubs/pubs/B-1240.pdf



## High Tunnel Handbook

This UW Extension handbook includes information that may help answer the question: I built a high tunnel, now what do I do with it? The chapters include economics and marketing; managing the environment; planting-bed layout; soil, irrigation, insect, mite, and disease management; organic production; growing vegetables, small fruits, and cut flowers; and frequently asked questions.

**Authors:** Karen Panter, Kelli Belden, Jeff Edwards, Sandra Frost, Axel Garcia y Garcia, Abdelouhab Mesbah, and Scott Richard

**Email:** kpanter@uwyo.edu or jedward4@uwyo.edu

**Phone:** 307-766-5117 (Karen) or 307-837-2000 (Jeff)

**Website:** wyoextension.org/publications/Search\_Details.php?pubid=1831&pub=B-1234

## Hotbeds and Cold Frames

Hotbeds are used most often for starting and growing young plants in late winter and spring. Seedlings are often started in a greenhouse, and moved to a hotbed when they fill the available space. Hotbeds provide an economical way to grow plants until they are transplanted to their permanent outdoor locations. Cold frames work as solar heat traps to warm soil and plants during late fall and early spring. They can also improve the growth of cold-sensitive crops such as tomatoes when



they are grown in areas with low summer temperatures. This UW Extension bulletin teaches readers how to construct, cover, heat, and manage hotbeds, and how to build, shelter, and manage cold frames.

**Author:** Karen Panter

**Email:** kpanter@uwyo.edu

**Phone:** 307-766-5117

**Website:** [wyoextension.org/agpubs/pubs/B-1151R\\_coldframe\\_web.pdf](http://wyoextension.org/agpubs/pubs/B-1151R_coldframe_web.pdf)

### Landscaping: Container Gardening

Planting flowers (including pollinators), vegetables, herbs, small fruits, and other plants in containers is a great way to add splashes of color to homes, offices, and landscapes; to provide habitat for bees and other pollinators; and to produce fresh produce in small spaces.

Container gardens are also ideal for those who have physical impairments, but still like to garden. Most herbaceous plants, and even some dwarf shrubs and trees, can be successfully grown in containers. Those and related topics are covered in this UW Extension bulletin.

**Authors:** Karen Panter and Chris Hilgert

**Email:** kpanter@uwyo.edu or chilgert@uwyo.edu

**Phone:** 307-766-5117 or 307-766-6870

**Website:** [wyoextension.org/agpubs/pubs/B-1239.pdf](http://wyoextension.org/agpubs/pubs/B-1239.pdf)

### Orientation of High Tunnels on Herb Production

This UW study focused on the orientation of small high tunnels on the production of three culinary herbs (oregano, marjoram, and garlic chive), and also cut flowers. The study, which was conducted in Laramie, found that the orientation of a small high tunnel did not greatly affect the production of herbs from year-to-year, but cultivar selection is an important consideration.

Results of the study are detailed in the journal *HortTechnology*, published by the American Society for Horticultural Science. The paper, *Orientation of Small Hobby High Tunnels and Potential Effects on Cut Sunflowers and Fresh Herbs*, is available for free viewing in v. 29, issue 4 (see website below).

**Authors:** Karen Panter, Timmothy Gergeni, Casey Seals, and Andrea Garfinkel

**Email:** kpanter@uwyo.edu

**Phone:** 307-766-5117

**Website:** [journals.ashs.org/horttech/view/journals/horttech/horttech-overview.xml](http://journals.ashs.org/horttech/view/journals/horttech/horttech-overview.xml)

### Preserving Food in Wyoming

This UW Extension bulletin offers tips on how to preserve a variety of foods through canning. It includes information addressing the special considerations needed to can at higher elevations in Wyoming.

**Authors:** Betty Holmes and Suzanne Pelican

**Email and phone:** contact your county Extension office with questions about canning (see individual county listings for information)

**Website:** [wyoextension.org/agpubs/pubs/B-1210.pdf](http://wyoextension.org/agpubs/pubs/B-1210.pdf)

### Promoting Pollinators on Your Place: A Wyoming Guide

This UW Extension bulletin is a guide to the insects and hummingbirds in Wyoming that act as pollinators, as well as the flowers, shrubs, trees, and other plants that attract these pollinators.

**Authors:** Scott Schell, Jennifer Thompson, Jeff Edwards, Jacelyn Downey, and Justina Russell

**Email:** sshell@uwyo.edu, barnyardsbackyards@uwyo.edu (Jennifer), or jedward4@uwyo.edu

**Phone:** 307-766-2508 (Scott) or 307-837-2000 (Jeff)

**Website:** [wyoextension.org/agpubs/pubs/B-1305-web.pdf](http://wyoextension.org/agpubs/pubs/B-1305-web.pdf)

### Raspberry Production Guide for Wyoming

This UW Extension bulletin offers tips on how to successfully grow raspberries in Wyoming, and which varieties are best suited to Wyoming growing conditions.

**Authors:** Chris Hilgert, William Stump, and Scott Schell

**Email:** chilgert@uwyo.edu, wstump@uwyo.edu, or sshell@uwyo.edu

**Phone:** 307-766-6870, 307-766-2062, or 307-766-2508

**Website:** [wyoextension.org/agpubs/pubs/B-1352-raspberries-web.pdf](http://wyoextension.org/agpubs/pubs/B-1352-raspberries-web.pdf)

## Spice It Up! Using Herbs and Spices

*Herb and spice combinations for meats and vegetables are suggested in this UW Extension publication, which also contains proper herb-drying and spice-use tips.*

**Authors:** Sarah Francis and Vicki Hayman

**Email:** vhayman@uwyo.edu

**Phone:** 307-746-3531

**Website:** [wyoextension.org/agpubs/pubs/MP-121-3R-spices\\_web.pdf](http://wyoextension.org/agpubs/pubs/MP-121-3R-spices_web.pdf)

## University of Wyoming Extension Ask an Expert

*The University of Wyoming (UW) Extension 'Ask an Expert' webpage is a way to get answers from UW Extension experts in agriculture, gardening, horticulture, food, nutrition, community development, family and health, 4-H and youth development, and other topics. Go to the website below, and then choose your county and enter as much relevant detail about your question as possible. Extension will do its best to respond to your question within two business days.*

**Administrator:** UW Extension

**Email:** uwext@uwyo.edu

**Phone:** 307-766-5124

**Website:** [uwyo.edu/uwesupport/ask\\_an\\_expert.html](http://uwyo.edu/uwesupport/ask_an_expert.html)

## UW Extension Master Gardener Program Guidelines

*This UW Extension bulletin defines the guidelines for Master Gardener volunteers, who gain horticultural knowledge and skills focused on growing in Wyoming.*



*They provide unbiased, research-based information related to plant health care and assist Wyoming residents with diagnosing plant problems and provide research-based pest management recommendations for insects, plant diseases, and weeds.*

**Author:** Chris Hilgert

**Email:** [chilgert@uwyo.edu](mailto:chilgert@uwyo.edu)

**Phone:** 307-766-6870

**Website:** [wyoextension.org/agpubs/pubs/MP-109R.pdf](http://wyoextension.org/agpubs/pubs/MP-109R.pdf)

## UW Extension Programs

*The UW Extension 'Programs' webpage allows users to click on the following links to learn more about specific programming in these particular areas (the listed programs were as of June 2021): 4-H and youth development, agriculture and natural resources, Cent\$ible Nutrition, community development, entomology, integrated pest management (IPM), school IPM, financial literacy, gardening, Master Gardener, nutrition and food safety, and Wyoming demand management feasibility for the Upper Colorado River Basin.*

**Administrator:** UW Extension

**Email:** [uwext@uwyo.edu](mailto:uwext@uwyo.edu)

**Phone:** 307-766-5124

**Website:** [uwyo.edu/uwe/programs/](http://uwyo.edu/uwe/programs/)

## UW Extension Publications Database

*The UW Extension publications database allows users to easily find publications by entering a keyword, title, or publication number, or an author name into the 'Search Publications' bar.*

**Administrator:** UW Extension

**Email:** [uwext@uwyo.edu](mailto:uwext@uwyo.edu)

**Phone:** 307-766-5124

**Website:** [wyoextension.org/publications/](http://wyoextension.org/publications/)

## Wyoming Apple Project

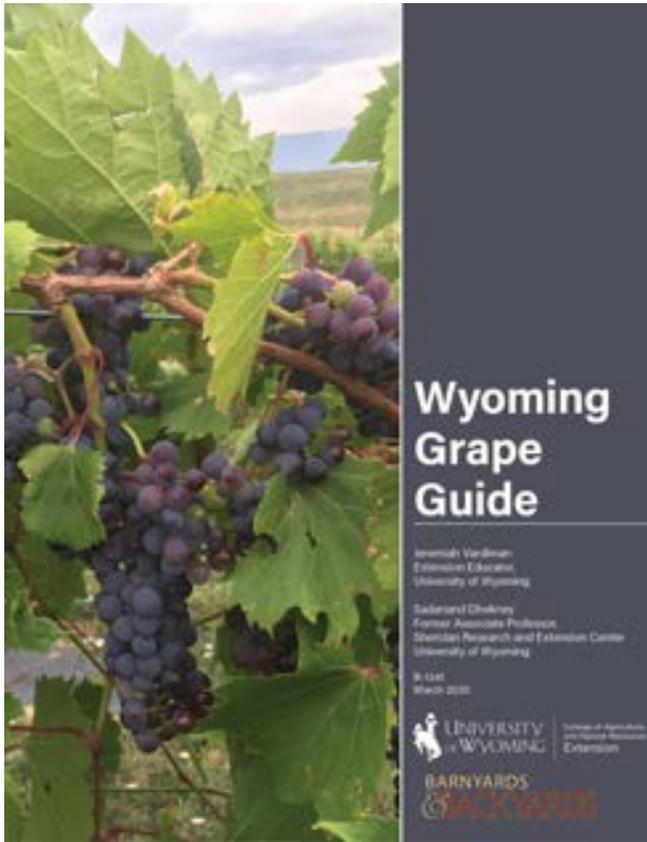
*This University of Wyoming study aims to save Wyoming's historic and heirloom apple cultivars, including trees that were planted in orchards more than 100 years ago. The article in winter 2014 Barnyards & Backyards ("Wyoming Apple Project: Attempts to save Wyoming's diverse apple cultivars") details the research, and also discusses how landowners in Wyoming who have historic apple trees on their properties can help.*

**Author:** Steve Miller

**Email:** [fungi@uwyo.edu](mailto:fungi@uwyo.edu)

**Phone:** 307-766-2834

**Website:** [uwyo.edu/barnbackyard/\\_files/documents/magazine/2014/winter/010114bbwyappleproject.pdf](http://uwyo.edu/barnbackyard/_files/documents/magazine/2014/winter/010114bbwyappleproject.pdf)



## Wyoming Beginner Beekeeper Help Sheet

*This one-page guide offers tips to beginner beekeepers, and helpful resources to get started. All beekeepers are required by state law to register their hives with the Wyoming Department of Agriculture. Personnel with the department will conduct inspections of beehives at no cost.*

*For related information, see the WDA Apiary Registration and Mapping Program, WDA Plant Industry Program, and Wyoming Bee College listings in the statewide section.*

**Administrator:** Wyoming Department of Agriculture Technical Services Division, Plant Industry Program  
**WDA Technical Services manager:** Kent Drake; assistant manager: Dale Heggem; public information officer: Derek Grant  
**Email:** kent.drake@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov  
**Phone:** 307-777-7324  
**Website:** agriculture.wy.gov/images/stories/pdf/techserv/training/apiaryfactsheet.pdf

## Wyoming Department of Agriculture Specialty Crop Block Grant Program Manual

*The WDA's Specialty Crop Block Grant Program each year awards grants to enhance the competitiveness of specialty crops in Wyoming by increasing the production and consumption of fruits, vegetables, tree nuts, culinary herbs and spices, medicinal herbs, and edible horticultural products, and by increasing the production and sale of floriculture and non-edible horticultural crops.*

*The WDA Specialty Crop Block Grant Program Manual is updated annually to assist in the preparation of grant applications for the review process. The application deadline for competitive grant awards is typically in early April of each year.*

**Manager:** Michelle MacDonald; WDA public information officer: Derek Grant  
**Email:** michelle.macdonald@wyo.gov or derek.grant@wyo.gov  
**Phone:** 307-777-7323 or 307-777-7180  
**Website:** wyagric.state.wy.us/component/content/article/34-agnews/178-specialty-crop-grant-information

## Wyoming Grape Guide

*This UW Extension bulletin is a comprehensive guide to growing grapes in Wyoming, including juice, table, and wine varieties.*

**Authors:** Jeremiah Vardiman and Sadanand Dhekney  
**Email:** jvardima@uwyo.edu  
**Phone:** 307-754-8836  
**Website:** wyoextension.org/agpubs/pubs/B-1341-grapes-for-web.pdf

## Wyoming Rural Living Resources: A Practical Guide

*This UW Extension bulletin compiled by the Small Acreage Issue Team presents user-friendly information on a variety of topics pertinent to rural living in Wyoming, whether you have a few acres or many. Among the many topics are ones on successfully raising vegetables, fruits, and herbs in Wyoming's environment.*

**Authors:** Jennifer Thompson, Dallas Mount, Rachel Mealor, and others  
**Email:** barnyardsbackyards@uwyo.edu (Jennifer)  
**Website:** wyoextension.org/agpubs/pubs/rural\_living\_resources\_guide-2019-web-a.pdf



## LIST OF ELIGIBLE *Specialty Crops*

Specialty crops eligible to be included in 2021 Wyoming Specialty Crop Directory are (1) vegetables; (2) fruits and tree nuts; (3) culinary herbs and spices; (4) medicinal herbs; and (5) edible horticultural products, including honey and hops.

Eligible plants must be cultivated or managed and used by people for food and medicinal purposes. Processed products shall consist of greater than 50% of the specialty crop by weight, exclusive of added water. Common examples in the directory are jams, jellies, infused honeys, sauces (e.g., barbecue, hot, and pasta), salsas, pickled vegetables, fermented vegetables (e.g., kimchi and sauerkraut), fruit pies, and wine.

Because this directory is focused on edible specialty crops, it does not include businesses involved in other areas of specialty crop production, such as floriculture and turfgrass.

The directory also does not include agricultural products not defined as 'specialty crops' by the U.S. Department of Agriculture (USDA). In Wyoming, this would include such commodities as livestock and dairy products, eggs, and agricultural crops such as alfalfa, barley, field corn, hemp, sugar beets, and wheat.

However, the directory **DOES LIST** non-eligible commodities and non-edible specialty crops if a business produces those in addition to edible specialty crops.

The tables below list plants commonly considered edible specialty crops by the USDA as of June 2021, including vegetables, fruits and tree nuts, culinary herbs and spices, medicinal herbs, and edible horticultural crops. More information is at [www.ams.usda.gov/services/grants/scbgp/specialty-crop](http://www.ams.usda.gov/services/grants/scbgp/specialty-crop)

# 1. VEGETABLES

artichoke  
 asparagus  
 bean (snap, green, lima, dry edible)  
 beet (table)  
 broccoli/ broccoli raab  
 Brussels sprouts  
 cabbage (including Chinese)  
 carrot  
 cauliflower  
 celeriac  
 celery  
 chickpeas  
 chive  
 collards (including kale)  
 cucumber  
 edamame  
 eggplant  
 endive  
 garlic  
 horseradish  
 kohlrabi  
 leek  
 lentils



lettuce  
 melon (all types)  
 mushroom (cultivated)  
 mustard and other greens  
 okra  
 onion  
*Opuntia* (prickly pear)

parsley  
 parsnip  
 pea (garden, dry edible)  
 pepper  
 potato  
 pumpkin  
 radish (all types)  
 rhubarb  
 rutabaga  
 salsify  
 spinach  
 squash (summer and winter)  
 sweet corn  
 sweet potato  
 Swiss chard  
 taro  
 tomato (including tomatillo)  
 turnip  
 watermelon



## 2. FRUITS AND TREE NUTS

almond  
apple  
apricot  
*Aronia* (chokeberry)  
avocado  
banana  
blackberry  
blueberry  
breadfruit  
cacao  
cashew  
citrus  
cherimoya  
cherry  
chestnut (for nuts)  
coconut  
coffee  
cranberry  
currant  
date  
feijoa fruit  
fig  
filbert (hazelnut)  
gooseberry  
grape (including raisin)  
guava  
kiwi



litchi	persimmon
macadamia	pineapple
mango	pistachio
nectarine	plum (including prune)
olive	pomegranate
papaya	quince
passion fruit	raspberry
peach	strawberry
pear	Suriname cherry
pecan	walnut

### 3. CULINARY HERBS AND SPICES

ajwain (caraway)

allspice

*Angelica* spp.

anise

annatto

*Artemisia* spp.

asafetida

basil (all types)

bay (cultivated)

bladder wrack (seaweed)

Bolivian coriander

borage

*Calendula* spp. (herbal uses)

candle nut

caper

caraway

cardamom

cassia spice

catnip

chervil

chicory

cicely

cilantro

cinnamon

clary sage

cloves

comfrey

common rue

coriander

cress

cumin

curry

dill

fennel

fenugreek

filé (gumbo, cultivated)

fingerroot

French sorrel

galangal

ginger

hops

horehound (Thai ginger)

hyssop

lavender

lemon balm

lemon thyme

lovage

mace

mahlab

malabathrum

marjoram

mint (all types)

nutmeg

oregano

orris root

paprika

parsley

pepper

rocket (aka arugula)

rosemary

rue

saffron

sage (all types)

savory (all types)

tarragon

thyme

turmeric

vanilla

wasabi

watercress



## 4. MEDICINAL HERBS

*Artemisia* spp.

arum

*Astragalus* spp.

boldo

cananga

comfrey

coneflower

fenugreek

feverfew

foxglove

ginkgo biloba

ginseng

goat's rue

goldenseal

gypsywort

horehound

horsetail

lavender

licorice

marshmallow

mullein

passionflower

patchouli

pennyroyal

pokeweed

St. John's wort

senna

skullcap

sonchus

sorrel

stevia

tansy

*Urtica* spp. (nettle)

witch hazel

wood betony

wormwood

yarrow

yerba Buena



## 5. EDIBLE HORTICULTURE PRODUCTS

honey

hops

maple syrup

tea leaves



