

2024 WYOMING

Specialty Crops

DIRECTORY

Volume 2



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2024 WYOMING SPECIALTY CROP DIRECTORY

The 2024 Wyoming Specialty Crop Directory, v. 2, is a publication of the University of Wyoming Extension in partnership with the Wyoming Department of Agriculture (WDA). Financial supporter for this project is the U.S. Department of Agriculture's Agricultural Marketing Service Specialty Crop Block Grant Program, through funds provided to the WDA's Specialty Crop Block Grant Program.

THANK YOU!

The coordinator acknowledges Michelle MacDonald and Ted Craig with WDA's Specialty Crop Block Grant Program; Amanda 'Mandy' Marney, associate dean and director, and Eric Webster, associate dean and then acting director of UW Extension, College of Agriculture, Life Sciences, and Natural Resources; graphic designer Tana Stith of T2 Communications in Laramie; Ann Tanaka, owner of Tanaka Web Works in Cody, who is developing a new online database for the directory; and David Keto, Jeremy Cain, Brooke Ortel, Maya Gilmore, and many others with UW Extension. Thank you to Cole Ehmke, a former UW Extension specialist who coordinated v. 1 of the directory, working in collaboration with the current coordinator. And a big thanks to the hundreds of people across Wyoming who are the ones behind the nearly 1,100 listings in v. 2 of the Wyoming Specialty Crop Directory.

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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. Amanda Marney, associate dean and director, University of Wyoming Extension, College of Agriculture, Life Sciences, and Natural Resources.

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Welcome

A NOTE FROM THE COORDINATOR

On behalf of University of Wyoming Extension in partnership with the Wyoming Department of Agriculture, I am incredibly pleased to present the 2024 Wyoming Specialty Crop Directory. With funds from WDA's Specialty Crop Block Grant Program, we created volume 2 of this directory to help connect Wyoming residents and visitors alike 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, hard cider, and wine, to name a few.

This comprehensive directory brings new life to the saying "Shop Local," as it lists hundreds of Wyoming producers—big and small—who sell their products at local businesses, outdoor and indoor farmers' markets, co-ops, roadside stands, and other venues, in addition to direct and online sales. As you travel across our state, check out county sections on your smartphone to seek out local goods in the communities you visit. For my wife, Leslie, and me, that is becoming part of our itinerary, as we've enjoyed locally produced foods from every corner of Wyoming and in-between.

Here's our list, and we're just getting started: chokecherry jam, spicy honey mustard, salsa, pickled vegetables, primo pasta sauce, kimchi, and gochujang from Laramie County; fresh produce, honey, fresh roasted coffee beans, and homemade potato and Greek salads from Albany; mango habanero hot sauce from Carbon and pineapple hot sauce from Sweetwater; sauerkraut, spice mixes, and habanero-infused sea salt from Fremont; hard cider (using apples from local orchards) and curried pickled carrots from Teton; hot salsas from Natrona and Sheridan; spicy tomato sauce from Crook (it makes a mean base for chili!); barbecue sauce and Bloody Mary mix from Converse; and hot sauces and chili spice mix from Platte. As you can see, Wyoming producers offer plenty of specialty-crop-related foods to try.

One of the most enjoyable aspects of working on this publication is visiting with folks around Wyoming who produce these foods,



Directory coordinator Robert Waggener and his wife, Leslie, grow a variety of specialty crops on their property, including crabapples, chokecherries, currants, and an assortment of vegetables, fruits, and herbs in raised beds. "Even in our tough climate, it's amazing how much the raised beds produce from spring through fall," he says. The yard is also home to a variety of pollinator plants, among them Autumn Joy and other sedums, Russian sage, and snowberry, all of which attract numerous beneficial insects including bees, and the perennial flower Red Birds in a Tree—an absolute hummingbird magnet!



A Thunderchild flowering crabapple loaded with fruit.

and who oversee farmers' markets, community-supported agriculture (CSA) operations, community gardens, and school horticulture programs. I have heard many wonderful stories, and one word seems to follow them all: "passion." That very word is also driving a new movement, as year-round indoor farmers' markets and farm stands are popping up across the state, thanks in part to the Wyoming Food Freedom Act.

As you read through a section and notice a potential listing we missed, please get in touch as I am equally excited to let you know of a companion project that we're actively working on: the Wyoming Specialty Crop Directory online database. This database will allow us to continually update listings and also add new ones. I am working with Ann Tanaka, owner of Tanaka Web Works in Cody, on this effort and can say up-front that Ann is creating a model design.

Talking design, Tana Stith, owner of T2 Communications in Laramie, is the artist behind the eye-catching layout that enhances your perusal of this directory. Since the publication of v. 1, we have received dozens of accolades, and many of those talk about the great visual appeal, among them a reader from Victor, Idaho, who commented: "Your directory looks FABULOUS!!" Like me, both Tana and Ann worked at UW Extension and the UW College of Agriculture, Life Sciences, and Natural Resources for many years, and we thank Extension for hosting this directory—and the upcoming online database—on its website. Please share any thoughts about the directory as you grab hold of the growing local food movement across Wyoming. As Julia Child said: "bon appétit!"

Robert Waggener

Coordinator and editor, Wyoming Specialty Crop Directory, v. 2
rw.waggener@gmail.com



The tubular red flowers of Red Birds in a Tree are hummingbird magnets.

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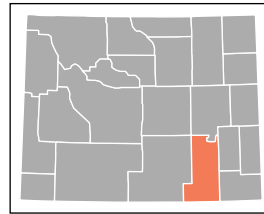
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Albany

C O U N T Y



ACRES Student Farm

University of Wyoming students and others involved with the UW ACRES Student Farm raise vegetables, fruits, and herbs. ACRES is part of the UW Department of Plant Sciences and the UW Plant Production and Protection Program (see statewide section for those two listings). ACRES was postponed in 2024, but is scheduled to resume operations in 2025.

Where to buy: to be determined

Advisor: vacant; Department of Plant Sciences office associate: Ellyn Sturgeon

Location: Laramie Research and Extension Center on the UW campus

Email: esturgeo@uwyo.edu

facebook.com/ACRESstudentfarm/

Phone: 307-766-3103

Website: <https://www.uwyo.edu/uwacres/index.html>

Albany County Fair

The number of entries in specialty-crop-related categories at the Albany County Fair have increased sharply in 2022 and 2023, as more 4-Hers, older youths, and adults are gardening and canning their own foods—in part to save money, but also to produce healthy foods, beautify



An Ark Regional Services employee works with a client to water new plants in the hoop house, which is part of Ark's horticulture program for people with disabilities.

their yards, and participate in an enjoyable hobby, says fair manager Taylor Haley. "Part of this is learning how to grow vegetables, fruits, herbs, and flowers in the challenging high plains, and learning how to can."

The number of indoor entries, which include specialty crops and many other categories, has doubled over the past couple of years, reaching about 4,000 in 2023.

"We're seeing the most growth in visual arts and photography, but the other indoor categories are also way up, including fresh vegetables, fruits, and cut flowers, and canned foods like preserves, jellies, salsas, honey, pie fillings, fruits, and vegetables," Haley says.

The Laramie Garden Club sponsors two special awards in Open show gardening, both named after long-time Laramie residents who devoted much time to helping others with successfully growing produce and flowers in the challenging climate, the late Eileen and Jack Routson.

The county fair is held around the first week of August each year. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

Fairgrounds director and fair manager: Taylor Haley; facilities manager: Bud Claycomb; assistant grounds manager: Kerry Zimmerschied; volunteer fair board members: Andrea Senior, Brian Coxbill, Elizabeth Powers, Nolan Woodruff, and Scott Lake

Location: Albany County Fairgrounds south of Laramie

Email: manager@albanycountyfair.org

Phone: 307-742-3224

Website: <https://www.co.albany.wy.us/435/Albany-County-Fair>

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 or arkhorses@arkrs.org

facebook.com/ArkRegionalServices/

Phone: 307-460-2657

Website: <https://www.arkregionalservices.org/>

Artisan's Gallery

Sells homemade jams and jellies from Berried Delights (see Weston County section for details), chili spice blends and other products from Chugwater Chili (Platte County), seasonings and sauces from Hi Mountain Seasonings (Fremont County), and honey and sauces from Queen Bar Gardens (Park County). In addition, Artisan's Gallery sells a variety of other Made in Wyoming products, including artwork, buckles, candles, fossils, and pottery, and it offers custom framing services.

Owner: Brenda Hunter

Location: downtown Laramie

Email: gallerygal.bh@gmail.com

Phone: 307-745-3983

Website: <https://artisansgallery.business.site/>

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Big Hollow Food Co-Op, The Butcher Block, Hilton Garden Inn, Martindale's Western Store, Robin's Treats, 307 Meat Co., and Wyoming Territorial Prison State Historic Site in Laramie; and Albany Lodge, J-N Mercantile, and Old Corral Hotel & Steakhouse in Centennial (see Laramie County section for details)

B.E.^s Bees

Pure, raw Wyoming honey, beeswax wraps, and candles

Where to buy: Tuesday Local Market and B.E.^s Bees Honey House (contact owner to schedule appointment); candles and beeswax wraps also available at local holiday bazaars



B.E.⁵ Bees owner Bruce Embury holds a honeycomb at his honey house near Laramie.

Owner: Bruce Embury
Location: Laramie
Email: wybesbees@gmail.com
facebook.com/wybesbees/
Phone: 307-742-0853

Big Hollow Food Co-Op

Offers many locally and regionally produced vegetables, fruits, herbs, canned goods (including jams, honey, salsas, and sauerkraut), meats, eggs, baked goods, and other products. Among the Wyoming businesses selling specialty-crop products at Big Hollow are Sheila Bird Farms (see listing below), Coal Creek Coffee Co., H&S Coffee Roasters, and Motive Coffee Co. of Laramie; Need More Salsa of Jelm; Queen Bee Gardens (see Big Horn County section); William Frederick's Finest Sauerkraut (see Fremont County section); Baer's Pantry and Cheyenne Honey (see Laramie County section); Roots



Big Hollow Food Co-Op manager Jeff Hubbell and customer Sue Miller, an original member of the co-op in downtown Laramie, display fresh, organic produce.

Kitchen & Cannery (see Teton County); and Red Pony Salsa (see Sheridan County section)

General manager: Jeff Hubbell; assistant manager: Alex Ewing
Location: Laramie
Email: info@laramiecoop.com or jeff@laramiecoop.com
facebook.com/people/Big-Hollow-Food-CoOp/100063150045926/
instagram.com/bighollowcoop/
Phone: 307-745-3586
Website: <https://www.laramiecoop.com>

Cheyenne Honey

Raw Wyoming honey, honey fudge, infused honey, and raw honeycomb

Where to buy: Big Hollow Food Co-Op, Downtown Laramie Farmers Market, The Herb House, and 307 Meat Co. in Laramie; and through direct sales (see Laramie County section for details)

Clark's Meat House Seasonings

Clark's Seasoning Blend and Wyomin' Dave's BBQ Seasoning

Where to buy: The Butcher Block in Laramie (see Fremont County section for details)

Downtown Laramie Farmers Market

Offers locally and regionally grown fresh vegetables, fruits, and herbs; honey; homemade canned goods; meats; dairy products; baked goods and many other foods; and arts and crafts on Fridays from 3 to 7 p.m., late June through early fall

Market administrator: Kayla Matlock
Location: Downtown Laramie
Email: farmersmarket@laramiemainstreet.org
facebook.com/LaramieFarmersMarket/
instagram.com/laramiefarmersmarket/
Phone: 307-223-2033 or 307-760-3355
Website: <https://laramiemainstreet.org/farmersmarket>

Eat Wyoming

Offers weekly shares of Wyoming-produced foods, including fresh produce, at pick-up points across the state. The pick-up location in Laramie is 307 Meat Co. (see Natrona County section for details)

Elk Mountain Herbs

Bulk herbs and teas, single-herb tinctures made from Rocky Mountain medicinal herbs, herb formulae, and formulation services at its downtown Laramie business

Where to buy: The Herb House in downtown Laramie, and online

Owners: Karin Guernsey and Kim Vincent

Location: downtown Laramie

Email: emh1@elkmountainherbs.com

facebook.com/elkmountainherbs/

Phone: 307-742-0404

Website: <https://elkmountainherbs.com/>

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Northridge Liquors in Laramie (see Teton County section for details)

Feeding Laramie Valley

FLV is a nonprofit working for food security and an equitable, just food system in Albany County; volunteers and staff grow vegetables and fruits for people in need. Among the FLV projects is the Satanka Food and Community Innovation Hub, which is striving to create a sustainable and equitable food system through diverse and innovative community-based projects. See related



Sarah Gray holds a tray of fresh basil in the seedling shed at Feeding Laramie Valley. She says that most plants do better under the red/blue spectrum LEDs (foreground) vs. the full-spectrum 'white' LEDs (background).

listing below, and also the Kiwanis Park Community Garden and LaBonte Park Community Garden listings. Also see the USDA Local Food Promotion Program listing in the National section.

Founder and director: Gayle Woodsum; community engagement director: Lina Dunning; program support services coordinator: Sandy Moody; promotion and outreach coordinator: Janna Urschel; shares production and distribution director: Sarah Gray; shares production manager: Stefani Salas; shares distribution manager: Frankie Thorne; national service team member: Allen Gonzales-Willert

Location: LaBonte Park in Laramie

Email: lina@feedinglaramievalley.org, sarah@feedinglaramievalley.org, or info@feedinglaramievalley.org

facebook.com/feedinglaramievalley/

instagram.com/feedinglaramievalley/

Phone: 307-223-4399

Website: <https://www.feedinglaramievalley.org>

Feeding Laramie Valley Mobile Food Market

Feeding Laramie Valley "is on the move!" The Mobile Food Market, which started in 2023, aims to increase healthy and fresh food access for all residents of Albany County. Staff and volunteers transport locally and regionally produced foods in a bright blue 1972 Blue Bird school bus to stops in Laramie, Woods Landing, Centennial, and Rock River.

The purpose is to help people gain access to healthy foods, which are sold on a sliding scale based on income. Another purpose is to support local food production. Residents can select a variety of foods, including vegetables, fruits, herbs, meats, dairy products, alternative proteins, grains, and spices. The Mobile Food Market is a collaborative effort of Feeding Laramie Valley, Big Hollow Food Co-Op, and others.

Coordinators: Collin Ballard and Jacob 'Milk' Muntzer

Email: collin@feedinglaramievalley.org, jacob@feedinglaramievalley.org, or mobilemarket@feedinglaramievalley.org

facebook.com/flvmobilemarket/

instagram.com/flv_Mobile_food_market

Phone: 307-223-4399

Website: <https://www.feedinglaramievalley.org/mobile-food-market>



Frankie Thorne, left, and Deni Boersma display some of the fresh produce that is given to people in need by the organization Feeding Laramie Valley.

First United Methodist Church Community Garden

Residents and 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; administrative assistant: Mandy Schneider

Location: Laramie

Email: office@laramieumc.org

facebook.com/laramie.umc/

instagram.com/laramie.umc/

Phone: 307-742-8121

X: @LaramieFUMC

Website: <https://www.laramieumc.org/>

Greenhill Cemetery Community Gardens

Residents and 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: Greenhill Cemetery in Laramie

Email: jlake@cityoflaramie.org

Phone: 307-721-5267

Website: <https://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

Where to buy: direct sales

Owners: Cindi and John Hewlett

Location: Harmony

Email: customerservice@harmony-harvest.com or jcenterprises@hughes.net

facebook.com/HarmonyHarvestLaramieValley/

Phone: 307-755-9704

Website: <https://www.harmony-harvest.com/>

High Plains Seed Library

The High Plains Seed Library at Albany County Public Library offers the community vegetable, fruit, herb, flower, and other seeds, including heirloom varieties; promotes sustainability; and cultivates a culture of sharing. Residents, including 4-H members and other young people, are invited to contact the library to schedule a short presentation about the seed library. “We also hope that a 4-H club or another youth group would do some volunteering,” says librarian Shane Sims.

Manager: Shane Sims, Albany County Public Library’s adult services specialist

Location: ACPL in Laramie

Email: info@acplwy.org or ssims@acplwy.org

Phone: 307-721-2580

Horse Creek Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen



An old Blue Bird bus was converted into a mobile market by Feeding Laramie Valley, and food is now distributed to people in need at several drop-off locations in Albany County.



Volunteer Gene Johnson waters vegetables, fruits, and herbs at the LaBonte Park Community Garden, one of several community, school, and church gardens in Laramie.

Where to buy: Downtown Laramie Farmers Market and The Butcher Block in Laramie (see Laramie County section for details)

Kiwanis Park Community Garden

Residents and organizations can rent plots to raise vegetables, herbs, fruits, and flowers, including pollinators. A small bed (4' x 4') is \$10 per season, and a large bed (4' x 8') is \$20 per season. Water is provided.

Project cooperators: Feeding Laramie Valley (FLV) and City of Laramie Parks and Recreation Department
FLV garden coordinator: Lina Dunning; FLV shares director of production and distribution: Sarah Gray; along with help from many volunteers

Location: West Laramie

Email: lina@feedinglaramievalley.org, sarah@feedinglaramievalley.org, or info@feedinglaramievalley.org

facebook.com/FeedingLaramieValley/

instagram.com/feedinglaramievalley/

Phone: 307-223-4399 (FLV)

Website: <https://www.feedinglaramievalley.org/community-gardens>

LaBonte Park Community Garden

Residents and organizations can rent plots to raise vegetables, herbs, fruits, and flowers, including pollinators

Project cooperators: Laramie Rivers Conservation District (LRCD), City of Laramie Parks and Recreation Department, and others

LRCD district manager: Martin Curry; along with help from many volunteers

Location: Laramie

Email: info@lrcd.net

Phone: 307-721-0072

Website: <https://www.lrcd.net/>

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.com/groups/740499052634659/

Laramie Garden Club

Fruit, vegetable, flower, shrub, and tree starts available at the 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; sponsors special awards in the flower, vegetable, and fruit categories at the Albany County Fair (see listing above); and holds monthly meetings that include gardening-related presentations

President: Helen Coates; vice president: Amanda López; assisted by other board members and volunteers

Location: Laramie

Email: laramiegardenclub@gmail.com

facebook.com/laramiegardenclub/

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

Laramie High School Garden Club

Students in this extracurricular school club converted four livestock watering troughs into raised beds in which they grow vegetables that include beets, squashes, carrots, radishes, potatoes, and herbs. Through a grant from the Laramie Rivers Conservation District, the school was able to build a greenhouse where club members produce tomatoes, peppers, legumes, and leafy greens. The students are able to take the produce home. Beginning in 2023, the school will host "October Harvestfest" in which

the high school's students, staff, and teachers can harvest vegetables for home use. Students also grow flowers for Mother's Day gifts.

Club coordinator Bryon Lee explains, "We bring in guest speakers from the University of Wyoming to talk with the students about gardening principles. In fact, we recently had staff from the UW ACRES Student Farm program here. The garden and the speakers help our students with career considerations and community connections."

Coordinator: student counselor Bryon Lee

Location: Laramie

Email: blee@acsd1.org

Phone: 307-721-4420

Website: <https://lhs.acsd1.org/en-US>

Laramie Montessori Charter School Gardening

Students plant, compost, study how seeds grow with water, light, and soil, and then harvest the produce in the fall. Beginning in fall 2023, the school will get the opportunity to give the students real-world experiences with its new Practical-Life Program. One of these opportunities is to engage in the garden year-round, learning the whole of gardening while observing and working alongside nature. In addition, students prepare seasonal, healthy, and "homemade snacks" for each classroom.

Program coordinator Kaylie Vendela explains, "Nature is very dear to Laramie Montessori's heart. It has been our goal to get children outside learning in a garden. We have finally found more opportunities for the kids to get their hands in the soil and eat the food they have helped grow."

Practical-Life Program coordinator: Kaylie Vendela

Location: Laramie

Email: kvendela@acsd1.org

Phone: 307-742-9964

Website: <https://www.laramiemontessori.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.

Director: Scott Lake

Location: Laramie

Email: scott.lake@uwyo.edu

facebook.com/WYLREC/

Phone: 307-766-3665

Website: <https://www.uwyo.edu/uwexpstn/centers/laramie/>



Plenty Unlimited's chief science officer is Nate Storey of Laramie, who graduated from the University of Wyoming with a bachelor's degree in agroecology and a Ph.D. in agronomy.

Laramie Rivers Conservation District

Offers a variety of conservation-related programs, some of which are tied directly to specialty crops, including soil testing for gardens and crops and a conservation-grade, seedling tree and shrub program that offers a variety of species that are suited to grow and be productive in the High Plains, including various fruit-bearing trees and shrubs.

District manager: Martin Curry; watershed and resource specialist: Holly Dyer; office administrator: Natasha Dangler; volunteer board of supervisors: Mandy Marney, Ruth Shepherd, Carol Price, Larry Munn, and Zach Iddings

Email: info@lrcd.net

facebook.com/people/Laramie-Rivers-Conservation-District/100064281415757/

Phone: 307-721-0072

Website: <https://www.lrcd.net/>

Mama Boo's Kitchen

Homemade authentic kimchi; fermented hot sauce, garlic, and jalapeños; and Korean cuisine

Where to buy: Downtown Laramie Farmers Market (see Laramie County section for details, and also for information about the Asian cooking classes taught by the owner in Cheyenne)



Plenty Unlimited Inc., one of *TIME* magazine’s “100 Most Influential Companies” in 2023, is making plans to build the world’s largest and most advanced vertical farming research center in Laramie. It will utilize equipment like this Becker robot, in use at one of Plenty’s produce production facilities.

Mark Mustard’s Honey

Locally produced honey available in September and October

Where to buy: direct sales

Owner: Mark Mustard

Location: Laramie

Email: mrrnm1984@yahoo.com

Phone: 307-761-7005

Mr. Joe’s Hot Sauce

Hot sauces, marinades, and spicy jams

Where to buy: The Butcher Block in Laramie (see Sweetwater County section for details)

Nana’s Wyoming Davis Family Farms

Jams, salsas, BBQ sauces, pickled treats, drink syrups and mixes, local honey, dressings, pepper jellies, fruit butters, coffee, and other products produced by family businesses in the region. They also sell regionally grown fresh vegetables and fruits, including peaches from Davis Family Farms in Palisade, Colorado.

Where to buy: Downtown Laramie Farmers Market (see Laramie County section for details)

Nonna’s Primo Pasta Sauce

Homemade all-natural pasta sauces, vegetable juices, and infused salts

Where to buy: Downtown Laramie Farmers Market (see Laramie County section for details)

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: The Butcher Block, 307 Meat Co., and Wyoming Wood Stoves in Laramie, and University Store on the University of Wyoming campus (see Natrona County section for details)

Planet Laramie Farm

Locally grown garlic

Where to buy: direct sales

Owners: Lindsay Olson and Jeff Hubbell

Location: Laramie

Email: planetlaramie@gmail.com

facebook.com/PlanetLaramieFarms/

Phone: 307-760-1531

Plenty Unlimited Inc.

San Francisco, California-based Plenty announced in early 2023 that it plans to build the world’s largest and most advanced vertical farming research center in Laramie. Construction of the projected 60,000-square-foot facility is planned to get underway in 2024, with the facility scheduled to open in 2025 or 2026.

“Our research and development has already driven Plenty to achieve industry-leading yields in our core crops of leafy greens, strawberries, and tomatoes. With this new, state-of-the-art facility, we will accelerate our pipeline, further increasing yields and bringing more diverse crops to market sooner,” says Plenty co-founder and Chief Science Officer Nate Storey. “As a Wyoming native who has devoted his career to advancing plant science here, I’m proud to be a part of helping the state play a leading role in advancing a new field.”

The project is supported by a \$20 million grant from the State of Wyoming through the Wyoming Business Council with additional funding, land, and support provided by the City of Laramie and others. When complete, the facility is expected to add 125 employees to Plenty’s Laramie team across a range of fields including science, research, engineering, and data analysis.

Plenty is building the first indoor vertical farm to grow strawberries at scale near Richmond, Virginia.

Plenty is one of 100 companies nationwide making TIME magazine's "100 Most Influential Companies" list for 2023. "(Plenty's) patented indoor-farming tech can grow peak-season-quality produce anytime, with up to 350 times the yield of conventional farms and just a fraction of the land and water," writes Jared Lindzon in his July 3, 2023, story about Plenty. You can see the complete story, along with the other 99, at <https://time.com/collection/time100-companies-2023/>

CEO: Arama Kukutai of San Diego; co-founder and chief science officer: Nate Storey of Laramie; communications director: Erin Santy
Email: esanty@plenty.ag (Erin), storey@plenty.ag (Nate), or hello@plenty.ag (general inquiries and support)
facebook.com/plentyinc/
instagram.com/plenty/
Phone: 650-735-3737 (customer service)
Website: <https://www.plenty.ag/>

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Big Hollow Food Co-Op and 307 Meat Co. (see Sheridan County section for details)

Rick's Original Habanero Sauce

Offered in two heat levels: 'Rickster Scale' 6.5 and 8.5

Where to buy: The Butcher Block in Laramie (see Converse County section for details)

Sheila Bird Farms

Locally grown fresh vegetables and herbs using organic practices

"We have a detailed pledge on our website," says owner Richard Kent.



High tunnels allow Sheila Bird Farms owner Ricky Kent and his team to extend the growing season from late winter through late fall. This was the scene in March 2024, when cool-season greens were already heading to market.



Sheila Bird Farms grows a variety of fresh vegetables, fruits, and herbs, including several varieties of potatoes.

Where to buy: Big Hollow Food Co-Op and Tuesday Local Market in Laramie; CSA shares; and occasional 'pop-up' driveway sales in Laramie. SBF also donates fresh produce to community food programs.

Owner: Richard Kent

Location: Laramie

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

facebook.com/sheilabirdfarms/

Phone: 307-742-8745

Website: <https://www.sheilabirdfarms.com/>

Sybille Creek Farms

Raw goat milk; free-range chicken eggs; pasture-raised/grass-finished/all-natural heritage Longhorn beef; locally produced honey; in-season fresh vegetables, microgreens, and sprouts; homemade tallow balm; and handcrafted candles

Where to buy: Downtown Laramie Farmers Market (see Platte County section for details about Sybille Creek Farms)



A group of volunteers revitalized a farmers' market at Undine Park in Laramie in 2024. Based on input from residents across town, they decided to hold the market each Tuesday from mid-June through September.

307 Salsa Co.

A variety of salsas including reaper, pineapple habanero, mango habanero, sissy pineapple, sissy mango, sissy salsa, and hot

Where to buy: Old Corral Hotel & Steakhouse in Centennial (see Carbon County section for details)

Tuesday Local Market

Offers locally grown fresh vegetables, fruits, and herbs; locally produced honey; homemade canned goods; beef and other meats; homemade baked goods, including sourdough items; and other foods; arts and crafts; and live music on Tuesdays from 3 to 7 p.m., mid-June through late September.

This farmers' market dates back about 20 years. It was initially named the Laramie Local Community Market, and later became the Thursday Local Market. Organizers made the tough decision to close the market in 2022, because of the COVID pandemic. But in early 2024, a group of volunteers came together to revitalize the market. Based on community input, they changed the market day from Thursday to Tuesday.

Manager for the revitalized market is BreeAnna Mustad, a local artist who brings to the market "oodles

of experience in the hospitality industry, and with enthusiasm and a love for community."

Market manager: BreeAnna Mustad; board members: Bruce Embury, president; Jamie Clarke, vice president; Lisa Cox, secretary; Cynthia 'Cid' Walck, treasurer; and Rick Kent, member-at-large

Location: Undine Park in Laramie

Email: laramielocal2024@gmail.com

Website: <https://laramielocalmarket.net/>

Tumbleweed Honey

Locally produced honey products, including raw honey, spicy honey, infused flavored honey, creamed honey, CBD honey, and others; lavender simple syrup; a variety of honey-infused soaps and body products; nose balm and natural shampoo for dogs; and other products

Where to buy: The Bent & Rusty in Laramie (see Laramie County section for details)

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 Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health

Program contacts: Brenna Litynski (agriculture & natural resources), Layne Johnson (4-H & youth development), Ruth Lake (CNP, food, & nutrition), and Sarah Gonzalez (administrative assistant)

Location: Albany County

Email: albanyco@uwyo.edu

facebook.com/AlbanyCoExtension/

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

Email: windmillhilllaramie@gmail.com

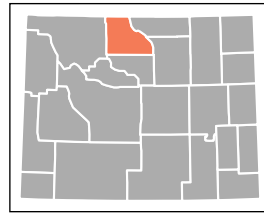
facebook.com/WindmillHillGreenhouse/

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; contacts: Annie Mueller (Basin) and Beverly Inskeep Henke (Greybull)

Locations: Basin and Greybull

Email: chezannie123@gmail.com (Annie) or henke_kb@hotmail.com (Beverly)

facebook.com/groups/644037169533503/

Phone: 307-371-4302 (Annie) or 307-202-1441 (Beverly)

Basin Farmers Market

Fresh produce, including a variety of greens, tomatoes, cucumbers, sweet corn, green peppers, hot peppers, onions, garlic, squash, potatoes, apples, table and wine 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 on Wednesdays, 4 to 6 p.m., late July through late September/early October

Market contact: Annie Mueller, assisted by vendors and volunteers

Location: Basin

Email: chezannie123@gmail.com

facebook.com/groups/644037169533503/

Phone: 307-371-4302

Basin Winter Farmers Market

Winter squash and potatoes; seasonal 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 on the third Saturday of the month, 10 a.m. to noon, late October through May

Market contact: Annie Mueller, assisted by vendors and volunteers

Location: Basin

Email: chezannie123@gmail.com

facebook.com/groups/644037169533503/

Phone: 307-371-4302

Bee's Knees Cottage Foods

Fresh produce, a variety of homemade jams and jellies using locally sourced fruits and berries, and homemade artisan sourdough bread

Asked where the name of her business comes from, Beverly Inskip Henke responds proudly, "I really love bees, and am taking online classes on bees and beekeeping at Cornell University. I already have a pollinator-friendly yard, and am really looking forward to having some hives." In the coming years, she hopes to be producing enough honey to share with others.

Where to buy: Greybull Farmers Market and Greybull Winter Farmers Market

Owner: Beverly Inskip Henke

Location: Greybull

Email: henke_kb@hotmail.com

facebook.com/1200842789/photos/10227253552023522/

Phone: 307-202-1441

Big Horn County Fair

Specialty-crop-related entries in the Open classes include ones in fresh fruits and vegetables; fresh and dried herbs and spices; canned fruits such as jellies, jams, and preserves; honey-preserved foods; canned vegetables,



Chez Annie owners Annie Mueller and Dennis Zadra of Basin grow a variety of fresh produce, including berries and cherry tomatoes.

including pickles and relishes; pies, including fruit; and floriculture, including cut flowers. There are numerous other Open classes (see the fair book on the website for complete list).

Additionally, there are many divisions for 4-H, including ones directly tied to specialty crops, including gardening & horticulture, and food & nutrition. There are also many contests open to FFA members, including vegetables. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Big Horn County Fair, held annually in late July and early August, also offers a wide variety of other events and activities, including family fun night; Big Horn Bash Jackpot Show; rodeo; demolition derby; stock dog trials; parade; bingo; community breakfast; buyer's luncheon; junior livestock sale; beef, sheep, swine, goat, poultry, rabbit, and dog shows; and halter, English and Western performance, trail & programmed ride, and peewee equitation.

Fair operations manager: Masey Tippetts; volunteer fair board members: Luke Foss, Kelli Mercer, Austin Lane, Tracy Haley, and Renee Faber

Location: Big Horn County Fairgrounds in Basin

Email: fair@bighorncountywy.gov

facebook.com/bighorncountyfair/

instagram.com/bighorncountyfairwy/

Phone: 307- 568-2968 or 307-250-3427

Website: <https://bighornfair.com/>

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

Website: <https://www.greybullschools.com/>

Carol’s Baked Goods and Produce

Homemade baked goods including cookies, cakes, cinnamon rolls, and beer bread; and fresh produce

Where to buy: Lovell Farmers Market

Owner: Carol Miller

Location: Lovell

Email: carolmiller50@yahoo.com

Phone: 307-548-6631

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

Where to buy: Basin and Greybull farmers’ markets, and through direct sales

Owners: Carole and David Blakeman

Location: Basin

Email: carolelb0349@gmail.com

Phone: 307-250-3469



Vegetable starts, locally grown produce, homemade pickled items, bedding plants, and fresh flowers are among the offerings at The Country Flower in Greybull.

Chez Annie

Fresh vegetables and herbs, garlic, wine and jelly grapes, fresh berries, and homemade jams and jellies

Where to buy: Basin and Greybull farmers’ markets and through direct sales; gourd birdhouses sold at The Country Flower (see listing below) and farmers’ markets

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; and beef (see also Friesen Farms listing below)

Where to buy: Basin and Greybull farmers' markets, and through direct sales

Owners: Chris Friesen and her son, Travis 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. Makes deliveries to Greybull, Basin, Shell, and Burlington.

Owners: Heidi and Clayton Collingwood

Location: Greybull

Email: thecountryflower@outlook.com

facebook.com: TheCountryFlowerLLC/

Phone: 307-254-2785 or 307-765-2065

Website: <https://www.thecountryflower.com/>



Greybull Valley Produce owners Trent Koehn (pictured) and his father, Dwight, grow a variety of lettuces and herbs year-round in hydroponic grow facilities at their farm near Greybull.

Diamond S Ranch and Raw Milk Dairy

Locally produced honey under the River Road Honey brand (available in one-gallon buckets; see River Road listing below); also sells raw milk, kefir, several varieties of cheese, free-range, all-natural eggs, and grass-fed beef

Where to buy: Hyattville orders are available for pick-up on Fridays and Saturdays at the ranch store; Ten Sleep and Worland orders are available for pick-up on Thursdays; orders can be placed online (weekly customers, monthly customers, and special orders)

Owners: Kris and Gene Robertson

Location: Hyattville

Blog: <https://www.wyomingrawmilk.com/blog>

Email: wyomingrawmilk@gmail.com

facebook.com: wyomingrawmilk/

Phone: 307-469-2204

Website: <https://www.wyomingrawmilk.com/>

Dorsey Creek Organics

Organic raw milk; organic grass-fed beef and pork; potatoes and seasonal produce; and hay

Where to buy: direct sales

Owner: Stan Jones

Location: Otto

Email: stanjones53@hotmail.com

Phone: 307-762-3271 or 307-431-7512

Ellie May's Elderberry Syrup

All-natural homemade elderberry syrup and elderberry kombucha

Where to buy: through Little Acres Farm to Table in Lovell (see listing below), through Eat Wyoming (<https://eatwyoming.com/>), and via local deliveries on a monthly basis to Basin, Greybull, Lovell and surrounding areas (see Big Horn County section for details)

Frani's Jelly and Syrup

Homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup

Where to buy: Old Shell Store in Shell (see Sheridan County section for details)

Friesen Farms

Fresh vegetables and fruits including tomatoes, peppers, and raspberries, and all-natural beef

Where to buy: 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 (see also Chris's Produce and Baked Goods listing above)

Owner: Travis Friesen and his mother, Chris Friesen

Location: Basin



Hydroponic grow facilities and the fresh lettuces they produce are a pretty impressive sight at Greybull Valley Produce.

Email: travfriesen@gmail.com
facebook.com/groups/644037169533503/
Phone: 307-272-2978

George Farms

Sweet corn in late August and September, pumpkins in September and October, and Indian corn and gourds; the family operated business also offers beef on the hoof through direct sales

Where to buy: Lovell Farmers Market (see Park County section for details)

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, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas using locally sourced fruits and vegetables; locally produced honey; fresh goat and cow cheeses, including smoked cheeses; homemade baked goods including artisan sourdough bread, gluten-free, keto, and paleo; meats including beef;

crafts including hand-woven towels; and other items on Saturdays, 9 a.m. to noon, late June through late October

Market contact: Beverly Inskeep Henke, assisted by vendors and volunteers

Location: Greybull

Email: henke_kb@hotmail.com

facebook.com/groups/644037169533503/

Phone: 307-202-1441

Greybull Winter Farmers Market

Seasonal fresh produce; canned goods including jams, jellies, pickles, and salsas using locally sourced fruits and vegetables; locally produced honey; fresh goat and cow cheeses, including smoked cheeses; homemade baked goods including artisan sourdough bread, gluten-free, keto, and paleo; meats including beef; crafts including hand-woven towels; and other items on one or two Saturdays a month, 9 a.m. to noon, November through early June

Market contact: Beverly Inskeep Henke, assisted by vendors and volunteers

Location: Greybull

Email: henke_kb@hotmail.com

facebook.com/groups/644037169533503/

Phone: 307-202-1441

Greybull Valley Produce

Produces green leaf, red leaf, butter, and Romaine lettuces; and herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme year-round in hydroponic grow facilities. Major expansion underway in 2021 and beyond, because of an increase in demand for fresh lettuce and herbs.

Where to buy in stores: Wheelers Basin's Market in Basin, Lynn's Superfoods in Greybull, and Red Apple Supermarket in Lovell.

Where to enjoy in restaurants: Copper Corner Café in Basin, Wyoming 310 in Deaver, Lisa's Western Cuisine & Spirits and Los Gabanes Mexican Restaurant in Greybull, Mustang Café and BBQ in Lovell, and Old Shell Store in Shell.

Produce from Greybull Valley Produce is also served at the North Big Horn Senior Center in Lovell and in school lunches in Big Horn School District 3 in Greybull.

Owners: Dwight Koehn and son Trent Koehn

Location: Greybull

Email: greybullvalleyproduce@gmail.com

Phone: 307-250-4615

Website: <https://www.wyomingfresh.com/>

Howard's Honey

Locally produced raw honey

Where to buy: direct sales; the honey is also used in foods at the Wyoming 310 restaurant in Deaver

Owner: Howard Keebler

Location: Cowley

Phone: 307-250-0583

Little Acres Farm to Table

Food cooperative offering locally produced goods including beef bundles, pork bundles, and smoked meats; farm-fresh eggs; dairy products including milk, coffee creamer, yogurt, butter, and cheese; homemade baked goods including breads, cookies, and cinnamon rolls; homemade salsas and hot sauces; dried herbs including basil, dill, and parsley; pumpkin puree; and other products

"We are a hub of bringing local producers together, to better help residents buy local," says co-owner Rebecca 'Becky' Bates. Members of the cooperative as of September 2023 include Little Acres Farm to Table and Country Bakery, both in Lovell, and Secret Ingredient Farm in Powell (see Park County section). Producers interested in selling products through the cooperative should contact the owners.



Mustang Mountain Vineyard and Winery co-owner Nicolle Laffin displays a bottle of Malbec wine produced with grapes harvested from their vineyards near Lovell.



The Old Shell Store Taphouse & Kitchen serves fresh lettuce from Greybull Valley Produce on its homemade burgers and in salads.

Where to buy: online orders, with deliveries every Monday to Cowley, Byron, and Lovell

Owners: Becky and Martin Bates

Location: Lovell

Email: littleacresfarmwy@gmail.com

facebook.com/LittleAcresFarms/

Phone: 307-548-9462 (store), 307-272-6645 (Becky), or 307-272-1984 (Martin)

Lovell Farmers Market

Fresh vegetables and fruits; locally produced honey; canned goods including jams, jellies, pickles, and fresh salsas; a wide variety of homemade baked goods; farm-fresh eggs; popcorn made with locally grown corn; handmade crafts; and other items on Fridays, 4:30 to 6 p.m., August through September

Shoppers and vendors can register at the market each week for a prize

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

Location: Lovell

Email: woodnickls@gmail.com (Sharron and Duane) or carolmiller50@yahoo.com (Carol)

Phone: 832-465-7428 (Sharron) or 307-548-6631 (Carol)

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

Where to buy: directly from the winery (see website for hours), through the online store, and Red White Buffalo in Green River; tours are also offered, and the best time to visit is June through August

Owners: Nancey and Larry Blair, and daughter, Nicolle Laffin; assisted by Nicolle's husband, Dan Laffin
Location: Lovell
Email: mustangmtnvineyard@gmail.com
facebook.com/[MustangMtnVineyard/](https://www.facebook.com/MustangMtnVineyard/)
Phone: 307-548-2474 (office) or 307-271-1631 (cell)
Website: <https://www.mustangmtnvineyard.com/>

Old Shell Store Taphouse & Kitchen

Sells locally produced foods when possible, including homemade jellies and syrup from Frani's Jelly and Syrup, and honey from River Road Honey; it also serves fresh produce from Greybull Valley Produce in salads, on burgers, and other foods (see listings above and below)

Owner: Emily and Kevin Clark
Location: Shell
Email: info@oldshellstore.com
facebook.com/[oldshellstore/](https://www.facebook.com/oldshellstore/)
instagram.com/[oldshellstore/](https://www.instagram.com/oldshellstore/)
Phone: 307-765-2322
Website: <https://oldshellstore.com/>

Pat's Produce and Baked Goods

Homemade jellies and jams; fresh produce; and homemade baked goods including cabbage rolls, lemon bars, and cookies

Where to buy: Lovell Farmers Market
Owner: Pat Baxendale
Location: Lovell
Phone: 307-548-6137

Paxton Farms

Sweet corn, malt barley, sugar beets, and alfalfa hay

Where to buy: sweet corn is available mid- to late-August at Wheeler's Basin's Market in Basin; and direct sales
Owners: Brenton and Justine Paxton
Location: Manderson
Email: justine.paxton@gmail.com
facebook.com/[paxtonfarms/](https://www.facebook.com/paxtonfarms/)
Phone: 307-272-4642 (Brenton) or 307-272-5686 (Justine)

Pryor Gap Hops

Pryor Gap Ag LLC is producing a variety of locally grown hops under the Pryor Gap Hops name. In 2023, the company was selling four varieties of hops to microbreweries in the Bighorn Basin and Sheridan, and has plans to expand production so it can meet the needs (both volume and variety) of current and potential customers in Wyoming and beyond. In addition to selling hops to microbreweries, the company hopes to establish a market for home brewers.



Handcrafted truffles from Queen Bee Gardens are made with locally produced honey. They are a big hit at parties and other functions, including those where artists put their inspiration to work.

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
facebook.com/[pryorgapag/](https://www.facebook.com/pryorgapag/)
Phone: 307-254-8120 (Chris); 307-254-0857 (Brenda and Andy)

Queen Bee Gardens

Locally produced gourmet honey, caramels, and chocolates. Also offers local honey, honey sticks, bee pollen, and 100% pure beeswax candles to help those with allergies.

The business officially incorporated in 1976, but its roots date back to the 1940s when Clarence and Bessie Zeller started producing honey on the family farm near Lovell. "Bessie began making honey candy with old family recipes from Scotland, and so many people liked it that Clarence set up a business to sell it," according to a 2021 story in the Powell Tribune. "Many of these recipes are still used today, though the business has added many, many more."

Co-owner Jason Zeller told the paper, "We're always experimenting."

Where to buy: Queen Bee Gardens' stores in Lovell and Greybull; online orders (see website address below); and locations in Billings, Montana, and Granby, Colorado (also see listing in Park County section)
Owners: Ben Zeller, Jason Zeller, and April Christensen
Location: processing facility is in Lovell
Email: queenbee@queenbeegardens.com or jason@queenbeegardens.com
facebook.com/[QueenBeeGardens/](https://www.facebook.com/QueenBeeGardens/)
Phone: 800-225-7553 or 307-548-2818
Website: <https://queenbeegardens.com/>



Greybull residents Gary and Linda Patrick operate River Road Honey.

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Wheeler’s Basin’s Market in Basin, and Lynn’s Superfoods and WYOMing Scene Boutique in Greybull (see Sheridan County section for details)

River Road Honey

Family owned apiary that offers locally produced honey that has been strained, but not filtered (which provides the benefits of local pollen), honey that has not been strained, and beeswax

Where to buy: Wheeler’s Basin’s Market in Basin; Lynn’s Superfoods in Greybull; Old Shell Store in Shell; and direct sales by phone, with pick-up or ship (various-sized containers available)

Owners: Gary and Linda Patrick

Location: Greybull

Email: rrrbeeline@gmail.com

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

Phone: 307-568-2416

Website: <https://rmhs.bgh4.org/>

Secret Ingredient Farm

Member of the Little Acres Farm to Table (see listing above), offering homemade salsas and hot sauces; dried herbs including basil, dill, and parsley, along with herb mixes and seasoned salts; fresh microgreens year-round; seasonal fresh produce; hops; and other products

Where to buy: Little Acres Farm to Table and Lovell Farmers Market (see Park County section for details about Secret Ingredient Farm)

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 conservation purposes associated with habitat, windbreaks, erosion control, and other purposes; also involved in a variety of other conservation-related projects

District manager: Elise Rose; volunteer board of supervisors: Bo Grant, David Hessenthaler, Keith Grant, Spencer Ellis, and Brad Tippetts

Location: Lovell

Email: shoshonecd@gmail.com

facebook.com/Shoshone-Conservation-District-100068928830779/



A growing number of schools across Wyoming are offering horticulture-related programs, including Riverside Middle/High School. Pictured is ag instructor and FFA advisor Ashley Spatz showing students how to plant jalapeño seeds in six-pack starter trays.



Jenny and Michael Bottoms and family produce a wide variety of food products on their Top Bottoms Homestead and Farm near Greybull, including produce, and they're working to increase production to meet demand.

Phone: 307-548-7422, ext. 190
Website: <https://shoshonecd.com/>

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; volunteer board of supervisors: George Kelso, Linda Hamilton, Walter Hibbert, Howard Wildman, and Eddie Johnson

Location: Greybull
Email: sbhcd1@gmail.com
facebook.com/groups/sbhcd1/
Phone: 307-765-2483, ext. 103
Website: <https://www.sbhcd.org/>

Successful 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. Also offers garden consulting, landscape design, and maintenance.

Owner: Gary Emmett
Location: Lovell
Email: info@successfulgardens.com
facebook.com/SuccessfulGardens/
Phone: 307-272-7270
Website: <https://successfulgardens.com/>

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 jams (their goal is to offer more fresh produce, honey, and canned goods to the local community in the coming years)

Where to buy: direct sales
Owners: Jenny and Michael Bottoms
Location: Greybull
Email: jbottoms74@mail.com
Phone: 307-765-4720



It's a family affair at Top Bottoms Homestead and Farm, where a young top-hand gets into his work.

University of Wyoming Extension, Big Horn County office

Offers 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 UW Cent\$ible Nutrition Program Garden listing below)

Program contacts: Gretchen 'Gretty' Gasvoda (4-H & youth development), vacant (CNP), Melissa Cook (community vitality & health) and Emily Dalin (office assistant)

Location: Basin

Email: gasvoda@uwyo.edu (Gretty), mcook12@uwyo.edu (Melissa), or bighorn1@uwyo.edu (Emily)

Phone: 307-568-4160 (Gretty and Emily), 307-347-3431 (Angela), 307-527-8560 (Debbie)

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

UW Cent\$ible Nutrition Program Garden

University of Wyoming Extension educators from the Big Horn County office work with local elementary students, 4-Hers, 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



Fresh produce harvested from the University of Wyoming Cent\$ible Nutrition Program garden in Basin is donated to people in need. The 250-square-foot garden annually produces more than 500 pounds of produce.



Members of the Wild Roses Garden Club are involved in a variety of activities in south Bighorn County, including maintaining several garden beds that feature a variety of plants, including vegetables, fruits, herbs, and flowers, including pollinators.

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 Big Horn County CNP, which teaches individuals and families with limited resources to get the most for their food dollars and health.

Program contact: University of Wyoming Extension, Big Horn County office (see listing above)

Location: Basin

Email: bighorn1@uwyo.edu

Phone: 307-568-4160

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

Wheeler's Basin's Market

Sells locally produced foods when possible, including produce from Greybull Valley Produce of Greybull, seasonally available sweet corn from Paxton Farms of Manderson, and honey from River Road Honey of Greybull (see those three listings above)

Owners: Craig and Leslie Jones; manager: Nate Baril

Location: Basin

Email: basingrub@gmail.com

facebook.com/p/Wheelers-Basins-Market-100057188270241/

Phone: 307-568-2325

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; and tends several gardens

Contacts: Bette Neal and Jade Smith
Location: Shell, Greybull, and south Big Horn County
Email: fbnNeal61@gmail.com (Bette) or jade.trapper75@gmail.com (Jade)
facebook.com/1875870035973023/posts/d41d8cd9/3537672736459403/
Phone: 307-765-4553 (Bette) or 307-765-9239 (Jade)

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: <https://www.windriverseed.com/>

Zeller & Sons Honey Co.

Locally produced honey

Where to buy: honey and a variety of products made from honey are available at Queen Bee Gardens' stores in Lovell, Greybull, Powell, and Cody; online orders; and locations in Billings, Montana, and Granby, Colorado. The company also ships honey to all 50 states.

Owners: Ben Zeller, Jason Zeller, and April Christensen
Location: processing facility is in Lovell
Email: queenbee@queenbeegardens.com or jason@queenbeegardens.com
facebook.com/QueenBeeGardens/
Phone: 800-225-7553 or 307-548-2818
Website: <https://queenbeegardens.com/>



John Sponsel inspects a Zeller and Sons Honey yard to ensure hive viability. Sponsel retired in 2023, and, like many longtime beekeepers, continues to be inspired by bees. As German-Austrian ethologist Karl von Frisch said, "The bee's life is like a magic well: the more you draw from it, the more it fills with water."

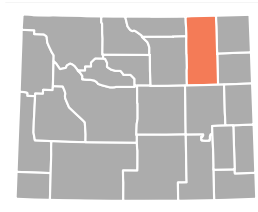


Beekeepers use smokers to help calm bees during hive maintenance, inspections, and honey collection. Are you curious why smoke puts bees into calm mode vs. combat mode? Do an online search and you'll read about several interesting theories.



Campbell

C O U N T Y



Apple Bee Chicken Farm

A variety of vegetables (including garlic), fruits (including apples), and herbs; and free-range, farm-fresh eggs. 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.

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, and through direct sales. Additionally, fresh tomatoes and peppers are used in salsas and stuffed peppers at Los Compadres Mexican restaurant in Gillette.

Owners: LeeAnn and Craig Capron, and children

Location: Gillette

Email: leeanncapron@gmail.com

facebook.com/highplainsgrower/

Phone: 307-689-5482

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Don's Supermarket stores in Gillette and Wright (see Laramie County section for details)



Everyone pitches in at Apple Bee Chicken Farm, where a second high tunnel was added to meet demand for their fresh produce.

Berried Delights

Homemade jams and jellies, using locally sourced fruits when available

Where to buy: Larkspur Home and Gifts, and bazaars and craft fairs in Gillette (see Weston County section for details)

Best of 'em Maul's Produce

In-season fresh vegetables and fruits

Where to buy: 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

A variety of homemade sauces

Where to buy: Gillette Saturday Farmers' Market (see Crook County section for details)

Broken Arrow Farm

All-natural pastured poultry, meat rabbits, and beef; farm-fresh eggs; and in-season fresh produce

Where to buy: at Broken Arrow Farm (see Weston County section for details)

The Buckin' Pharmacy

Elderberry syrup, elderberry infused honey, organic dried elderberries, elderberry lemonade, elderberry syrup kit, elderberry honey straws, Buckin' Kick Ass Tea, Calm the Buck Down Tea, tea ball infuser, and easy pour lids for the syrup containers

Where to buy: Craft Korner & Sweets, Uniquely Wyoming, and The Urban Basket in Gillette (see Crook County section for details)

Buffalo Gardens

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: Jake and Kami Kennedy

Location: Gillette

Email: crazywomangraphics@yahoo.com

facebook.com/buffalogardens

instagram.com/buffalogardens21/

Phone: 307-684-2006

Website: <https://www.buffalogardenswy.com/>

Campbell County Conservation District

Offers cost-share seedling trees, shrubs, and perennials, 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, manage grazing, control weeds, and enhance 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



It's a family affair at Apple Bee Chicken Farm, where members of the family mix work with fun, including using cabbage as props for a portrait.



Campbell County Conservation District education coordinator Crystal Kellebrew teaches students how to test water quality.

District manager: Cheyenne Love; education coordinator: Crystal Kellebrew; volunteer board of supervisors: Brandon Price, Richard Hauber, Kim Kretschman, John Daly, Jeff Boardman, Jaime Tarver, and Brenda Schladweiler

Location: Gillette

Email: clove.cccd@gmail.com or kellebrew.cccd@gmail.com

facebook.com/campbellcountyconservationdistrict/

Phone: 307-682-1824

Website: <https://www.cccdwy.net/>

Campbell County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; seed potatoes; wines and beer; syrups; jellies, preserves, marmalades, butters, and jams; canned vegetables and fruits; pie fillings; pickles and relishes; canned sauces, including catsup, chili, salsa, and salad dressings; honey; vegetable soups; dried fruits, vegetables, and herbs; dry beans and peas; and floriculture, including cut flowers, potted plants, and arrangements.

Among the many other contests are ones in photography, watercolor, sculpting, acrylic, oil, weaving, quilting, sewing, metal work, and leathercraft. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Campbell County Fair, held annually in late July, also includes a farmers' market hosted by NEW FARRM Exchange; demolition derby; Miss Campbell County

pageant; youth livestock sale; buyers' lunch and pioneer dinner; Campbell County born-and-raised contests including market goat, lamb, beef, and swine; livestock, poultry, rabbit, dog, cat, and pocket pet shows; a pie contest; ranch and peewee rodeos; goat roping; trade show; ninja competition; extreme freestyle motorsports show; dachshund and horse races; watermelon eating contest; and other events.

Fair coordinator: Liz Slattery; staff: Niki Hensley, Lacy Yazzie, and Carrie Saur; volunteer fair board members: J.D. Gray, Trevor Lynde, Dana Anderson, Marilyn Christensen, Sabrina Jafek, Stephanie Styvar, and Will Hastreiter

Location: Gillette CAM-PLEX

Email: liz.edwards@campbellcountywy.gov

facebook.com/CCWYfair/

Phone: 307-687-0200

Website: <https://www.campbellcountywy.gov/959/County-Fair/>

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.

Participants in the Campbell County Master Gardeners conduct yard visits to help homeowners with a variety of questions related to gardening; host an annual plant sale, garden walk, and educational events tied to gardening and landscaping; help manage the Coal Country, North, and Prairie community gardens (see individual listings below); oversee the Urban Orchard (see listing below); and partner 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: mandy.reynolds@campbellcountywy.gov

facebook.com/CampbellCountyMasterGardeners/

Phone: 307-682-7281

Chris' Creations and Greenhouse

In-season fresh vegetables, fruits, and herbs; homemade jams, jellies, pickles, salsas, and sauces, with many of the ingredients coming from the owner's greenhouse, raised beds, and garden; and handcrafted holiday wreaths

Where to buy: craft fairs and special events at the Gillette CAM-PLEX (see Crook County section for details)



Steve Haefs, an Edible Prairie Project board member, displays the “fruits” of his organization’s labor. Pictured are squash and pumpkins, which is a cultivated squash. Squash are fruits, which may come as a surprise to some.

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: mandy.reynolds@campbellcountywy.gov

Phone: 307-682-7281

Website: https://www.wrightwyoming.com/coal_country_community_garden.aspx

C23 Roasting Co.

Fresh roasted coffee, true to the origin it was grown (available in whole bean, ground, and K-Cup pods)

Where to buy: The Alley Coffeehouse & Juice Bar in Gillette (see Niobrara County section for details)

De La Cruz Produce

Wide variety of fresh vegetables, herbs, and fruits; honey; spices; dairy and meat products; and authentic Mexican foods; products are sourced from around the US, Mexico, and South America

Where to buy: direct sales

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

Location: Gillette

Email: 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.

Owner: Troy McKeown; general manager: Amy Hadle

Locations: Gillette and Wright

Email: dons.1501@hotmail.com

facebook.com/pages/Dons-

Supermarket/152723444738197/

Phone: 307-687-1086 (Gillette), 307-464-0029 (Wright)

Website: <https://dons-gillette.edan.io/>

Edible Prairie Project

The Edible Prairie Project was established in 2019 as a non-profit organization to support small agricultural and processing operations in the Gillette area improve the affordability and accessibility of high-quality food for local residents and families in financial need.

Among the services are the: (1) multi-farm community-supported agriculture basket program that provides in-season fresh produce and fall storage crops (winter squash, potatoes, onions, carrots, etc.) on a pay-what-you-can basis; (2) garden kit program that provides seeds, starter plants, and other materials to eligible individuals wishing to grow their own produce; (3) Summer Weekend Meal program for children enrolled in various summer programs in the community; and (4) Gillette Little Free Pantry Network (see separate listing below); among others.

Executive director: Erin Galloway; administrative director: Megan Taylor McManamen; program



Edible Prairie Project board member Laurel Vicklund harvests squash at the EPP gardens near Gillette. Fresh produce is distributed to people in need.

associate: Ashley Martinez; board of directors: Kristy Mollman, Lexi Ostlund, Susan Jerke, Eric Barlow, Laurel Vicklund, and Steve Haefs

Location: Gillette

Email: ashley@edibleprairieproject.org

facebook.com/edibleprairieproject/

Phone: 307-228-0044

Website: <https://edibleprairieproject.org/>

Equality State Farms

Large-scale wholesale food distribution operation, supplying schools, restaurants, independent grocers, and others with regionally and nationally sourced foods, including fresh produce, produce-based beverages, spices, baked goods, meats, specialty Italian foods, soups, sauces, among many others. Foods are distributed from the main headquarter south of Gillette (which includes a 12,000-square-foot cold storage facility) and the receiving center in Wheatland.

The online news source The Wyoming Truth featured Equality State Farms in May 2023, stating in the opening that Matt Walker launched the business to fill voids in the state's food supply chain. Among his goals is to supply fresh produce and other foods to schools around the state.

Owners: Matt and Marlayna Walker, and family

Location: 1701 Phillips Circle, Gillette

Email: mattwalkerwy@aol.com or info@equalitystatefarms.com

facebook.com/equalitystatefarms/

instagram.com/equalitystatefarms/

Phone: 307-387-0010

Website: <https://www.equalitystatefarms.com/>

Fort Farm

Farm-fresh eggs year-round; pastured meat birds in spring and summer; in-season chemical-free produce; and seasonal handcrafted goods and services

Where to buy: direct sales via email or phone or through online orders

Owner: Karla Schwartz

Location: Gillette

Email: karla@thefortfarm.com

Phone: 307-670-2136

Website: <https://thefortfarm.com/>

The Garden Table

A variety of homemade canned goods, caramel popcorns, and in-season fresh produce

Where to buy: Larkspur Home and Gifts in Gillette (see Weston County section details)



Erin Galloway, executive director of the Edible Prairie Project, teaches a group of volunteers, including Gillette College students and youngsters, during a fall harvest at EPP's gardens on the wind-swept plains near Gillette. She is holding a winter squash.

Gillette Little Free Pantry Network

The network provides food (including locally produced fresh vegetables, fresh fruits, and other goods), personal care products, and household items to area residents who are not able to meet everyday food and personal needs. Residents can pick up the items at pantry locations around Gillette (see the website for more details and pantry locations).

GLFPN is a collaborative effort of the Edible Prairie Project (see listing above) and University of Wyoming Extension's Cent\$ible Nutrition Program in Campbell County (see listing below).

EPP executive director: Erin Galloway; EPP administrative director: Megan Taylor McManamen; EPP program associate: Ashley Martinez; Extension CNP program educator: Tailor Morris

Location: Gillette

Email: ashley@edibleprairieproject.org or tailor.morris@campbellcountywy.gov

facebook.com/edibleprairieproject/

Phone: 307-228-0044 (EPP) or 307-682-7281 (Extension)

Websites: <https://edibleprairieproject.org/> and <https://edibleprairieproject.org/free-little-pantry-locations/>

Gillette Saturday Farmers' Market

Locally grown fresh vegetables, herbs, fruits, microgreens, sprouts, and edible flowers; spices and herbs; homemade canned goods, including salsas, sauces, 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, and candies; dog treats; locally made cold process soaps; arts and crafts; and many other items on Saturdays, 8 a.m. to noon, June through October

President: Joanne Engelhaupt; vice president: Jason Walker; board members: Bob Jordan, Rita Jordan, Tracy Morgan, and Roxanne Witt

Location: Gillette (check Facebook page for location and other updates)

Email: newfarmexchange@gmail.com, joanne@rustybucketwy.com (Joanne Engelhaupt), or rgjordanwyo@yahoo.com (Bob Jordan)

facebook.com/GilletteSaturdayFarmersMarket/

Phone: 307-299-7497 (Joanne) or 307-689-5875 (Bob)

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; homemade canned goods,



The Gillette Saturday Farmers' Market features a wide range of locally grown foods, including specialty crops like vegetables, fruits, and herbs, and many homemade canned goods made with those products.

including salsas, sauces, 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, and candies; dog treats; locally made cold process soap; arts and crafts; and many other items on Saturdays, 9 a.m. to noon, January through May (check Facebook page for updates)

Board members: see Gillette Saturday Farmers' Market listing above

Location: Gillette (check Facebook page for location and other updates)

Email: newfarmexchange@gmail.com, joanne@rustybucketwy.com (Joanne Engelhaupt), or rgjordanwyo@yahoo.com (Bob Jordan)

facebook.com/GilletteSaturdayFarmersMarket/

Phone: 307-299-7497 (Joanne) or 307-689-5875 (Bob)

Hay Creek Ranch WY

Bath salts, beard care products, lip balms, lotion bars, salves, massage oil, cuticle oil, do-it-yourself elderberry syrup kits, and other items handmade with homegrown and wild-harvested medicinal herbs from Wyoming

Where to buy: Uniquely Wyoming and The Urban Basket in Gillette (see Crook County section for details)

Heart Mountain Creations

Drinking vinegars (aka shrubs), infused vinegars, and teas

Where to buy: The Urban Basket in Gillette (see Park County section for details)



More and more stores in Wyoming, like Heaven to Earth in Gillette, are featuring Wyoming-made products, including homemade canned goods. The Pine Ridge lineup of sauces hail from Casper.

Heaven to Earth

Specialty foods and gifts, oils and vinegars, kitchen and home décor, wooden bowls, cribbage boards, baby boutique items, and many other products made by Wyoming artisans; among the food items are a variety of goods produced in Wyoming, including honey and products made out of honey; jams and jellies; pickled items; and barbecue, marinade, dipping, and hot sauces

Owner: Gail Winterholler

Location: Gillette

Email: shopheaventoearth@vcn.com

facebook.com/heaventoearthgillette/

instagram.com/shopheaventoearth/

Phone: 307-687-0001

The Herb & Spice Lady

Organic herbs and spices; handmade teas; in-season fresh produce; homemade jams and jellies; and homemade cookies.

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).

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, The Urban Basket, and other venues in Gillette, as well as through online orders via Facebook

Owner: Cate Loetscher

Location: Recluse

Email: cateloetscher@live.com

facebook.com/p/The-Herb-Spice-

Lady-100043854205564/

Phone: 307-202-2029

High Plains Grower

Fresh vegetables, herbs, and fruits during the main growing season, and salad greens and lettuce year-round.

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 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).

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, and direct sales; produce is also available for canning salsas, hot sauces, pickles, and pasta sauces, and it's also served by several local restaurants.

Owners: Bob and Rita Jordan

Location: Gillette

Email: rgjordanwyo@yahoo.com

facebook.com/people/High-Plains-

Grower/100057599614586/

Phone: 307-689-5875



Cate Loetscher (The Herb & Spice Lady) offers in-season fresh produce (including vine-ripened tomatoes), herbs, spices, and homemade jams and jellies.

High Plains Honey

Locally produced honey

Where to buy: The Urban Basket in Gillette

Owner: Jessica and Tudor Gurulea

Location: Gillette

Phone: 530-570-7969

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. 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: 1275 Highway 50, south of Gillette

Email: angelaraber@gmail.com

facebook.com/homesteadhabits/

instagram.com/homesteadhabits/

Phone: 605-645-1132

pinterest.com/anraber/

Website: <https://homesteadhabits.com/>

Jelly Gal

Quick breads, including banana, carrot, pumpkin, and zucchini; homemade pies, including apple, blueberry, pecan, rhubarb, raspberry, and strawberry; jams and jellies, including blueberry, chokecherry, grape, juneberry, raspberry, and strawberry; and homemade canned pickles

Where to buy: craft fairs and special events at the Gillette CAM-PLEX (see Crook County section for details)

Kady Farms

Cold-pressed juices; locally grown mushrooms; a variety of rare houseplants; and handmade body butter, lip balm, lotions, massage oil, and soaps

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, The Urban Basket in Gillette, through direct sales by appointment, and through the website and Facebook

Owners: Kady and Joe Young

Location: Gillette

Email: kadyfarmswyo@gmail.com

facebook.com/helloyoungsoapery/

Phone: 307-949-0330

Website: <https://www.kadyfarms.com/>



Kady and Joe Young grow a variety of mushrooms, which are a big hit at the Gillette Saturday Farmers' Market and The Urban Basket.

Kathryn's Creations

Homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts

Where to buy: Gillette Saturday Farmers' Market and craft fairs in Gillette (see main listing in Johnson County section)

Kim'sChi

Homemade kimchi

Kimchi is a traditional Korean side dish of fermented vegetables, including Napa cabbage, Korean radish, green onions, garlic, and ginger.

Where to buy: direct sales

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; marketing and event coordinator:

Drew Dafoe

Location: Gillette

Email: info@landongreenhouse.com or drewd@landongreenhouse.com

facebook.com/p/Landons-Greenhouse-Nursery-Landscaping-100036361605575/

Phone: 307-672-8340

Website: <https://landongreenhouse.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 coordinator: parent/volunteer Kayla Jones; **STEM teacher:** Janaye Danko

Location: Gillette

Email: jdanko@ccsd.k12.wy.us

Phone: 307-682-4740

Website: <https://sites.google.com/ccsd1schools.net/meadowlarkelementaryschool/home/>

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 Gillette Saturday Winter Farmers' Market.



The NEW FARRM Exchange manages two farmers' markets and also offers training opportunities and marketing strategies to help entrepreneurs interested in selling their food products.

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; media, communications, and marketing coordinator: Joanne Engelhaupt; assisted by Rita Jordan, Jenna Walker, Tracy Morgan, Roxanne Witt, and others

Location: Campbell County

Email: newfarrmexchange@gmail.com, joanne@rustybucketwy.com (Joanne Engelhaupt), or rgjordanwyo@yahoo.com (Bob Jordan)

facebook.com/NewFarmExchange/

Phone: 307-299-7497 (Joanne) or 307-689-5875 (Bob)

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

Phone: 307-689-5875

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.

This is Gillette's oldest and largest community garden.

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

Location: corner of First Street and Rohan Avenue, Gillette

Email: mandy.reynolds@campbellcountywy.gov

facebook.com/GillettesNCG/

[instagram.com/gillettes_northcommunitygarden/](https://www.instagram.com/gillettes_northcommunitygarden/)

Phone: 307-682-7281

Northeast Wyoming Seed Library

Residents can select open-pollinated and heirloom seeds, free of charge, from the Northeast Wyoming Seed Library and use them in their home and community gardens. Residents 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, including pollinators. 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: Campbell County Extension office in Gillette

Email: mandy.reynolds@campbellcountywy.gov

facebook.com/NEWYSeedLibrary/

Phone: 307-682-7281

Not Your Mama's Salsa

A variety of homemade salsas, chow chow, jams, and jellies

Where to buy: The Urban Basket in Gillette (see Natrona County section for details)

Nothin' But Bonz

A variety of homemade barbecue sauces, dips, rubs, and smoked salts

Where to buy: Spring Flea Market & Vendor Show and The Urban Basket in Gillette (see Converse County section for details)

Our Wyoming Life Farm Store

A variety of items produced from the farm and ranch, including grass-fed and grain-finished beef and pork; meat chickens; in-season fresh vegetables; year-round fresh microgreens; free-range eggs; scratch-made baked goods; raw honey; homemade canned goods, including pickled items; homemade ice cream; jerky and beef sticks; and Our Wyoming Life apparel and soap & body products

Where to buy: the on-farm store (check the Facebook page for store hours)

Owners: Erin and Mike Galloway

Location: 1141 Highway 50, south of Gillette

Email: mail@ourwyominglife.com or erin@ourwyominglife.com



There are several community gardens in Gillette, including the North Community Garden, which is managed by the Campbell County office of University of Wyoming Extension. This is Gillette's oldest and largest community garden.

facebook.com/OurWyomingLife/

instagram.com/OurWyomingLife/

open.spotify.com/show/0VDq9OYPgdr4lAec9k9QQg

Website: <https://www.ourwyominglife.com/>

Paintbrush Elementary School Hydroponic Garden

Turbulent weather and less-than-favorable soil did not stop Paintbrush from its gardening goals. At the beginning of the 2022 fall semester, students put together their own mini-hydroponics units—19 units total. Each unit is equipped with lights and a water system along with the seeds the students choose for their group's unit. The school also has one four-foot-tall commercial unit with space for 216 plant pods.

In total, there are more than 400 pods in which students and teachers grow lettuce, cilantro, strawberries, and much more. The hydroponics STEM program, mostly funded by grant dollars from Green Our Planet (see listing in National section), was the first of its kind in Wyoming. Of the \$10,000 needed to set up the program, \$8,000 was covered by grant funds with \$2,000 covered by the school district. Students are allowed to reap what they sow by enjoying snacks in the classroom and taking produce home.

"It really brings the standards to life," Principal Jenni Gilson said of the program, as reported by the Gillette News Record. "I like the connections we're going to be able to use with this for kids, and it gives teachers another way to teach the sciences."



Vickie Knutson and team at The Plant Shack offer vegetable, herb, and fruit starts; a variety of trees and shrubs, including many fruit varieties; flowers; and gardening materials.

Technology instructor: Jami Howe

Location: Gillette

Email: jhowe@ccsd.k12.wy.us

Phone: 307-686-1778

Website: <https://sites.google.com/ccsd1schools.net/paintbrush-elementary/home/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Heaven to Earth, Koehler's Meat & Sausage Co., and Yes Ma'am Country Harvest in Gillette (see Natrona County section for details)

The Plant Shack

Locally owned, family operated nursery and greenhouse that has been in business since 1995. The Plant Shack 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: 307-660-0257 or 307-687-0256

Ponderosa Farm

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

Where to buy: Gillette Saturday Farmers' Market and The Urban Basket in Gillette (see Crook County

section for information about the on-farm store west of Hulett)

Owners: Elizabeth and Abe Yoder, and family

Location: Hulett

Phone: 307-467-5343

Prairie Butte Creations

Fresh produce, homemade salsas and baked goods, energy bites, tortilla bowls, scones, and handcrafted crochet items

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, The Urban Basket in Gillette, and through direct sales. Owner Tracy Morgan grows produce in a greenhouse, and has been expanding her operation since 2021.

Owner: Tracy Morgan

Location: Gillette

Email: prairiebuttecreations@gmail.com

alignable.com/gillette-wy/prairie-butte-creations/

facebook.com/p/Prairie-Butte-

Creations-100020495184697/

Phone: 307-689-0181



Prairie Butte Creations owner Tracy Morgan offers fresh produce (including a variety of lettuces), homemade salsas, baked goods, and other foods.

Prairie Community Garden

Residents can rent traditional ground plots measuring 256, 384, or 768 square feet. The garden provides a wonderful 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: mandy.reynolds@campbellcountywy.gov

Phone: 307-682-7281

Rayne Gardens

The family owned nursery and greenhouse 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, who also offers garden-related consulting services.

Owners: Nate Foss and mother Ginny Bain

Location: Gillette

Email: growit@raynegardens.com

facebook.com/RayneGardens/

instagram.com/raynegardens/

Phone: 307-689-3918

tiktok.com/@raynegardens/

Website: <https://www.raynegardens.com/>

Recluse Home Grown

Locally raised and processed beef; poultry; farm-fresh eggs; and in-season fresh produce

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, The Urban Basket in Gillette, and through direct sales via phone or Facebook

Owner: Amber Loetscher

Location: Recluse

Email: wybeezybomb@outlook.com

facebook.com/p/Recluse-Home-Grown-100057245807965/

Phone: 307-640-1917



Tammi Lindskov, right, owner of Redneck Vittles, along with help from her friend Lynn Newsom, offers a wide variety of foods at The Urban Basket in Gillette.

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Coffee Cup Fuel Stop, The Little Store, and Uniquely Wyoming in Gillette (see Sheridan County section for details)

Redneck Vittles

Homemade pickled goods; freeze-dried fruits and vegetables, using both regionally sourced produce as well as produce from the home garden; canned goods, including chicken pot pie fillings; locally raised pork, including regular cuts, sausage, ham, and bacon; and dairy products, including handcrafted cow and goat cheese, cultured butter, and sour cream.

Redneck Vittles owner Tammi Lindskov says that The Urban Basket co-owner/manager Candace Crimm is doing a "phenomenal job" with the year-round indoor farmers' market. "Candace is getting a very strong local following, both in terms of vendors and shoppers. I can't say enough about what she is doing with the store."

Where to buy: The Urban Basket in Gillette



Teresa Berg and Brittney Steinmeyer share their passion for making a variety of homemade canned goods and specialty items with their T's Sweet Creations' customers.

Owner: Tammi Lindskov, with help from good friend Lynn Newsom
Location: Arvada
Email: was@rangeweb.net
Phone: 307-689-1134 (Tammi)

R.G. Bees

Locally produced raw honey, flavored honeys, hot sauces made with honey, and elderberry syrup

Where to buy: Hank's Reno Junction Travel Plaza in Wright and The Urban Basket in Gillette (see Crook County section for details)

The Rusty Bucket

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 caramel corn; goat milk soap; handcrafted garden benches; and garden décor crafted out of recycled materials.

Where to buy: Gillette Saturday Farmers' Market and Gillette Saturday Winter Farmers' Market; products can also be delivered directly to customers' homes and businesses in Gillette on Wednesdays

Owner: Joanne Engelhaupt
Location: Rozet

Email: joanne@rustybucketwy.com or thomasengelhaupt@yahoo.com
facebook.com/benchesbarbwirecreations/
Phone: 307-299-7497
Website: <http://rustybucketwy.com/>

Sassy Cat Products

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)

Where to buy: The Urban Basket in Gillette (see Platte County section for details)

Stag Sausage Co.

Summer sausage spice kits (including mild and hot), salami sausage spice kit (mild), seasoned sea salts, and a variety of spice mixtures for all types of meats.

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.

Where to buy: Gillette Saturday Farmers' Market, Gillette Saturday Winter Farmers' Market, The Urban Basket in Gillette, and through Facebook and the website

Owners: Angela and Russell Loetscher
Locations: Cheyenne and Recluse
Email: stagsausage@gmail.com
facebook.com/StagSausage/
Phone: 307-214-0443
Website: <https://www.stagsausage.com/>

Trail Creek Gardens

A wide variety of fresh, in-season vegetables and fruits, including pie pumpkins, late spring through fall. Soup and salsa kits; homemade salsas, pasta sauces, and fermented hot sauces; grass-fed and finished beef; and other items are available year-round.

About half of the produce is grown in three high tunnels, one measuring 30' x 50' and the other two measuring 12' x 20'. The remaining produce is grown in an outdoor plot measuring 75' x 100'. Co-owner Tom Sams says their small family business now provides important side income, as his main job associated with the coal, oil, and natural gas industries has slowed in recent years.

Where to buy: the Trail Creek Gardens roadside stand on Highway 50 one mile south of Gillette; fresh produce is also served in dishes at several local restaurants

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

Location: 556 Highway 50, Gillette
Email: tomjsams@gmail.com
facebook.com/p/Trail-Creek-Gardens-100057301875915/
Phone: 307-228-4522 or 307-660-8341

T's Sweet Creations

Homemade jams, jellies, sauces, syrups, pickled items, specialty cakes (including special-order cakes for anniversaries, birthdays, weddings, and other occasions), cupcakes, and chocolate-covered strawberries; handcrafted embroidered items; vinyl stickers; and iron-on-vinyl for shirts

Where to buy: Gillette Saturday Farmers' Market, Uniquely Wyoming, The Urban Basket, special events at the CAM-PLEX, and other venues in Gillette. Additionally, canned goods are available at Lunar Tides & Vibes in Gillette.

Owners: Teresa Berg and Brittiney Steinmeyer

Location: Gillette

Email: tssweetcreations2016@gmail.com

facebook.com/ts.sweet.creation/

Phone: 307-670-3619 (Teresa) or 307-363-3707 (Brittiney)

Uniquely Wyoming

Gift and boutique store that offers a wide variety of items from approximately 70 businesses in Campbell County and across Wyoming. Among the foods are homemade salsas, pickled items, jams and jellies, pasta sauces, and elderberry syrup; locally produced honey; gourmet popcorn; candied nuts; homemade jerky; and farm-fresh eggs

Owners: Tracy Danhoffer and Becka Barron

Location: Gillette

Email: uniquelywyoming307@gmail.com

facebook.com/uniquelywyoming/

Phone: 307-257-2283

University of Wyoming Extension, Campbell County office

Provides workshops and classes based on community interest, including horticulture; tests pressure cookers; assists the Campbell County Master Gardeners (see listing above); oversees three community gardens in Campbell County, as well as the Urban Orchard (see separate listings); offers pesticide testing and training; oversees 4-H club programs; assists with community development; hosts the Northeast Wyoming Seed Library (see listing above); 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 helps oversee the Gillette Little Free Pantry Network (see listing above)

Program contacts: Mandy Reynolds (horticulture program coordinator), Tailor Morris (CNP), Kimberly Fry and Makala Riley (4-H & youth development), Sara Olsen (community vitality and health), and Tracey Archer and Treasure Boller (administrative assistants)

Location: Gillette

Email: mandy.reynolds@campbellcountywy.gov, tailor.morris@campbellcountywy.gov, kim.fry@campbellcountywy.gov, makala.riley@campbellcountywy.gov, sara.olsen@campbellcountywy.gov, tracey.archer@campbellcountywy.gov, or treasure.boller@campbellcountywy.gov

facebook.com/ccextension

Phone: 307-682-7281

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

The Urban Basket

A year-round, indoor farmers' market offering in-season fresh produce; cold-pressed juices; drinking and infused vinegars; locally produced honey and honey products;



Casey and Tom Sams, along with children Carter and Josephine, offer a variety of fresh vegetables and fruits; homemade salsas, pasta sauces, and fermented hot sauces; and other foods at their Trail Creek Gardens roadside stand south of Gillette.

homemade canned goods, including salsas, pickled items, jams, jellies, and peanut butters; spice mixes; locally raised meats; handmade sausages and brats; homemade baked goods, including breads, tortilla bowls, scones, and cheese cakes; homemade fudge; raw cow and goat milk, and dairy products made with raw milk, including yogurt, kefir, cream, butter, and cheeses; farm-fresh eggs; teas and coffees; and many other products from entrepreneurs across Wyoming.

The store is open 10 a.m. to 5:30 p.m. Tuesday through Friday, and 10 a.m. to 4 p.m. Saturday. It opened in



Fresh produce and homemade salsas and sauces attract a strong local following, along with travelers, at the Trail Creek Gardens roadside stand south of Gillette.

July 2022 in a 400-square-foot building, and has grown by “leaps and bounds” since then, co-owner Candace Crimm said in early 2024. The Urban Basket now occupies a 3,000-square-foot building, has approximately 70 Wyoming vendors, and attracts on average about 100 shoppers per day.

Owners: Candace and Kevin Crimm

Location: 221 S. Gillette Ave., Gillette

Email: urbanbasketwy@gmail.com

facebook.com/urbanbasketwy/

instagram.com/urbanbasketwy/

Phone: 307-622-8939

Website: <https://www.urbanbasketwy.com/>

Urban Orchard

Approximately 50 apple, apricot, cherry, peach, pear, and plum trees have been planted at the Urban Orchard as of 2023, and more trees are scheduled to be planted in the coming years. Also at the one-acre site are herb and perennial beds, including pollinator species, and a grape arbor. The site is used for educational purposes, special events such as an herb festival and garden walk, and pollinator counts. Local residents can also harvest fruits and herbs.

Manager: Campbell County Master Gardeners and University of Wyoming Extension’s Campbell County office; Extension horticulture program coordinator: Mandy Reynolds

Location: CAM-PLEX Park

Email: mandy.reynolds@campbellcountywy.gov

facebook.com/CampbellCountyMasterGardeners/

Phone: 307-682-7281

Wyoming Spice Co.

A variety of spices

Where to buy: The Urban Basket in Gillette

Owner: Candace Crimm

Location: Gillette

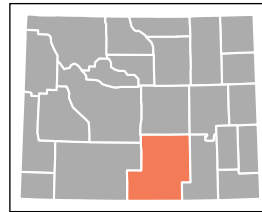
Email: urbanbasketwy@gmail.com

Phone: 307-622-8939



Carbon

C O U N T Y



Aspen Sky Merchant Mall

Redneck Mama barbecue sauces, apple butter, and cranberry orange honey made by store owner Linda Rogers; the store also offers locally produced raw honey under the Platte Valley Raw Honey name.

“The homemade apple butter recipe is from my late grandmother, Hazel,” says store owner Linda Rogers.

In addition, Aspen Sky Merchant Mall features a variety of items from more than 50 Wyoming entrepreneurs, including handcrafted jewelry, metal wall décor, pottery, and glassware; Western art, photography, antiques, and collectibles; clothing; and scrap booking and craft supplies; among many others.

Owner: Linda Rogers

Location: Saratoga

Email: aspenskymerchants8@yahoo.com

facebook.com/aspenskymerchants/

Phone: 307-326-3435

Baer’s Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade





The Aspen Sky Merchant Mall in Saratoga offers locally produced raw honey under the Platte Valley Raw Honey name.

Where to buy: Bi-Rite Sporting Goods in Rawlins (see Laramie County section for details)

Brush Creek Greenhouse

Hydroponically produced vegetables, fruits, and herbs are grown year-round in three climate-controlled greenhouses that total over 20,000 square feet. More than 30 types of vegetables are grown, and annual production tops 100,000 pounds. The ranch offers tours of the greenhouse.

Where to enjoy or buy: seed-to-table dining at Brush Creek Ranch, and occasional farmers' markets; produce is also donated to a regional food bank. Leftover plant waste is fed to the goat herd at the Brush Creek creamery, or is composted for landscaping.

Greenhouse manager: Stacy Tollefson

Location: Saratoga

Email: stacy.tollefson@brushcreekranch.com

facebook.com/brushcreekranch/

instagram.com/brushcreekranch/

Phone: 520-250-4156 or 307-327-5284

Website: <https://www.brushcreekranch.com/the-farm/greenhouse/>

Carbon County Bee-Keepers Club

Club members help local beekeepers with education and mutual support; host hive tours; make presentations to garden clubs, the Carbon County Fair, Carbon County Extension programs, and schools, among others; and sells honey at the Aspen Sky Merchant Mall (see listing above).

Member Billie Helwick says: "We have a group of beekeepers in Carbon County who are interested in learning more about our fascinating hobby and sharing it with 'newbees' who may want to start their own hives," member Billie Helwick says. "We also have a 'bee hop,' where we visit different beeyards to learn from each other."

Contact: Billie Helwick or Tasha Worthington

Location: Encampment, Rawlins, Saratoga, and other communities in Carbon County

Email: wyobilliekid@hotmail.com

facebook.com/groups/828947664165894/

Phone: 303-916-1294 (Billie) or 307-321-2016 (Tasha)

Carbon County Fair

Participation in the Carbon County Fair dropped quite significantly during the COVID-19 pandemic, but entries in most of the classes, including those relating to specialty crops, increased sharply in 2022 and 2023. "That has really been nice to see as the county fair is traditionally the biggest event in Carbon County for the summer," says Julie Webb, administrative assistant for the Carbon County Fair Board.

When it comes to foods and beverages, four of the most popular contests are the 'Shootouts' in (1) pies, including



More than 100,000 pounds of produce are grown annually in three year-round greenhouses at Brush Creek Ranch near Saratoga.

fruit and other fillings; (2) cookies and cakes; (3) chili cookoff; and (4) home brews, including beer, ale, red and white wines, and coffee-, fruit- and herb-based liqueurs.

Other specialty-crop-related contests include the Open agronomy classes (vegetables, fruits, berries, and herbs); floriculture class (including cut flowers and others); foods' classes (including canned vegetables and fruits, jellies, marmalades and preserves, butters and jams, pickles and relishes, fruits pies, and many others).

There are many contests for 4-Hers, including ones directly tied to specialty crops (nutrition, food preservation, gardening, and horticulture); and FFA members (agronomy).

The county fair is held around the last week of July and first week of August each year. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

Fair Board administrative assistant: Julie Webb; fairgrounds buildings and grounds superintendent: Mike Newbrough; volunteer fair board members: Bobbie Herman, Todd Kaisler, Justin Ready, Corson Kerbs, and Janell Steele

Location: Carbon County Fairgrounds in Rawlins
Email: fairgrounds@carbonwy.com
Phone: 307-328-7811
Website: <https://www.carboncountyfairgrounds.com/>

Craig Mustard's Honey

Locally produced honey

Where to buy: direct sales

Owner: Craig Mustard
Location: Elk Mountain
Email: cnmust@yahoo.com
Phone: 307-380-3082

DD's Delicious Delights

Homemade strawberry-rhubarb jam, jalapeño jam, cowboy candy, and Wyoming Barfight Jam. Concerning the latter, says Dee Dee Martz, "It's black and blue, just like a bar fight. It's made with blackberries, blueberries, jalapeños, and bourbon."

Where to buy: Saratoga Farmers' Market and Craft Fair, Koyoty Sports, and occasionally at the American Legion Park, where Dee Dee sets up a table

Owner: LaDessa 'Dee Dee' Martz
Location: Saratoga
Email: martz1189@yahoo.com
Phone: 307-329-3164



Members of the Carbon County Bee-Keepers Club host a number of field trips each year to different beeyards. Those interested in beekeeping are welcome to attend.

Doggett Greenhouse

Tomato, pepper, cauliflower, cabbage, broccoli, and squash starts in spring; ripe tomatoes and peppers in late summer and fall; annual and perennial flowers; and trees and shrubs, including fruit varieties

Owner: Zane Jacobsen
Location: Encampment
Email: jacobsen_z@yahoo.com
facebook.com/doggett.flowers/
Phone: 307-327-5717
Website: <https://doggett-greenhouse-greenhouse.business.site/>

Encampment 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 in a small garden at the school, and as of spring 2023 efforts were underway to build a greenhouse.

Ag teacher and FFA advisor: Paul Switzer
Location: Encampment
Email: pswitzer@crb2.org
facebook.com/EncampmentK12School/
Phone: 307-327-5442
Website: https://www.crb2.org/327480_3/

Hanna Farmers' Market

Offers fresh vegetables and fruits, honey, jams and jellies, breads and other baked goods, crafts, and other locally and regionally produced products on the first and third Fridays, 3-7 p.m., summer through fall. "The market

started in 2023, so we're hoping for a lot of interest from area residents," says market manager Vivian Gonzales.

Market manager: Vivian Gonzales, Town of Hanna clerk

Location: Hanna Recreation Center train park

Email: clerk@townofhanna.com

Phone: 307-325-9424

Hi Mountain Seasonings

Seasonings, sausage- and jerky-making kits, and products for brining and smoking

Where to buy: Bi-Rite Sporting Goods in Rawlins (see Fremont County section for details)

Jackalope Apothecary

Herbal medicines and salves

Where to buy: Etsy

Owner: Mary Jo Greenwood

Location: Riverside

Email: maryjogreenwood.lcsw.llc@gmail.com

[etsy.com/shop/JackalopeApothecary/](https://www.etsy.com/shop/JackalopeApothecary/)

[facebook.com/JackalopeApothecary/](https://www.facebook.com/JackalopeApothecary/)

Phone: 307-710-0503

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



Jackalope Apothecary owner Mary Jo Greenwood promotes her homemade herbal medicines and salves through Etsy and Facebook, and also this creative logo.



Local residents can rent space in two community gardens in Rawlins to grow fresh produce and pollinator plants. One is at the Wyoming Frontier Prison, and the other is at the county fairgrounds.

Arnell; district clerk: Kelly Kudera; volunteer board of supervisors: John 'Jack' Cobb, Meghan Lally, Jenna Larson, Trent Arnell, and Tom Chant

Location: Baggs

Email: lsrkd@dteworld.com

[facebook.com/LSRCD/](https://www.facebook.com/LSRCD/)

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

Website: <https://www.carbonwy.com/900/Little-Snake-River-Conservation-District/>

Mandy's Market

Fresh fruits and vegetables

Where to buy: Hanna Farmers' Market, Saratoga Farmers' Market and Craft Fair, and occasionally at Bomgaars and Tractor Supply Co. in Rawlins (see Sweetwater County section for details)

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 and workshops, such as gardening, beekeeping, and worm composting

District manager: Kristin Tilley; district clerk/programs assistant: Sunshine Solaas; volunteer board of supervisors: Quade Palm, Ralph Brokaw, Owen Williams, Todd Heward, and Kay Schrock

Location: Medicine Bow Community Building, and schools in Elk Mountain, Hanna, Medicine Bow and other community locations

Email: kristin@medbowcd.org or sunshine@medbowcd.org

facebook.com/MedBowCD/

Phone: 307-379-2221

Website: <http://www.carbonwy.com/903/Medicine-Bow-Conservation-District/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Willow Creek Ventures in Rawlins (see Natrona County section for details)

Rawlins Community Gardens

Local residents can reserve space in the outdoor garden at the Wyoming Frontier Prison or in the high tunnel at the Carbon County Fairgrounds in Rawlins. Residents are welcome to grow vegetables, fruits, herbs, and flowers, including pollinators. 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

Offers fresh vegetables and fruits, honey, jams and jellies, breads and other baked goods, crafts, and other locally and regionally produced products on Sunday afternoons, mid-summer through Labor Day weekend. Market goes



Saratoga Farmers' Market and Craft Fair manager Dana Davis says market goers, young and old alike, look forward to interacting with the therapy goats.

look forward to interacting with therapy goats, says market manager Dana Davis.

Market manager: Dana Davis, director of the Saratoga Museum

Location: Saratoga Museum

Email: saratogamuseum@gmail.com

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, beekeeping, 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



Saratoga Middle/High School science teacher Lesley Urasky, a member of the Carbon County Bee-Keepers Club, shows how a simple but effective insulation panel can be constructed to help bees survive the winter. Urasky was named the 2024 Edward C. Roy Jr. Award for Excellence in K-8 Earth Science Teaching by the American Geoscience Institute.

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.com/groups/198072987230245/
Phone: 307-329-7653

307 Salsa Co.

A variety of salsas from Jamin Flanagan's recipes, including reaper, pineapple habanero, mango habanero, sissy pineapple, sissy mango, sissy salsa, and hot

Where to buy: Bi-Rite Sporting Goods, Sunny Side Liquor, and Western Hills Campground in Rawlins, and through online orders

Owners: Jamin and Carrie Flanagan

Location: Rawlins

Email: 307salsaco@gmail.com

facebook.com/p/307-Salsa-Company-100075725093778/

Phone: 307-630-0287

Website: <https://www.307salsacompany.com/>

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 (ag & natural resources), Emily Haver (4-H & youth), Jess Dooley (CNP), and Laurie Boyd (administrative assistant)

Location: Rawlins

Email: ajacks12@uwyo.edu (Abby) or lboyd7@uwyo.edu (Laurie)

facebook.com/UWExtensionCarbonCounty/

Phone: 307-328-2642

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

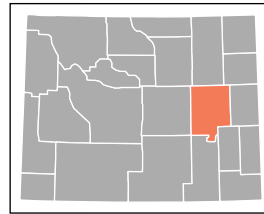


The 307 Salsa Co. logo brings together something Wyoming is well known for, its mountains, and something that Jamin Flanagan is proud of, his homemade salsas using a variety of peppers.



Converse

C O U N T Y



Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Grasslands Market and Wyoming Pioneer Memorial Museum in Douglas (see Laramie County section for details)

Bear Bonz BBQ

Offers a variety of homemade barbecue and dipping sauces through online orders, and at the Jackalope Square Farmers Market in Douglas. The business also offers specialty catering services.

Owner: Joe Bearfield

Location: Glenrock

Email: bearbonzbbq@yahoo.com

Phone: 307-351-1449

Websites: <https://www.bearbonzbbq.com/> or <https://bearbonzbbq.square.site/>

Bear Creek Rubs

Hot mustard, honey mustard, and chicken wing rubs; Mountain Top Garlic, Smoking Blue Bonnet, and lemon pepper dip mixes; and All American, lemon pepper,



Bear Bonz BBQ owner Joe Bearfield offers a variety of barbecue and dipping sauces, ranging from subtly sweet and smoky to ones packing a punch.

South of the Border, Mountain Top Garlic, and Smoking Blue Bonnet spices

Where to buy: Douglas Railroad Museum & Visitor Center in Douglas (see Laramie County section for details)

Berried Delights

Homemade jams and jellies, using locally sourced fruits when available

Where to buy: Pump-N-Pak in Douglas (see Weston County section for details)

Cobb Farm

A variety of artisan-roasted coffees, including 'Lucky Duck' medium roast, 'Signature' dark roast, 'Blue Collar Brew,' 'Low Calf' low caffeine, and decaf dark roast; locally produced raw honey; a variety of teas, including herbal, mint green, mango green, Jasmine green, cranberry-orange black, and elderberry Echinacea; goat milk and goat milk cheese; and Sam's Seasonings, including 'Steak Grilling' and 'Garlic N Herb' (the seasoning line is named after Sam Cobb, youngest child of co-owners Cristy and Jim Cobb).

Where to buy: Douglas Grocery, Grasslands Market in Douglas, and through online orders.

The website includes a short story about Cobb Farm, including a bit of humor (for example: "Jim started the process of his self-declared Red Neck Roasting with a heat gun and a dog dish"); stories about the coffees, including a touching one about Lucky Duck; a link that allows customers to offer feedback about the Cobb Farm coffees; and a blog.

Jim says that he started home-roasting coffee beans about 10 years ago, and is now sharing his passion with the public. The beans he uses are ethically and sustainably sourced from small farms in Sumatra and Nicaragua, among other areas in Indonesia and Central and South America. "We're looking to expand our business," says Jim, who also helps Cristy's parents with their small business in Casper, Pine Ridge Barbecue & Dipping Sauces (see Grasslands Market listing below, and the Natrona County section for details).

Owners: Cristy and Jim Cobb, with help from three of their six children, Claire, Max, and Sam

Location: Douglas

Email: CobbE.ccf@gmail.com

Phone: 307-359-5587

Website: <https://cobb.farm/>

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 for natural resource conservation; and rents equipment to landowners to implement conservation practices, such as no-till.

The CCCD also offers backyard composters and 'Kitchen Catchers' for compostable materials like produce scraps, and it also has a variety of educational programs to area residents, including youths. There is an 'Education' link on the website that has activities for youths, such as a pollinator activity book. It also has information about the annual poster contest in conjunction with CCCD Stewardship Week.

District manager: Michelle Huntington; program assistant: Anna Gray; volunteer board of supervisors: Stan Mitchem, Shelly Falkenburg, Sharon Lovitt, Patricia Taboga, and Susan Downs

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 Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, preserves,

marmalades, butters, and jams; canned vegetables and fruits; pickles and relishes; natural honey; dried foods; and floriculture, including cut flowers.

Among the many other contests are ones in arts, photography, pottery, woodcraft, jewelry, leathercraft, taxidermy, and needlework. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Converse County Fair, held annually in late July, also includes a tractor pull, match bronc riding, ranch rodeo, youth rodeo, steer roping, large and small animal shows, herdsmanship and ultrasound contests, free pancake breakfast, family fun night, live music, and many other events.

Fair manager: Kelsey Stephens; volunteer fair board members: Nick Ladd, Jim Dona, Mitch Falkenburg, and Stacey Etchemendy

Location: Wyoming State Fairgrounds in Douglas

Email: ccwyfairboard@gmail.com

facebook.com/conversecountyfairboard/

Phone: 307-358-5438

Website: <https://www.conversecountyfair.com/>

Converse County Master Gardeners

Offers presentations on gardening and landscaping; coordinates an annual seed swap; conducts yard visits to help answer questions relating to gardening, landscaping, plant selection, and common issues such as weeds and diseases; and maintains the Plant Select Demonstration Garden at the Wyoming State Fairgrounds (see listing below)

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/>

Converse County Seed Libraries

Residents can select seed packets, free of charge, from the seed libraries at the Converse County Library branches in Douglas and Glenrock. Available are a wide variety of vegetables and herbs, including heirloom varieties. Among the goals is to encourage residents to grow locally produced, wholesome produce.

The seed libraries were started in 2023, and have been a great success, says Converse County Library circulation

clerk John Clay, who oversees the seed program. “In 2023, we distributed about 2,400 seed packets,” he said. “We expect the program to grow, and are looking forward to working with the Converse County Master Gardeners (see listing above).”

Clay says that as of early 2024 all seed packets are being donated by about 10 seed companies across the country. Seeds can be picked up at either library from spring through August.

Seed library manager: John Clay, circulation clerk at the Converse County Library

Locations: Douglas and Glenrock branch libraries of Converse County Library

Email: jclay@conversecountylibrary.org

facebook.com/CCLDouglas/

Phone: 307-358-3644

Website: <https://yourccl.org/>

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 36' × 18' greenhouse, and



A wide variety of seeds are available, free of charge, at the Converse County Library branches in Douglas and Glenrock.



Douglas Markets, a year-round indoor farmers' market, was scheduled to open in summer 2024. It will offer a wide variety of products sourced locally and around Wyoming.

some of what they grow—including vegetable starts and flowers—is sold to school staff and community residents each spring with proceeds supporting the FFA program. Since 2021, when the first Wyoming Specialty Crop Directory was published, the ag program has increased its hanging basket production.

Ag teacher and FFA advisor: Luke Bethea
Location: Douglas High School
Email: lbethea@ccsd1.org
facebook.com/DouglasHighSchool/
Phone: 307-358-2940
Website: <https://www.ccsd1.org/district/contacts/DHS/>

Douglas Markets

The year-round indoor farmers' market in Douglas was scheduled to open in summer 2024. The locally owned store will offer a wide variety of products that are sourced locally and around Wyoming, including fresh produce; beef, pork, lamb, chicken, and other meats; farm-fresh eggs; churned butter, cheese, raw milk, and other dairy goods; homemade baked goods; homemade jellies, jams, pickled items, relishes, hot sauces, barbecue sauces, dips, and other canned goods; locally produced honey; homemade vanilla; spice mixes, rubs, and smoked salts; and many other items.

Co-owner Martin Harris and his wife, Julene, were pondering what to do with a vacant building they owned in a business section of Douglas, when they learned of The Urban Basket in Gillette, a year-round farmers' market that opened in 2022 (see Campbell County section). They traveled to Gillette to tour the store and visit with the owners, Candace and Kevin Crimm.

"The concept of locally produced and sold foods is a trend in the food industry right now, and after seeing The Urban Basket we believe a year-round local market in Douglas will be very well received," Mr. Harris says. "The Crimms are doing a wonderful job with their store in Gillette, and we are confident that we can provide a similar local hub here in Douglas."

They anticipate that Douglas Markets will be open from 10 a.m. to 6 p.m. Tuesdays through Saturdays, but many details were still being worked out in early 2024, when this listing was compiled, so check the website for details. The market is operating under the Wyoming Food Freedom Act.

Owners: Julene and Martin Harris; manager: Brianne Tobin

Location: 1728 E. Richards St. in Douglas

Email: info@douglasmarkets.com

Phone: 307-298-5282

Website: <https://www.douglasmarkets.com/>

4J- BQ Sauces

Family owned business that sells homemade 4J- BQ Sauce ('cayenne with a kick of sweet'), a spicy Bloody Mary mix called Bloody 55 (a 'tailgater's Bloody Mary'), Badass Brisket Rub, and Raging Rib Rub

Where to buy: Allure Boutique, Douglas Feed, and Grasslands Market in Douglas; Glenrock Superfoods



Melanie and Brad Jones of 4J- BQ offer homemade barbecue sauce, a spicy Bloody Mary mix for true tailgaters, and brisket and rib rubs that sport a kick.

in Glenrock; a number of other stores across Wyoming (see website for list); and through online orders

Owners: Melanie and Brad Jones

Location: Glenrock

Email: 4jbarbq@gmail.com

facebook.com/4JbarBQSauces/

instagram.com/4jbarbqsauces/

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

Website: <https://4jbarbqsauces.com/>

Glenrock Intermediate School Outdoor Education

Students in the GIS Outdoor Education program learn many aspects of horticulture and gardening, as they get hands-on experience growing vegetables in two hydroponic walls and dozens of containers that hold potting soil. One classroom is devoted to the gardening facilities.

“I think that gardening is really soothing for the students and also staff members who come into the room. It’s a very relaxing space, and with some of the students I see an improvement in their behavior when they are working the soil and talking to their plants,” says coordinator Heath Hayes. “The program also is a great benefit to students with special needs.” And the public benefits, too, as students sell a variety of plants, including 1’ to 4’ tall tomato plants.

Students conduct a variety of experiments during the school year, including comparing growth rates of plants in the hydroponics compared to soil. “They are amazed with how much faster plants grow in the hydroponic walls, and how they produce a greater yield.”

As another example, students were having a difficult time getting strawberry seeds to germinate, and they learned that if you cold stratify the seeds first, that is a ticket to success. This involves putting seed packets into a freezer for three to four weeks.

“Our program continues to expand, and it is giving students life skills,” says Hayes, who notes that the GIS Outdoor Education program also includes firearms’ safety, archery, knot tying, crafts, and kayaking.

Outdoor education coordinator and Title 1 teacher:

Heath Hayes

Location: Glenrock Intermediate School

Email: hhayes@converse2.org

facebook.com/ConverseCounty2/

Phone: 307-436-9258

Website: <https://www.converse2.org/Glenrock-Intermediate-Middle-School/>



Melanie and Brad Jones make their 4J- BQ barbecue sauce, Bloody Mary mix, and meat rubs in their home kitchen.

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, 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, which will allow the school to expand its ag business classes. He is



Lee-Ann McCoy-Newquist, owner of GypsyRaven Homestead, offers homemade syrups and herbal teas at 307 Artisans At The New Ashleys in Glenrock.

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: <https://www.converse2.org/Glenrock-High-School/>

Grasslands Market

Locally owned store featuring fresh-made pizzas, sandwiches on house-baked breads, homemade barbecue, coffees sourced from beans around the world, and other foods and drinks, including numerous items made in Wyoming, among them specialty-crop items from Cobb Farm, 4J- BQ Sauces, and Rick's Original Habanero Sauce (see listings above and below); The

Rusty Bucket (see Campbell County section); Hi Mountain Seasonings (Fremont County); Baer's Pantry (Laramie County); Hat Six Honey, Not Your Mama's Salsa, and Pine Ridge Barbecue & Dipping Sauces (Natrona County); Chugwater Chili and JJ's Seasonings (Platte County); and That Salsa Guy (Sweetwater County)

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

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

Location: Douglas

Email: info@grasslandsmarket.com or lorib@grasslandsmarket.com

facebook.com/grasslandsmarket/

Phone: 307-358-8020

Website: <https://www.grasslandsmarket.com/>

GypsyRaven Homestead

Homemade elderberry syrup, homestyle gravy mix, dry panty and bakery mixes, custom t-shirts, and craft items

Where to buy: 307 Artisans At The New Ashleys in Glenrock (see Natrona County section for details)

Hat Six Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen

Where to buy: Grasslands Market, Jackalope Square Farmers Market, and Cowboy Christmas in Douglas (see Natrona County section for details)

Jackalope Square Farmers Market

Fresh vegetables and fruits; locally produced honey; homemade canned goods, including jams, jellies, pickled items, barbecue sauces, and dips; spice rubs and smoked salts; homemade baked goods, including breads, cinnamon rolls, and cheese cakes; farm-fresh eggs; handcrafted body care products; and a variety of handmade items, including arts and crafts. The market is typically held on five Saturdays in August and September, 9 a.m. to noon (check Facebook and the website for details)

Market host: Main Street Douglas; market manager: Stacey Ricker; executive director: Morryah McCurdy; program manager: Jen Goodwin

Location: Jackalope Square in downtown Douglas

Email: jgoodwin@candowyoming.com (Jen) or pilzner2@yahoo.com (Stacey)

facebook.com/people/Jackalope-Square-Farmers-Market/100069591774895/
Phone: 307-358-2000 (The Enterprise) or 307-351-2937 (Stacey)
Website: <https://www.seewhatconversecando.com/>

Jovial Java's

Homemade chokecherry jam, apple butter, rhubarb salsa, and pickled asparagus; handcrafted candles, lotions, and soaps; cast iron cleaner; and other products

Where to buy: Jackalope Square Farmers Market, special events, and through direct sales

Owners: sisters Anna and Sally Gray

Location: Douglas

Email: AnnaandSallys@gmail.com

facebook.com/JovialJavas/

Phone: 307-315-7393 (Anna)

Lightly Foods Vanilla and Spice

Homemade vanilla using beans sourced from Madagascar and Tahiti, and homemade spice mixes.

The items are produced by Martin Harris, who started making homemade vanilla nearly two decades ago. "I really enjoy cooking and the aspect of flavor-profiling the vanillas," he says. "I've been refining the process for a very long time now. Making one batch of vanilla takes about three months, so there is a lot of gratification with the final product."

He also enjoys flavor-profiling spice mixes. Among the ones that are available at the new year-round indoor farmers' market that he co-owns with his wife, Julene, are a barbecue mix for meats such as chicken and pork; and a dry rub that is wonderful on beef, potatoes, eggs, and other foods.

Where to buy: Douglas Markets

Owner: Martin Harris

Location: Douglas

Email: info@douglasmarkets.com

Phone: 307-298-5282

Mandy's Market

Fresh fruits and vegetables

Where to buy: Jackalope Square Farmers Market in Douglas (see Sweetwater County section for details)

Nothin' But Bonz

A variety of homemade barbecue sauces, dips, rubs, and smoked salts

Where to buy: Douglas Markets, Jackalope Square Farmers Market, and Wyoming State Fair in Douglas, and through online orders



A variety of homemade canned goods, including pickled jalapeños, along with fresh produce, baked goods, farm-fresh eggs, and other foods are available at the Jackalope Square Farmers Market.

Owners: Scott Pratt, Cody Esterly, and Eric Peters

Location: Glenrock

Email: nothinbutbonz@yahoo.com

facebook.com/NothinButBonz/

Phone: 307-267-3423 (Scott)

Website: <https://nothinbutbonz.godaddysites.com/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Douglas Feed, Grasslands Market, and Whistle-Stop Mercantile in Douglas, and Conoco stores in Douglas and Glenrock (see Natrona County section for details)

Plant Select Demonstration Garden

Approximately 200 Plant Select® plants are in the Plant Select Demonstration Garden at the Wyoming State Fairgrounds. The garden, which is managed by the Converse County Master Gardeners, not only attracts many human visitors, but also many pollinator visitors, says Becky Harris, University of Wyoming Extension horticulture educator for Converse County. "It's a beautiful garden. The Master Gardeners and the fairgrounds' staff are really proud of it."

Harris says that numerous Plant Select varieties were initially planted in the garden in 2012, and the ones that didn't survive the initial planting were replaced with other varieties for testing purposes. "The ones that are in the garden now have survived three or more years," she says. Plant Select is the country's leading brand of plants designed to thrive in the High Plains and Intermountain West with less supplemental water.



More and more small producers in Wyoming are offering fresh produce like fennel and green onions, and even home-grown mushrooms like shiitake, at seasonal outdoor farmers' markets and year-round indoor markets.

The public is welcome to tour the garden at various stages each spring, summer, and fall, and they can also do a walk-through during the winter to see which varieties provide winter interest. The garden is approximately 100 feet long and 20 feet wide. In about 2010, three diseased trees were removed from that strip of land, and a group pondered what to do with the property.

Initially, some wanted to replace the three trees, but eventually there was agreement to plant a variety of perennials to not only beautify the area but to provide a demonstration garden for educational purposes and to bolster pollinator habitat.

Converse County Master Gardeners coordinator:
Becky Harris, University of Wyoming Extension horticulture educator

Location: Converse County

Email: rharris8@uwyo.edu

Phone: 307-358-2417

Website: <https://plantsselect.org/garden/converse-county-master-gardeners-douglas/>

Rick's Original Habanero Sauce

Offered in two heat levels: 'Rickster Scale' 6.5 and 8.5

Where to buy: Grasslands Market and Jackalope Square Farmers Market in Douglas, and Eastgate Travel Center and Glenrock Superfoods in Glenrock

Owner: Rick Mezger

Location: Glenrock

Email: the1mez@q.com

Phone: 307-436-8541

Sunshine Honey Co.

Pure, locally produced honey

Where to buy: Douglas Grocery in Douglas (see Natrona County section for details)

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 Gardener 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 & youth development), and Jamie Wright (administrative assistant)

Location: Douglas

Email: rharris8@uwyo.edu (Becky), kdoyle6@uwyo.edu (Kellynne), or converse@uwyo.edu (Jamie)

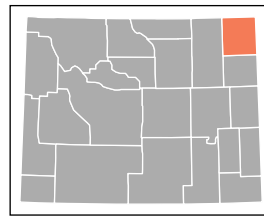
Phone: 307-358-2417

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



Crook

C O U N T Y



Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Paradise Foods in Pine Haven (see Laramie County section for details)

Bigfoot Sauces

A variety of homemade sauces, including original, dill, cucumber, spicy hot, mango/pineapple (regular & spicy), wild raspberry, Cool Raspberry, green mango, Cool Green (among the ingredients are all-green vegetables), Mean Green (made from all-green vegetables and hot peppers), Devils Tower (green chilies, tomatillos, and lime), Wyoming Heat, Wyoming Double XL, and Really Mean.

“If you want to warm-up, try the Double XL or Really Mean,” says co-owner Ed Pacola, who notes that a friend 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. And an even hotter sauce is Really Mean.

The sauces can be used for grilling, marinating, and dipping; on pizzas and Mexican foods; and in pasta



Ed Pacola picked up the nickname 'Bigfoot' when he worked as a logger two decades ago. The name now graces the bottles of his homemade sauces, among them wild raspberry, spicy hot, and wild.

dishes, chili, and other foods. Bigfoot Sauces is named after Mr. Pacola's nickname. "Friends started calling me Bigfoot when I worked as a logger some 20 years ago," he says.

Where to buy: Mercantile 307 in Hulett, Sundance Farmers' Market, direct sales, and online orders through Facebook

Owners: Deb and Ed Pacola

Location: Sundance

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

facebook.com/BigfootSaucesSundance/

Phone: 307-281-1420

Website: <https://bigfoot-bbq-sauce-2.square.site/>

Broken Arrow Farm

All-natural pastured poultry, meat rabbits, and beef; farm-fresh eggs; and in-season fresh produce

Where to buy: at Broken Arrow Farm (see Weston County section for details)

The Buckin' Farmacy

Homemade elderberry syrup, elderberry infused honey, organic dried elderberries, elderberry lemonade, elderberry syrup kit, elderberry honey straws, Buckin' Kick Ass Tea, Calm the Buck Down Tea, tea ball infuser, and easy pour lids for the syrup containers

"All of my items are made in Wyoming using high quality organic ingredients," says owner Brianne East. "I strive to provide natural ways to help keep your immune system working strong."

Where to buy: Aladdin General Store in Aladdin; Devils Tower KOA in Devils Tower; W Bar Feed & Ranch Supply in Hulett; Crazy Hippie Woman's Artisan Market and CrissCross Chaos Boutique in Moorcroft; Paradise Foods in Pine Haven; and Anomaly Boutique in Sundance

Owner: Brianne East

Location: Moorcroft

Email: thebuckinfarmacy@gmail.com

facebook.com/thebuckinfarmacy/

instagram.com/the_buckin_farmacy/

Phone: 307-391-0949

Website: <https://www.thebuckinfarmacy.com/>

Chris' Creations and Greenhouse

In-season fresh vegetables, fruits, and herbs; homemade jams, jellies, pickles, salsas, and sauces, with many of the ingredients coming from the owner's greenhouse, raised beds, and garden; and handcrafted holiday wreaths

Where to buy: Sundance Farmers' Market and craft fairs in Sundance; farmers' markets in Deadwood and Spearfish, South Dakota; and craft fairs in Belle Fourche and Whitewood, South Dakota

Owner: Chris Sherrard

Location: Beulah

Email: incsherrard@hotmail.com

Phone: 307-851-4321

Crook County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, among them fruit pies; jellies, jams, conserves, marmalades, preserves, butters, and syrups; fruit spreads; canned fruits, juices, and pie fillings; canned vegetables and meats; chutneys, pickles, relishes, salsas, and sauces; dried foods, including fruits and vegetables; gardening, including fruits, vegetables, and herbs; and flowers and artistic designs. There are many other Open class events (see the exhibitors catalog for details).

Additionally, there are many categories for 4-H and FFA



Brianne East, owner of The Buckin' Farmacy, offers homemade elderberry syrup, infused honey, and lemonade, dried elderberries, elderberry syrup kits, teas, and other products at venues throughout Crook County.

members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Crook County Fair, held annually in late July, also includes 4-H activities at the garden hoop house; youth, adult, and ranch rodeos along with rodeo royalty competition and banquet; team roping; horse, beef, dairy cattle, sheep, wool, goat, swine, poultry, rabbit, cat, dog, and pocket pet shows; story time; fishing derby; adventure zone; ice cream social; pancake breakfast; community BBQ; junior livestock sale; style revue; concerts; bike relay; parade; among other events.

Fair administrator: Jasmyne Bryant; maintenance: Ken Kary; volunteer fair board members: Josh Franzen, Wayne Jordan, Nate Schommer, Ray Marchant, and Brian Marchant

Location: Crook County Fairgrounds in Sundance

Email: crookcofair@rangeweb.net

facebook.com: CrookCountyFairSundanceWY/

Phone: 307-283-2644

Website: <https://www.crookcofair.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 was 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.com: p/Crook-County-

Extension-100064872093372/

Phone: 307-283-1192

Website: <https://wyoextension.org/crookcounty/>

Crook County Natural Resource District

Offers seedling and conservation grade trees and shrubs at a nominal cost, including fruit and berry varieties; conducts water quality monitoring in the Belle Fourche River watershed; has a number of cost-share programs, including ones focused on water quality, forest and soil health, and wildlife habitat; and oversees an annual electronics' recycling event

Program coordinators: Sarah Anderson and Carmen

McIntyre; conservation resource coordinator: Jessica Halverson; office manager: Bridget Helms; volunteer board of supervisors: Wayne Garman, Lily Altaffer, Wanda Burget, Kim Fundaun, and Casey Devish

Location: Sundance

Email: crookcountynrd@gmail.com

facebook.com: CrookCountyNRD/

Phone: 307-283-2870, ext. 100

Website: <https://www.ccnrd.org/>

DaisyMay Farms

In-season fresh produce; homemade jellies and syrups; and farm-fresh eggs

Where to buy: Sundance Farmers' Market

Owner: Janet Jones

Location: Aladdin

Email: farmerjj@hotmail.com

Phone: 307-620-5808



Lori Hutchinson, owner of Hay Creek Ranch in Aladdin, pours 'Ranch Hands' hand balm into tins. This process involves melting beeswax from R.G. Bees, also located in Aladdin, with other ingredients, and then adding medicinal plant-infused oil. The tins of hand balm and other products are sold at several businesses in Crook County and nearby South Dakota.

The Garden Table

A variety of in-season fresh vegetables and fruits, and also offers the following products year-round: gourmet popcorns including salted caramel, peanut butter caramel, buffalo caramel, and chili cheese; homemade barbecue sauces, salsas, pasta sauces, jams, jellies, and Sweet n Sassy mustard; and a variety of pickled items, including asparagus, garlic, green beans, peppers, and cucumbers

Where to buy: Mercantile 307 in Hulett, Mountain View RV Park & Campground in Sundance, and Sundance Farmers' Market (see Weston County section for details)

Hay Creek Ranch WY

Bath salts, beard care products, lip and hand balms, lotion bars, salves, massage oil, cuticle oil, do-it-yourself elderberry syrup kits, and other items handmade with homegrown and wild-harvested medicinal herbs from the local area and around Wyoming (the lip and hand balms and salves contain beeswax from R.G. Bees; see listing below). Also offers herbs, grass-fed lamb, chicken and duck eggs, and pet products.

Where to buy: Aladdin General Store in Aladdin, Mercantile 307 in Hulett, Adventures 307 and Serendipity Floral & Gifts in Sundance, Prairie Hills Pharmacy in Belle Fourche, South Dakota, Bear Butte Gardens' farm stand in Sturgis, South Dakota, online orders and direct sales

Owner: Lori Hutchinson

Location: Aladdin

Email: haycreekranchwy@gmail.com

facebook.com/haycreekranchWY/

instagram.com/haycreekranchwy/

Phone: 307-281-2136

Website: <https://store.farmbrite.com/store/HayCreekRanchWY/>

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. Students sell some of the produce they grow. In addition to gardening, they raise goats, lambs, pigs, steers, and chickens.

Vocational ag teacher: Taylor Starks

Location: Hulett School

Email: starkst@crook1.com

Phone: 307-467-5231



Joelen (the 'Jelly Gal') and Jerry Knutson offer homemade baked goods, fruit pies, jams, jellies, and canned pickles at the Sundance Farmers' Market and other venues in Crook County.

Jelly Gal

Quick breads, including banana, carrot, pumpkin, and zucchini; homemade pies, including apple, blueberry, pecan, raspberry, rhubarb, and strawberry; homemade jams and jellies, including blueberry, chokecherry, grape, juneberry, raspberry, and strawberry; and homemade canned pickles.

Fresh vegetables and fruits from the Knutson garden are used in the products, and they also harvest wild berries.

Where to buy: Sundance Farmers' Market, Spearfish Farmers Market in Spearfish, South Dakota, and special events, craft fairs, and holiday bazaars

Owners: Joelen and Jerry Knutson

Location: Sundance

Email: joelenknutson54@gmail.com

Phone: 605-499-8673

Mercantile 307

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, fruit, herb, annual and perennial flower, and landscape plants 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

Website: <https://www.devilstowercountry.com/businesses/mercantile-307/>

Miller Honey Co.

Locally produced raw honey

Where to buy: the on-farm honey house (Mr. Miller is also 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

In-season fresh produce, and homemade canned goods, including pickles, jams, and jellies

Where to buy: through direct sales at 125 Highway 24 and at Mercantile 307 in Hulett

Owners: Becky and Jim Palus, and children

Location: Hulett

Email: rpalus@live.com

Phone: 307-467-5779

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauce

Where to buy: Aladdin General Store in Aladdin (see Natrona County section for details)

Ponderosa Farm

Fresh vegetables, fruits, and herbs; vegetable and herb starts in the spring; locally produced honey; raw milk; homemade butter; farm-fresh chicken and duck eggs; homemade jams, jellies, pickled beets, pickled eggs, and



Doug Carter and Rocky Courchaine, co-owners of Redwater Farms, routinely check on the viability of their hives. When they discover that a hive does not have a viable queen, they introduce one queen larva to the hive. Here, Carter selects bee larvae and then puts one larva each into the small blue cups, and then one cup is placed into each hive that is queenless.

pickles; a variety of baked goods, including breads, rolls, pies, and donuts; and broiler chickens and ducks.

“We welcome calls from people interested in placing special orders,” says co-owner Abe Yoder. Because of growing demand for their produce, the Yoder family built a 24- by 48-foot greenhouse in 2021. They installed a wood stove in the greenhouse, which allows them to grow produce year-round.

The family also raises produce in an outside garden that measures approximately 125 feet long and 60 feet wide.

Where to buy: direct sales from the farm

Owners: Abe and Elizabeth Yoder, and family

Location: 79 Scenic Valley Drive, about 10 miles west of Hulett

Phone: 307-467-5343

R&H Greenhouse

Vegetable, herb, fruit, and flower starts from May through July

Where to buy: Haptonstall Ranch near Oshoto, and Mercantile 307 in Hulett (see listing for Mercantile 307, above)

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



R.G. Bees owner Renee Brunson marks a queen bee with a paint marker to more easily identify her. "That helps us know if she gets replaced in the hive, or if the hive is queenless," she says.

Locations: Oshoto and Hulett

Email: mercantile307@gmail.com (Connie)

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

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Diehl's Supermarket in Moorcroft, and Wild West Espresso in Sundance (see Sheridan County section for details)

Redwater Farms

Locally produced raw honey, cone honey, and beeswax candles

Where to buy: Sundance Farmers' Market, Fall Vendor Fair each October in Sundance, Sundance Craft Fair each November, Neighbors 2 Neighbors Farmers Market in Spearfish, South Dakota, and through direct sales. The business also offers queen bees.

Owners: Rocky Courchaine and Doug Carter

Locations: Beulah and Sundance

Email: sundancemerc@yahoo.com (Rocky)

facebook.com/p/Redwater-Farms-100057137302369/

Phone: 307-290-0826 (Rocky)

R.G. Bees

Locally produced raw honey, flavored honeys, hot sauces made with honey, and elderberry syrup; also offers lip balm and hand cream that contains beeswax

Where to buy: Aladdin General Store in Aladdin; Bearlodge Ag Supply and Sundance Hardware & Sporting Goods in Sundance; Mercantile 307 in Hulett; and through direct sales and online orders; the hand cream and beeswax are handmade by Hay Creek Ranch (see listing above)

Owner: Renee Brunson

Location: Aladdin

Email: rgbeesllc@gmail.com

facebook.com/RGBees/

Phone: 605-641-5028

Website: <http://rgbeeshoney.com/>

Sun Shine Gourmet Coffee

Small-batch roasted coffees using beans sourced from eight countries

Where to buy: Sundance Farmers' Market

Owner: Gayla Malcom

Location: Sundance

Phone: 308-325-7716

Sundance Farmers' Market

A variety of in-season fresh vegetables, fruits, and herbs; locally produced honey; homemade canned goods, including hot sauces, barbecue sauces, salsas, tomatoes, pasta sauces, pickled items, jams, and jellies; gourmet popcorns; homemade baked goods; farm-fresh eggs; a variety of meats; home-ground and roasted gourmet coffees; and other items on Fridays, 4-7 p.m., early June through October.

Producers interested in selling goods at the market can contact the Pacolas.

Market managers: Deb and Ed Pacola

Location: Cleveland Street in Sundance

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

Phone: 307-281-1420

Sundance Secondary School Horticulture Program

A 24' x 48' greenhouse built adjacent to Sundance Secondary School in 2021 paved the way for a new horticulture program at the school. K-12 students, FFA

and 4-H members, and community residents learn about plant sciences, horticulture, and gardening, and they grow vegetables, herbs, fruits, and flowers. “We’re working on making this a year-round program,” said Brian Kennah in May 2023. Students sell fresh produce and flowers, with proceeds benefiting the horticulture program, FFA, and 4-H.

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

Trails End Honey

Locally produced raw honey.

Dan Ver Burg, the owner of Trails End Honey, says that his journey into beekeeping goes back many years, when he was having severe 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.’”

Where to buy: Coffee Cup Fuel Stop in Moorcroft and through direct sales
Owner: Dan Ver Burg
Location: Moorcroft
Email: verburg@rtconnect.net
Phone: 307-281-1348

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)
Location: Sundance
Email: crookcounty@uwyo.edu, sfleenor@uwyo.edu, or bellsbur@uwyo.edu
facebook.com/p/Crook-County-Extension-100064872093372/
Phone: 307-283-1192
Website: <https://wyoextension.org/crookcounty/>



Devils Tower and the Black Hills provide a scenic backdrop for several Crook County beekeepers, including R.G. Bees owner Renee Brunson.

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.

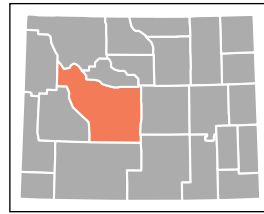
“The tomatoes are the first thing to go, as they are really popular among the locals for homemade salsa,” says teacher Hugh Jenkins. “Other very popular items include hot peppers, onions, beans, watermelon, and flowers, including marigolds, Easter lilies, and poinsettias.”

Ag teacher and FFA advisor: Hugh Jenkins
Location: Moorcroft Secondary School
Email: jenkins@crook1.com
facebook.com/whitcombffa/?locale=en_GB/
Phone: 307-756-3446



Fremont

C O U N T Y



Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Waterwheel Gifts & Books in Dubois, and Frank's Butcher Shop in Hudson (see Laramie County section for details)

Bear Creek Rubs

Hot mustard, honey mustard, and chicken wing rubs; Mountain Top Garlic, Smoking Blue Bonnet, and lemon pepper dip mixes; and All American, lemon pepper, South of the Border, Mountain Top Garlic, and Smoking Blue Bonnet spices

Where to buy: Mr. D's Food Center and 23 Squared in Lander (see Laramie County section for details)

Brad's Bees

Locally produced honey, beeswax, fresh produce, pickles, salsa, jams, jellies, denim market bags, and fresh flowers

Where to buy: Fremont Local Market in Riverton, Riverton Saturday Farmers' Market, and direct sales

Owners: Leane and Brad Sellnow

Location: Riverton

Email: bsellnow@wyoming.com

Phone: 307-709-4545

Bud Dog Ranch

Dry edible beans including black calypso and red calypso, black coco, black eclipse, cannellini, cranberry, European soldier, flageolet, flambo, Hutterite soup, Indian woman, Jacob's cattle, red kidney, tanzanite, and tiger eye; and fresh fruits and vegetables, including apples, raspberries, strawberries, Asian pears, plums, green beans, and potatoes.



Bud Dog Ranch offers a variety of fresh vegetables and fruits, including strawberries.

Owner Penny Walter and her fiancé, David Cole, moved from New York to Wyoming in the late 2000s, and purchased a small farm near Shoshoni. David brought with him many farming and agriculture skills that he learned during work on his family's orchard in New Jersey, while studying agriculture in college, and later raising produce on his own farm in New York, where he met Penny.

David and Penny established an orchard on their property near Shoshoni, and he also produced many of the seeds used on the farm to grow numerous varieties of dry beans, fruits and vegetables. David passed away in 2022 at the age of 63. Penny is continuing the farm with the help of one of their children.

Where to buy: dry beans and fresh produce are available at Fremont Local Market in Riverton and Meadowlark Market & Kitchen in Lander; dry beans are also available through Eat Wyoming (<https://eatwyoming.com/>)

Owner: Penny Walter with help from son Acea Boone

Location: Shoshoni

Email: farm622003@yahoo.com

Phone: 307-851-3915

Busch Farms

Fresh vegetables and fruits, including strawberries, raspberries, cantaloupe, watermelon, tomatoes, eggplant, Hatch green chilies, jalapeños, kohlrabi, peas, pumpkins, pinto beans, and squash

Where to buy: Lander Valley Farmers Market in Lander, and Fremont Local Market in Riverton

Owners: Melody Moats-Busch and Anthony Busch

Location: Riverton

Email: m.moatslaw@hotmail.com

Phone: 307-856-5955

Cactus Point Bee Co.

Locally produced unfiltered, raw honey, comb honey, bee pollen

Where to buy: online orders; with plans to begin selling at the Lander Valley Farmers Market in Lander in 2024

Owner: Aaron Zagrodnick

Location: Lander

Email: info@cactuspointbees.com

facebook.com/CactusPointBees

instagram.com/CactusPointBees/

Website: <https://cactuspointbees.com/>

Canyon Apple Arts & States Apiaries

Diantha and Jack States have an historic apple orchard on their property near Lander, and the some 50 trees annually produce up to 2,000 pounds of heritage and specialty apples. The couple also offer apple blossom honey.

"We're in a marginal growing region, but we still manage to produce delicious apples when the conditions are



Penny Walter and her fiancé, David Cole, moved from New York to Shoshoni in the late 2000s, where they started a small farm and orchard, offering a variety of dry edible beans, and fresh vegetables and fruits, including plums (pictured). Penny said that David was the driving force behind the farm. He passed away in 2022 at the age of 63, so she and her children are carrying on his legacy.



Diantha and Jack States offer their locally produced honey and heritage and specialty apples at the Lander Valley Farmers Market. Varieties pictured are, from left, Sweet Sixteen, Jonathan, Honeygold, Freedom, and Wolf River.

right,” Diantha told the Riverton Ranger newspaper in May 2024. Cuttings from some of the trees have become part of the University of Wyoming’s Wyoming Apple Project, an effort to document cultivars of historical trees using genetic fingerprinting techniques (see Statewide section). The couple also offer arts and crafts, and their book *Wildflowers of Wyoming* is available for purchase.

“From keeping bees to archiving relics, exploring caves near his home and studying microscopic organisms in Wyoming’s soil, Jack States is enthusiastic about understanding how science and history propel human life,” said an April 2023 story in *WyoFile* about Jack. The story, which also discusses the historic apple orchard, is at <https://wyofile.com/from-fungi-to-arcana-a-life-defined-by-nature-and-history/>

Where to buy: Lander Valley Farmers Market

Owners: Diantha and Jack States

Location: Lander

Email: canyonapple@gmail.com

Phone: 307-332-8223

Central Wyoming College Orchard Restoration Project

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.

As of 2023, the project is now complete, and CWC faculty, staff, students, and others care for the orchard. Land within the orchard is also used for a farm plot for the CWC Wind River Farm Incubator (see listing below).

Farm manager: Douglas Nelson, in collaboration with others

Location: southwest of Lander

Email: dlnelson@cw.edu

Phone: 307-855-2335

Website: <https://www.cw.edu/orchard/> and <https://arcg.is/0mLmj>

CWC Regenerative Small Scale Farming

Students enrolled in CWC’s Regenerative Small Scale Farming program develop skills needed to successfully operate a small, diversified fruit and vegetable farm. Focusing on environmentally sound crop production practices, business skills, economic viability, and social responsibility, the program prepares students to run their own farm business or be employed in a variety of positions focusing on soil health, horticulture, and food security.

Students get hands-on experience growing and processing cool- and warm-season vegetables and cut flowers at CWC’s Alpine Science Institute Student Farm and Produce Processing Facility (see listing below). The 1/2-acre plot includes one high tunnel, two geodesic dome greenhouses, and outdoor plots. Students in the program can also work toward an associate degree in applied science. Five students were enrolled in the program during the 2022–23 academic year.

“I have always been involved with production agriculture or education, but never both together. I wanted to find an opportunity that would put together all of my skills



Ethan Page, faculty member for Central Wyoming College’s Regenerative Small Scale Farming program, teaches a student how to use a two-wheeled tractor to shape vegetable beds.



Students in Central Wyoming College's Regenerative Small Scale Farming program plant crops at the student farm.

and experience in a way that could make a bigger difference in local food systems beyond production or backyard gardening," says instructor Ethan Page.

Regenerative Small Scale Farming program faculty:

Ethan Page; instructor of agriculture: Keith Duren; adjunct business instructor: Kyle Trumble; farm manager: Douglas Nelson

Location: CWC campus in Lander, and the student farm at the Alpine Science Institute southwest of Lander

Email: epage@cw.edu

Phone: 307-855-2074

Website: <https://www.cw.edu/regenerative-farming/>

CWC Rustler Produce

Fresh vegetables, fruits, and herbs grown at the CWC Wind River Farm Incubator (see listing below)

Where to buy: Fremont Local Market in Riverton and Lander Valley Farmers Market in Lander. "We hope to start a CSA in 2024 for CWC faculty, staff, and students," says farm manager Douglas Nelson.

Farm manager: Douglas Nelson; Regenerative Small Scale Farming program faculty: Ethan Page in collaboration with others

Location: CWC's Alpine Science Institute, southwest of Lander

Email: dnelson@cw.edu or epage@cw.edu

Phone: 307-855-2335 (Douglas) or 307-855-2074 (Ethan)

Website: www.cw.edu/farmincubator/

Central Wyoming College Student Farm and Produce Processing Facility

In 2020, CWC 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 Wind River Farm Incubator program (see listing below).

Farm manager: Douglas Nelson, in collaboration with others

Location: Alpine Science Institute, southwest of Lander

Email: dnelson@cw.edu

Phone: 307-855-2335

CWC Wind River Farm Incubator

In 2020, CWC 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. Participants have access to land, infrastructure, tools, and support to launch their own small farm.

Goals of the project are to train beginning farmers to grow locally produced foods by developing financially



Central Wyoming College students and instructors grow fresh vegetables, fruits, and herbs at the student farm, and then sell Rustler Produce items, including radishes, at venues in Lander and Riverton. 'Rustler' became CWC's mascot in 1975.



Central Wyoming College's Wind River Farm Incubator program offers a variety of training opportunities to help beginning farmers and ranchers get started. Here, students and instructors tour a high tunnel in Teton Valley, Idaho. There are many small farms in this valley on the west slope of the Tetons, and much of the produce is sold in the Jackson area.

and environmentally sustainable farm businesses and to expand employment and business opportunities while providing local communities with affordable, sustainable fruits, vegetables, meats, and other farm-raised products (see Central Wyoming College Rustler Produce listing above).

See the USDA NIFA Beginning Farmer and Rancher Development Program in the National section for information about that program. Also see the USDA Farmers Market Promotion Program listing in the National section for mention of Central Wyoming College's food economy resiliency program.

Manager: Douglas Nelson, in collaboration with others
Location: CWC's Alpine Science Institute, southwest of Lander
Email: dlnelson@cw.edu
Phone: 307-855-2335
Website: www.cw.edu/farmincubator/

Clark's Meat House

In addition to offering a variety of meats (beef, buffalo, lamb, pork, poultry, and seafood), smoked meats, and cheeses, Clark's Meat House sells two in-house seasonings, Clark's Seasoning Blend and Wyoming 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.

Where to buy: Clark's Meat House in Riverton and Mr. D's Food Center in Lander; additionally, the two seasonings can be ordered online and shipped throughout the country

Owners: Maggie and David Haworth
Location: 101 W. Fremont Ave., Riverton
Email: maggie@clarksmeathouse.com or info@clarksmeathouse.com
facebook.com/people/Clarks-Meat-House/100041166144963/
Phone: 307-856-9700
Website: https://clarksmeathouse.com

Colva Honey Works

Locally produced honey; also offers pollination services

Where to buy: Colva Honey Works honey house (see address below); 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: 222 N. 5th W., Riverton
facebook.com/p/Colva-Honey-Works-100057401981888/
Phone: 307-856-2407 (Arlie) or 307-851-1326 (Christina)

Cooper Family Farms

Fresh produce, including tomatoes, cucumbers, salad mix, carrots, zucchini, beets, onions, corn, and potatoes; alfalfa hay; and lamb

Where to buy: direct sales (email for availability)
Owners: Cathy and Shane Rosenthal
Location: Riverton
Email: cooperfarmswyo@gmail.com
facebook.com/Cooper-Family-Farms-100209781763444
Phone: 307-751-9389

Crafts and Bakes

Pickled goods including asparagus, beets, peppers, and garlic; relishes including zucchini; baked goods including banana bread, zucchini bread, zucchini chocolate cake, and a variety of pies; and crafts including bead work

Where to buy: Lander Local Food Market (both the summer outdoor market and winter indoor market), and Shoshoni Open Market
Owners: Ann and Wade Mitchell
Location: Lander
Email: mitchella28@yahoo.com
Phone: 307-349-9117

Dandelion Gypsy

Fresh vegetables, herbs, and sprouts; eggs and pickled eggs; a variety of canned items; and homemade soaps, body butters, and shampoo bars made with natural ingredients including Wyoming grown and foraged products

Where to buy: direct sales, Fremont Local Market, Riverton Saturday Farmers' Market, Riverton Wednesday Farmers' Market, and Wild West Powersports in Riverton; body products can be ordered online

Owner: Dawn Rohn

Location: Riverton

Email: dandeliongypsy@wyoming.com

facebook.com/p/DandelionGypsy-100063860382887/

Phone: 307-850-2806

Website: <https://dandeliongypsy.com/>

Dubois Summer Farmers' Market

Fresh vegetables, fruits, and herbs; jams and jellies; locally produced honey; apple cider; eggs; dairy products, including raw milk, cream, yogurt, and cheese; meats, including beef and pork; baked goods, including sourdough bread; smoked honey, nuts, cheeses, salt, and all-purpose seasoning; prepared foods, including burritos; arnica salve; arts and crafts; and other items on Thursdays, 4 to 5:30 p.m., June through late September.

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: Twila Blakeman

Location: Headwaters Arts and Conference Center in Dubois

Email: stthomas.wy@gmail.com (church office) or stblake@dteworld.com (Twila)

facebook.com/p/Dubois-Farmers-Market-100064138265606/

Phone: 307-455-2313 (church office) or 307-455-2027 (Twila)

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

Dubois Winter Farmers' Market

Seasonal produce; jams and jellies; locally produced honey; apple cider; eggs; dairy products, including raw milk, cream, yogurt, and cheese; meats, including beef and pork; baked goods, including sourdough bread; smoked honey, nuts, cheeses, salt, and all-purpose seasoning; prepared foods, including burritos; arnica salve; arts and crafts; and other items every other Thursday afternoon, October through December, and also May.



Using measuring sticks and then jotting down data, Dubois K-12 School students track the growth of sunflowers and other plants.

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: Twila Blakeman

Location: Headwaters Arts and Conference Center in Dubois

Email: stthomas.wy@gmail.com (church office) or stblake@dteworld.com (Twila)

facebook.com/p/Dubois-Farmers-Market-100064138265606/

Phone: 307-455-2313 (church office) or 307-455-2027 (Twila)

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; volunteer board of supervisors: Todd Hirsch, Bob Finley, Eric Thompson, Ashlynn Eastman, and Reg Phillips

Location: Dubois

Email: dccd@dteworld.com

Phone: 307-455-3688

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



Don't forget to smell ... the mint leaves. Students at Dubois K-12 School participate in a wide variety of activities as part of the school's Outdoor Education program, including gardening and horticulture.

Dubois School Outdoor Education

Dubois K-12 students participate in a variety of activities as part of the school's Outdoor Education program, including horticulture and gardening. They grow vegetables, herbs, fruits, and pollinators in a greenhouse and outdoor raised beds. There are age-specific and mixed-group activities. For example, juniors and seniors conduct soil tests and ensure the temperature and humidity in the greenhouse are ideal for growing conditions. They also plan the beds in terms of which plants do well together and perform best in the challenging Dubois growing conditions. Younger students in each grade level are assigned a bed to plant and take care of, and among the many things they learn is responsibility.

Produce is used for the school lunch program. And each September students, teachers, staff, and parents participate in a festival, and some of the foods served are from the garden. "Homemade salsa from the tomatoes is among the favorites," says science teacher Samantha Schwessinger.

Coordinators: Melissa Harris and Samantha Schwessinger

Location: Dubois School

Email: mharris@fremont2.org and sschwessinger@fremont2.org

Phone: 307-455-5545

Website: <https://www.fremont2.org/>

Ernie's Produce

Locally and naturally grown vegetables, fruits, and herbs; homemade salsas, pickled vegetables, sauerkraut, and unfiltered apple cider; and honey; also teaches classes on vegetable gardening

Where to buy: Riverton Saturday Farmers' Market, Riverton Wednesday Farmers' Market, and direct sales
Owner: Ernie Schierwagen

Location: Riverton

Email: eschierw@bresnan.net

facebook.com/people/Ernies-Produce/100054600962949/

Phone: 307-851-7562

Farmer Fred

Organic vegetables and all-natural, grass-fed lamb

Where to buy: Lander Valley Farmers Market and Meadowlark Market & Kitchen in Lander

Owner: Fred Groenke

Location: Lander

Email: groenkef@yahoo.com

facebook.com/farmerfredlanderwy/

Phone: 307-438-1416

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Freedom Liquors in Riverton and Mr. D's Liquor Store in Lander (see Teton County section for details)

Fish Hunter Ranch

Locally produced honey

Where to buy: Lander Valley Farmers Market in Lander, Lander Local Food Market (winter indoor market in Lander), Riverton Saturday Farmers' Market, Riverton Wednesday Farmers' Market, Wind River Farmers' Market in Fort Washakie and St. Stephens (see Wind River Reservation section), 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

Where to buy: Lander Valley Farmers Market in Lander, Riverton Wednesday Farmers' Market, and direct sales; also raises cattle and grows alfalfa, grass hay, barley hay, triticale hay, and silage corn, which are available through direct sales

Owners: Elizabeth and Tyler Foxworthy

Location: Riverton

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

Phone: 307-349-1876 (Elizabeth) or 307-851-8561 (Tyler)

Franck's Funny Farm

Fresh vegetables, herbs, and fruits

Where to buy: Riverton Saturday Farmers' Market and local deliveries. The owners use sustainable and organic production techniques.

Owners: Terry and Barry Franck

Location: Riverton

Email: christieterry95@gmail.com

facebook.com/westsidegardenhomestead/

Phone: 307-259-1525

Fremont County Fair

Specialty-crop-related entries in the Open classes include jellies and syrups; preserves, marmalades, butters, and jams; canned vegetables; canned fruits; products made with honey (bread, cookies, cakes, candy, and canned goods); dried foods (including fruits, vegetables, fruit leather, herbs, mushrooms, and soup mixes); freeze-dried foods (candies, fruits, and vegetables, among others); pies (among them apple, cherry, berry, raisin, rhubarb, other fruit, and mincemeat); and cookies (among them fruit bars and nut drop).

There are a number of very interesting classes in the Open bees and honey contests, including Caucasian bees, queen with brood in a single comb observation hive; Italian bees, queen with brood in a single comb observation hive; case of white comb honey exhibition grade; jars of white chunky honey; jars of water white extract honey; light yellow beeswax; and various displays, including honey, home prepared foods in which honey is the only sweetening or preserving agent, and ones showing the value of bees to agriculture, the uses of honey, and the uses of beeswax. The final class is an attractive, interesting, and instructive exhibit focused on the beekeeping industry, which may include bees, honey, beeswax, pollen, products made with honey, etc.

There are also some very traditional but also unusual classes in the open horticulture division, including vegetables, vegetable display ("Highlight of my Fremont County garden"), fruits, herbs, and one started in 2023, "Wacky, weird or just plain ugly," which showcases outrageous oddities of the horticulture world.

The Open floriculture flowers' class has several classes tied directly to specialty crops, including cut flowers and flower arrangements.

There are also youth culinary contests, including a number of specialty-crop-related classes, among them jams, jellies, canned vegetables, canned fruits, and pickled cucumbers.

Additionally, there are many categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Fremont County Fair, held annually in late July and early August, also includes crazy figure 8 races, junior livestock sale, motocross, bull riding, ranch rodeo, PRCA rodeo, hog n' mud wrestling, parade, and carnival.

Fair manager: Pat Hart; administrative assistant: Laura Harrington; grounds maintenance: Rick Wilmes; volunteer fair board members: Scott Walters, Nikki Horton, Megan Sims, Trevor Bekken, Alexandria Eckhardt, Rob Dolcater, and Kourtney Hanger

Location: Fremont County Fairgrounds in Riverton

Email: info@fremontcountyfair.org, pat@fremontcountyfair.org, or laura@fremontcountyfair.org

facebook.com/FremontCountyFairWY/

instagram.com/fremontcountyfair/

Phone: 307-856-6611

pinterest.com/fair10/

Website: <https://www.fremontcountyfair.org/>

Fremont County Garden Expo

This free, family friendly event attracts more than 1,500 people each year (see website for specific date and location). The expo includes a trade show and educational workshops, and focuses on three themes: gardening, backyard living, and outdoor recreation. Gardening workshop examples include tips for growing



The Fremont County Garden Expo, hosted by the Popo Agie Conservation District, attracts more than 1,500 people each year. The expo includes a variety of educational workshops and a trade show focused on gardening, backyard living, and outdoor recreation.

vegetables, fruits, and flowers; harvesting produce; and food preservation. Backyard workshop examples include tree care, turf management, landscaping to attract pollinators and hummingbirds, and raising chickens. Outdoor recreation workshop examples include bird watching, Dutch oven cooking, and hunting for mushrooms and other edible foraging. Additional attractions are the Kid's Corner, horse-drawn wagon rides, and a petting zoo of barnyard animals.

Garden Expo host: Popo Agie Conservation District; executive director: Kelsey Beck; conservation specialist: Dave Morneau; office manager/education coordinator: Diana Olson

Location: Lander

Email: pacd.general@gmail.com

facebook.com/PopoAgieConservationDistrict/

Phone: 307-332-3114

Website: <https://sites.google.com/view/popogacieconservationdistrict/garden-expo>

Fremont Local Foods

Non-profit marketing, education, and community activist organization engaged in the Fremont County food network, including helping producers, processors, retailers, regulators, and consumers. Fremont Local Foods oversees the Fremont Local Market (see listing below).

"Our mission is to 'Rebuild the local food economy in the Wind River Basin.' In the past, we've hosted local food festivals and dinners, presented local food symposiums, and established a farmers' market. We also engaged with our representatives and regulators to change laws and regulations in the state (to benefit the local food industry)," says Fremont Local Foods president Steve Doyle.

"Today, we are focused on launching the Fremont Local Market, which is one of only a few markets statewide that boasts only locally sourced foods," he adds. "The market provides customers a great deal more convenience than a typical farmers' market. More importantly, we leverage the producers' investment in marketing."

Board members: Steve Doyle, Kim Briddle, Jack Schmidt, Sherry Shelley, and Alma Law

Location: Fremont County

Email: fremontlocalfoods@outlook.com

Phone: 307-857-7090 (Steve)

Fremont Local Market

Fresh vegetables, fruits, herbs, and mushrooms; honey; homemade canned goods including salsas, jams, jellies,

syrops, pickles, relish, and sauerkraut; baked goods including breads and desserts; eggs; dairy products including raw cows' milk and raw goats' milk; meat products; and a wide variety of arts, crafts, clothing, denim market bags, skin-care and hair products, and Wyoming-themed gifts. Hours are 10 a.m. to 6 p.m. Tuesdays through Sundays (check with the store concerning winter hours).

The year-round Fremont Local Market opened in October 2022. Most of the products are grown and produced in Fremont County, and the rest are from other Wyoming counties. "Our customers really like the local aspect, as do our producers," says store manager Morgan Doyle.

"We have about 80 producers, and we just got two new ones today," Doyle said in late August 2023. "We're not only getting a lot of local customers, but many tourists are stopping in and purchasing goods."

Board of directors: Steve Doyle, Kim Briddle, Jack Schmidt, Sherry Shelley, and Alma Law; manager: Morgan Doyle

Location: 524 E. Main St., Riverton



A Fremont Local Market employee stocks fresh pea shoots from Lakeview Gardens, along with produce from Lakeview and other area producers. The year-round market in Riverton opened in 2022.



Fresh vegetables, fruits, and herbs from several area producers are available at Fremont Local Market in Riverton. Pictured is a variety of produce from Greybull Valley Produce in Greybull, Lakeview Gardens in Pavillion, and Seven HT Brand Foods in Riverton.

Email: fremontlocalmarket@outlook.com
facebook.com/p/Fremont-Local-Market-100084811015487/
Phone: 307-349-0668

A Girl and Her Goat

Fresh salsa and raw goat milk

Where to buy: Fremont Local Market in Riverton, and Wind River Farmers' Market in Fort Washakie and St. Stephens (see Millcreek Miracles listing in Wind River Reservation section)

Owners: Angelina Thomas and her mother, Kathleen

Location: Ethete

Email: thomasangelina33@gmail.com (Angelina) or timkat8@gmail.com (Kathleen)

Phone: 307-349-9351

Greybull Valley Produce

Hydroponically grown fresh produce, including green leaf, red leaf, butter, and Romaine lettuces; and herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme

Produce from Greybull Valley Produce is also served at numerous restaurants in Lander and Riverton (a complete list of restaurants is at <https://www.wyomingfresh.com/restaurantpartners>)

Where to buy: Fremont Local Market in Riverton, and Meadowlark Market & Kitchen and Safeway in Lander (see Big Horn County section for details).

Heart Mountain Creations

Drinking vinegars (aka shrubs), infused vinegars, and teas

Where to buy: Fremont Local Market in Riverton (see Park County section for details)

Hi Mountain Seasonings

Seasonings, sauces, marinades, dressings, dips, sausage- and jerky-making kits, and products for brining and smoking

Where to buy: Dubois Super Foods in Dubois; Rocky Mountain Discount Sports and Murdoch's Ranch & Home Supply in Riverton; Wind River Outdoor Co. in Lander; and many other stores across Wyoming, the U.S., Canada, and Australia (see website for business names and locations); products can also be purchased online

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 or 800-829-2285

Website: <https://himtnjerky.com/>

High Country Fungus

Cultivated culinary mushrooms are used to make mushroom-infused beverages; also offers mushroom supplements, mushroom coffee, DIY mushroom grow kits and plug spawn for garden log culture, and other merchandise.

High Country Fungus was one of two Wyoming specialty food producers (see

Sheridan County section for the other) that earned an invitation to the 2024 Winter Fancy Food Show in Las Vegas, a three-day event of networking, trendspotting, and sampling the newest and best specialty foods from hundreds of exhibitors in more than 40 categories.

Cowboy State Daily announced the news in December 2023, stating that owner Daniel Stewart, aka the "Mushroom Man," certainly hopes that what happens in Vegas doesn't



A variety of culinary mushrooms (including *Pholiota adiposa*, aka chestnut mushroom) are used by Daniel Stewart, owner of High Country Fungus, to make mushroom-infused beverages.



This is Daniel Stewart's version of 'catch of the day,' mushrooms he foraged in the Wind River Range in Fremont County. Stewart, owner of High Country Fungus, makes mushroom-infused beverages using cultivated mushrooms, but also enjoys harvesting wild mushrooms.

stay there. "It's a little bit scary for me to think I'm going to be at the center of 17,000 people," he told CSD.

Where to buy: mushroom-infused beverages are available at Fremont Local Market in Riverton, Meadowlark Market & Kitchen in Lander, and through online sales; other products can be ordered online

Owner: Daniel Stewart

Location: Riverton

Email: daniel@highcountryfungus.com

facebook.com/highcountryfungus

instagram.com/high_country_fungus/

Phone: 307-840-6211

Website: <https://www.highcountryfungus.com/>

Holy Smokes!

Smoked honey using locally produced honey, smoked nuts, smoked cheeses, smoked salt, and all-purpose seasoning

Where to buy: Dubois Summer Farmers' Market, Dubois Winter Farmers' Market, Riverton Saturday Farmers' Market, Riverton Wednesday Farmers' Market, Shoshoni Open Market, and Wind River Farmers' Market in Fort Washakie and St. Stephens (see Wind River Reservation section); through direct sales; and through Eat Wyoming (<https://eatwyoming.com/>)

Owner: Bryan Thoman

Location: Riverton

Email: brythoman@hotmail.com

Phone: 307-850-8164

Ibach Honey

Locally produced honey; also offers pollination services

Where to buy: Fremont Local Market in Riverton under the Ibach Honey name; also sells honey to Miller's Honey Co. in Salt Lake City, Utah, which markets honey under Miller's® Honey, and to Honeyville Colorado in Durango, Colorado, which markets honey under Honeyville®.



Sweet and savory smoked pecans are among the offerings by Holy Smokes! owner Bryan Thoman of Riverton.



The national flag of the United States and the flag of the United States Marine Corps are displayed at the booth of Marine Corps veteran Douglas Bassford, who offers canned and pickled vegetables at venues in Lander and Riverton.

Owners: Mike Ibach and father Gale Ibach
Location: Riverton
Email: mike.ibach14@gmail.com
Phone: 307-752-7401 (Mike)

Jarhead Treats

Canned and pickled vegetables including asparagus, green beans, mixed veggies, and garlic; and various brittles

Where to buy: Fremont Local Market in Riverton, Lander Valley Farmers Market in Lander, and Riverton Wednesday Farmers' Market
Owner: Douglas Bassford



The name of their business, Just Tomatoes, says it all. Joann and David Stark offer in-season fresh tomatoes as well as canned tomatoes and salsa at the Fremont Local Market and Riverton Saturday Farmers' Market.

Location: Pavillion
Email: sgtbassfordusmc@gmail.com
Phone: 209-752-2589

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

Where to buy: Shoshoni Wyoming Farmers Market
Owner: Jennifer Schanno
Location: Shoshoni
Email: jenniferschanno@yahoo.com
Phone: 307-349-5007

Just Tomatoes

Homemade canned tomatoes and salsa; and fresh tomatoes

Where to buy: Fremont Local Market in Riverton (canned tomatoes and salsa), and Riverton Saturday Farmers' Market (fresh tomatoes)
Owners: Joann and David Stark
Location: Riverton
Email: joannstrk@yahoo.com
Phone: 307-850-2747 (Joann)

JVEssentials

Wide range of homemade products including BBQ and hot pepper sauces; vanilla extracts; lemonade/limeade concentrates; lemonades, limeade, mulled apple cider, and tea made with fresh produce and/or flowers; dandelion honey; bread & butter jalapeños; unique baked goods; and cooling neck wraps and heating wraps

"We also offer our own essential oil blends that we make into roll-ons, inhalers, body creams, room sprays, and bug spray, and for diffusing," says owner Jen Smith. "Our research and experimentation have given us fantastic



When it comes to market day, it's a family and friends affair for JVEssentials, which offers an eclectic mix of homemade products.



Steve Kutzer and Shauna Fleming sell their locally produced raw, unfiltered honey from the Kutzer Honey House in Riverton.

flavors, sensational scents, and wholesome health products.”

She adds: “JVEssentials takes pride in making everything from scratch, using our own recipes and recipes from our ancestors.

Where to buy: Fremont Local Market in Riverton, Riverton Wednesday Farmers’ Market, special events in Fremont County, and direct sales
Owner: Jen Smith with help from family
Location: Riverton
Email: jvessentials21@gmail.com
instagram.com/jvessentials21/
Phone: 307-851-0503

Kutzer Honey

Locally produced raw, unfiltered honey

Where to buy: Kutzer Honey House
Owners: Steve Kutzer and Shauna Fleming
Location: 851 Miniweb Ave. in Riverton
Email: skutzer82501@yahoo.com or shaunarfleming@gmail.com
Phone: 307-851-7707 (Steve) or 307-851-1921 (Shauna)

Lake View Gardens

Fresh vegetables, fruits, and herbs; homemade jams and jellies including pepper jellies; and spices (additionally, vegetable and flower bedding plants are available each May from the farm)

Produce is grown spring through fall in the field and raised beds, as well as in eight high tunnels and three greenhouses. Produce is also grown year-round in a fourth greenhouse that is geothermally heated. All four greenhouses utilize hydroponics for lettuce and other greens.

Where to buy: Dubois Summer Farmers’ Market, Dubois Winter Farmers’ Market, Fremont Local Market in Riverton, Meadowlark Market & Kitchen in Lander, Riverton Saturday Farmers’ Market, and several restaurants in Dubois and Riverton; and through Eat Wyoming (<https://eatwyoming.com>)

Owners: Sue and Dirk Gosnell

Location: Pavillion

Email: lakeviewgardens40@gmail.com

facebook.com/lakeviewgardens307/

instagram.com/307lakeviewgardens/

Phone: 307-840-3467

Lander Honey Bees

Locally produced, small-batch raw honey; granola; and honey bites and honey candy; also offers community outreach, mentoring, and nucleus hives (a nucleus hive is a small hive, and provides an excellent way to get started in beekeeping)

Where to buy: Lander Valley Farmers Market and Hello the House in Lander; Fremont Local Market and Riverton Wednesday Farmers Market in Riverton; through direct sales; and through Eat Wyoming (<https://eatwyoming.com>); nucleus hives are available through direct sales

Owners: Susan and Alan Frost

Location: Lander

Email: landerhoneybees@gmail.com or susan.a.frost@gmail.com

facebook.com/landerhoneybees

Phone: 970-631-3443



Lake View Gardens’ owners Sue and Dirk Gosnell have a very impressive produce farm at Pavillion. It includes eight high tunnels, four greenhouses (including one geothermally heated greenhouse that allows for year-round production), and outdoor field and raised beds. They sell fresh vegetables, fruits, and herbs at a variety of venues in Dubois, Lander, and Riverton.



Among the products offered by Lake View Gardens are fresh herbs, including rosemary, thyme, and oregano.

Lander Library 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, along with flowers; among the goals is to encourage residents to grow locally produced, wholesome produce

Managers: Lane Bushmeyer and Monty Hettich

Location: Lander

Email: lbushmeyer@fclsonline.org

Phone: 307-332-5194

Lander Local Food Market

Fresh, locally grown vegetables; honey; raw milk, soft cheeses, butter, kefir, and other dairy products; eggs; meats including broiler chickens, pork, and beef; homemade baked and canned goods; regionally sourced fruits; and many other items on Saturdays from 9 to 11:30 a.m., early May through late September; and on Saturdays from 1 to 3 p.m., early October through late April

Market managers: Bobbie and Tim Thornburg

Locations: outdoor market is at the corner of Second and Main streets adjacent to Centennial Park; indoor market is at the VFW Popo Agie Post 954 on Tweed Lane

Email: bobbiecash4420@gmail.com (Bobbie) or wyohunter307@gmail.com (Tim)

facebook.com/landerlocalfoodmarket/

Phone: 307-850-4420

Lander Valley Farmers Market

Fresh produce, meat, eggs, dairy, baked good, cottage foods, flowers, and locally produced crafts and other

goods on Saturdays from 9 to 11:30 a.m., early June through mid-October

The vision of the LVFM is that the Lander valley and surrounding areas have a robust and diverse local foods' economy, and its mission is to provide and promote locally produced food in a welcoming community gathering space.

Market manager: Mercedes Letender; board chair: Ethan Page; vice chair: vacant as of August 2024; treasurer: Nick Hunkerstorm; secretary: Laura Gibbons; board members: Jeff Ballou and Linda Williamson, assisted by volunteer helpers

Location: Third Street in downtown Lander

Email: lvfmmarketmanager@gmail.com

facebook.com/landervalleyfarmersmarket/
instagram.com/landervalleyfarmersmarket/

Phone: 307-438-2708

Website: <https://www.landervalleyfarmersmarket.com/>

Lights On in Lander

Students in the Lights On in Lander after-school and summer programs participate in a variety of activities, among them gardening. Approximately 200 students from Baldwin Creek and Gannett Peak elementary schools, Lander Middle School, and Pathfinder High School grow vegetables, herbs, and fruits, including pumpkins for Halloween painting.

"They love working in the dirt, and when it's hot they can cool off under the misters on the fence," says one of the coordinators, Vivian Brown. "Giving them something to do like this keeps their minds busy in positive ways, and they can use what they learn at home and through life."

Each year there is a new theme for the program, such as 'Carnivals and Festivals' for 2023, in which students celebrate festivals held around the world. "Among the activities are arts and crafts based on how things grow," Brown says.

The program offers other age-specific and mixed-group activities. Lights On in Lander is funded by a grant from the Nita M. Lowey 21st Century Community Learning Center through the U.S. Department of Education.

Director: Ceatriss Wall; coordinators: Vivian Brown, Nicki Kramer, and Anneke Erlandson

Location: Pathfinder High School, Lander

Email: vbrown@landerschools.org

facebook.com/Lightsoninlander/

Phone: 307-335-7050

twitter.com/landerlightson?lang=en

Website: <https://www.landervalleyfarmersmarket.com/>



Bee attentive! Youngsters can't wait to ask questions after they learn about the fascinating hobby and profession of beekeeping. Here, Lander Honey Bees co-owner Alan Frost gives a program on beekeeping as part of his community outreach. Students get to see tools of the trade, a display hive with bees, and also the inside of an empty hive.

Lower Wind River Conservation District

Offers seedling trees at nominal costs, including fruit and berry varieties, and also provides 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; surface- and well-water testing; and has available for rent 6- and 10-foot drills

District manager: Cathy Rosenthal; conservation programs coordinator: Braxton Stephens; district engineer: Robert 'Bobby' Thoman; volunteer board of supervisors: Rod Rivers, Ron Lucas, Ray Appelhance, Richard Denke, and Nick Biltoft

Location: Riverton

Email: cathy.rosenthal@lowerwindrivercd.com

facebook.com/LWRCD

Phone: 307-463-0636

Website: <https://lowerwindrivercd.org/>

Meadowlark Market & Kitchen

The year-round indoor farmers' market and kitchen opened in March 2024 by Slow Food Wind River, a

Lander-based nonprofit. It offers a wide variety of foods produced by residents of Fremont County and other areas of Wyoming, including fresh vegetables, fruits, herbs, and microgreens; dry edible beans; homemade jams and jellies; a variety of pickled items; homemade sauerkraut; spices; dairy products, including milk and yogurt; locally raised meat, including beef, lamb, and whole heritage chickens; and Wyoming-produced flours and grains.

Other local products include raw honey; farm-fresh chicken, duck and quail eggs; mushroom-based drinks; locally ground coffee; tinctures and salves from locally sourced herbs; handcrafted soaps; and other items.

In addition to the indoor farmers' market, Slow Food Wind River is also operating a shared kitchen in the downtown building. It is an incubator of culinary talent and space to help support local entrepreneurs, and it will feature pop-up dinners prepared by local chefs in addition to periodic cooking classes. Meadowlark Market & Kitchen is also the local pick-up point for orders placed through Casper-based Eat Wyoming (see Natrona County section for details).

The Lander start-up received lots of media coverage leading up to its grand opening. Board member Joanne Slingerland of Lander told WyoFile as she watched customers during a pop-up at the store: "It makes me really happy." Local farmer Anna Smedts told Wyoming News Now: "There are a ton of benefits to buying local food, to know where your food comes from, the story of the farmer and the family that produced it, to recognize the heritage of what we grow here." At one of the pop-ups prior to the grand opening, several local producers served their homemade foods as they visited with residents.

And media coverage continued after the grand opening. Among the stories was one by Wyoming Public Radio. It opened: "On a Friday afternoon in Lander, the sky was heavy and overcast. But inside Meadowlark Market & Kitchen, the space was bright and bustling as folks came in and grabbed cartons of eggs, Mason jars full of yogurt, and tubs of leafy greens."

The market—like several others across Wyoming that have recently opened—operates under the Wyoming Food Freedom Act, which was passed by the Wyoming Legislature in 2015 and expanded in 2020 (see statewide section for information about the WFFA).

Check the website and Facebook page for store hours.

Market manager: Maria Gribowskas; volunteer board of directors: Colin Hemens, Joanne Slingerland, Linda Williamson, Hannah Darrin, Anna Smedts, and Claire

Cella, assisted by other volunteers
Location: 228 Main St., Lander
Email: info@meadowlarklander.org
facebook.com/meadowlarklander
instagram.com/meadowlarklander/
Phone: 307-206-1021
Website: https://meadowlarklander.org/

Melissahof Farm

Frozen whole heritage chickens, farm-fresh heritage chicken eggs, all-natural heirloom garlic, and live poultry and hatching eggs

Owner Melissa Hemken considers the ecosystem and entire lifecycle of her holistic farm as important aspects of her business. The pastured poultry are all purebred heritage breeds.

Where to buy: heritage chicken meat, eggs, and garlic are available at Meadowlark Market & Kitchen in Lander (see listing above) and through Eat Wyoming (<https://eatwyoming.com/>); live poultry and hatching eggs can be ordered through the Melissahof Farm website below

Owner: Melissa Hemken
Location: Lander
Email: hearty@melissahof.com
facebook.com/MelissahofFarm/
instagram.com/melissahoffarm/
Phone: 307-332-2082
Website: https://melissahof.com/

Mr. Joe's Hot Sauce

Hot sauces, marinades, and spicy jams

Where to buy: Mr. D's Food Center in Lander (see Sweetwater County section for details)

Nothin' But Bonz

A variety of homemade barbecue sauces, dips, rubs, and smoked salts

Where to buy: Genuine Meats in Riverton (see Converse County section for details)

Perry's Creative Creations

Perry's Hell-Fire Hummus, Perry's Primo Salsa, and Perry's Sizzlin' Salt

Owner Perry Greenhalgh says that most of the ingredients in his three homemade products are grown in his greenhouse and outdoor garden plots. Fresh tomatoes, hot peppers, onions, garlic, and cilantro are used in the salsa. Fresh habanero peppers are smoked and then used in the hummus. And the salt is infused with smoked habanero peppers, garlic, onion, and



Melissahof Farm owner Melissa Hemken sells frozen whole heritage chickens, farm-fresh chicken eggs, hatching eggs, and all-natural heirloom garlic. Among the garlic varieties is Pehoski purple, named after Chris Pehoski of Wisconsin, who is credited with propagating the variety.

cilantro that he grows and then dries. He uses store-bought cumin and lime, but dries the lime himself.

"The salsa sells out as fast as I can make it; the hummus is unique, and people love it; and the infused salt is very tasty on popcorn, corn on the cob, avocados, and other veggies, scrambled eggs and omelets, steaks, and a lot of other foods," Greenhalgh says.

Where to buy: hummus and infused salt are available at Fremont Local Market; salsa is available through direct sales

Owner: Perry Greenhalgh
Location: Riverton
Email: winklelover@yahoo.com
Phone: 307-840-3860

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Clark's Meat House in Riverton, Mr. D's Food Center in Lander, and Miner's Grubstake & Dredge Saloon in Atlantic City (see Natrona County section for details)

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 the annual Fremont County Garden Expo (see listing above); offers a variety of natural resource education programs to elementary and high schools, ranging from trees to soil,



Bee curious! Attendees of all ages are fascinated watching bees at work in this honeybee display hive from Canyon Apple Arts & States Apiaries. This is one of many displays at the Popo Agie Conservation District's annual Fremont County Garden Expo. At this particular event, not only did the live bees attract attention, but so did the live-looking plastic lizard on the boy's t-shirt.

water, and more; 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

Executive director: Kelsey Beck; conservation specialist: Dave Morneau; office manager/education coordinator: Diana Olson; volunteer board of supervisors: Brandon Reynolds, Bailey Brennan, Arlen Lancaster, Sally Espinosa, and Doug Thompson

Location: Lander

Email: pacd.general@gmail.com

facebook.com/[PopoAgieConservationDistrict/](https://www.facebook.com/PopoAgieConservationDistrict/)

Phone: 307-332-3114

Website: <https://sites.google.com/view/popografieconservationdistrict>

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, apples, and other produce are grown. The garden's backyard homesteading program supports composting, chickens, and native pollinators. Produce

grown for the Wyoming Hunger Initiative goes to the Lander Care and Share Food Bank and others in need.

2023–2024 board members: Janet Smithson, James Brough, Tony Baeten, Leslie Jacobs, Brenda Hemberry, Donna Lukens, and Amber McDaniel

Location: Lander

Email: pushrootcommunitygarden@gmail.com

facebook.com/[pushroot/](https://www.facebook.com/pushroot/)

Phone: 307-349-8310 (Janet) or 307-760-7131 (Tony)

Rendezvous Family Farm

Fresh produce including greens, squash, peppers, and tomatoes; salsa made with fresh produce from the garden; jelly made with berries from the garden and wild-picked; goat milk and cheeses; homemade caramel; grass-fed and finished beef; native fleece; and blankets, hats, and scarves handcrafted from native fleece

Where to buy: Lander Valley Farmers Market in Lander

Owners: Cynthia and Robert Hiltz

Location: Riverton

Email: nativefleece@yahoo.com

Phone: 307-855-5173

R.G. Bees

Locally produced raw honey, flavored honeys, hot sauces made with honey, and elderberry syrup

Where to buy: 23 Squared Gift Shop in Lander (see Crook County section for details)

Riverton Wyoming Garden Club

Perennial flower starts and vegetable seeds available at the RWGC plant sale each spring; also holds a perennial fall plant sale; acts as the floriculture and horticulture superintendent at the Fremont County Fair; partners with University of Wyoming Extension's Cent\$ible Nutrition Program to grow extra vegetables to donate to local food banks (see UW Extension listing, below); honors yards' of the month throughout summer; designs and sells holiday wreaths and other decorations; hosts a photo contest; shares resources, personal knowledge, inspiration, and education on raising vegetables, fruits, flowers, shrubs, and trees in the local environment; and holds monthly meetings that include gardening-related presentations.

The Riverton Garden Club is a member of the Wyoming Federation of Garden Clubs (see statewide section).

Board members: president, Kendra Bogacz; vice president, Barb Yates; secretary, Shirley Pursel; and treasurer, Lynette Jeffres; assisted by other club members and volunteers

Location: Riverton

Email: rivertonwygardenclub@yahoo.com

facebook.com/RivertonGardenClub

Phone: 307-856-6344

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 year-round on Saturdays from 9 to 11 a.m.

Market managers: Ernie Schierwagen, Rick Young, and other members of the Fremont County Master Gardeners

Location: Riverton City Hall parking lot (May through September); and Fremont County Fairgrounds in Riverton (October through April)

Email: eschierw@bresnan.net (Ernie)

facebook.com/groups/582558845958587/

Phone: 307-851-7562 (Ernie)

Riverton Wednesday Farmers' Market

Fresh vegetables, fruits, and herbs; locally produced honey and smoked honey; pecans; homemade canned goods including salsas, jams, jellies, syrups, pickles, relish, and specialty BBQ sauces; smoked nuts, cheeses, and salt; baked goods including bread and desserts; eggs; dairy products including raw cows' milk and raw goats' milk; meat products including grass- and grain-finished beef, lamb, pork, and pasture-raised chicken; freeze-dried candy; drinks; ready-to-eat meals; soaps, lotions, and other body-care products; arts and crafts including handcrafted leather products; dog treats; and other items on Wednesdays from 5 to 7 p.m., early May through mid-October

2023 board members: Jen Smith, Bryan Thoman, Perriann Witt, Michaela Phillips, and Angie Westmoreland

Location: Riverton City Park

Email: WednesdayFarmersMarket307@gmail.com

facebook.com/rivertonwednesdayfarmersmarket/

Phone: 307-851-0503 (Jen) or 307-850-8164 (Bryan)

Rural Micro-Farms

Fresh microgreens and sprouts

Where to buy: Lander Local Food Market (both summer and winter), Riverton Saturday Farmers' Market, Riverton Wednesday Farmers' Market, Shoshoni Open Market, and Wind River Farmers' Market in Fort Washakie and St. Stephens (see Wind River Reservation section); 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

facebook.com/ruralmicrofarms/

instagram.com/rural_microfarms/

Phone: 307-349-9875

X: @RuralMicro



The Riverton Wyoming Garden Club hosts an annual photo contest, spring and fall plant sales, and educational programs, in addition to partnering with the University of Wyoming Extension's Cent\$ible Nutrition Program to grow extra produce for local food banks.



Taylor Farm co-owner Tory Taylor of Dubois displays some of the winter squash he and his wife, Meredith, grew—squash that is headed to the local farmers' market.

Sage Valley Farms

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

"We're a real family affair," says Jennifer O'Neill. "We all pitch in to help make it work."

Where to buy: online orders and CSA shares with delivery to Dubois, Lander, and Riverton (see website for details); Dubois Summer Farmers' Market; Lander Valley Farmers Market in Lander; Riverton Saturday Farmers' Market and Riverton Wednesday Farmers' Market; and Wind River Farmers' Market in Fort Washakie and St. Stephens (see Wind River Reservation section)

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: zack@sagevalleyfarms.com (Zack) or

wormyapplesheepcompany@gmail.com (Jennifer)

facebook.com/sagevalleyfarms/

instagram.com/sagevalleyfarms/

Phone: 307-851-9098 (Zack) or 307-851-4405 (Jennifer)

tiktok.com/@sagevalleyfarms

Website: <https://sagevalleyfarms.com/>

X: @SageValleyFarms

St. Thomas Community Garden

Residents can rent space in raised beds, and grow produce for themselves and others, including the Dubois Summer Farmers' Market and Dubois Community Food Bank

Hosts: members of St. Thomas Episcopal Church and other volunteers; parish administrator: Martha Bridge

Location: Dubois

Email: stthomas.wy@gmail.com

Phone: 307-455-2313 (church office)

Website: <https://www.stthomasdubois.org/> and <https://wyfarm2plate.org/dubois-community-food-bank-dubois-wy/>

Second Street Farm

Fresh vegetables, herbs, and fruits; pastured chickens; grass-fed beef; and flowers; 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

Where to buy: Lander Valley Farmers Market and Meadowlark Market & Kitchen in Lander, direct sales, and online orders

Owners: Bailey and Pat Brennan

Location: Lander

Email: pat@secondstreetfarm.com

facebook.com/secondstreetfarm/

instagram.com/secondstreetfarm/

Phone: 307-438-9226

Website: <https://www.secondstreetfarm.com/>

Selby Family Honey

Locally produced raw honey from Lander-area sweet clover and alfalfa fields, and pollination services in California almond orchards

Where to buy: online orders and available at many stores

Owners: Fred, Joe, and Wayne Selby

Locations: Lander; and Chico, California

Email: joe@selbyhoney.com or wayneselbyhoney@gmail.com

facebook.com/theselbyhoney

instagram.com/theselbyhoney/
Phone: 530-519-8638 (Fred)
Website: <https://www.selbyfamilyhoney.com/>

Seven HT Brand Foods

Fresh produce, homemade pickles and relish, jams including rhubarb-blueberry and pear, pepper jellies, bleu cheese dressing, granola, and other goods

Where to buy: Fremont Local Market in Riverton, Lander Valley Farmers Market in Lander, Riverton Wednesday Farmers' Market, and winter craft fairs and shows

Owners: Janet and Jeff Ballou

Location: Riverton

Email: janetmballou55@gmail.com or jeffballou@gmail.com

facebook.com/7HTBrandFoods/

Phone: 307-851-9498 (Janet) or 307-851-4069 (Jeff)

Shoshoni Open Market

Fresh vegetables and fruits; fresh microgreens and sprouts; homemade jams, jellies, and marmalades; homemade pickled items including asparagus, beets, peppers, and garlic; relishes including zucchini; smoked honey using locally produced honey; smoked nuts, cheeses, and salt; seasonings; a variety of baked goods, including breads, cakes and pies; crafts including bead work; and other items on Fridays from 4–7 p.m., late May through mid-October

Market manager: Kathy Gordon

Email: dulingordon@yahoo.com

Location: Shoshoni

Phone: 307-705-5050

Shoshoni Secondary School Agriculture

Students grow a variety of vegetables, fruits, flowers (including pollinators), and other plants year-round in a greenhouse. They learn about plant sciences, horticulture, and gardening, in addition to many other aspects relating to agriculture, says teacher Damein Christensen, who was honored as the 2021 Champion Ag Teacher at the 2021 Wyoming FFA Convention.

FFA advisor and ag teacher: Damein Christensen

Location: Shoshoni Secondary School

Email: dchristensen@fremont24.com

Phone: 307-876-2576

Website: <https://www.fremont24.com/>

Shoshoni Wyoming Farmers Market

Fresh vegetables, microgreens, sprouts, fruits, and herbs; honey; homemade canned goods including jams, jellies, marmalades, sauces, relishes, and pickles; baked products, granola & granola bars; eggs; dairy products; meats; arts and crafts; and other items (2025 market pending)

Market manager: Jennifer Schanno

Location: Shoshoni

Email: jenniferschanno@yahoo.com

facebook.com/groups/559698257986921/

Phone: 307-349-5007

Sinks Canyon Vineyards and Winery

Owners Jennifer and Daniel Thompson started a winery in Redlands, California, in 2019, and established a vineyard in 2020 on property near Lander that they rent from relatives. They have been purchasing Syrah and Tannat grapes from vineyards in California, and hope to release their first California vintage in 2024.

In 2020, they planted more than 800 cold-hardy grapevines on the one-acre Lander property, including Frontenac Blanc, Frontenac Gris, La Crescent, Marquette, and Traminette. In 2021, they planted another 700 vines.



The fall apple harvest—and the making of fresh apple cider—is a festive occasion for Taylor Farm co-owner Meredith Taylor of Dubois. She and her husband, Tory, offer the apple cider, fresh produce, honey, and homemade jams and syrups at several venues in Dubois.

“In 2022, we added a drip-line irrigation system on the 1.4-acre west vineyard where we have planted Marechal Foch, Marquette, and Frontenac grapes. For the past two years we have introduced an organic fertilization regimen. We have started to see limited grape clusters on both vineyards,” Daniel says. “In late August (2023), we were seeing sugar (Brix) levels near 19%.” (Brix is a way to measure the potential alcohol content of a wine before it’s made by determining sugar levels in grapes.)

The Thompsons will make wine from California-sourced grapes until their Wyoming vineyard begins producing enough grapes for production, which could occur by 2024.

“We really enjoy drinking wines, and that started us on this path,” says Daniel, who completed the University of California, Davis, winemaking certification program in late 2021. “Our winery’s motto is: ‘Much like the beautiful journey from grapes to the glass, we have been crushed, transformed, and made new to celebrate life.’”

Owners: Jennifer and Daniel Thompson
Locations: Lander; and Redlands, California
Email: info@sinkscanyonvino.com
Phone: 619-517-8714 (Daniel) or 970-556-2658 (Jennifer)
Website: <https://sinkscanyonvino.com/>



Uncle Sassy Farms owner Nick Hunkerstorm grows specialty mushrooms (including oysters) and microgreens year-round. The products are available at the Lander Valley Farmers Market and Meadowlark Market & Kitchen in Lander.

Smith Apiaries

Locally produced honey from Lander-area sweet clover and alfalfa fields, pollination services in California almond orchards, and queen packaging

Where to buy: 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: Ken Smith
Locations: Lander; and Paradise, California
Email: wyo10@sbcglobal.net
Phone: 307-206-4223 or 530-520-1463
Website: <https://smithapiaries.com/>

SonHarvest Seasons

Farm-raised raspberries and pumpkins (including pick-your-own), squash, ornamental corn, and other produce; homemade fresh raspberry jams and syrups; seasonal gifts; pumpkin patch and corn maze; field trips for school classes, clubs, and other groups

Where to buy: SonHarvest Seasons farm store (see website for store hours), Sweetwater Gardens in Riverton, Rocky Mountain Sporting Goods in Riverton, craft fairs during the Thanksgiving and Christmas holidays in Riverton and Lander, and through Eat Wyoming (<https://eatwyoming.com/>)

Owners: Kimberly and Brian Peil and family
Location: 21 Two Valley Road, northeast of Riverton
Email: sonharvestseasons@gmail.com
facebook.com/Sonharvest307/
instagram.com/sonharvest307/
Phone: 307-856-6616
Website: <https://www.wyopumpkinpatch.com/>

Spear S Produce Co. LLC

Heirloom, sustainably grown fruits and vegetables; Navajo-Churro lamb and wool; tanned sheep skins and handcrafted wool blankets; and is collaborating with others to restore the historic Ed Young orchard that is now part of the Slingerland farm and ranch.

“The apple trees are doing fine. We are taking our first apples of the season to the farmers’ market tomorrow,” said Nannette Slingerland in late August 2024. “We really work hard to care for the orchard and the ranch, which is owned by The Nature Conservancy.”

Where to buy: fresh produce and lamb is available at the Lander Valley Farmers Market; fresh produce is available at Mr. D’s Food Center in Lander; lamb is available through direct sales; and the National Outdoor Leadership School kitchen in Lander uses fresh produce in their dishes

Owners: Nannette ‘Nan’ Slingerland and Karen Mott; John Coffman of The Nature Conservancy helps to oversee the property

Location: Lander

Email: nan.slingerland@mac.com (Nan) or cartermott@gmail.com (Karen)

facebook.com/SpearSProduceCompany/

Phone: 307-332-5645 (Nan) or 307-332-7183 (Karen)

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

Where to buy: Lander Local Food Market, Lander Valley Farmers Market, Riverton Wednesday Farmers’ Market, Shoshoni Open Market, and Wind River Farmers’ Market in Fort Washakie and St. Stephens (see Wind River Reservation section)

Owner: Mary ‘Mary the Jam Lady’ Weymouth

Location: Lander

Email: maryreneew@yahoo.com

Phone: 307-349-9646

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: <https://www.sweetwatergarden.com/>

Taylor Farm

Fresh fruits, vegetables, greens, and herbs; locally produced honey; homemade jams including cherry, chokecherry, and serviceberry; homemade chokecherry and elderberry syrups; homemade burritos; in-season fresh apple cider from trees on the Taylor property; sourdough bread; juniper pepper rub for meats and vegetables; and arnica salve

The owners of the small farm, Meredith and Tory Taylor, have devoted their lives to conservation, while operating



Microgreens are grown year-round by Uncle Sassy Farms owner Nick Hunkerstorm. The microgreens and his specialty mushrooms are available at the Lander Valley Farmers Market and Meadowlark Market & Kitchen in Lander.

a backcountry outfitting and guide service. There are many stories about them online, and they’ve also written a number of columns including one titled “The view from the divide: Four decades in Wyoming wilderness,” which appeared in WyoFile on February 16, 2009.

Where to buy: Dubois Summer Farmers’ Market and Dubois Winter Farmers’ Market; greens are also available May through September at Dubois Super Foods in Dubois

Owners: Meredith and Tory Taylor

Location: Dubois

Email: metaylor@wyoming.com

Phone: 307-455-2161

That Salsa Guy

Mild to hot salsas; Red Desert Bloody Mary Mix; zesty pickled asparagus; jalapeño, Carolina Reaper, and ghost pepper pickled garlic; five hot sauces; and 10 different 307 Seasoning Co. seasonings

Where to buy: 23 Squared in Lander (see Sweetwater County section for details)

Uncle Sassy Farms

Sustainable, year-round microgreens and specialty mushrooms grown and harvested in a pesticide- and herbicide-free manner; also teaches classes, including backyard mushroom gardening



Perry's Creative Creations owner Perry Greenhalgh has a creative logo for his Perry's Sizzlin' Salt (see page 79).

Where to buy: Lander Valley Farmers Market and Meadowlark Market & Kitchen in Lander, farm shares featuring weekly delivery in Lander, and through Eat Wyoming (<https://eatwyoming.com/>); the microgreens can also be enjoyed at several Lander restaurants

Owner: Nick Hunkerstorm

Location: Lander

Email: unclesassyfarms@gmail.com

facebook.com/unclesassyfarms/

instagram.com/unclesassyfarms/

Phone: 307-349-4944

Website: <https://www.unclesassyfarms.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; 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 collaborates with the Riverton Garden Club to grow extra vegetables to donate to local food banks (see RGC listing, above)

Program contacts: Chance Marshall (agriculture & natural resources), Rachel Fisk (office manager), Jen Horton (4-H & youth development), Jolene Velarde (CNP), Kassie Weber (administrative assistant)

Locations: Lander and Riverton

Email: cmarshal1@uwyo.edu, rfisk1@uwyo.edu, jmatosky@uwyo.edu, jvelard1@uwyo.edu, or

kweber17@uwyo.edu

facebook.com/people/Fremont-County-Extension/100057442420476/

Phone: 307-332-2363 (Chance and Rachel, Lander office); 307-857-3654 (Jen, Jolene, and Kassie, Riverton office)

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

William Frederick's Finest Sauerkraut

Homemade organic white and organic red sauerkraut

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.

Where to buy: Fremont Local Market in Riverton; Lander Valley Farmers Market, Meadowlark Market & Kitchen, Mr. D's Food Center, and Safeway in Lander; and through Eat Wyoming (<https://eatwyoming.com/>)

Owner: Fred Groenke

Location: Lander

Email: groenkef@yahoo.com

facebook.com/farmerfredlanderwy/

Phone: 307-438-1416

Wind River Honey

Locally produced honey from sweet clover and alfalfa fields in the Wind River Basin

Where to buy: Mr. D's Food Center and Safeway in Lander, Smith's and Wind River Mercantile in Riverton, and Frank's Butcher Shop in Hudson

Owners: Larry Krause (as of early 2024, Wind River Honey was in the process of being sold to Bryant Honey of Worland)

Location: Riverton

Phone: 307-856-4239

Witt's End Foods

Freeze-dried foods including fruits, vegetables, eggs, milk, meals, and candy; fresh chicken eggs; in-season fresh duck, goose, and guinea eggs; and ice cream sandwiches

Where to buy: Fremont Local Market, Riverton Wednesday Farmers' Market, and Sutherlands in Riverton

Owners: Perriann and Willie Witt

Location: Riverton

Email: wittsendfoods@gmail.com

facebook.com/profile.php?id=100080752895152&_rdr

Phone: 307-851-3103

Website: <https://wittsendfoods.com/>

Wonderful Wyoming Honey

Locally produced raw and pasteurized honey, bees wax, honey sticks, and pollination services

Where to buy: the on-farm honey house (see address below), and 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: 7372 U.S. 26, 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

Workin' Family Creations

Homemade hummus dips

Where to buy: Fremont Local Market in Riverton and Lander Valley Farmers Market in Lander; also takes preorders for hummus during fall, winter, and spring, with weekly delivery in Lander

Owners: Sara and Andrew Dixon

Location: Riverton

Email: workinfamily@yahoo.com

Phone: 307-854-8481

Yellowstone Spice Co.

Locally produced steak and hamburger rubs and seasonings, including Yellowstone Spice, Fry Dust, and Cowboy Salt; homemade Mud Pot hot chocolate mix; and Wyoming Winter Mints

Owner Scout Fauth started the business in 2022 after a bout of inspiration. "This idea hit me like a bolt of lightning," Fauth told County 10 radio/web-based media in Riverton.

That bolt of lightning was a sizzling hot beef steak seasoned with a rub that originated from a family recipe. He wondered, while enjoying the grilled steak, why not share the seasoning with others?

He soon began to market the seasoning under the name 'Yellowstone Spice', and as sales picked up he created 'Fry Dust' seasoning, 'Cowboy Salt' (an unrefined salt sourced from Utah's Great Salt Lake), 'Mud Pot' hot chocolate (inspired by the boiling mud pots in Yellowstone National Park), and 'Wyoming Winter Mints'.

His sister, Samantha, designed the distinctive buffalo logo.

Where to buy: Mr. D's Food Center in Lander, online orders, and Amazon ("Though online orders are welcome, I encourage people to shop local when possible," says Scout.)

Owner: Scout Fauth

Location: Lander

Email: yellowstonespicecompany@gmail.com

Phone: 720-810-1566

Website: <https://www.yellowstonespicecompany.com/>

Yoder's Bakery

Fresh produce including potatoes, red beets, sweet corn, carrots, and green beans; homemade baked goods including donuts, sourdough bread, honey wheat bread, cookies, and gluten-free sweet breads

Where to buy: Lander Valley Farmers Market in Lander, Riverton Wednesday Farmers' Market, and direct sales

Owners: Jim Yoder and daughter Amy Yoder

Location: Riverton

Phone: 307-850-2203

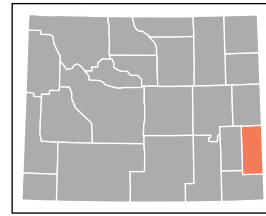


Chickpeas destined for hummus dips made by Sara and Andrew Dixon of Workin' Family Creations in Riverton. The dips are available at the Fremont Local Market in Riverton and the Lander Valley Farmers Market.



Goshen

C O U N T Y



Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Fresh Foods and Main Street Market in Torrington (see Laramie County section for details)

Bear Creek Rubs

Hot mustard, honey mustard, and chicken wing rubs; Mountain Top Garlic, Smoking Blue Bonnet, and lemon pepper dip mixes; and All American, lemon pepper, South of the Border, Mountain Top Garlic, and Smoking Blue Bonnet spices

Where to buy: Town Market in Torrington (see Laramie County section for details)

Big Meadows Apiary

Locally produced all-natural raw honey, creamed honey, and other products from the hive. In addition, owner Louise Lorent handcrafts Christmas ornaments made of pure beeswax.

One of the exciting things for customers is that the honey can vary year-to-year. For example, if sweet clover is



Residents of Fort Laramie and surrounding communities, along with visitors, enjoy relaxing at the park where Fort Laramie Community Garden is located, among them Mike Evans, who is often joined by a friend's dog, Ku'uipo.

abundant one year, the honey will be light colored and sweet. In years when alfalfa and prairie sunflowers are the main source of food for bees, not sweet clover, the honey will be much darker, and have a bold flavor with a tart note.

For those not familiar with creamed honey, it is all-natural, pure honey that has been made to crystallize to a very fine, velvety texture. But instead of being a bit runny, it is creamy and can be spooned out of the jar for a delicious treat, sandwiches, charcuterie boards, etc.

"Consuming local honey has benefits for people with allergies," Louise adds.

Where to buy: direct sales to local customers and the Torrington Farmer's Market

Owner: Louise Lorent

Location: Torrington

Email: louise.lorent@gmail.com

facebook.com/bigmeadowsbees/

Phone: 307-343-0748

Eastern Wyoming College Agriculture

EWC offers four associate degrees in agriculture, along with six options. The programs are designed to help prepare students to attend a four-year university and for careers in agriculture. Among the options is agroecology/ agronomy under the agriculture business and sciences degree program. This option is for students interested in crops and agronomy.

Instructors: Monte Stokes, Georgia Younglove, and others

Location: Torrington

Email: ewcadmissions@ewc.wy.edu, mstokes@ewc.wy.edu, or gyounglove@ewc.wy.edu

facebook.com/easternwyomingcollege/

Phone: 307-532-8200 (EWC main number), 307-532-8273 (Monte), or 307-532-8374 (Georgia)

Website: <https://ewc.wy.edu/academics/programs/agriculture/>

EWC 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



The relatively small Fort Laramie Community Garden geodesic dome produces a pretty amazing amount of fresh produce. A group of dedicated volunteers makes it all happen.



Gardening quiz question of the day: is the eggplant a vegetable or fruit? If you're not positive, do a quick online search and find out about this interesting member of the nightshade family that grows from a flowering plant and contains seeds. This eggplant was grown in the Fort Laramie Community Garden.

Email: cdebus@ewc.wy.edu or janders@ewc.wy.edu
Phone: 307-307-532-8375 (Casey) or 307-532-8311 (Jessica)
Website: <https://ewc.wy.edu/student-resources/library/>

Ellis' Harvest Home

Hosts a corn maze and pumpkin patch, including pick-your-own pumpkins; sells pumpkins to retail outlets; raises feed corn, pinto beans, and cattle; and operates a cattle feedlot

"It wouldn't be autumn in Wyoming without the annual Ellis' Harvest Home corn maze, an elaborate 8-acre labyrinth designed to be a little bit scary, a little bit haunting and all fun," opens a feature story in Cowboy State Daily.

Recent designs have included a sun with the phrase "It's Always Sunny on the Farm," a thresher, a cheerful cow, and the Charmin Bears. What's in store this year? As the saying goes, there's one way to find out. In addition to the maze, there are concession stands featuring locally made foods, an 11-acre pumpkin patch, games for the kids, and farm animals such as goats and alpacas waiting for tasty tidbits.

Ellis' Harvest Home is open to the public from 2–6 p.m. Fridays, 10 a.m.–9 p.m. Saturdays, and 10 a.m.–6 p.m. Sundays, late September through late October.

Owners: Dan Ellis and son Zack Ellis
Location: two miles west of Lingle on U.S. Highway 26
Email: dancellis78@gmail.com or harvesthomewyo@gmail.com
facebook.com: EllisHarvestHome/
Phone: 307-532-1686 (Dan) or 307-575-3059 (Zack)
Website: <https://www.ellisharvesthome.com>

Fort Laramie Community Garden

Students at Planting Roots Preschool (see listing below) 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 and adjacent raised beds serve 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 at the FLCG are transplanted into the Fort Laramie Memorial Park. Volunteers have planted cherry trees near the community garden.

Coordinators: Joyce Evans and Laura Curtsinger
Location: Fort Laramie
Email: torringtoncommunitygarden@outlook.com, wyoslp@yahoo.com (Joyce), or llcurtsinger@gmail.com (Laura)
facebook.com: FortLaramieConnection
facebook.com/people/A-PLACE-to-PLAY/100080712310644/
Phone: 307-837-2711 (Joyce) or 307-477-0410 (Laura)
Website: <https://www.placetoplay.org/>

4A Market Gardens

A wide variety of in-season fresh vegetables, fruits, and herbs

Where to buy: Torrington Farmer's Market, Morrill Farmer's Market in Morrill, Nebraska, and through Eat Wyoming (<https://eatwyoming.com/>); produce from 4A Market Gardens is also served at Deacon's Restaurant in Torrington.

4A Market Gardens' owners Anthonie Conner and his wife, Alexis Ballard, grow produce in two greenhouses and an approximate one-acre outdoor garden. "It's a hobby I can do all spring, summer, and fall, and make a little money doing what I love," says Anthonie, who holds down a variety of other jobs, including welding, farm and ranch work, and seasonal employment at a sugar factory.

Anthonie says he battled alcoholism for several years, emphasizing: "Gardening is the best thing that ever



4A Market Gardens owner Anthonie Conner wanted to share that he battled alcoholism for several years, and that gardening was the best thing that ever happened to him as he worked hard to overcome his illness. The large outdoor ground plots in Torrington produce a variety of vegetables, fruits, and herbs.

happened to me as I worked hard to overcome my illness.” There is an interview with Anthonie on the Growing for Market podcast (<https://growingformarket.com/articles/overcoming-adversity-anthonie-conner-4a-market-gardens>). Anthonie talks about facing adversity and perseverance to overcome that adversity, strategies for building a small farm business, and how to promote a business, among other topics.

Owners: Anthonie Conner and Alexis Ballard
Location: Torrington
Email: 4amarketgardens@gmail.com
facebook.com/p/4A-Market-Gardens-100076359093869/
Phone: 307-575-0648

Goshen County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, preserves, marmalades, butters, and jams; honey; canned vegetables and fruits; pickles and relishes; dried foods; and floriculture, including cut flowers.

There are many other contests in the Open classes. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Goshen County Fair, held annually in late July and early August, also includes a supreme cow program, large and small animal shows, junior livestock sale, buyers’ appreciation breakfast, ag breakfast, barbecue, ice cream social, dog agility show and races, equine events, ranch horse showcase, goat and rooster roping, mutton bustin’, pig wrestling, ranch rodeo, tug of war, corn hole tournament, tractor pull, style revue, parade, and super hero party, among other events and activities.

Fair show coordinator: Lori Schafer; fairgrounds general manager: Stephanie Bumguardner; fairgrounds maintenance supervisor: Eleno Oliva; arena director: Leroy Milligan; volunteer fair board members: Marlisa Hall, Jennifer Scheer, Milton Green, Dalton Keller, Coy Coulson, Sharlet Duffy, and Ed Kimes
Location: Goshen County Fairgrounds in Torrington
Email: slofink@goshencounty.org (Stephanie)
Phone: 307-532-2525
Website: <https://goshencounty.org/welcome-to-fair-grounds/>

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, including more than 20,000 tomato starts in 50-plus varieties, and 20,000 pepper starts in 50-plus varieties; trees and shrubs, including fruit and berry varieties; annual and perennial flowers, including pollinators; roses; hanging pots, pottery, and planters; décor for indoor and outdoor patios and gardens; and gardening supplies

As owner Jeff Jones says on his Facebook page: “Flowers can’t solve all problems, but they’re a great start.” He adds on the website: “Gardening is our passion and we hope it shows!” Customers will be greeted with lots to see in eight greenhouses located on one acre of beautiful eastern Wyoming.

Owner and manager: Jeff Jones
Location: Torrington



Great Gardens, a garden center located in Torrington, offers a wide selection of vegetable, fruit, and herb starts each spring, in addition to many other plants and garden supplies.

Email: greatgardenswy@gmail.com
facebook.com/people/Great-Gardens/100044696210335/
Phone: 307-532-5574
Website: <https://www.greatgardenswy.com>

Hot Tamn's

A wide variety of hot pepper sauces with some pretty spicy names (see the website for the full rundown of names, along with a description of each sauce), along with hot oil, spicy crackers and pretzels, hot honey, seasonings with a peppery punch, hot mustard, candies with a kick, and gift packs.

All of the products are made with hot peppers from a local farmer, including cayenne, habanero, jalapeño, and serrano. The website includes more than 20 recipes that utilize Hot Tamn's products.

A feature story by 101.9 KING FM in Cheyenne opens: "When she isn't teaching algebra and trigonometry at Torrington High School, Tam McAnelly has the hottest summer job in Wyoming, traveling around the state

promoting her homegrown line of sauces and seasonings, Hot Tamn's."

McAnelly told the station: "One year, I grew too many peppers, so I made hot sauce. I had so many bottles, I gave them away to all my friends and they kept asking for more."

Tam has since retired from teaching, which is allowing her to spend more time in the kitchen making hot sauces and other items. In 2024, Tam introduced a new line of Hot Tamn's products prepared by 307 Meat Co. in Laramie, including jerky, meat sticks, and summer sausage.

Where to buy: Vandel Drug in Torrington, and through online orders
Owner: Tam McAnelly
Location: Torrington
Email: tamn@hottamn.com
facebook.com/hottamn/
Phone: 307-286-9663
Website: <https://www.hottamn.com/>



When it's time to make her hot and spicy sauces, oils, seasonings, and mustards, Hot Tamn's owner Tam McAnelly dons a respirator. Rubber gloves and glasses, whether prescription or clear, are a good idea, too.



Colorful hot peppers make for some colorful, hot, and spicy Hot Tamn's hot sauces. Among the red varieties she uses are the exceptionally hot ghost and scorpion peppers.

LaGrange Elementary School Garden Program

Students plant vegetable and flower seeds and begin starts under grow lights. After the school year, the starts go home with the students for use by their families. Vegetables grown include green beans, cucumbers, tomatoes, and peas. Bedding flower plants are also grown.

Ag teacher: Matt Bailey

Location: LaGrange

Email: mbailey@goshen1.org

Phone: 307-834-2311

Website: <https://www.goshen1.org/>

Laura's Homemade Canned Goodies

In-season fresh produce; homemade jellies (apple, chokecherry, cinnamon-apple, peach, rhubarb, strawberry, and strawberry-rhubarb); fruit syrups (chokecherry, cinnamon-apple, and strawberry); apple, peach, and rhubarb butters; and bread and butter pickles

Where to buy: through Facebook orders

Owner: Laura Lorenzen



Laura Lorenzen of Torrington grows a variety of produce, including corn, and makes homemade jellies, fruit syrups, fruit butters, and bread and butter pickles.

Location: Torrington

Email: laurakay82@yahoo.com

Phone: 307-401-0517

Lingle Community Garden

A strong community effort led to the construction of a geodome greenhouse at Lira Park in 2023, and the initial planting got underway in spring 2024. The geodome is the first phase of the new Lingle Community Garden at the park. It allows community residents to grow vegetables, fruits, herbs, and flowers, including pollinators.

"The idea started at my own house when I didn't find a great spot to put a garden," said Lingle Assistant Town Supervisor Logan Dailey, who spearheaded the community project. That happened after he learned about the community garden in Fort Laramie (see listing above). He also visited with several local residents who wanted to garden, but couldn't because of their rental housing situation. "I decided I wanted to start a garden for the whole community in Lingle," Dailey told the Lingle Guide newspaper.



Volunteers built this geodesic dome for the Lingle Community Garden in 2023, and planting got underway in spring 2024.

After receiving a thumbs-up from the Lingle Town Council, Dailey launched a project to turn the idea into reality. The town received grant funding for the geodome, and then numerous people stepped forward to help build the structure, including students and teacher John Gibson from Lingle-Fort Laramie High School. The students learned many aspects about a building project, everything from calling Wyoming811 prior to digging (<https://www.onecallofwyoming.com/>) to working as a team. Instrumental in the construction was Jeff Edwards with the University of Wyoming Extension, who has helped other communities in the state with similar projects. Structures like geodomes and high tunnels (aka hoop houses) extend the growing season by at least two months in the spring and fall. Still, over the years, people like Edwards have learned that geodomes stand up to Wyoming's weather better than rectangular hoop houses and similar structures.

"I just can't express all the help I've had through this," Dailey told the Lingle Guide. "I was lucky enough to know the right people to call, and then it was, 'Hey, we are going to be here building next week.' Bam! And then we were on it."

Coordinator: Logan Dailey

Location: Lingle

Email: lingletown@hotmail.com (Town of Lingle address) or linglemaintenanceld@gmail.com (Logan)

facebook.com/lingle.town/

Phone: 307-837-2422 (Town Hall) or 308-530-8604 (Logan)

Website: <https://townofingle.com/>

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 offers water testing.

District manager: Gary Booton; volunteer board of supervisors: Jenna Meeks, Don McDowell, Linda Nichol, Dave Johnson, and Matt Teeters

Location: Torrington

Email: website contact form

facebook.com/conservegoshen.3/

Phone: 307-534-5768

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

Meadow Maid Foods

Grass-fed beef, all-natural vegetables, herbal rubs, and locally produced honey

Where to buy: direct sales from the ranch or through deliveries in Torrington and nearby communities

Owners: Cindy and Mike Ridenour

Location: Yoder

Email: cindyr@meadowmaidfoods.com

Phone: 307-534-2289

Website: <https://www.meadowmaidfoods.com/>

North Platte Valley Conservation District

The NPVCD provides voluntary, need-based programs to constituents, including selling a variety of conservation-grade trees and shrubs (including fruit and berry varieties) through its cost-share seedling tree program. It provides free assistance with designing shelterbelts for erosion and wind protection, offers shelterbelt/windbreak tree-planting installations, and helps with species selection 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, a Woods CSS60 seeder for rent, an annual household hazardous waste collection day, and a solar conversion cost-share program.



Tracy and Dan Painter grow a wide variety of fruits and vegetables, and also make homemade picante and pasta sauces, jams, jellies, fermented products, and baked items. They sell the goods from the Painter Produce Farm Stand on the Nebraska-Wyoming border near Henry, Nebraska, and also make deliveries to Torrington.

In early 2024, an online soil testing program survey was on the website to determine the interest in the soil testing program, such as garden, farm operation, pastureland, or tree row/windbreak planting. Check the website or contact staff for updates.

The district hosts an annual ag expo to give students hands-on agriculture experience, and it provides elementary and adult educational programs, covering the importance of water quality and how to monitor and improve drinking water.

District manager: Jamie Phipps; programs coordinator: Bill Simmons; volunteer board of supervisors: Duane Keller, Dave Cushman, Kaye McKee, Bum Baumgardner, and Kasey Bangerter

Location: Torrington

Email: conservegoshen@outlook.com (Jamie) or npcvcdtt@gmail.com (Bill)

facebook.com/conservegoshen.2/

Phone: 307-575-0126 (Jamie) or 307-532-1916 (Bill)

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

Painter Produce

More than 35 fresh, in-season, organically grown produce items (tomatoes, cucumbers, potatoes, peppers, melons, onions, greens, carrots, beans, cabbage, beets, etc.), including quantities for canning; root cellar-stored vegetables during the off-season; canned goods (picante, pasta sauce, jams, and jellies); dehydrated and fermented foods; homemade soups and baked goods; and gift box ideas.

Where to buy: Painter Produce Farm Stand, and

through deliveries to customers in Torrington, Wyoming, and Gering, Mitchell, Morrill, and Scottsbluff, Nebraska. The farm stand is open (1) July through October, Tuesdays and Thursdays 3 to 6 p.m., and Saturdays 10 a.m. to 2 p.m.; (2) November through April, Saturdays 11 a.m. to 2 p.m.; (3) May through June, Saturdays 10 a.m. to 2 p.m.; and (4) by appointment.

The owners use a mix of modern and old-fashioned growing techniques to produce and store a wide variety of vegetables, fruits, and herbs. The newly constructed Painter Produce Farm Stand building with a certified commercial kitchen allows owners Dan and Tracy Painter to be open all year and incorporate value-added items (e.g., homemade soups and baked/canned goods). Their 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. Surplus compost is available for purchase.

Owners: Dan and Tracy Painter

Location: 330 SA Road, on the Nebraska-Wyoming border, near Henry, Nebraska

Email: painter.produce@gmail.com

facebook.com/painterproduce/



A nicely assembled bunch of red garden and golden beets become a piece of art at the Painter Produce Farm Stand.



Students at Planting Roots Preschool in Fort Laramie participate in a wide range of hands-on activities, both indoors and out. Among the activities is gardening, from planting seeds in the spring to enjoying the fruits (and vegetables) of their labor. Weighing produce—both from the store and the Fort Laramie Community Garden—is among the activities. Starts that are grown by the students and their teachers are used at the community garden.

Phone: 308-247-1003

Website: <https://painterproduce.wixsite.com/painterproduce>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: J & B Liquor Market in Torrington, and Longbranch Steakhouse & Saloon in Hawk Springs (see Natrona County section for details)

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



Students at the Planting Roots Preschool grow starts for the Fort Laramie Community Garden, and then take several field trips to the garden, including fall harvest.

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.com/people/Planting-Roots-Preschool/100063527469730/

Phone: 307-759-0000

Website: <https://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

Phone: 307-532-4769

Sassy Cat Products

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)

Where to buy: Torrington Farmer's Market and area craft shows (see Platte County section for details)

South Goshen Conservation District

The SGCD provides voluntary, need-based programs to constituents, including selling a variety of conservation-grade trees and shrubs (including fruit and berry varieties) through its cost-share seedling tree program. It provides free assistance with designing shelterbelts for erosion and wind protection, offers shelterbelt/windbreak tree-planting installations, and helps with species selection 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, a Woods CSS60 seeder for rent, an annual household hazardous waste collection day, and a solar conversion cost-share program.

In early 2024, an online soil testing program survey was on the website to determine the interest in the soil testing program, such as garden, farm operation, pastureland, or tree row/windbreak planting. Check the website or contact staff for updates.

The district hosts an annual ag expo to give students hands-on agriculture experience, and it provides elementary and adult educational programs, covering the importance of water quality and how to monitor and improve drinking water.

District manager: Jamie Phipps; programs coordinator: Bill Simmons; volunteer board of



Gretchen and Mike Wollert, owners of Pleasant Valley Greenhouse in Torrington, greet a wide variety of visitors, including ones that are especially fond of flower nectar.



Southeast High School ag teacher and FFA advisor Jay Clapper has worked with his students to prepare a number of flatbeds in the Yoder area for a variety of purposes, including raising worms, edible mushrooms, and honeybees.

supervisors: Craig Jackson, Jennifer Scheer, Scott Ross, Boyd Yeik, and Curtis Grandstaff

Location: Torrington

Email: conservegoshen@outlook.com (Jamie) or npvcddt@gmail.com (Bill)

facebook.com/conservegoshen.2/

Phone: 307-575-0126 (Jamie) or 307-532-1916 (Bill)

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

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. Students raise sweet corn, watermelon, sweet potato, and other vegetables and fruits, and care for several hives of bees. And they have worked to overcome challenges in the greenhouse, such as 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, and honeybees. "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/



University of Wyoming Extension educator and horticulture specialist Jeff Edwards prepares to add a vent to a geodesic dome at the James C. Hageman Sustainable Agriculture Research and Extension Center near Lingle. Edwards has led a number of such projects across Wyoming.



Once the geodesic dome at SAREC was constructed, UW Extension personnel and volunteers built raised beds and filled those beds with a soil mix. Geodesic domes, high tunnels, and greenhouses are popping up across Wyoming as producers seek ways to extend the growing season.

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, specialty-crop producers, 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 cover crops, such as chickpea, dry bean, lentil, pea, and potato; (2) in a high tunnel, among them the use of pyrolyzed coal and biochar as soil amendments; and (3) incorporating shade fabric as a way to mitigate extreme greenhouse heat in the summer.

Several new projects tie directly into specialty crops, including high-tunnel, small-acreage, and hops production, and the recent addition of a geodesic dome greenhouse. Among the produce being tested are several varieties of onions, carrots, sweet peas, cucumbers, and tomatoes. SAREC personnel also planted a demonstration fruit tree orchard. Each summer, SAREC hosts a public field day to showcase various research projects.

SAREC director: Steve Paisley; business manager: Kelly Greenwald
Location: Lingle
Email: sarec@uwyo.edu or spaisley@uwyo.edu

facebook.com/UWSAREC

instagram.com/sustainable_ag_wyo/

Phone: 307-837-2000

Website: <https://www.uwyo.edu/uwexpstn/centers/sarec/index.html>

Table Mountain Vineyards and Winery

Owner Patrick Zimmerer and employees 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

facebook.com/WyoWine/

instagram.com/wyowine

Phone: 307-459-0233

pinterest.com/wyowine

Website: <https://www.wyowine.com/>



Table Mountain Vineyards and Winery features a number of red, rosé, and white varieties.

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, honey straws, and bee pollen; meat products; free-range chicken eggs; homemade baked goods and candy; locally roasted coffee; and many other items. The market is on Thursdays, 4–6 p.m., late spring through fall at Jirdon Park.

Contact: Goshen County Extension office

Location: Torrington

Email: goshen@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 (see listing above); offers pesticide applicator license testing; 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: vacant (4-H & youth development), Amy Smith (agriculture & natural resources), and Linda Farrier (administrative assistant)

Location: Torrington

Email: goshen@uwyo.edu (Linda) or asmit207@uwyo.edu

facebook.com/GoCoExt4H/

Phone: 307-532-2436

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

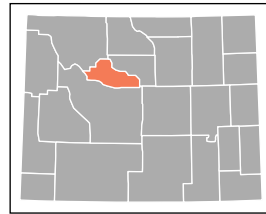


Table Mountain Vineyards and Winery owner Patrick Zimmerer and employees care for about 10,000 grape vines near Huntley.



Hot Springs

C O U N T Y



Abundant Spring Farm

Fresh vegetables, fruits, and herbs; homemade salsas; pickled goods including radishes and cucumbers; and baked goods including cookies

Where to buy: Thermopolis Farmers' Market and direct sales

Owner: Douglas Nelson

Location: Thermopolis

Email: zephaniah3_17dln@hotmail.com

Phone: 307-921-2427

Bloomin' Acres Studio & Gardens

Vegetable starts; fresh vegetables; zucchini chips; fermented pickles; and artisanal soaps, lotions, masks, scrubs, and candles (including seasonal candles for Christmas and other festivals & celebrations)

Where to buy: Thermopolis Farmers' Market and direct sales; body products and candles are also available on Etsy

Owner: Mary Bell

Location: Thermopolis

Email: bloominacres@gmail.com

[etsy.com/shop/bloominacres/](https://www.etsy.com/shop/bloominacres/)

Phone: 307-240-1954



Trailer Park Fire hot sauce, available in the Discover Thermopolis store, is produced by Ten Sleep musician Jalan Crossland, and named after his hit song, Trailer Park Fire. See Discover Thermopolis listing in this section for a list of Wyoming products the store carries, and see Washakie County section for more details about Trailer Park Fire sauce.

Bryant Honey

Locally produced mild, light honey from wild sweet clover and alfalfa

Where to buy: Mack's Market in Thermopolis (see Washakie County section for details)

Cotton Farms

Beef, raw milk, free-range eggs, vegetables, apples, melons, peaches, grass hay, and alfalfa hay

Where to buy: direct sales; in addition, eggs and produce are available on a seasonal basis at Nature's Corner (see listing below)

Owners: Ruth Cotton-Myers and Kevin Myers

Location: Thermopolis

Email: ruthycotton@gmail.com

Phone: 307-630-2015

Discover Thermopolis Hot Sauces

The Discover Thermopolis store in historic downtown Thermopolis offers a variety of souvenirs, craft and art supplies, office and school supplies, and party goods, and more than 1,800 different hot sauces from around the world, including a growing selection made in Wyoming.

"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 proprietor Howie Samelson. "We are always seeking other Wyoming-made hot sauces, salsas,



Discover Thermopolis owner Howie Samelson stands in the Wyoming section of his store, which features nearly 2,000 hot sauces from around the world.

and spice mixes to expand our 'Wyoming Hots' line-up."

Mr. Samelson's wife, Suzanne, was an important part of the business since its inception. Suzanne passed away in May 2024, at the age of 73, with her beloved husband by her side. With the help of employees, Mr. Samelson said he plans to keep the business going.

Discover Thermopolis offers the following Wyoming-made 'Hots' products:

- *Barbecue sauce and Bloody Mary mix from 4J- BQ Sauces (see Converse County section for details)*
- *Smoked seasonings from Holy Smokes!; barbecue and hot sauces from JVEssentials; infused spicy salt from Perry's Sizzlin' Salt; and hot pepper jellies and jams from Spreads for Breads (see Fremont County section)*
- *Hot sauces and seasonings from Hot Tamn's (Goshen County)*
- *Seasonings from The Good Seed Food Co.; hot jellies and jams from Jelly by Shelley; and Bourbon Barbecue Sauce from Wyoming Whiskey (Hot Springs County)*
- *Salsas from Not Your Mama's Salsa; and barbecue sauces and sweet mustard sauce from Pine Ridge Barbecue & Dipping Sauces (Natrona County)*
- *Chili spice mix, steak rubs, chili dip, red pepper jelly, and beef steaks from Chugwater Chili (Platte County)*
- *Hot sauces, salsas, pepper jellies, spicy snacks and candies, and pepper-infused salts from PepperKing (Sheridan County)*



Rachel Miller's grandchildren pitch in to help harvest carrots and other produce at her Empty Nest Garden near Thermopolis. Rachel sells the fresh produce, along with homemade canned goods and baked items, at the Thermopolis Farmers' Market and through direct sales.

- *Spicy syrups and sauces from Black Gold Jelly; hot sauces from Mr. Joe's Hot Sauce; and salsas, Bloody Mary mix, zesty pickled asparagus, hot pickled garlic, hot sauces, and seasonings from That Salsa Guy (Sweetwater County)*
- *Hot sauce from Trailer Park Fire (Washakie County)*

Owner: Howie Samelson

Location: Thermopolis

Email: info@discoverthermopolis.com or gatherer@panix.com

facebook.com/DiscoverThermopolis/

Phone: 307-864-3921

Website: <https://www.discoverthermopolis.com/>

Empty Nest Garden

Seasonal fresh produce, homemade canned goods, and baked goods

Where to buy: Thermopolis Farmers' Market and direct sales

Owner: Rachel Miller

Location: Thermopolis

Email: rachlaflin@gmail.com

Phone: 307-921-1157

The Good Seed Food Co.

Homemade seasonings including Stupid, Estupid, and Stupidly Spicy

Where to buy: Discover Thermopolis, Storyteller & Jackrabbit Java, and Thermopolis Hardware, by email, and through the website

Owners: Jesus de la Torre (Chef Chuy) and Kadi Goodheart

Location: Thermopolis

Email: info@goodseedfood.com

facebook.com/goodseedfoodco/

instagram.com/thegoodseedfoodcompany/

Phone: 307-463-1551

Website: <https://www.goodseedfood.com/>

Grandpa's Toys & Creations

In-season fresh produce, and wooden toys & puzzles

Where to buy: Thermopolis Farmers' Market and direct sales

Owners: Ben and Virginia Arthur

Location: Kirby

Email: bnvarthur@carbonpower.net

Phone: 307-864-3369

Green Acres

Fresh produce, homemade canned goods, and cut flowers

Where to buy: Thermopolis Farmers' Market and direct sales

Owner: Becky Hutson

Location: Thermopolis

Email: bekyhdecor@yahoo.com

Phone: 307-864-3028

Greybull Valley Produce

Hydroponically grown fresh produce, including green leaf, red leaf, butter, and Romaine lettuces; and herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme



Estupid seasoning, along with Stupid and Stupidly Spicy seasonings, are made by Jesus de la Torre (Chef Chuy) and Kadi Goodheart. They are available at Discover Thermopolis, Storyteller & Jackrabbit Java, and Thermopolis Hardware.



Green Acres owner Becky Hutson grows a wide variety of vegetables, fruits, herbs, and flowers in her garden near Thermopolis. She sells the fresh produce, cut flowers, and also homemade canned goods at the Thermopolis Farmers' Market and through direct sales.

Where to buy in stores: Mack's Market and Nature's Corner in Thermopolis.

Where to enjoy in restaurants: Gottsche 148 Bistro, Hot Springs Hotel & Spa, and P6 Station in Thermopolis (see Big Horn County section for details).

Heart Mountain Creations

Drinking vinegars (aka shrubs), infused vinegars, and teas

Where to buy: Nature's Corner in Thermopolis (see Park County section for details)

Hessenthaler Farms

Sweet corn 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.

Where to buy: Mack's Market in Thermopolis (sweet corn), and direct sales (pumpkins and alfalfa)

Owner: Kent Hessenthaler

Location: Thermopolis

Email: khessent@gmail.com

facebook.com/people/Hessenthaler-Farm/100064852081879/

Phone: 307-864-5374

Hot City Honey

Locally produced honey from hives treated only with essential oils, which help support a healthy colony

Where to buy: Thermopolis Farmers' Market and direct sales

Owners: Kim Bartlett and John Fenton

Location: Thermopolis

Email: hotcityhoney@gmail.com

Phone: 307-431-1934

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: Kathy Sorensen, volunteer board of supervisors: Jim Andreen, Chip Axtell, Paul Ward, Weston Jones, and Jim Wilson

Location: Thermopolis

Email: hotspringscd@gmail.com

facebook.com/people/Hot-Spring-Conservation-District/100067705922431/

Phone: 307-864-3488, ext. 4

Hot Springs County Fair

Specialty-crop-related entries in the Open classes include ones in fresh fruits, vegetables, and herbs; canned fruits such as jellies, jams, and preserves; canned vegetables, including pickles and relishes; and floriculture, including cut flowers. There are also a variety of other Open classes including homemade pies.

Additionally, there are many contests for 4-H, including ones directly tied to specialty crops, including gardening & horticulture, and food & nutrition. There are also contests open to FFA members. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Hot Springs County Fair, held annually in late July/early August, also offers a wide variety of other events and activities, including a ranch rodeo; livestock auction; family fun night; food vendors (including some from the Thermopolis Farmers' Market); live events such as a redneck relay and pig wrestling; chili cookoff; Open class beef cattle, sheep, goats, poultry, and rabbits; royalty contest; and others.

Fair board secretary: Bethany Schatz; volunteer fair board members: Joe Martinez, Arnold Pennoyer, Billie Jo Norsworthy, Ginger Ward, and Will Farrell

Location: Hot Springs County Fairgrounds in Thermopolis



Homemade jellies and jams made by Shelley Deromedi are available at the Thermopolis Farmers' Market and the Discover Thermopolis store.

Email: hscfairgrounds@gmail.com
facebook.com/hscfairgrounds/
Phone: 307-527-0119

Jelly By Shelley

A variety of jellies, jams, preserves, conserves, relishes, syrups, and salsa

Where to buy: Discover Thermopolis, and Thermopolis Farmers' Market

Owner: Shelley Deromedi

Location: Thermopolis

Email: shelleyderomedi@gmail.com

Phone: 307-921-9219

Juniper Ridge Specialties

Fresh produce, herbs, berry and flowering plant starts, and homemade bread; and jewelry, notecards, wood products, lip balms and salves

Where to buy: Thermopolis Farmers' Market and direct sales

Owner: Barb Love

Location: Thermopolis

Email: barbmilo76@gmail.com

Phone: 307-921-9792

Mack's Market

Full-service grocery store that offers Wyoming-produced foods when possible, including sweet corn from Hessesenthaler Farms (see listing above), fresh produce from Greybull Valley Produce (see Big Horn County section), locally produced honey from Bryant Honey and 307 Honey (see Washakie County section), spice blends from Chugwater Chili (see Platte County section), and items from other area producers

Owners: Eric and Mindy Mackay

Location: Thermopolis

Email: macksmarketwyo@gmail.com

facebook.com/people/Macks-Market/100063464236203/

Phone: 307-864-3112

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

Monica's Tomatoes

Fresh produce including tomatoes, peppers, zucchini, basil, and dill; and chicken and duck eggs

Where to buy: fresh produce is available at the Thermopolis Farmers' Market and through direct sales; fresh eggs are available year-round through direct sales

Owners: Monica Jones and Pete Henry

Location: Thermopolis

Email: petes_angel2001@yahoo.com

facebook.com/people/Monica-Marie-Jones/100069117126428/

Phone: 307-921-0466

Nature's Corner

Health food store and café that offers Wyoming-produced food when possible, including fresh produce from Greybull Valley Produce (see Big Horn County section); eggs and apples from Cotton Farms (see listing above); and all-natural, grass-fed, grass-finished beef from SEJ Farms, Thermopolis

Owner: Sarah Ferrell

Location: Thermopolis

Email: naturescorner@rtconnect.net

facebook.com/p/Natures-Corner-100063679985266/

Phone: 307-864-3218

Red Dirt Master Gardeners

RDMG oversees the Thermopolis Community Garden and Thermopolis Farmers' Market (see listings below); hosts a farm-to-fork dinner each August, where locally produced foods, including fresh vegetables, are served. It regularly publishes the Red Dirt Rag newsletter, which includes a calendar of events, contact information, gardening tidbits, and a game called 'Farmer Brown's

Brain Bender? It also 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.

RDMG honors local gardeners with Garden of the Month awards; helps plant flowers (including pollinator species) each spring at Hot Springs State Park, Thermopolis-Hot Springs Chamber of Commerce, and Thermopolis Rehabilitation and Wellness; and maintains the native plantings at the Hot Springs County Courthouse gardens.

RDMG co-chairs: Stephanie Owens and Kim Bartlett; vice chair: Stefani Haga; secretary: Cindy Toth; treasurer: Becky Hutson; community garden director: Kelly Strampe

Location: Thermopolis

Email: RedDirtMasterGardeners@gmail.com, jasonplus2@yahoo.com (Stephanie), or bullfrogcreekfarms@gmail.com (Kim)

facebook.com/people/Red-Dirt-Master-Gardeners/100063514932594/

Phone: 307-324-4343 (Stephanie) or 405-443-7560 (Kim)

Thermopolis Community Garden

The Red Dirt Master Gardeners (RDMG) manages the Thermopolis Community Garden (TCG), where approximately 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 upkeep and development of the TCG. Recently, members built raised flower beds and a gazebo at the TCG, and they also are starting a tree nursery at Hot Springs State Park.

Garden director: Kelly Strampe; RDMG officers: Stephanie Owens, Kim Bartlett, Stefani Haga, Cindy Toth, and Becky Hutson

Location: Thermopolis

Email: RedDirtMasterGardeners@gmail.com, bstrampe@wyoming.com (Kelly), or jasonplus2@yahoo.com (Stephanie)

facebook.com/people/Red-Dirt-Master-Gardeners/100063514932594/

Phone: 307-870-2726 (Kelly) or 307-324-4343 (Stephanie)

Thermopolis Farmers' Market

Offers fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickled items, and salsa; locally produced honey; farm-fresh eggs; raw milk; meat

products; baked goods; specialty teas; artisan goods; arts and crafts; and other items on Saturdays, 8 a.m. to noon, the first Saturday in June through the last Saturday in September

The farmers' market is overseen by the Red Dirt Master Gardeners (see listing above).

Market managers: Kim Bartlett and John Fenton, assisted by Douglas Nelson and other volunteers

Location: corner of Fifth and Broadway streets, Thermopolis

Email: thermopolisfarmersmarket@gmail.com, bullfrogcreekfarms@gmail.com (Kim), zephaniah3_17dln@hotmail.com (Douglas), or RedDirtMasterGardeners@gmail.com

facebook.com/ThermopolisFarmersMarket/

Phone: 405-443-7560 (Kim) or 307-921-2427 (Douglas)

307 Honey

Locally produced mild, light honey from wild sweet clover and alfalfa

Where to buy: Mack's Market in Thermopolis (see Washakie County section for details)

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



Did you know that tomatoes are actually a fruit, not a vegetable? As the late humor writer Miles Kington penned: "Knowledge is knowing a tomato is a fruit; wisdom is not putting it in a fruit salad."



The Wyoming Whiskey line not only includes the namesake bourbons, but Wyoming Whiskey Bourbon BBQ Sauce, truffle roast coffees, maple syrup, and other products.

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 (agriculture & natural resources), Dawn Peil (4-H & youth development), Angela Michel (CNP), and Tatum Epperson (administrative assistant)

Location: Thermopolis

Email: brstam@uwyo.edu, dpeil1@uwyo.edu, amichel2@uwyo.edu, or hotsprng@uwyo.edu

Phone: 307-864-3421

Website: <https://wyoextension.org/hotspingscounty/>

Wyld Ferment

Fresh vegetables; homemade canned goods; whole frozen chickens; fresh eggs; kombucha; homemade baked goods including sourdough bread, focaccia, and quiche; and handcrafted jewelry

Where to buy: Thermopolis Farmers' Market and direct sales

Owner: Heidi Swartz-Hawthorne

Location: Thermopolis

Email: heidi_swartz@yahoo.com

Phone: 307-267-8561

Wyoming Whiskey

Wyoming Whiskey Bourbon BBQ Sauce, Wyoming Whiskey Bourbon Roast and Bourbon Truffle Roast coffees, Wyoming Whiskey Vermont Maple Syrup aged in used WW barrels, various Wyoming Whiskey bourbons, and many other products, including apparel, specialty cookbooks, glassware, barware, and food

Where to buy: Bourbon BBQ Sauce is available at Discover Thermopolis in Thermopolis; Bourbon BBQ Sauce, maple syrup, and coffees are available at Wyoming Dinosaur Center in Thermopolis, Wyoming Whiskey Shop in Kirby, and through online orders; other products are available at the Whiskey Shop and through online orders; and Wyoming Whiskey bourbons are available at the Whiskey Shop and many other Wyoming liquor stores, restaurants, and bars, and are now distributed nationally.

Owners: Edrington Group Ltd., Brad and Kate Mead, and David DeFazio; general manager: Jason Brand; Whiskey Shop manager: Amanda Moeller; and many other employees

Location: the distillery and Whiskey Shop are in Kirby (see also Teton County section)

Email: amanda@wyomingwhiskey.com or david@wyomingwhiskey.com

facebook.com/WyomingWhiskey

instagram.com/wyomingwhiskey/

Phone: 307-864-2116, ext. 1 (Amanda) or 307-733-9759 (David)

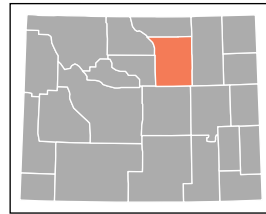
Website: <https://wyomingwhiskey.com/>

X: @WyoWhiskey



Johnson

C O U N T Y



Branch & Vine Herbs

A variety of herbs, teas, tonics, syrups, gift baskets, and body-care products. Products are made with herbs grown in the owner's garden, foraged from the mountains and foothills near Buffalo, and purchased from companies that practice sustainability and land stewardship. The owner also offers talks to small groups about herbs, classes, and herb walks.

Where to buy: Branch & Vine Herbs and Corner Stone Pharmacy in Buffalo

Owner: Carol Stoltenburg

Location: Buffalo

Email: info@branchandvineherbs.net

facebook.com/people/Branch-Vine-Herbs/61552951389586/

Phone: 307-217-2995

Website: <https://branchandvineherbs.net/>

Buffalo Community Garden

Residents of Buffalo and northern Johnson County will be able to rent space in the community garden and a season-extension geodome at the Johnson County Fairgrounds upon completion. The outdoor garden consists of traditional ground plots and raised beds.

Residents will be able to use produce for their own



Branch & Vine Herbs features fresh herbs, teas, tonics, syrups, and body-care products. Owner Carol Stoltenburg makes the products with herbs from her home garden and foraged from the mountains and foothills near Buffalo.

purposes, or donate vegetables, fruits, and herbs to others, including Bread of Life Food Pantry in Buffalo. As of early 2024, work was still underway to get the garden and geodome ready for public use. Check back during summer or fall 2024 for updates.

Manager: Amanda Hulet, district clerk and education coordinator for the Clear Creek Conservation District, assisted by volunteers

Location: Buffalo

Email: amanda.hulet@clearcreekcd.org

Phone: 307-620-3021

Website: <https://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: Johnson County School District 1, Town and Country Garden Club, Wyoming State Forestry Division, Bread of Life Food Pantry, Boys & Girls Clubs of the Bighorns, and others

Boys & Girls Clubs of the Bighorns director of operations: Seth Fischer; BGCB finance assistant and office manager: April Crider; JCSD 1 superintendent administrative assistant: Heidi Sanchez, assisted by volunteers

Location: Buffalo

Email: sfischer@bgccw.org, acrider@bgccw.org, and hsanchez@jcsd1.us

Phone: 307-620-0631

Websites: <https://www.bgccw.org/our-clubs/bighorns/> and <https://www.jcsd1.us/>

Buffalo Farmers' Market

The Buffalo Farmers' Market, also known as the Wednesday Market, offers fresh vegetables, herbs, and fruits; locally produced honey; farm-fresh eggs; a variety of baked goods, including breads, cinnamon rolls, and pies (including fruit); homemade canned goods, including jams, jellies, and pickled garlic, beets, and asparagus; meat products, including beef, pork, and lamb; essential oils; homemade soaps; craft items; and other goods on Wednesdays, 5–7 p.m., June through August

Manager: Buffalo Chamber of Commerce; office manager: Jessica Likes, along with a volunteer board of directors

Location: the lawn adjacent to Jim Gatchell Memorial Museum and Bomber Mountain Civic Center in Buffalo

Email: info@buffalowyo.com

facebook.com/buffalowyo-chamber/

Phone: 307-684-5544

Website: <https://www.buffalowyo.com/farmers-market/>

Buffalo Gardens

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: Jake and Kami Kennedy

Location: Buffalo

Email: crazywomangraphics@yahoo.com

facebook.com/buffalogardens

instagram.com/buffalogardens21/

Phone: 307-684-2006

Website: <https://www.buffalogardenswy.com/>

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, including those with special needs, 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.

Another goal is to expand the floriculture program, and begin growing cut flowers for May baskets.

Agriculture/science teacher and co-FFA advisor: Bev Boden

Location: Buffalo High School

Email: bboden@jcsd1.us

facebook.com/BHSBisonPride/

Phone: 307-684-2269

Website: <https://www.jcsd1.us/o/buffalo>

Bunkhouse Bakery

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. The bakery also serves breakfast and lunch.

Co-owner Virginia Fauber makes the baked goods, and she and her daughter, Olie Farris, make the canned goods (also see Rollin Rae's listing, below).

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

facebook.com/p/Bunkhouse-Bakery-100067745445429/

Phone: 307-738-2552 (bakery) or 775-426-8989 (Virginia)

Clear Creek Conservation District

Cost-share seedling and larger, conservation-grade trees and shrubs, including fruit and berry varieties



The Bunkhouse Bakery in Kaycee offers a variety of homemade baked goods, including breads and pies, and homemade canned goods, including jams, jellies, salsas, and pickled items

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.

District manager: Zach Byram; district clerk and education coordinator: Amanda Hulet; volunteer board of supervisors: Ryan Fieldgrove, Jay Foss, Virginia Watt, Travis Baker, and Lara Schuman

Location: Buffalo

Email: zach.byram@clearcreekcd.org or amanda.hulet@clearcreekcd.org

facebook.com/p/Clear-Creek-Conservation-District-100064227177114/

Phone: 307-620-3021

Website: <https://www.clearcreekcd.org/>

DJ's Grocery & Variety

Sells locally produced foods when possible, including honey from Stingers in Buffalo; fresh produce from Papa Joe's Produce in Sheridan; and coffee from WYO Buckin' Beans in Sheridan

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/>

EternaFresh

EternaFresh is Wyoming's first commercial and retail freeze-dried manufacturing facility. The business, which started in 2023, specializes in freeze-dried products using fresh foods including produce. Among its 100-some



GK Meat & Produce owners Karen and Jim Zezas grow a variety of vegetables and fruits in the garden at their ranch near Buffalo, including squash and hot peppers, and also source vegetables and fruits from around the region. They offer the produce along with ranch-raised meats and farm-fresh eggs in Buffalo and Kaycee.

products are a wide variety of freeze-dried vegetables, fruits, herbs, meats, dry beans, oats, dairy, noodles, and desserts. It also offers fertilizers.

“We’re seeking to expand local partnerships to provide fresh and healthy freeze-dried foods, and currently source our dry beans from Wheatland,” says owner Beau Fowler. “We are now selling products to all 50 states, and are seeking to expand into some local stores.”

Where to buy: Cenex Zip Trip in Buffalo, the EternaFresh online store (see website address below), and through Eat Wyoming (<https://eatwyoming.com/>); as the business grows, the owner will be seeking other retailers

Owner: Beau Fowler

Location: Buffalo

Email: awiscomputers@gmail.com

Phone: 307-620-0000

Website: <https://eternafresh.com/>

Frani’s Jelly and Syrup

Homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup at Wyoming IN Color in Buffalo (see Sheridan County section for details)

GK Meat & Produce

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

Where to buy: mid-June to mid-September in Buffalo and Kaycee (4–6 p.m. Wednesdays at Ace Hardware on East Hart Street in Buffalo, and 5–6:30 p.m. on the third Tuesday of each month on Nolan Avenue in Kaycee). Also sells beef, lamb, and pork from the ranch and through the website, and eggs from the ranch

Owners: Karen and Jim Zezas

Location: Buffalo

Email: grasskingcattle@gmail.com

facebook.com/grasskingcattle/

Phone: 307-620-0146 (Karen) or 307-620-0145 (Jim)

Website: <https://www.grasskingcattle.com>

Golden Rule Produce

Fresh vegetables, herbs, and fruits

Where to buy: through direct sales from the ranch east of Buffalo; vegetables, fruits, and herbs from the garden are also served in dishes at Pie Zanos restaurant in Buffalo (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

Johnson County Fair & Rodeo

Specialty-crop-related entries in the Open classes include a variety of baked goods, among them fruit pies; jellies,



GK Meat & Produce owners Karen and Jim Zezas offer locally grown and regionally sourced vegetables and fruits, ranch-raised meats, and farm-fresh eggs at the Ace Hardware parking lot in Buffalo and on Nolan Avenue in Kaycee from mid-June through mid-September.

jams, preserves, marmalades, butters, and conserves; juices and syrups; canned vegetables and fruits; pickles, relishes, and salsas; dehydrated foods, including fruits and vegetables; gardening, including fruits, vegetables, and herbs; flowers, including annuals, perennials, lilies, roses, design, and outdoor planters; and horticulture, including vegetables, fruits, and herbs. There are many other Open class events (see the exhibitors catalog for details).

Additionally, there are many categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Johnson County Fair & Rodeo, held annually in late July and early August, also includes a pie contest; junior livestock sale; a variety of youth and adult rodeo events; ranch sorting; make-it-with-wool contest; dog, cat, pocket pets, rabbit, poultry, lamb, swine, goat, and horse contests; concerts and dances; complimentary breakfasts; parade; Klondike Rush 5K and 10K running races; and many other events.

Office manager: Casey Rodriguez; fairgrounds caretaker: Bart Clingerman; volunteer fair board members: Kevin Rodriguez, John Collins, Lacy Schiffer, Matt Rabel, and JR Crozier

Location: Johnson County Fairgrounds in Buffalo

Email: admin@johnsoncountyfairgrounds.com

facebook.com/JCfairgrounds/

Phone: 307-684-7357

Website: <https://johnsoncountyfairgrounds.com/>

Kathryn's Creations

Homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts

Where to buy: Buffalo Farmers' Market and craft fairs in Buffalo and Kaycee

Owner: Kathryn Moore

Location: Buffalo

Email: kathrynfmoore49@gmail.com

Phone: 307-272-6835

Kaycee Community Garden

Local residents can grow produce and/or pollinators in a garden box at the small community garden on Nolan Avenue in downtown Kaycee. There are about 10 small raised beds.

Garden manager: Audrey Davis, with the help of others

Location: Nolan Avenue in downtown Kaycee



Students in the Kaycee K-12 School gardening program not only learn about gardening and horticulture, but they help build raised garden beds and care for an orchard that was planted in 2023.

Email: audreyskill@gmail.com

Phone: 307-247-5861

Kaycee K-12 School Gardening

Middle school science and technology teacher Victoria Davis began a garden in 2023 by assisting students in building two raised beds. A grant from Rooted in Wyoming (see Sheridan County section) funded the project. With additional funding from the Powder River Conservation District, students, with help from others, planted a fruit orchard in 2023 with apple, pear, plum, and peach trees, and installed a drip system. All the school's students are able to participate in the gardening program in some way.

Additionally, in summer 2023 the school received Perkins grant funding (<https://cte.ed.gov/>) to construct a greenhouse on campus. Kaycee High School agriculture teacher and FFA advisor Rose McGivney wrote the grant application, and KHS science teacher Michael Murray oversaw assembly. The structure houses bedding plants for flowers and vegetables to be used in the school and community. Davis hopes to secure additional funding for an irrigation system.



Red Pony Salsa owner Richard Rhoades slices fresh produce from his garden for homemade mild, medium, and natural salsas. The salsas are named after the fictitious Red Pony, a popular Wyoming dining establishment and bar located near the fictional town of Durant—all part of the famous Longmire book series by Ucross author Craig Johnson.

Coordinator: Victoria Davis

Location: Kaycee

Email: vdavis@jcsd1.us

Phone: 307-738-2323

Website: <https://www.jcsd1.us/o/kaycee>

Kaycee Market Night

Vendors from Johnson County and surrounding areas offer fresh produce; locally produced honey; homemade baked goods, including breads and pies; homemade canned goods, including jams, jellies, and pickled items; ice cream; 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.

The market is held every third Tuesday from 5 to 7 p.m., mid-June through mid-August.

Market manager: Audrey Davis

Location: Nolan Avenue in downtown Kaycee

Email: audreyskill@gmail.com

facebook.com/p/Kaycee-Market-Night-100083058624342/

Phone: 307-247-5861

Lynn's Superfoods

Sells locally produced foods when possible, including honey from Stingers Honey and eggs from several producers in the Buffalo area, homemade salsa from Red Pony Salsa in Clearmont, fresh produce from Papa Joe's Produce in Sheridan, and freeze-dried candy from Cowboy Candy in Riverton

Store manager: Sheila McAlpin

Location: Buffalo

Email: buffalo@lynnsdakotamart.com

facebook.com/lynnsuperfoods/

Phone: 307-684-2239

North Fork Beef and Honey

All-natural, family raised beef and locally produced honey

Where to buy: direct sales; beef is available through the website

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

Hydroponically grown lettuces and other greens, kale, Swiss chard, peppers, tomatoes, cucumbers, strawberries, and herbs year-round

Where to buy: DJ's Grocery & Variety and Lynn's Superfoods in Buffalo; produce is also served at Bozeman Trail Steakhouse in Buffalo (see Sheridan County section for details)

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Big Horn Meat Cutting in Buffalo, and Kaycee General Store in Kaycee (see Natrona County section for details)

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, wildlife habitat improvements; and has a number of other conservation-related programs

District manager: Anita Bartlett; volunteer board of supervisors: Wade Curuchet, Tom Harlan, Kevin Lund, Bill Jones, and George Renkert

Location: Kaycee

Email: anita.bartlett@wy.nacdnet.net

facebook.com/p/Powder-River-Conservation-District-100066891142837/

Phone: 307-738-2321

Website: <http://www.powderrivercd.org/>

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Bucking Buffalo Supply Co. and The Virginian Restaurant in Buffalo (Longmire headquarters); and South Fork Mountain Lodge west of Buffalo in the Bighorn Mountains (see main listing in Sheridan County)

Rollin Rae's and Rae's Rags

Homemade canned goods, including jams, jellies, salsas, pickled items, and relishes under the Rollin Rae's name; and handcrafted baby blankets, wild rags, scarves, and head bands under the Rae's Rags name. Owner Olie Farris also operates a food truck.

Where to buy: direct sales, Bunkhouse Bakery in Kaycee (see listing above), Kaycee Market Night (see listing above), and occasionally downtown; check the rollinraeswyo Facebook page for updates.

Owner: Olie Farris

Location: Kaycee/Edgerton

Email: raesragswyo@gmail.com

facebook.com/rollinraeswyo/ and **facebook.com/raesragswyo/**

Phone: 775-842-0847

Website: <https://raesrags.com/>

Sagewood Gifts & Cafe

Sells locally produced foods when possible, including honey from Stingers. 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: <https://www.sagewoodcafe.com/>



Rollin Rae's owner Olie Farris, here joined by husband James Farris and children Callahan (center) and Madelyn, makes homemade canned goods, including jams, jellies, pickled items, and relishes, and also handcrafted baby blankets, wild rags, and scarves.

Stingers Honey

Locally produced raw and processed pure honey

Where to buy: Buffalo Farmers' Market; Big Horn Co-op, Big Horn Meat Cutting, The Busy Bee Cafe, Deer Park RV Park & Campground, DJ's Grocery & Variety, Lynn's Superfoods, and Sagewood Gifts & Cafe in Buffalo; 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 more than 20 years," says co-owner Jed Peters.

Owners: Kim and John Peters, and son Jed

Location: Buffalo

Email: jedipeters@live.com (Jed) or jkpeters@bresnan.net (John and Kim)

facebook.com/p/Stingers-100063692132878/

Phone: 307-217-1790 (Jed) or 307-217-2882 (Kim and John)

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 contacts: Marsha Christian and Lorraine Spiering

Location: Buffalo

Email: marshac971@gmail.com or lorraine.spiering@earthlink.net

facebook.com/townandcountrygardenclub/

Phone: 307-620-1988 (Marsha) or 503-657-5176 (Lorraine)

University of Wyoming Extension, Johnson County office

Provides workshops and classes based on community needs and interests, including a Master Gardener program; 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



Among the canned goods made by Rollin Rae's owner Olie Farris are raspberry jalapeño jam and bread and butter jalapeños.

most for their food dollars and health; and offers help with pressure cookers.

There is a flower garden adjacent to the office. It attracts many beneficial insects, including pollinators such as honeybees, bumblebees, butterflies, hummingbirds, and moths, in addition to beetles.

Program contacts: Bryce McKenzie (4-H & youth development, and county coordinator), Micah Most (agriculture & natural resources), and Donna Nelson (office manager)

Location: Buffalo

Email: dnelso31@uwyo.edu, bmckenz7@uwyo.edu, or mmost@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.

In 2023, the families built an addition to the store, because of its popularity. In 2024 a new building is planned next to the adjacent store; it will be for bulk foods and handcrafted furniture, among other items.

Full-time employee Samuel Miller says, "We have a lot of local customers, and during the summer we attract many tourists on their way to Yellowstone, the Tetons, and other attractions in West."

Adds co-owner Daniel Yoder: "We offer homemade donuts on Saturdays, using recipes that have been handed down within the Yoder family for generations. 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, and daughter Ella Yoder; Ella manages the store with Samuel Miller and others

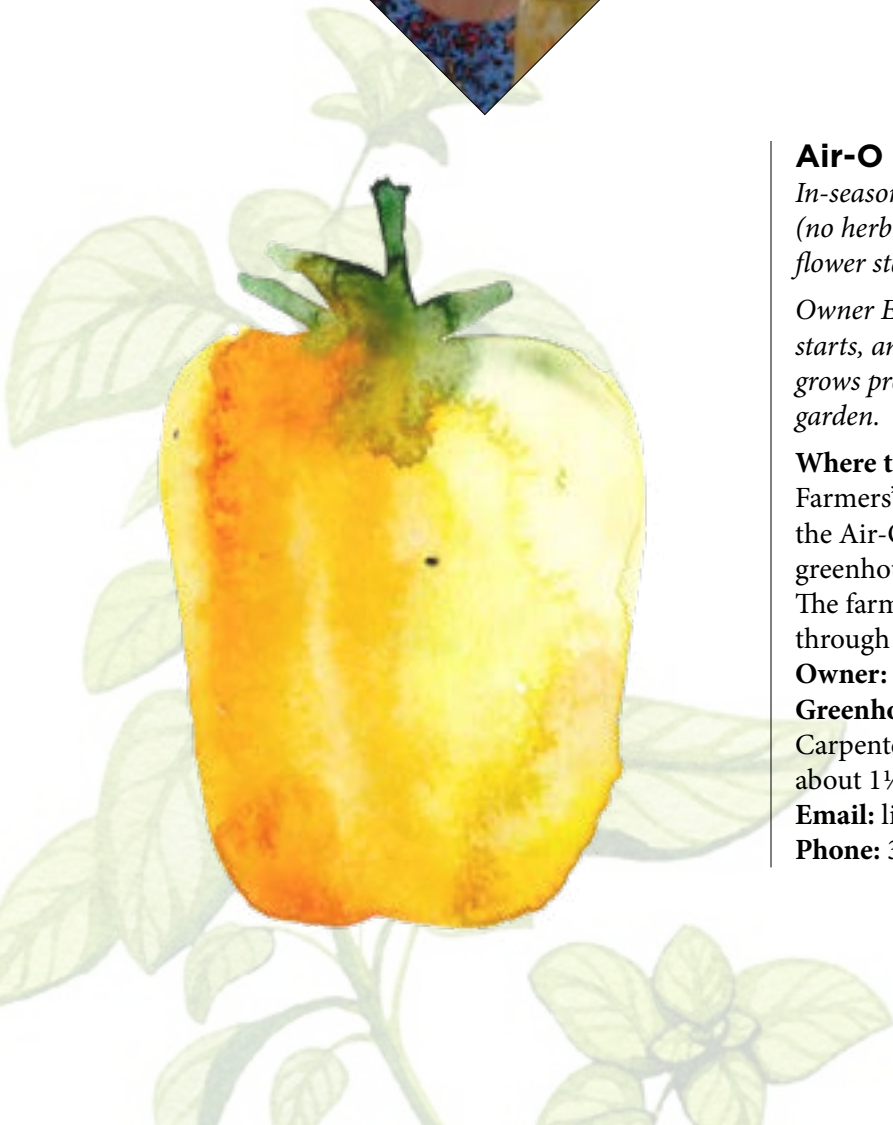
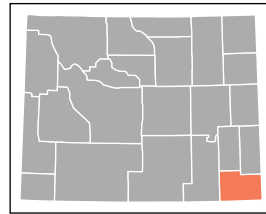
Location: south of Buffalo (369 Trabling Road)

Phone: 307-217-9737



Laramie

C O U N T Y



Air-O Fresh

In-season locally grown fresh vegetables, fruits, and herbs (no herbicides or pesticides used); and vegetable and flower starts available in spring

Owner Emily Smith grows fresh produce, vegetable starts, and flower starts in a greenhouse, and also grows produce in an adjacent one-quarter-acre outdoor garden.

Where to buy: Cheyenne Farmer's Market, Tuesday Farmers' Market in Cheyenne, and direct sales from the Air-O Fresh Farm Stand, which is located in a greenhouse about five miles southwest of Carpenter. The farm stand is open 9 a.m. to 4:30 p.m., Wednesdays through Saturdays from May through July

Owner: Emily Leach

Greenhouse location: 169 County Road 146 west of Carpenter (then head south on County Road 146 for about 1½ miles)

Email: livingforchrist96@gmail.com

Phone: 307-631-8149



Andrew Leach prepares soil for planting vegetable, fruit, and herb starts at the Air-O Fresh farm near Carpenter. His wife, Emily Leach, sells the produce at the Air-O Fresh Farm Stand, and also the Cheyenne Farmer's Market and Tuesday Farmers' Market in Cheyenne.

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: The Bread Basket Bakery, Cheyenne Frontier Days Old West Museum Gift Shop, Eclectic Elephant, Our Place, The Prairie Pantry, Riverbend Nursery & Stone Co., 307 Made, and Underwood Flowers & Gifts in Cheyenne; Lucky Buffalo Farm Stand east of Cheyenne (see listing below); K Bar J Meats in Burns; Quality Farm Repair in Carpenter; and Texas Trail Market in Pine Bluffs

Owners: Rachel and Jim Newswanger and family

Location: Carpenter

Email: rachel@bestjamever.com

Phone: 307-630-4981 (main office), 307-649-2470 (wholesale inquiries)

Website: <https://www.bestjamever.com/>

Bear Creek Rubs

Hot mustard, honey mustard, and chicken wing rubs; Mountain Top Garlic, Smoking Blue Bonnet, and lemon pepper dip mixes; and All American, lemon pepper, South of the Border, Mountain Top Garlic, and Smoking Blue Bonnet spices

Where to buy: Town Square Marketplace in Cheyenne; and Burns Star Market and Western Frontier Traders in Burns

Owners: Judith Bartmann and Patricia Day

Location: LaGrange

Email: bearcreekrubsspices@gmail.com or info@bearcreekrubs.com

facebook.com/BearCreekRubs

instagram.com/bearcreekrubs/

Phone: 307-421-6604

Website: <https://www.bearcreekrubs.com/>

A Bee Friendly Company

Locally produced honey, creamed honey, powdered honey, and raw pollen; in addition, the company sells honeybees and bee equipment, and offers an educational program for people interested in developing a commercial apiary, no matter how big or small. "We normally start with 50 hives, and we've had clients work up to 1,000 to 2,000 hives," says Michael Jordan, who co-owns A Bee Friendly with his family.

Jordan talks passionately about his love for beekeeping and helping others to get a start, whether hobby or commercial, and he also stresses the importance of bees and pollination and why it's important to take steps to ensure bees stay healthy and have sound habitat. In an interview with Cowboy State Daily's Wendy Corr, he said, "Scientists like Einstein have said that without pollination by bees, we would die in five years." You can see that story and others about Jordan by doing an online search using keywords.

Where to buy: raw honey is sold on tap at The Hawthorn Tree in Cheyenne, which also uses honey from the company in its teas and mixed drinks; honey is also available directly from A Bee Honey (contact by phone or email to get on the mailing list).

Owners: Michael and Crystal Jordan and their son, Aiden; and Michael's father, James Jordan

Location: Cheyenne



Baer's Pantry features a variety of all-natural homemade jams, and also chokecherry syrup and orange marmalade.

Email: abeefriendlycompany@gmail.com
facebook.com/abeefriendly/
Phone: 307-286-8218

Berried Delights

Homemade jams and jellies, using locally sourced fruits when available

Where to buy: Wyoming State Museum Store in Cheyenne (see Weston County section for details)

Burns Star Market

The Burns Star Market, which started in January 2024, is one of Wyoming's newest indoor markets. It features a variety of foods from producers in southeast Wyoming and northeast Colorado. Among the offerings are homemade canned goods, including all-natural pasta sauce, salsa, pickled vegetables, and barbecue & dipping sauces; spices, including chili mixes; freeze-dried fruits and candies; meats, including handcrafted jerky; baked goods, including some made with locally produced wheat; among other products, such as flour and wheat produced by local farmers.

The market also offers a variety of locally made arts and crafts, including handmade gifts; homemade soaps and other body products; and other items.

Organizers started the market as a way to support local small businesses, and, in turn, as a way for residents to "discover local delights," as the Burns Star Market website states. During its inaugural year, the market was held every Saturday, 9 a.m. to 2 p.m., January through May. Organizers said the market was a good success for such a small community, drawing shoppers from around the area, and plans are underway to expand the venue in 2025. Check the websites and Facebook page for updates.

Market host: Burns Chapter 47 of the Order of the Eastern Star; market manager: Simplicity 307 Vendor and Events (see listing below)

Location: 327 S. Main St. in Burns

Email: simplicity307vendor@gmail.com

facebook.com/groups/Simplicity307vendors/

Phone: 307-316-4849

Websites: <https://www.cheyenne.org/event/burns-star-market/23132/> or <https://www.simplicity307.com/>

Cheyenne Botanic Gardens

The CBG features nine acres of award-winning perennial and annual landscapes, pollinator habitat gardens, a year-round vegetable garden, a diverse collection of specialty exhibits, and a variety of other features; admission is free.



Judith Bartmann, left, and Patricia Day, owners of Bear Creek Rubs, make a variety of rubs, dip mixes, and spice mixtures.

Local beekeeper Ann Zumo maintains several beehives within the gardens, and she sells her honey in CBG's Tilted Tulip Gift Shop (see details in the Tumbleweed Honey listing below).

Director: Scott Aker, assisted by paid staff and numerous volunteers, including members of the Friends of the Cheyenne Botanic Gardens board

Location: 710 S. Lions Park Drive, Cheyenne

Email: info@botanic.org; see website for list of staff members and board members, along with contact information for staff

facebook.com/cheyennebotanic/

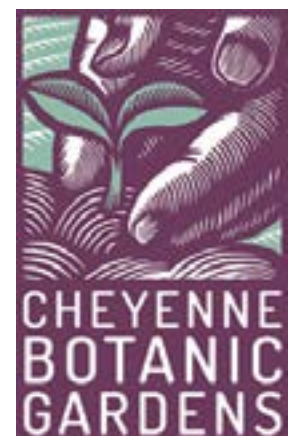
instagram.com/cheyennebotanic/

Phone: 307-637-6458

Website: <https://www.botanic.org/>

Cheyenne Botanic Gardens' Community Garden Program

The CBG offers gardening space at the North Community Garden in Cheyenne, where residents can grow vegetables, fruits, herbs, and flowers, including pollinators. Garden plots are approximately 220 square feet each, and the annual cost is \$50. This fee is used to help purchase tools, hoses, compost & other soil amendments, and other items needed to facilitate the CBG



The nine-acre Cheyenne Botanic Gardens is a popular attraction for residents and visitors alike.



The Cheyenne Farmer's Market features a variety of fresh produce from local and regional producers. Later in the season, tomatoes in various stages of ripening are popular among home canners.

Community Garden Program. Gardeners receive a newsletter with information on gardening in Cheyenne, and are welcome to take classes that are offered through the program and attend community gatherings.

Gardening space is typically in very high demand, and if all plots are rented residents can have their name added to a waiting list.

Coordinator and CBG exterior horticulturist:

Danika Lesniak

Location: Cheyenne

Email: dlesniak@cheyennecity.org (Danika)

Phone: 307-637-6458 (CBG office) or 307-773-1047 (Danika)

Website: <https://www.botanic.org/discover/community-gardens/>

Cheyenne Coffee Co.

Hand roasted coffees in small batches, including Cheyenne Blend, Brazilian, breakfast and espresso blends, Guatemalan, Mexican Chiapas, Rwandan, and Sumatra

Where to buy: Cheyenne Depot Gift Shop, Cheyenne Frontier Days Old West Museum Gift Shop, and Underwood Flowers & Gifts in Cheyenne (see Platte County section for details)

Cheyenne Farmer's Market

In-season locally grown fresh vegetables, fruits, and herbs; homemade freeze-dried fruits and candies; locally produced honey, infused honey, raw honeycomb, and other honey products; a variety of homemade canned goods, including pasta sauce, salsa, kimchi, and

fermented goods (e.g., hot sauce, garlic, and jalapeños); a variety of baked goods; homemade fresh pasta; free-range chicken eggs; goat milk products, including raw milk and cheeses; a variety of meats, including grass-raised and finished beef; homemade juices and candies; Korean cuisine and other prepared foods; and a variety of other food products.

Additional offerings include herbal balms, soaps, rollerball essential oils, shampoos, and conditioners; and arts and crafts.

Proceeds from the market directly benefit Community Action of Laramie County, which is dedicated to reducing poverty in Laramie County by empowering people to achieve self-sufficiency through promoting access to healthcare, education, temporary housing, and advocacy. The farmers' market accepts SNAP electronic benefit transfer (EBT) cards as a way to help community residents in need to acquire tasty, healthy, locally produced foods.

The market is held on Saturdays from early August through October, 7 a.m. to 1 p.m. in lot B, with parking in lot C. It operates under the Wyoming Food Freedom Act (see statewide section for information about the WFFA).

Market host: Community Action of Laramie County; market manager: Traci Kyser

Location: Frontier Park in Cheyenne

Email: traci@calc.net

facebook.com/CommunityActionofLaramieCounty/

Phone: 307-635-9291

Website: <https://www.calc.net/farmers-market/>



A wide variety of fresh produce, including beets, carrots, onions, and pumpkins, is available at the Cheyenne Farmer's Market.



Rachel Lopez, daughter of Cheyenne Honey co-owner Verena Booth, checks a hive to ensure bees are healthy and the hive is viable.

Cheyenne Honey

Raw Wyoming honey, honey fudge, infused honey, and raw honeycomb

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, Tuesday Farmers' Market, The Bread Basket Bakery, The Hawthorn Tree, The Prairie Pantry, 307 Made, Underwood Flowers & Gifts, and WY fresh Farm Stand in Cheyenne; and through direct sales

Owners: Verena and Terry Booth family

Location: Cheyenne

Email: cheyhoney@gmail.com

facebook.com/cheylocalhoney/

Phone: 307-630-3915

Website: www.cheyhoney.com

Cheyenne Winter Farmers' Market

All-natural vegetables; homemade freeze-dried fruits and candies; locally produced honey; a wide variety of homemade canned goods, including jams and jellies, pasta, kimchi, and fermented hot sauce and jalapeños; a variety of homemade drinks, including vegetable juices and handcrafted, small-batch kombuchas; homemade baked goods, including traditional and sourdough

bread, macaroons and other European goods, and donuts; and homemade pasta.

The market also features goat milk and cheeses; a variety of meats, including grass-fed beef, grass-fed bison, and goat; infused salts and smoked spices; homemade burritos and other prepared foods; herbal rubs; homemade body products, including soaps, lotions, shampoos, and conditioners; arts and crafts; among other offerings.

The market is held on the first and third Saturdays November through April, and the first Saturday in May, 9 a.m. to 1 p.m.

Market manager: Simplicity 307 Vendor and Events

Location: Cheyenne Depot Museum

Email: cheyennewinterfarmersmarket@gmail.com or simplicity307vendor@gmail.com

facebook.com/Cheyennewintermarket/

Phone: 307-222-9542 or 307-316-4849

Website: <https://www.cheyennewinterfarmersmarket.org/>

Chugwater Chili

Original Chugwater Chili spice blend, and other Chugwater Chili products

Where to buy: Burns Star Market in Burns (see Platte County listing for details)

Fat Howard's Chili Company

Handcrafted premium chili seasoning blends, including their flagship recipe, Table Mountain, which features a bold flavor yet mild heat, along with Big Sky (subtle smoke flavor with mild heat), Muddy Creek (moderate heat with subtle sweetness), Cowboy (a spicy chipotle blend with medium heat), and Frostbite (a hot version of Table Mountain; this one packs a punch).



A bowl of chili made with a premium chili blend from Fat Howard's Chili Company in Cheyenne.



Bailey Monk, left, and her mother, Lacy Layne, make handcrafted, small-batch kombuchas, which are brewed and bottled in Cheyenne.

Fat Howard's Chili is named after Mike's grandfather, Walter Howard Dodge.

Where to buy: the online store (see website address below); various shops in Wyoming, Colorado, and Montana; and the Larimer County Farmers' Market in Fort Collins, Colorado.

Owners: Michelle Dallas and her father, Mike Howard Dallas

Location: Cheyenne

Email: fathowardschili@gmail.com or website contact form

facebook.com/fathowardschili/

instagram.com/fathowardschili/

Website: <https://fathowardschili.com/>

The Fermented Leaf

A mother/daughter-owned business with a variety of handcrafted, small-batch kombuchas brewed and bottled in Cheyenne, including Pershing Peach (made with white peaches), Cowboy Crush (pineapple chipotle), Cheyenne Citrus (orange vanilla), and others

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, special events in Cheyenne (click on the 'Events Calendar' link on the website for event listings), and at The Fermented Leaf shop

(on-the-go servings as well as growler refills; see shop address below)

Owners: Bailey Monk and her mother, Lacy Layne

Location: 113 E. 17th St., Cheyenne

Email: info@tflkombucha.com

facebook.com/thefermentedleaf/

instagram.com/thefermentedleaf//

linkedin.com/company/the-fermented-leaf

Website: <https://tflkombucha.com/index.html>

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: Cheyenne Board of Public Utilities

Location: Cheyenne Board of Public Utilities, 2416 Snyder Avenue

Phone: 307-637-6460 (ext. 4)

Website: <https://rockies.audubon.org/news/habitat-hero-garden-unveiled-cheyenne/>

Haschke Farms

A wide variety of fresh vegetables, fruits, and herbs; vegetable and herb starts in the spring; homemade canned goods using fresh produce from the garden, including pickled items, marinara sauce, and preserves; and farm-fresh chicken and duck eggs

Owner Peter Haschke grows the produce in eight 5-foot-wide by 40-foot-long ground plots, a 250-square-foot hoop house, and a 200-square-foot greenhouse on his 0.6-acre lot in south Cheyenne.

During the growing season, the eight ground plots are covered with hail netting secured to PVC pipe. "I'm absolutely sold on this netting," Haschke says. Prior to covering the last two ground plots with netting, south Cheyenne got hit by two bad hail storms, which hammered all of the produce in the two uncovered plots. But produce in the other six plots was not affected at all. Starting in fall 2024, he plans to begin covering the plots with clear plastic to extend the growing season.

Haschke says the greenhouse he built is sunken two feet into the ground, and the slope of the greenhouse roof was carefully calculated so that the south-facing panels allow



Haschke Farms owner Peter Haschke covers his eight 5-foot-wide by 40-foot-long ground plots with hail netting. Two bad hail storms hit south Cheyenne before he had covered the last two ground plots, and produce in these two plots was badly damaged, whereas vegetables and herbs in the six covered plots were unscathed.

the greatest amount of sunlight during mid-winter, which not only helps the plants perform well, but also helps to heat the greenhouse. The north roof has no greenhouse panels, and instead was constructed of rafters that are insulated.

Black barrels filled with water, along with concrete blocks lining the back side of the greenhouse, collect heat during sunny days and slowly give off that heat during the night. Sinking the greenhouse into the ground also helps maintain heat, and typically the greenhouse stays above freezing during the night except when days are cloudy and the outside temperature is bitter cold. "The greenhouse takes very little supplemental heat," says Haschke, who notes that plants are watered with a hydroponics system. He started the small farm in 2023, and enjoys experimenting with different plant varieties to determine which ones perform the best.

Where to buy: WY fresh Farm Stand (see listing below)

Owner: Peter Haschke

Location: Cheyenne

Email: peterhaschke95@gmail.com

Phone: 505-506-9640

Hi Mountain Seasonings

Seasonings, sausage- and jerky-making kits, and products for brining and smoking

Where to buy: Wyoming State Museum Store and Wyoming Game & Fish Department Store in Cheyenne (see Fremont County section for details)

High Plains Arboretum

The High Plains Arboretum is a 62-acre historic site at the USDA High Plains Grasslands Research Station west of Cheyenne. Many hardy trees and shrubs, including fruit and berry varieties, along with flowers, were tested here for survival on the High Plains from the 1930s through 1974. Researchers at the station also developed new varieties of plants that were suited to the area's harsh climate.



**HIGH PLAINS
ARBORETUM**
CHEYENNE, WYOMING

In 2000, the Friends of the High Plains Arboretum formed to help protect the site and care for the surviving trees and shrubs, including a large collection of

The High Plains Arboretum near Cheyenne is a 62-acre historic site that is home to more than 60 species of trees and shrubs.

historic trees and an apple orchard. The master plan, designed by noted Colorado landscape architect Herb Schaal, envisions an interpretive center, pathways, and trails; event spaces; parking; and more. The group operates as a sub-committee of the nonprofit Friends of the Cheyenne Botanic Gardens (see CBG listing above). Overseeing forestry maintenance at the arboretum is the City of Cheyenne Urban Forestry Division.

The website below includes a link that takes readers to a site map and legend that includes all of the trees and shrubs at the arboretum. Visitors are welcome, but should contact the Cheyenne Botanic Gardens to schedule a tour.



The High Plains Arboretum west of Cheyenne features more than 60 different species of trees and shrubs that have survived the test of time on the high plains. Visitors are welcome to tour the 62-acre site.

Coordinator and CBG horticulturist: Jessica Friis
Location: 8601 Hildreth Road, west of F.E. Warren Air Force Base off the Happy Jack Highway
Email: jfriis@cheyennecity.org
Phone: 307-637-6428 (Cheyenne Botanic Gardens main number) or 307-287-1953 (Jessica)
Website: <https://www.botanic.org/about/arboretum/>

Horse Creek Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen

“For more than 15 years, we have been providing fresh Wyoming honey to honey lovers across Wyoming and beyond,” says Lara Taylor, who co-owns the business with her husband, Woody Taylor. “With beehives that span from Casper (Hat Six Honey) to Cheyenne (Horse Creek Honey), we have stayed true to the nature of 100% raw honey, and enjoy every moment of sharing what our little ladies provide.”

Mr. Taylor adds that they pay very close attention to the care and health of their bees. Hat Six Honey and Horse Creek Honey are under the umbrella of T Bee S Pollination.

Where to buy: Cheyenne Farmer’s Market, Riverbend Nursery & Stone Co., 307 Made, and special events in



Horse Creek Honey co-owner Lara Taylor displays a bottle of spicy honey mustard as well as a bottle of raw honey.

Cheyenne; Lucky Buffalo Farm Stand east of Cheyenne (see listing below); Whitt’s End Cattle Depot & Farm Stand west of Cheyenne (see listing below); and through online orders

Owners: Lara and Woody Taylor
Location: Cheyenne
Email: horsecreekhoney307@gmail.com
facebook.com/HorseCreekHoney307/
Phone: 307-258-7384
Website: <https://www.tbeespollination.com>

Hot Tamn’s

A wide variety of hot pepper sauces, along with hot oil, spicy crackers and pretzels, hot honey, seasonings with a pepper punch, hot mustard, candies with a kick, and gift packs

Where to buy: Cheyenne Frontier Days Old West Museum Gift Shop, Underwood Flowers & Gifts, and Wyoming State Museum Store in Cheyenne (see Goshen County section for details)

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); offers tree and shrub survival aids, including fabric mulch; 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; wildlife and range specialist: Rex Lockman; water specialist: Jeff Geyer; financial coordinator: Kathy Cooney; elected volunteer board of supervisors: Ann Sanchez, Tom Farrell, Jay Berry, Kevin Wells, Casey Epler, and Jim Cochran

Location: Cheyenne
Email: info@lccdnet.org (general inquiries), kirkwood@lccdnet.org (Shaun), or cyoung@lccdnet.org (Clark); check website for other email addresses
facebook.com/LaramieCountyConservationDistrict/
instagram.com/laramie_co_conservation_dist/
Phone: 307-772-2600
Website: <https://www.lccdnet.org/>

Laramie County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, jams, preserves, conserves, marmalades, and butters; canned vegetables and fruits; pickles and relishes; dried vegetables, herbs, fruits, and leathers; horticulture, including honey, apples, crabapples, grapes, pears, plums, and vegetables; and floriculture, including cut flowers and culinary herbs.

There are many other contests in the Open classes; check the fair book for details. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, gardening and horticulture, food and nutrition, and floriculture. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Laramie County Fair, held annually in late July and early August, also includes a farmers' market, truck and tractor pull, demolition derby, ranch rodeo, mutton bustin', pig wrestling, pie baking contest, large and small animal shows, micromania, and a variety of other activities and games, including the inflatable zone, mini golf, laser maze, face painting, balloon twisting, twinkle time, magic & comedy shows, kids pedal tractor pull, and virtual reality, among others.

Fair manager: Nicholle Watkins; Laramie County Events Department manager: Dan Ange; events manager: Katherine Rhoades

Location: Laramie County Fairgrounds east of Cheyenne

Email: fairoffice@laramiecountyfair.com (Nicholle) or events@laramiecounty.com (Katherine)

facebook.com/laramiecountyfair/

Phone: 307-633-4670

Website: <https://www.laramiecountyevents.com/fair/>

Laramie County Master Gardeners

LCMG members help to educate gardeners and growers in the county with questions relating to horticulture and gardening, and they are available to make yard visits to help address specific issues. Volunteers with the organization also (1) coordinate an annual in-person plant sale; (2) host an online tree and shrub sale featuring a variety of fruit trees & shrubs, shade & ornamental trees, & flowering shrubs; (3) conduct a summer garden walk; (4) lead a youth gardening program with the Boys & Girls Club of Cheyenne; (5) help to oversee the Seed Library of Laramie County (see listing below); and (6) participate in and host other garden-related activities. See the website and Facebook page for details.



Members of the Laramie County Master Gardeners are involved in a wide variety of activities and projects, among them ones that promote habitat for pollinators like hummingbirds.

Contact: Hannah Morneau, Laramie County Extension horticulture educator; president: Tasha Troesh; Seed Library of Laramie County co-chair: Michelle Bohanan; youth education committee chairs: Linnie Cough and Maggie McKenzie; bylaws committee chair: Becky Mathisen, along with other volunteers

Location: Cheyenne

Email: hmorneau@uwyo.edu

facebook.com/LaramieCountyMasterGardeners

Phone: 307-633-4383

Website: <https://www.lcmg.org/>

Lucky Buffalo Farm Stand

Meats, including beef, pork, and beef sticks; farm-fresh eggs; dairy products, including homemade butter and ice cream; a wide selection of locally produced honey products; homemade jams and syrups; homemade canned goods, including pickled items, pasta sauces, salsas, soups, and peaches; in-season fresh produce; homemade baked goods, including breads, cakes, and cheesecake; homemade tortillas and tortilla chips; spices; freeze-dried candies and fruits; locally roasted coffees; and other food products.

Additional offerings include CBD products; dog treats; handcrafted cutting boards; handmade candles, hats,



Mama Boo's Kitchen owner Booyong Kim and her son, Nathan, offer a variety of authentic kimchi; fermented hot sauces, garlic, and jalapeños; and Korean cuisine.

hoodies, towels, quilts, baby blankets, aprons, bibs, and clothes for toddlers; homemade bath bombs, lotions, salves, and soaps; and other products.

The Lucky Buffalo opened in July 2024, and operates under the Wyoming Food Freedom Act. As of April 2024, it was offering products from more than 30 producers from the local and surrounding areas. "We have been doing wonderful. We are growing each and every month with both vendors and customers," says Joee Rain Pavlica-Kari, who co-owns the business with her husband, Timothy Kari. "We have many repeat customers from our small communities as well as Cheyenne and Laramie. We're getting quite a following."

Each Friday, the Barrett Creek Coffee truck from Cheyenne offers coffees, which has become quite a hit as customers enjoy fresh coffee and homemade baked goods from the farm stand. And on the first Friday of each month, the Ranch Eats food truck from Cheyenne serves its rustic cuisine.

Pavlica-Kari says that Teton Structures, based in Burns, built a 14- by 32-foot structure in 2023 specifically to house the farm stand.

"We are supporting so many families and businesses in this area that it makes us very happy," she says. "And we look forward to continuing that."

Lucky Buffalo is open Thursdays 4 to 7 p.m., Fridays and Saturdays 10 a.m. to 6 p.m., and Sundays 11 a.m. to 5 p.m. Check the Facebook page for updates.

Owners: Joee Rain Pavlica-Kari and Timothy Kari
Location: 4070 Interstate 80 Service Road at the TA Exit, about 15 miles east of Cheyenne

Email: luckybuffalofarmstand@gmail.com
facebook.com: lucky.buffalo.farmstand
Phone: 720-989-8202

Mama Boo's Kitchen

Homemade authentic kimchi; fermented hot sauce, garlic, and jalapeños; and Korean cuisine. The owner of the business, Booyong Kim, also teaches a variety of hands-on Asian cooking classes at Laramie County Community College and at her home, including Korean cuisine, sushi, and kimchi. "I enjoy inspiring people to eat well, live well, be well, and have a love for all things," she says.

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, Tuesday Farmers' Market, and 307 Made in Cheyenne, and at special events throughout the year in Cheyenne and Archer

Owner: Booyong Kim

Location: Cheyenne

Email: booyong7@hotmail.com

facebook.com: mamabooskitchen/

instagram.com: mamabooskimchi

Phone: 307-220-2487

McWilliams Farm to Table

Grass-fed/grain-finished Angus beef that is born and raised on pastures and free of hormones or antibiotics; and homemade jams and baked goods that incorporate home-grown produce (owner Garrett McWilliams plans to begin offering homemade baked goods in fall 2024 using wheat grown on the farm)

Where to buy: Prairie Hill Farm Stand (see listing below), direct sales, or Facebook

Owner: Garrett McWilliams

Location: Hillsdale

Email: garrettmcwilliamswyoming@gmail.com

facebook.com: people/McWilliams-Farm-to-Table/61556734565130/?mibextid=LQQJ4d

Phone: 307-421-1987

Meadow Maid Foods

Grass-fed beef, all-natural vegetables, herbal rubs, and locally produced honey

Where to buy: Cheyenne Winter Farmers' Market (see Goshen County section for details)

Michaud Farms

Locally produced honey; homemade apple cider vinegar and elderberry syrup; free-range chicken eggs; a variety of meats, including free-range chickens, heritage turkeys, pork, lamb, and beef; alfalfa; and small quantities of fresh fruit from the orchard

The owners, Alisha and Tim Michaud, who both have full-time jobs, saved enough money to purchase 140 acres of farm ground near Pine Bluffs. In their spare time, they started growing alfalfa, vegetable gardening, beekeeping, planting an orchard and vineyard, and raising farm animals.

“Neither one of us have agriculture backgrounds, but we really got the bug for farm work,” Tim says. “We absolutely fell in love with it.”

Most of the property is in alfalfa, but in 2016 they planted an orchard consisting of apples, pears, and plums. And in 2019, they planted a one-acre vineyard with cold-hardy white and red grape varieties, and are finding that the white cultivar Itasca and the red cultivar Frontenac do well in their environment.

Once they obtain the necessary licenses, they hope to begin producing and selling small quantities of hard cider and wine.

They also constructed a geodesic dome greenhouse and a high tunnel on their property, and are producing fresh vegetables, but because of their full-time jobs they haven't yet started selling produce to the public. However, they wanted to share the following with others who are considering such a structure: the geodesic dome withstands severe storms better, and it also can extend the growing season a bit longer. Tim said that temperatures in the geodesic dome stay above freezing on nights that get down to 26°, whereas it starts freezing in the high tunnel when temps dip to around 28°.

“The 2° difference might not sound like a lot, but we have found it to be significant in some of the colder nights in late September and October,” says Tim, noting that other factors come into play, such as how warm the soil is, which ties into whether the days have been sunny or cloudy.

The Growing Spaces website says that the geodesic shape contains a larger volume of air compared to the external surface area, making it less impacted by the heat of summer and cold of late fall through early spring.

Where to buy: products listed in the opening line are available through direct sales (check the Facebook page for availability)

Owners: Alisha and Tim Michaud

Location: Pine Bluffs

Email: timothyjmich@gmail.com

facebook.com/michaudfarms/

Phone: 307-287-8635

Mooo's Market Garden

A wide variety of fresh vegetables and fruits, including heirloom varieties; herbs; homemade jams and jellies, including grape and peach; homemade pickled items, among them kimchi, tangy cucumber relish, chow chow, corn relish, hot peppers, bread & butter pickles, semisweet mustard pickles, sandwich pickle slices, and pickled eggs; homemade hummus; and cut flowers

Owner Rusty Brinkman says they use produce from their garden for some of the canned goods and also his catering business, Crow Creek Catering. In addition, they source chickpeas from a local farmer for the hummus.

Where to buy: Tuesday Farmers' Market

Owner: Rusty Brinkman

Location: Cheyenne

Email: lavacapurpura@gmail.com

Phone: 303-523-7581

Mr. Joe's Hot Sauce

Hot sauces, marinades, and spicy jams

Where to buy: The Prairie Pantry in Cheyenne (see Sweetwater County section for details)

Nana's Wyoming Davis Family Farms

Jams, salsas, BBQ sauces, pickled treats, drink syrups and mixes, local honey, dressings, pepper jellies, fruit butters, coffee, and other products produced by family businesses in the region. They also sell regionally grown fresh vegetables and fruits, including peaches from Davis Family Farms in Palisade, Colorado.

“We're also always interested in putting together customized gift baskets,” says co-owner Samantha Davis.

Where to buy: at their seasonal (June through September) storefront in the little red barn adjacent to Perkins Restaurant & Bakery at 1730 Dell Range Blvd.; and through online orders



Mooo's Market Garden owner Rusty Brinkman grows a variety of fresh vegetable and fruits, and makes homemade jams and jellies, pickled items, and hummus. He also offers fresh cut flowers.



Patti Lindell of Cheyenne learned how to make homemade pasta sauces, fresh pasta, and other foods from her great-grandmother in Italy, and is now passing along that passion to customers of her business, Nonna's Primo Pasta Sauce.

Owners: Samantha and Cody Davis

Location: Cheyenne

Email: wyodavisfamilyfarms@gmail.com

facebook.com: wyodavisfamilyfarms/

instagram.com: NANAS_WYOMING/

Phone: 970-238-0067

Website: <https://www.wyodavisfamfarms.com/>

Noam's Table

Hummus, Israeli salad, falafel, pita, sweet potato fries, and other foods with origins to Israeli

Where to buy: Noam's Table food truck in Cheyenne (check Facebook and website for times and locations)

Owners: Noam Mantaka and Georgia Rowswell

Location: Cheyenne

Email: noamstables@gmail.com

facebook.com: noamstable/

Phone: 307-414-0400

Website: <https://www.noamstable.com/>

Nonna's Primo Pasta Sauce

Homemade all-natural pasta sauces, vegetable juices, fresh pasta (including gluten-free), and infused salts. Owner Patti Lindell learned how to make homemade pasta sauces, fresh pasta, and other foods from her great-grandmother in Italy. Patti is now the third grandmother, or Nonna in Italian, making the homemade sauces and other goods. She also authored a cookbook, It's So Saucy,

that is available on her website and at the stores and markets listed below.

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, Tuesday Farmers' Market, Nonna's Primo Pasta Sauce kiosk at Frontier Mall, The Prairie Pantry, and 307 Made in Cheyenne; Burns Star Market in Burns; and through online orders

Owner: Patti Lindell

Location: Cheyenne

Email: nonnasprimopastasauce@yahoo.com

facebook.com: p/Nonnas-Primo-Pasta-

Sauce-100083174440016/

Phone: 307-221-2400

Website: <https://nonnasprimopastasauce.com>

[yelp.com/biz/nonna-primo-pasta-sauce-cheyenne](https://www.yelp.com/biz/nonna-primo-pasta-sauce-cheyenne)

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Cheyenne Frontier Days Old West Museum Gift Shop, JAX Cheyenne Outdoor Gear, Farm & Ranch, Our Place, Pioneer Bar-B-Que, Underwood Flowers & Gifts, Wyoming Game & Fish Department Store, Wyoming Home, and Wyoming State Museum Store in Cheyenne; and Burns Star Market and Western Frontier Traders in Burns; (see Natrona County section for details)

Prairie Garden Club

Goals are to encourage the study and practice of horticulture, gardening (including vegetable, herb, fruit, and edible flowers), 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 planting of gardens; and encourage youth participation in gardening through cooperation with local schools, 4-H clubs, and other organizations.

The Prairie Garden Club is a member of the Wyoming Federation of Garden Clubs (see statewide section).

Volunteer board and members; club contacts: Leah Bratton and Susan Pixley; president: Jutta Arkan

Location: Cheyenne

Email: prairiegardenclub@gmail.com

facebook.com: prairiegardenclub/

instagram.com: prairie_garden_club/

Phone: 307-630-8091 (Leah), 307-256-0775 (Susan), or 307-256-6700 (Jutta)

pinterest.com: prairiegardenclub1/

Website: <https://www.prairiegardenclub.com>

Prairie Grass Ranch

Goat milk products, including raw milk, hard and soft cheeses, and soaps; in-season fresh herbs; herbal balms; rollerball essential oils; homemade shampoos and conditioners; and other products

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, Tuesday Farmers' Market in Cheyenne, and through online orders

Owner: Christy Colgate

Location: Cheyenne

Email: prairiegrassranchwyo@gmail.com

facebook.com/prairiegrassranchwy/

Phone: 618-534-6193

Website: <https://www.prairiegrassranchwy.com/>

Prairie Hill Farm Stand

Farm-fresh Jersey cow milk products, including raw milk, yogurt, cream, and coffee creamer; homemade jams, such as strawberry rhubarb; free-range chicken eggs; homemade baked goods, including traditional and sourdough breads, scones, cinnamon rolls, and weekly features; locally raised beef; in-season fresh produce; breakfast burritos; locally made crafts; and other items.

The farm stand opened in February 2024, and is operating under the Wyoming Food Freedom Act (see statewide section for information about the WFFA). "We have been almost overwhelmed with business," says Charlene Smucker, who operates the business with her husband, John, and their children. "We are already getting many repeat customers. A lot of neighbors stop in. We get people from Burns, Cheyenne, and Pine Bluffs. We also get customers from Nebraska and Colorado."

The farm stand is located in a small room within a large woodworking shop. In spring 2024, hours were noon to 7 p.m. Fridays, and 10 a.m. to 5 p.m. Saturdays. This could change depending on business and customer needs, so check with the owners or Facebook page for updates.

Owners: Charlene and John Smucker, with help from their children

Location: 4143 County Road 213 near Hillsdale, about 15 miles west of Cheyenne, just north of I-80

Email: wyoprairiehillfarm@gmail.com

facebook.com/profile.php?id=61553691862804

Phone: 812-345-7106

Prairie Wind Bee Supply

Sells live honeybees to beekeepers, including nucleus colonies (also called 'nucs' or 'splits') and mated queens (options include Carniolan, Italian, and Russian); also offers hives, hive components, and other materials

Where to buy: contact by email, or order through the website or Facebook

Owner: Paul Anderson

Location: Cheyenne

Email: prairiewindbees@gmail.com

facebook.com/prairiewindbeesupply/

Phone: 307-631-4969

Website: <https://www.prairiewindbeesupply.com/>

Queen Bee Gardens

Bee pollen, honey sticks, and honey pralines

Where to buy: WY fresh Farm Stand (see Big Horn County section for details)

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

Where to buy: direct sales

Owners: Ron and Julie Rabou, and sons

Location: Albin



Prairie Wind Bee Supply owner Paul Anderson transfers a colony of bees into a full-sized hive that becomes their permanent home, a procedure he calls 'hiving a nuc.' Photo by Heather L. Nykun.



Rabou Farms owners Ron and Julie Rabou and their sons grow a variety of organic specialty crops near Albin, including chickpeas, lentils, and yellow field peas, along with other crops.

Email: raboufarms@gmail.com
Phone: 307-630-3616
Website: <https://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

Where to buy: direct sales
Owner: Kathy Shreve
Location: Cheyenne
Email: keshreve@yahoo.com
Phone: 307-514-0268

R.G. Bees

Locally produced raw honey, flavored honeys, hot sauces made with honey, and elderberry syrup

Where to buy: Town Square Marketplace in Cheyenne (see Crook County section for details)

Rocket Snacks

Homemade freeze-dried fruits, including apples, blackberries, blueberries, pineapple, raspberries, and strawberries; more than 75 varieties of freeze-dried candies; freeze-dried ice cream sandwiches; and a flavor-of-the-month ice cream

Owner Deb Reynolds started her small business in late 2022. New batches of dried fruits and candies are made and packaged daily. It takes up to 24 hours for the candies to dry, and up to 80 hours for the fruits. One of the best parts about running Rocket Snacks is visiting with repeat

customers, meeting new ones, and conversing with other people who operate small businesses in the area, she says.

An added bonus is enjoying the fruits (pun intended) of their labor. "I've become a freeze-dried candy snob," Deb admitted to Cap City News. "I don't like regular candy anymore."

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, 307 Made in Cheyenne, craft fairs, community events, and school events in Cheyenne, and through online orders

Owner: Deb Reynolds
Location: Cheyenne
Email: rocketsnacks22@gmail.com or website contact form
facebook.com/groups/822504895599038/
Phone: 970-685-8809
Website: <https://www.rocketnacks-wyo.com/>

Sassy Cat Products

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)

Where to buy: Lucky Buffalo Farm Stand east of Cheyenne (see listing above; for more details about Sassy Cat Products, see Platte County section)

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 on the third floor of the Laramie County Library. Each person may check out up to 12 packets of seeds, and each packet has enough seeds for a small garden. The website includes a link to the SLLC seed catalog, which is updated annually.



Chickpeas, also known as garbanzo beans, are among the crops grown at Rabou Farms near Albin.

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 (see listing above).

Coordinator: Elizabeth Thorson; seed library co-chairs: Michelle Bohanan and Maggie McKenzie; Laramie County Extension horticulture educator: Hannah Morneau

Location: Laramie County Library, Cheyenne

Email: adultservices@lclsonline.org (Elizabeth) or hmorneau@uwyo.edu (Hannah)

instagram.com/laramiecountylibrary/

Phone: 307-634-3561 (library) or 307-633-4383 (Extension office)

Website: <https://lclsonline.org/seed-library/>

Simplicity 307 Vendor and Events

Simplicity 307 specializes in helping non-profits, small business owners, and others with vendor events, fundraisers, and marketing. Some of its work is directly tied to promoting local foods, including specialty crops, such as managing the Burns Star Market in Burns and the Cheyenne Winter Farmers' Market (see listings above).

It also manages other special events that offer a variety of local products, including foods, including the Cowboy Market Craft & Vendor Show in July; Heroes Fall Extravaganza Craft & Vendor Show in September; Afflerbach Elementary Craft & Vendor Show, and Halloween Harvest Market in October; Order of the Eastern Star Harmony Chapter Craft & Vendor Market, and Heroes Holiday Market in November; and Cowboy Christmas Market in December (check the Facebook page for details, as well as other events).

Founder and president: Michelle Shimmin; partner and chief operating officer: Lindsey Taylor Groves; partner and chief marketing officer: Andrea Tompkins; partner and chief administrative officer: Alana Stottlemyer

Location: Cheyenne

Email: simplicity307vendor@gmail.com

facebook.com/Cheyennewintermarket/

Phone: 307-316-4849

Website: <https://www.simplicity307.com/>

Stag Sausage Co.

Summer sausage spice kits (including mild and hot), salami sausage spice kit (mild), seasoned sea salts, and a variety of spice mixtures for all types of meats

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.



Rocket Snacks owner Deb Reynolds turns to her granddaughter for inspirational support and smiles. Deb started her small business in late 2022, and now produces a variety of homemade freeze-dried fruits, candies, and ice cream.

Where to buy: through Facebook and the website

Owners: Angela and Russell Loetscher

Locations: Cheyenne and Recluse

Email: stagsausage@gmail.com

facebook.com/StagSausage/

Phone: 307-214-0443

Website: <https://www.stagsausage.com/>

Sybille Creek Farms

Locally produced honey, raw goat milk, free-range chicken eggs, pasture-raised/grass-finished/all-natural heritage Longhorn beef, and other products

Where to buy: Cheyenne Farmer's Market and WY fresh Farm Stand in Cheyenne (see Platte County section for details about Sybille Creek Farms)

307 Salsa Co.

A variety of salsas including reaper, pineapple habanero, mango habanero, sissy pineapple, sissy mango, sissy salsa, and hot

Where to buy: 307 Made in Cheyenne and Lucky Buffalo Farm Stand east of Cheyenne (see Carbon County section for details)



Tumbleweed Honey owner Ann Zumo holds a frame of 'capped brood.' Around the time the transformation from larva to pupa takes place, at about day nine, workers cap the cell, according to the website 'PerfectBee.' The color of the capped brood is darker, and also rougher, than cells that contain honey. The cap is porous, allowing the larvae (and eventually the pupae) to breathe.

Tuesday Farmers' Market

Fresh vegetables, fruits, and herbs; locally produced honey; homemade relishes, salsas, and sauces; homemade jams and preserves; fermented items, including kimchi; a variety of homemade baked goods, including pastries, breads, pies, cookies, and sweet rolls; farm-fresh eggs; grass-fed beef and bison; handmade soaps; cut flowers and plants; arts and crafts; and other items. The market is every Tuesday from 3 to 6 p.m., mid-June through early October.

Market manager: Shannon Myers

Location: Frontier Mall, 1400 Dell Range Blvd., Cheyenne

Email: MarketManager@Tuesdaymarket.org

facebook.com: cheyennetuesday.farmersmarket/

Website: <https://www.tuesdaymarket.org/>

Tumbleweed Honey

Locally produced honey products, including raw honey, spicy honey, infused flavored honey, creamed honey, CBD honey, and others; lavender simple syrup; a variety of honey-infused soaps and body products; gnomes; gift sets; nose balm and natural shampoos for dogs; and other products.

Tumbleweed Honey maintains hives at several locations in the Cheyenne area, including at the Cheyenne Botanic Gardens, where visitors can see busy bees at work.

Where to buy: the full array of products is available through online orders (see website below); honey and infused honeys are available at The Boardroom, Cheyenne Botanic Gardens' Tilted Tulip Gift Shop, and City Drug in Cheyenne, and through Eat Wyoming (<https://eatwyoming.com/>)

Owner: Ann Zumo

Location: Cheyenne

Email: tumbleweedbeegirl@gmail.com

facebook.com: [tumbleweedhoneycheyenne/](https://facebook.com/tumbleweedhoneycheyenne/)

instagram.com: [tumbleweed_honey/](https://instagram.com/tumbleweed_honey/)

Phone: 307-630-5871

Website: <https://tumbleweedhoney.com/>

TWCannings

Homemade mild, medium, hot, and extra hot salsas; regular and hot pickled garlic, carrots, celery, and green beans; and sweet & spicy jalapeños

"Making salsas and pickled items started as a hobby, and it has turned into a labor of love for us," says Bryon Walker, who co-owns TWCannings with his wife, Tracey Walker. "Seeing the smile on people's faces when they're totally satisfied with your product is a very nice feeling."

The expressions can change a bit depending on the heat level of the items. "The extra hot salsa definitely has a nice back-burn to it, but you shouldn't have to call the fire department to put a hose down your throat," Bryon says through his sense of humor.

On a serious note, he continues: "All of our salsas are made with no added sugars, which is pretty unusual and which we pride ourselves on. But if you tried our salsas, you would swear there is added sugar, but that's not the case."

So why do the salsas taste like they have added sugars? "It's all about the 'sweetness' of the tomato, and determining that is kind of our little secret."

During the growing season, Bryon says that they buy fresh produce for their canned goods, and hopefully one day soon they can buy produce from a local producer year-round.

Where to buy: Christine and Co. Flea Market in Cheyenne; craft & vendor shows in Cheyenne (for a list, see the Simplicity 307 listing above); and Burns Star Market in Burns

Owners: Tracey and Bryon Walker

Location: Cheyenne

Email: twcannings@gmail.com

facebook.com: [people/TWCannings/100079071206553/](https://facebook.com/people/TWCannings/100079071206553/)

Phone: 307-640-0984 (Tracey) or 307-640-6254 (Bryon)

University of Wyoming Extension, Laramie County office

Offers 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; oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health; helps facilitate community development and planning; among other programming

Program contacts: Hannah Morneau (horticulture); Kristi Nagy and Dawn Sanchez (4-H & youth development); Kelsi Goldfarb, Jill Person, and Tammy Ware (CNP); Julie Daniels (community vitality & health); and Karyn Burkett (office associate)

Location: Cheyenne

Email: LaramieCountyExtension@uwyo.edu (general inquiries), hmorneau@uwyo.edu (Hannah), or kforbes@uwyo.edu (Karyn); see website for other contact information

facebook.com/LaramieCountyExtension/

Phone: 307-633-4383

Website: <https://wyoextension.org/laramiecounty/>

Vintages Handcrafted Wine

Produces a variety of wines at its Cheyenne winery using 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)

Where to buy: at the winery near the intersection of Interstate 25 and 80; tastings and bottlings by reservation Tuesdays through Saturdays

Owner and master vintner: Lino Di Felice

Location: 309 N. American Road, Cheyenne

Email: lino@vintageswine.com

facebook.com/vintagesCheyenne

instagram.com/vintageswinery/

Phone: 307-426-4635 or 970-213-5895

Website: <https://www.vintageswine.com>

Whitt's End Cattle Depot & Farm Stand

Homemade canned goods, including jams, jellies, salsas, hot sauces, pasta, and pickled items (e.g., spicy asparagus, bread & butter pickles, and eggs); locally produced honey; homemade vanilla extract; in-season fresh produce; homemade baked goods, including

traditional and sourdough breads, cheesecake bites, and cupcakes; farm-fresh eggs; dairy products, including A2/A2 raw cow's milk and homemade ice cream; locally produced meats, including grass-fed beef (bundles, quarters, halves, and wholes), pork, lamb, and whole chickens; beef fat and beef suet (suet is popular among hunters to add to big-game hamburger); dog bones; homemade natural soaps; and other products.

Weekly and biweekly farm boxes are also available, featuring breads, eggs, milk, meat, and an extra such as jam, honey, salsa, and ice cream. The farm also has a fall festival & pumpkin patch, and special events such as mutton bustin', horseback riding lessons, goat roping, team roping, arena riding, and dairy milking (see the website for details).

The farm stand, which opened in 2021, is state inspected. Most of the foods fall under the Wyoming Food Freedom Act, whereas the meats are USDA-inspected. Lene Whitt, who co-owns the small business with her husband, Augustus Whitt, says they have a faithful following of customers from southeast Wyoming and northeast Colorado. "A lot of our customers from Colorado come here for the raw milk, and they buy a variety of other products."

Because of an increasing number of customers, they are constructing an addition to the farm stand, with an anticipated opening of summer 2024. The store is open year-round, Thursday through Monday (check the FAQ link on the website for times).



TWCannings owners Tracey and Bryon Walker of Cheyenne have turned a hobby of making salsas and pickled items into a successful small business.



Doug Rose and his daughter, Brittany Rose, of Cheyenne make a variety of homemade salsas.

Owners: Lene and Augustus Whitt

Location: 1249 Happy Jack Road, 12.5 miles west of Cheyenne

Email: whittsendcattledepot@gmail.com or website contact form

facebook.com/WhittsEndCattleDepot/

instagram.com/explore/locations/170748623540235/whitts-end-cattle-depot-farm-stand/

Phone: 812-345-7106

Website: <https://www.whittsendcattledepot.com/>

Wild Rose Salsa

Homemade salsas, including original, cranberry, cherry honey (made with locally produced honey), mango, roasted chili pepper (the hottest of the bunch), banana pepper (this one packs some heat, too), black olive, dill pickle (try mixing with ground burger and then grilling), pumpkin, and southwest (black beans and white corn)

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmer's Market, and special events in Cheyenne

Owners: Doug Rose and daughter Brittany Rose

Location: Cheyenne

Email: wildrosesalsa@gmail.com

facebook.com/WildRoseSalsa/

Phone: 307-701-1736

Wild Winds Sheep

All-natural, pasture-raised, grass-fed lamb, and in-season fresh vegetables

Where to buy: direct sales

Owner: Catherine Wissner

Location: Carpenter

Email: wildwindssheepcompany@gmail.com

Phone: 307-649-2430

Website: localharvest.org/wild-winds-sheep-company-M15799

Wind Sisters Apiary

Locally produced honey and farm-fresh eggs

Where to buy: direct sales

Owner: Jennifer James

Location: Carpenter/Burns

Email: nurseburns2000@gmail.com

Phone: 307-996-7009

The Windy Kitchen

Homemade artisan sourdough breads, sourdough focaccias, cookies, and other baked goods (also offers sourdough bread made with gluten-free flours, although these products should not be consumed by people with celiac as they are not made in a gluten-free kitchen); homemade pickled items, including spicy asparagus, beans and beets; and homemade salsa

Where to buy: Cheyenne Farmer's Market, Cheyenne Winter Farmers' Market, Whitt's End Cattle Depot & Farm Stand, and special events in Cheyenne (visit the website for event details; text, call, or send a message through Facebook Messenger to place a special order)

Owner: Melissa Mead

Location: Cheyenne

Email: little.tree.owl@gmail.com

facebook.com/thewindykitchenincheyenne/

Phone: 970-691-9224

Website: <https://the-windy-kitchen-in-cheyenne.square.site/>



Wild Winds Sheep owner Catherine Wissner offers grass-fed lamb in addition to in-season fresh vegetables, which are grown in a high tunnel.

WY fresh

Year-round microgreens; in-season fresh lettuce, salad greens, and other fresh vegetables and fruits; garlic; in-season fresh herbs; dried herbs; homemade pesto, salad dressings, and extracts; fresh-milled grains and flour; farm-fresh eggs; meat chickens and heritage turkeys; in-season fresh pumpkin juice from pumpkins grown in the garden; freeze-dried candy; handmade soaps; painted rocks; and other products

Where to buy: WY fresh Farm Stand (see listing below)

Owners: Tommie and David Kniseley, with help from their children, Samuel, Richard, and Johnnie

Location: Cheyenne

Email: WYfresh.farmers@gmail.com

facebook.com/WYfresh

instagram.com/wyfresh/

Phone: 307-632-7637

Website: <https://www.wyfresh.com/>

WY fresh Farm Stand

In-season fresh produce; year-round fresh microgreens; locally produced honey and infused honey; homemade canned goods, including jams, jellies, and sauerkraut; a variety of homemade baked goods, including sourdough and gluten-free options; fresh-milled flour; a variety of dairy products, including raw cow and goat milk, goat-milk products, and homemade ice cream; farm-fresh chicken, duck, and quail eggs; pickled eggs; a variety of locally produced meats, including chicken, turkey, quail, and grass-fed beef, lamb, and yak; homemade pet treats; animal feed; handmade soaps, salves, and oils; and other products

WY fresh Farm Stand opened in 2021 under the Wyoming Food Freedom Act, and has a faithful following of shoppers from southeast Wyoming and northeast Colorado, and continues to attract new shoppers. “We’re really excited about our store, because it’s benefitting farmers and small producers, and also



David and Tommie Kniseley opened the WY fresh Farm Stand in south Cheyenne in 2021. All three of their children help in a variety of ways. From left are Samuel, Johnnie, and Richard, giving his mom a big hug.

consumers,” says co-owner Tommie Kniseley. “Plus, it’s supporting our community in a variety of ways, including keeping money in our community. It’s nice to keep Wyoming dollars in Wyoming, and we also get a fair amount of people from Colorado coming up to shop at the store.”

The store is open year-round, Tuesdays and Wednesdays from 3 to 6 p.m., and Saturdays, 9 a.m. to 3 p.m. (homemade lattes are served on Saturday)

Owners: Tommie and David Kniseley, with help from their children, Samuel, Richard, and Johnnie

Location: the little red barn at 200 Walterscheid Blvd., Cheyenne

Email: WYfresh.farmers@gmail.com

facebook.com/WYfresh

instagram.com/wyfresh/

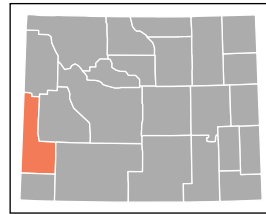
Phone: 307-632-7637

Website: <https://www.wyfresh.com/>



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, Sierra Mitchell, Shar Perry, Jill Hubbard, and others

Location: Afton

Email: jhubbar7@uwo.edu (Jill)

Phone: 307-885-3132

Website: <https://wyoextension.org/lincolncounty/>

Aiyana Bees and Honey

Locally produced pure organic raw honey, wax, honeycombs, queen bees, and dipping hives in paraffin wax

Owners David Vierig and his son, Mark, proudly say that they are a veteran-owned and operated family business, as David served in the U.S. Army and Mark served in the U.S. Marine Corps. They add: "When we say it's a family run business, that's not a punchline. Grandpa, grandma, uncles, sons, daughters, and wives all pitch in."



Cokeville beekeeper David Vierig, pictured, and son Mark proudly say that Aiyana Bees and Honey is a veteran-owned and operated family business.

'Aiyana' is a Native American word (some believe Cherokee) that means 'forever flowering,' 'eternal blossom,' 'eternal flower,' and similar phrases.

Where to buy: Wyoming Fossils/Sawaya's in Kemmerer, Star Valley Mercantile in Afton, and Shopify (contact the owners concerning bees)

Owners: Mark Vierig and his father, David Vierig

Location: Cokeville

Email: mark@rafterykennels.com

facebook.com/AiyanaWYhoney/

Phone: 307-313-0270 (Mark) or 678-628-0055 (David)

Shopify: <https://aiyana-bees-honey.myshopify.com/>

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Blue Ribbon Barn in Thayne (see Laramie County section for details)

Blue Box Honey and Fall River Honey

Locally produced honey that is light amber in color and very mild in flavor, because the nectar source is predominantly sainfoin and alfalfa (the honey is sold under both the Blue Box Honey and Fall River Honey labels)

Where to buy: online orders

Owners: Douglas Hawkes, Tim Teichert, and Matthew Teichert

Locations: Cokeville, Wyoming, and Tremonton, Utah

Email: dhawkescpa@icloud.com

facebook.com/blueboxhoney/

Phone: 801-599-9801 (Doug)

Websites: <https://blueboxhoney.com/> or <https://fallriverhoney.com/>

Blue Ribbon Barn

An 'everyday' farmers' market featuring Wyoming-made products, including homemade salsas and jams, seasonal fruits and vegetables, homemade baked goods, beef, honey, cut flowers, coffee, tea, lotions, soaps, birdhouses, and other items. Blue Ribbon Barn also hosts special events, among them live concerts, pumpkin patch, and wagon rides; private parties can also be scheduled.

Owners: family owned and operated by the Berdar family, Star Valley Farms

Location: 750 Cedar Creek Road, Thayne

Email: blueribbonbarn@cbs-wy.com

facebook.com/p/Blue-Ribbon-Barn-100082875955432/

Phone: 307-222-4125

Phone: 307-222-4125

Website: <http://blueribbonbarn.net/>

Dinner's Ready

Canned goods, salsas, marinara sauces, salad dressings, organic pesto, bone broth, and frozen dinners and soups

Where to buy: Alpine Standard Chevron and Star Valley Farmers Market in Alpine; and Blue Ribbon Barn in Thayne

Owner: Paige Savarese

Location: Etna

Email: dinnersready307@gmail.com

facebook.com/people/Dinners-Ready-307/100054582513647/

Phone: 307-413-0107



At Aiyana Bees and Honey, there are pots of golden honey at the end of the rainbow.



Year-round farmers' markets are springing up around Wyoming, including the Blue Ribbon Barn in Thayne, which features a variety of Wyoming-made products.

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Aj's Discount Liquor in Afton (see Teton County section for details)

Franceschi Farms

Homemade jams, spice blends, pickled vegetables, barbecue sauces, and syrups

Where to buy: Alpine Standard Chevron and Star Valley Farmers Market in Alpine; Star Valley Street Market, Star Valley Mercantile, and 225 BBQ in Afton; Blue Ribbon Barn, Make Ur Own Happy, and 225 BBQ in Thayne; and Star Valley craft fairs and other special events in the valley

Owners: Anna Franceschi and Mallorie Lainhart

Location: Alpine

Email: driftingbutterfly@gmail.com or franceschifarms@gmail.com

alignable.com/alpine-wy/franceschi-farms

facebook.com/franceschifarms/

Phone: 307-880-0773

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; co-managers: Kyle Kearsley and Jeff Wilkes

Location: Thayne

Email: kearsleytrees@gmail.com

facebook.com/Growwithkearsley/

Phone: 307-883-2752

Website: <https://www.kearsleynursery.com/>

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 contacts: Deborah Peavler or Jill Hubbard (University of Wyoming Extension)

Location: Kemmerer

Email: deborah.peavler@uwyo.edu or jhubbar7@uwyo.edu

Phone: 307-828-4092 (Deborah) or 307-885-3132 (Jill)

Larkspur and Sage

Fresh herbs and vegetables, cut flowers, homemade concrete planters and trays, and other items

Where to buy: Star Valley Farmers Market in Alpine; non-perishable items can be ordered online

Owner: Lynn Vogel

Location: Alpine

Email: info@larkspurandsage.com

facebook.com/people/Larkspur-and-Sage/100062962433719/

instagram.com/larkspurandsage/?hl=en



The Blue Ribbon Barn welcoming committee greets customers with curious looks and wagging tails.

Phone: 607-644-7915

Website: <https://www.larkspurandsage.com/>

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; clerk: Brenda Lazcanotegui; volunteer board of supervisors: Erick Esterholdt, Kenny Petersen, Robert Peternal, Paula Bowling, and Paul Clark

Location: Cokeville

Email: demont.grandy@wy.nacdn.net or brenda.lazcanotegui@wy.nacdn.net

facebook.com/people/Lincoln-Conservation-District/100069339454126/

Phone: 307-279-3256, ext. 3 (DeMont), or 307-279-3256, ext. 4 (Brenda)

Website: <https://www.lincolnconservationdistrict.org/>

Lincoln County Fair and Rodeo

Specialty-crop-related entries in the Open classes include ones in fresh fruits and vegetables, unique vegetables including biggest and strangest shaped, canned fruits and vegetables, honey, pickles and relishes, jellies and syrups, jams, dried foods, freeze-dried foods, cut flowers, and many others. There are also a variety of other Open classes including homemade pies.

Additionally, there are many contests for 4-H, including ones directly tied to specialty crops, including gardening & horticulture, and food & nutrition. There are also many contests open to FFA members. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Lincoln County Fair and Rodeo, held annually in early August, also offers a wide variety of activities, including a livestock sale, PRCA rodeo, freestyle reining, car show, parade, concerts, motorcycle enduro, horse pulls, bullfights, mini bull riding, concerts, and many others.

Fair secretary: Connie Wright; grounds manager: Clay Larson; maintenance: Josh Nield; ShoWorks coordinator: Susan West; livestock coordinator: Becky Vigil; ticketing: Shirley Johns; volunteer fair board members: Brandon Taylor, Leonard Wilford, Tomi Erickson, Wendy Kirk, Joe Mackey, Nancy Stafford, and Ryan Lyman

Location: Lincoln County Fairgrounds in Afton



Francheschi Farms owners Anna Francheschi and Mallorie Lainhart of Alpine offer a wide variety of homemade canned goods, including jams, pickled vegetables, barbecue sauces, and syrups, in addition to spice blends.

Email: connie.wright@lincolncountywy.gov

facebook.com/LincolnCountyFair/

Phone: 307-884-8985

Website: <https://www.lincolncountyfair.info/>

My Hive LLC

Locally produced honey, and also makes small-batch lotion bars, lip balms, creams, and soaps from all-natural ingredients, including raw honey and bees wax from 'My Hives'

Where to buy: locally produced honey is available through direct sales and craft fairs; soaps, creams, lip balm, and lotion bars can be ordered online

Owner: Terri Duval

Location: Grover

Email: myhivellc@gmail.com

facebook.com/terri.duval/

instagram.com/terriduval/

Phone: 307-248-8056

Website: <https://myhivellc.com/>

Riverside Greenhouse and Graphics

Vegetable, fruit and herb starts; annual and perennial flowers; large hanging baskets; shrubs and trees, including fruit and berry varieties; and other garden-related products

Owner: Heather Aullman

Location: Thayne

Email: riverside.greenhouse.graphics@gmail.com

facebook.com/riversidegreenhousethayne/

instagram.com/riversidegandg/?hl=en

Text: 307-884-6053



A variety of fresh produce grown at Kemmerer Greenhouses is donated to the Kemmerer Food Bank. The facilities also offer educational opportunities for 4-H participants and residents of the community.

Roots Kitchen & Cannery

Homemade pickles, preserves, jams, and other canned goods

Where to buy: Blue Ribbon Barn in Thayne (see Teton County section for details)

Scott's Bees

Locally produced honey; and also homemade lip balm, body butters, liquid and bar soaps, lotion bars, body washes, deodorants, beard balm, and sunscreen containing honey

Owner Scott Terris, who also works as a carpenter, invented the QuickCore hole saw after years of frustration with traditional hole saws. The QuickCore is patented, and has won several major honors, including the Edison Award. Terris says he feels blessed to have two distinctly different jobs—beekeeping and carpentry—that he is able to share with others.

Where to buy: honey and body products are available at the Star Valley Farmers Market in Alpine, and at local craft fairs

Owner: Scott Terris

Location: Star Valley Ranch

Email: scottterris2@gmail.com

Phone: 307-203-7865

Squire Farms

Homemade jams, jellies, and pickles; raw milk, raw chocolate milk, heavy cream, yogurt, butter, custards, and hard and soft cheeses; and farm-raised beef and fresh chicken eggs

Co-owner Suzanne Maté-Lécuyer grew up in France,

where she learned the craft of artisan cheese-making. From the time she was a little girl, she wanted to be a cowgirl, and that eventually led to a summer spent in Wyoming where she worked on a ranch.

“I always wanted to work in agriculture and to work with big animals. I’m very attached to my country and to its traditions, and I think what we do best is food,” she said in a July 2023 interview with Cowboy State Daily. “Here in Wyoming, I discovered a place where I could ride my horse in the mountains and sing behind a herd of cows.” And continue to share her passion for good food with others.

Suzanne and Dustin Nelson now own a 10-acre dairy farm near Smoot, where they raise several dairy cows, and some of the herbs they grow in their garden are used in the fresh, soft cheeses, including Fromage Frais.

Where to buy: preorder items by emailing or calling the owners, or through Instagram, with pick-up at the farm (products are also available in Jackson; see Squire Farms listing in the Teton County section)

Owners: Suzanne Maté-Lécuyer and Dustin Nelson

Location: Smoot



Kevin the Rooster is a big hit with customers at the Blue Ribbon Barn in Thayne.

Email: suzanne.mate@gmail.com
facebook.com/SquireFarms/
instagram.com/squirefarms/
Phone: 307-699-1610

Star Valley Beekeepers

The group's Facebook page provides a forum for beekeepers to learn from each other. It also lists upcoming beekeeping-related events in the area, helps connect people wishing to purchase local honey, and allows residents to connect with a beekeeper if they have a swarm of bees on their property.

Contact: Sandy Cleland

Location: communities in the Star Valley area

Email: sandycleland@icloud.com

facebook.com/groups/347944210022157/

Phone: 307-883-4926

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; volunteer board of supervisors: Rollin Gardner, Shane Crook, Jeff Johnson, Daniel Erickson, and Cole Helm

Location: Afton

Email: knield@starvalleycd.org

facebook.com/people/Star-Valley-Conservation-District/100063951459408/

Phone: 307-885-7823

Website: <https://www.starvalleycd.org>

Star Valley Farmers Market

Locally produced honey; homemade jams, spice blends, pickled vegetables, barbecue sauces, and syrups; fresh fruits, vegetables, and herbs; dairy and livestock products; baked goods; meals to go; flowers; arts and crafts, including jewelry; and other items on Thursdays from 4 to 7 p.m., late June through mid-September

Market manager: Crystal Aznoe

Location: Alpine Civic Center on Highway 89 in Alpine

Email: everybeautifulthing@live.com



Star Valley Ranch resident Scott Terris, owner of Scott's Bees, offers locally produced honey and homemade bodycare products containing honey.

facebook.com/people/Star-Valley-Farmers-Market/100063661775983/

Phone: 307-654-7531

Star Valley Ranch Farmers' Market

Locally produced honey; homemade jams, pickled vegetables, and other canned goods; fresh fruits, vegetables, and herbs; dairy and livestock products, including farm-fresh eggs; baked goods; arts and crafts, including jewelry; and other items; along with live music on most Saturdays, July through early September, 8 to 11 a.m. (check the website for market dates). The market started in 2023.

Market manager: Kirsten Merrill

Location: First Response Center on Vista Drive in Star Valley Ranch

Email: kmerrill@starvalleyranchwy.org or clerk@starvalleyranchwy.org

facebook.com/TownofStarValleyRanch/

Phone: 307-883-8696, ext. 0

Website: <https://www.starvalleyranchwy.org/> (click on the events calendar)

Star Valley Street Market

Locally produced honey; homemade jams, pickled vegetables, and other canned goods; fresh fruits, vegetables, and herbs; dairy and livestock products, including farm-fresh eggs; baked goods; arts and crafts, including jewelry; hand-crafted apparel; and other items on most Saturdays, mid-June through early October, 8 a.m. to noon (check the website and social media for market dates)

The market started in 2023. Manager Mica Ratzlaff grew up on a small farm in Elkhart, Kansas, and loved going to farmers' markets. When she moved to Afton,



Squire Farms' owners Suzanne Maté-Lécuyer and Dustin Nelson grow fresh herbs and garlic for their homemade soft cheeses, and they also offer homemade jams, jellies, pickles, and other products.

she wanted to share her passion for farmers' markets, agriculture, and local foods with the residents of the Star Valley area.

"When coordinated with care, street and farmers' markets can cultivate relationships and strengthen the community," she told the Star Valley Independent. "In addition, inflation is hurting our valleys' people, so we felt it was important to offer an event that could help our valley earn income for their families, small businesses, and more."

The market also features live music by area performers.

Market manager: Mica Ratzlaff

Location: south lawn of Afton Civic Center in Afton

Email: starvalleysaturdaymarket@gmail.com

facebook.com/people/Star-Valleys-Street-Market/100093466712892/

instagram.com/starvalleystreetmarket/

Phone: 307-200-9605

Website: <https://starvalleystreetmarketllc.godaddysites.com/>

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 & natural resources), Shar Perry (4-H & youth development/Afton), Deborah Peavler (4-H & youth/Kemmerer), Stephanie Anderson (CNP/Kemmerer), Cassie Jaspersen (CNP/Afton), and Jill Hubbard (secretary)

Locations: Afton and Kemmerer

Email: jhubbar7@uwyo.edu

facebook.com/people/UW-Lincoln-County-Extension/100041339595362/

Phone: 307-885-3132 (Afton office); 307-783-0570 (Kemmerer office)

Website: <https://wyoextension.org/lincolncounty/>

Wyoming Buffalo Company

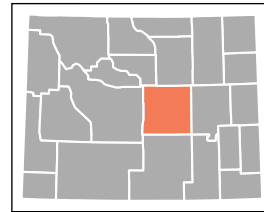
Homemade canned goods, including jalapeño mustard

Where to buy: Blue Ribbon Barn in Thayne (see Park County section for details)



Natrona

C O U N T Y



Agricultural Resource and Learning Center Outdoor Classroom

The raised berm on the west side of the Agricultural Resource and Learning Center comprises a wide variety of xeric plants chosen for their ability to survive and thrive in this arid environment. From flowering plants to shrubs and trees, there is something for everyone. Other gardens on the property include a shade garden, an alternative turf area, a hummingbird garden, a perennial garden, a small sensory garden, a silver garden focused on xeric plants, most of which are silver or white in color, and areas that are being developed into an arboretum and urban orchards.

“The sensory garden has plants that stimulate the senses, either by smell, touch, site, or sound,” says Donna Hoffman, former Natrona County Extension horticulture educator who became the University of Wyoming’s state Master Gardeners Program coordinator in late 2023.

“The garden has plants that encourage pollinators, so there is often a buzz about the garden,” Hoffman says. “We have several plants that are fuzzy with hairs on the surface. There are roses, so they have thorns; but, of course, we don’t encourage touching those, just looking. The roses, some herbs, and scented geraniums all deserve a bit of a sniff.”

Hoffman notes that sensory gardens that utilize organic



The Casper Community Greenhouse Project helps build greenhouses at local schools, and is involved in a variety of other gardening- and horticulture-related projects throughout Casper.

growing practices can also be used to stimulate the taste senses, but these particular gardens are not certified organic so tasting the edible plants is not encouraged.

Outdoor Classroom coordinators: staff with the University Wyoming's Natrona County Extension office, along with volunteers

Location: Agricultural Resource and Learning Center south of the Natrona County Fairgrounds main entrance in Casper

Email: rjones@natronacounty-wy.gov (Rose Jones) or acormican@natronacounty-wy.gov (Ann Cormican)

Phone: 307-235-9400

Website: https://www.uwyo.edu/barnbackyard/resources/gardens_to_visit/index.html

Alcova Sweet Corn

In-season sweet corn and other fresh produce

Where to buy: at the Alcova Sweet Corn roadside stand about 20 miles south of Casper on Highway 220, and the Natrona County Master Gardeners Farmer Market in Casper (the roadside stand is open daily from 10 a.m. to 6 p.m. in late August and early September; check the Facebook page for updates)

Owners: Stacey and Ron Richner

Location: Alcova

Email: srichner@atwy.net

facebook.com/alcovasweetcorn/

Phone: 307-267-3251

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Brattis Meat Market, Frank's Butcher Shop, Lou Taubert Ranch Outfitters, and Wyoming

Shirt & Gift in Casper; and Fun Stuff Too and Hat Six Travel Center in Evansville (see Laramie County section for details)

Berried Delights

Homemade jams and jellies, using locally sourced fruits when available

Where to buy: Lou Taubert Ranch Outfitters, and bazaars and craft fairs in Casper (see Weston County section for details)

Cackleberry Farm and Garden

Fresh-cut microgreens, homemade pesto, locally produced raw honey, and pasture-raised duck

Where to buy: The Milk House Farmers Market in Mills, Natrona County Master Gardeners Farmers Market in Casper, through direct sales with Friday deliveries, and through Eat Wyoming (see listing below)

Owners: Rose and Devon Olsen

Location: Casper

Email: cackleberry.fg@gmail.com

facebook.com/CackleberryFG/

Phone: 307-439-8166 (Rose) or 307-920-0049 (Devon)

Website: <https://www.cackleberryfg.com/>

Casper College Greenhouse

Through the Casper College School of Science, the 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.

Biology instructor: Kelly Keenan; academic assistant: Julie Hansen; greenhouse manager: Mark Nelson

Location: Casper College

Email: kelly.keenan@caspercollege.edu or julie.hansen@caspercollege.edu

facebook.com/people/Casper-College-School-of-Science/100036649976530/

Phone: 307-268-2593 (Kelly), 307-268-2517 (Julie), or 307-268-2086 (greenhouse)

Website: caspercollege.edu/greenhouse/

Casper Community Greenhouse Project

CCGP's mission is to educate and mentor through hands-on agricultural experiences. It connects people of all ages and economic status with the land, food, water, and tools that help sustain a healthy lifestyle. The organization's vision is to build, develop, and operate a local destination designed to nurture the health and well-being of the community and its relationship with agriculture.

CCGP assists schools and local organizations develop curriculums, plans for school gardens, and farm-to-school programming; oversees several community gardens; and helps with the building of greenhouses at elementary schools, including those at Evansville, Journey, and Park elementary schools. In 2021, CCGP launched the Grow Casper project with the generous partnership of Banner Wyoming Medical Center (see listings below for Grow Casper, and the Evansville, Journey, and Park school garden programs).

President: Jesse Miller, assisted by a volunteer board of directors and other volunteers

Location: Casper

Email: ccgreenhouseproject@gmail.com or leann@growcasper.org

facebook.com/GrowCasper/

Phone: 307-277-7303

Website: <https://growcasper.org/>

Casper Garden Club

The Casper Garden Club has a variety of programming related to gardens and gardening in the community, and residents are invited to participate. The club is affiliated with the Wyoming Federation of Garden Clubs (see statewide section).

Co-presidents: Kathy DeStanfano and Sheila Pesek; assisted by other board members and club volunteers

Location: Casper

Email: red0462@aol.com (Kathy) or gypsypesek@gmail.com (Sheila)

facebook.com/groups/1304607350323026/

Central Wyoming Fair & Rodeo

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, preserves, marmalades, butters, and jams; honey; canned vegetables and fruits; pickles and relishes; dried foods; and floriculture, including cut flowers.

There are many other contests in the Open classes, as well as an Open Class barbecue; check the fair book for details. Additionally, there are categories for 4-H and



Eat Wyoming offers veggie boxes and CSA shares across Wyoming throughout the year. Many of the products are grown or made in Wyoming.

FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Central Wyoming Fair & Rodeo, held annually in July, also includes a PRCA rodeo, carnival, parade, sea lion splash, comedy events, sidewalk chalk art festival, monster truck nitro tour, large and small animal shows (including a pocket pet parade, outrageous poultry show, and alpaca show and obstacle course), Cowboy Christmas in July, junior livestock show, and many other events.

General manager: Tom Jones; grounds supervisor: Brian Rohrbeck; marketing and promotions director: Angela Berry; administrative assistant: Debbie McMullin; bookkeeper and accounts payable: Debbie Siedschlag; volunteer fair board members: Dean Boril, Pete Greiner, Gary Lathrop, Greg Pope, and Joanne Skeim-True

Location: Natrona County Fairgrounds in Casper

Email: cwfr@centralwyomingfair.com

facebook.com/CentralWYFair/

Phone: 307-235-5775

Website: <https://www.centralwyomingfair.com>

C23 Roasting Co.

Fresh roasted coffee, true to the origin it was grown (available in whole bean, ground, and K-Cup pods)

Where to buy: The Milk House Farmers Market in Mills (see Niobrara County section for details)

Eat Wyoming

Veggie boxes, CSA shares, and wholesaler of numerous food items produced across Wyoming. Eat Wyoming is described as Wyoming's online farmers' market. See the



Eat Wyoming is an online farmers' market, with drop-off points across the state.

website to order and for information about local pick-up locations around the state. You can do a search for 'Eat Wyoming' in this directory for information about many of the Wyoming producers who sell specialty-crop items through Eat Wyoming.

Eat Wyoming manager LeAnn Miller, with help from others, travels the state to make deliveries and to also pick-up products from producers. A January 2024 story by Renée Jean in Cowboy State Daily describes Miller as a juggler who would make Ringling Bros. and Barnum & Bailey circus proud. She's made it a mission to find every Wyoming producer possible and get them into the Eat Wyoming family so their produce can make it to a Wyoming plate within days.

"For a long time, I did all the driving," Miller told CSD. "And so I would be driving somewhere and I would say, 'Oh, that looks like a vegetable farm.' So I would stop and introduce myself."

WyoFile featured the 'Veggie Lady' in July 2023. In her in-depth story, author Katie Klingsporn states that Miller and her team face logistical challenge after logistical challenge to connect Wyoming farmers, ranchers, and small producers across the vast state with consumers who want fresh, local food.

"I never thought at my age, I would be a logistics dispatcher," said Miller, now in her late 60s. "But I love what we're doing."

Manager: LeAnn Miller

Location: Casper is the hub, with distribution across Wyoming

Email: contact@eatwyoming.com or veggielady@eatwyoming.com

facebook.com/EatWyoming/

Phone: 307-215-3146 or 307-277-7303

Website: <https://eatwyoming.com/>

Eat Wyoming Store

A wide variety of Wyoming-produced foods are available at the Eat Wyoming store, which is open from 11 a.m. to 6 p.m. Tuesdays through Fridays.

Manager: LeAnn Miller

Location: 866 CY Ave., Casper

Contact information: see listing above

Evansville Community Garden

In 2022, the Evansville Town Council approved \$10,000 of one-cent funds to build community garden beds and install an irrigation system. Volunteers tend to the gardens, and local residents are able to harvest produce during summer and fall. Among the volunteers is Alona Vigneault. "This project would not be successful if it were not for her hard work and dedication," says Town of Evansville Public Works Director Robert Lewallen.

Garden coordinators: Town of Evansville employees and volunteers

Location: Evansville

Email: rlewallen@evansville-wy.gov

facebook.com/p/Town-of-Evansville-Wyoming-100067462729083/

Phone: 307-234-6530

Website: <https://evansvillewy.govoffice3.com/>

Evansville Elementary School Garden and Greenhouse Club

Students in the after-school Garden and Greenhouse 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 also include raised beds outdoor, are used by a variety of classes at the school, and the programming is in collaboration with the Casper Community Greenhouse Project.

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.

Teachers and greenhouse coordinators: Emilee Wilm and Kirsten Ellis; greenhouse caretaker: Mark Nelson
Location: Casper
Email: mark7374@mynscsd.org
Phone: 307-253-6400
Website: <https://www.natronaschools.org/>

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Mesa Liquor Store, 2nd Street Discount Liquor, and Wyoming Discount Liquor in Casper (see Teton County section for details)

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 Andress
Location: Casper
Email: chris@gallesgreenhouse.com
facebook.com/GallesGH/
instagram.com/gallesgreenhouserockyard/
Phone: 307-265-6290
Website: <https://gallesgreenhouse.com/>

Good Natures Kitchen

A wide variety of fresh lettuces; fresh herbs, including basil, chives, cilantro, parsley, rosemary, and thyme; and farm-fresh eggs. Kristina and Garret Neufeld started Good Nature's Kitchen in 2023. "Our small business continues to grow. We're keeping very busy," she says.

The lettuces and herbs are grown year-round in vertical aeroponic towers. The plants are bathed in water and nutrients for five minutes at 50-minute intervals. During the other 45 minutes, the roots are suspended in air. This growing system cuts down on water usage and produces nutrient-dense produce.

The towers occupy one room in the couple's home. LED grow lights are used year-round to provide the right light spectrum. The Neufelds offer occasional tours of their growing operation, including small groups of students.

Where to buy: lettuce, herbs, and eggs are available at The Milk House Farmers Market in Mills, LifeTime Health and Fitness in Casper, and through direct sales
Owners: Kristina and Garret Neufeld



Evansville Elementary School students learn about many aspects of gardening and horticulture. Among the activities is a plant sale, which offers a variety of flowers and vegetable starts.

Location: Casper
Email: admin@compassmainstream.com
facebook.com/p/Good-Natures-Kitchen-61554423016600/
Phone: 307-277-7000

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. The family run business celebrates its 13th season in 2024.

Owners: Kim and Steven Syverts
Location: northwest of Casper at the Fogey Farm
Email: greenacrescornmaze@wyoming.com
facebook.com/GreenAcresCornMaze/
Phone: 307-797-8796
Website: <https://greenacrescornmaze.net/index.html>

Greybull Valley Produce

Hydroponically grown fresh produce, including green leaf, red leaf, butter, and Romaine lettuces; and herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme

Where to buy: Fresh Foods Wyoming in Casper (see Big Horn County section for details)



Grow Casper is developing a five-acre produce farm in east Casper. It is being used as a teaching laboratory for local students, residents, and organizations.

Grow Casper

In 2021, the Casper Community Greenhouse 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 is 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.

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/

GypsyRaven Homestead

Homemade elderberry syrup, elderberry lemonade, and elderberry orange herbal tea

Where to buy: The Milk House Farmers Market in Mills

Owner: Lee-Ann McCoy-Newquist

Location: Bar Nunn

Email: leenew67@gmail.com

facebook.com: /profile.

php?id=100089845297253&mibextid=kFxxJD

Phone: 307-277-9447

Hat Six Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen



“For more than 15 years, we have been providing fresh Wyoming honey to honey lovers across Wyoming and beyond,” says Lara Taylor, who co-owns the business with her husband, Woody Taylor. “With beehives that span from Casper (Hat Six Honey) to Cheyenne (Horse Creek Honey), we have stayed true to the nature of 100% raw honey, and enjoy every moment of sharing what our little ladies provide.”



Hat Six Honey co-owner Woody Taylor holds a frame of bees while working at one of his yards near Casper.

Mr. Taylor adds that they pay very close attention to the care and health of their bees. Hat Six Honey and Horse Creek Honey are under the umbrella of T Bee S Pollination.

Where to buy: Natrona County Master Gardeners Farmers Market, Central Wyoming Home Builders Association's spring Home & Garden Show, Cowboy State Christmas Expo, and spring and fall Funky Junk in Casper; Hat Six Travel Center in Evansville; The Milk House Farmers Market in Mills; and through online orders

Owners: Lara and Woody Taylor

Location: Casper

Email: hatsixhoney@gmail.com

facebook.com/TBEESHONEY/

Phone: 307-258-7384

Website: <https://www.tbeepollination.com>

Heart Mountain Creations

Drinking vinegars (aka shrubs), infused vinegars, and teas

Where to buy: The Milk House Farmers Market in Mills and through Eat Wyoming (see listing above about Eat Wyoming; see Park County section for details about Heart Mountain Creations)

Heirloom & Native

Dill pickle chips, apple chips, homemade cakes, stuffed mushrooms, holiday cheese and veggie platters, and other foods; also offers prepared meals, catering services, foods for special events, and educational workshops (catering services are available statewide)

Where to buy: through Eat Wyoming (see listing above); for special orders, meals, and catering services, contact the owner at the email address below or through Facebook

Owner: Leah Burback

Location: Casper

Email: heirloomandnative@gmail.com

facebook.com/heirloomandnative/

Phone: 307-359-2445

Website: <https://eatwyoming.com/heirloomandnative/>

Holy Smokes!

Smoked honey using locally produced honey, smoked nuts, smoked cheeses, smoked salt, and all-purpose seasoning

Where to buy: Eat Wyoming store in Casper, and through Eat Wyoming online store with pick-up at participating markets and stores in Wyoming (see Fremont County listing for details about Holy Smokes!)



Heirloom & Native owner Leah Burback makes a variety of homemade foods, including dill pickle chips.

Hot Tamn's

A wide variety of hot pepper sauces, along with hot oil, spicy crackers and pretzels, hot honey, seasonings with a pepper punch, hot mustard, candies with a kick, and gift packs

Where to buy: Hat Six Travel Center in Evansville (see Goshen County section for details)

Jay's Jams

Offers a variety of homemade jams, jellies, and fruit butters, including chili lime peach, raspberry jalapeño, and spiced apple currant jams; and apple and peach butters

Where to buy: The Milk House Farmers Market in Mills, Natrona County Master Gardeners Farmers Market in Casper, craft fairs and special events during the holiday season, and through Eat Wyoming (see listing above)

Owner: Josh 'Jay' Bliss

Location: Casper

Email: jayslivestock@gmail.com

facebook.com/jayslivestock/

Phone: 307-251-3319

Website: <https://farmfreshadventure.blog/>



Among the many offerings at Johnny Appleseed are a variety of vegetable, fruit, and herb starts each spring, including peppers.

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), or email through the website message board within the 'Contact Us' link

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.

School tutor and greenhouse coordinator: Jennifer Leimback; greenhouse caretaker: Mark Nelson

Location: Casper

Email: jennifer4740@myncsd.org

Phone: 307-253-3700

Website: <https://www.natronaschools.org/>

Kelly Walsh High School Agriculture

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 and FFA advisor: Dusty Hudson

Location: Casper

Email: dusty_hudson@natronaschools.org

Phone: 307-253-2000

Website: <https://www.natronaschools.org/>

Kitchen Social

Fully prepared and ready-to-cook nutritious meals, with pick-up or delivery. Among the options are meals having one serving, 2-3 servings, or 4-6 servings. Owner Karla Case also offers a variety of other homemade items, including jams, apple butter, cheesecake bits, biscuits, cookies, granola, muffins, energy bars, and tortillas (check the website for details). And don't forget about your canine companion, as Karla makes healthy dinners for dogs in addition to fresh pup treats.

Where to buy: through online orders and direct sales

Owner: Karla Case

Location: Casper

Email: karla@casperkitchensocial.com

facebook.com/casperkitchensocial/

Phone: 307-258-5451

Website: <https://www.casperkitchensocial.com/>

Lake View Gardens

Fresh vegetables, fruits, and herbs; and homemade jams and jellies including pepper jellies

Where to buy: Eat Wyoming store in Casper, and Eat Wyoming online store with pick-up at participating markets and stores in Wyoming (see Fremont County listing for details)

Leeward Tree Farm

Sweet corn, pumpkins, and other produce, available late August through fall; also offers a variety of trees suited for the local environment

“The Wyoming climate, between the soil, the weather, the water...it’s rough,” co-owner Kylie Smidt told Oil City News. Adds her father, Bruce, in the feature story: “There are rewards here if you can figure out how to do it.”

Where to buy: produce is available from the farm stand at 6809 Zero Road west of Casper; contact the owners about tree orders

Owners: Bruce and Jennifer Smidt, daughter Kylie, and son Freddie

Location: Casper

Email: leeward@atwy.net (Bruce) or kksmidt@hotmail.com (Kylie)

facebook.com/p/Leeward-Tree-Farm-LLC-100065016643509/

Phone: 307-265-0467

Lloyd Craft Farms

Offers a wide variety of fresh vegetables, herbs, and fruits

Where to buy: through Eat Wyoming (see Eat Wyoming listing above; see Washakie County section for details about Lloyd Craft Farms)

Mandy’s Market

Fresh fruits and vegetables

Where to buy: Natrona County Master Gardeners Farmers Market (see Sweetwater County section for details)

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 (see listing below) oversee the garden.

Garden coordinators: Chad Pivik and Michele Fritz, assisted by other volunteers

Location: Agricultural Resource and Learning Center adjacent to the Natrona County Fairgrounds in Casper

Email: mgardeners@natronacounty-wy.gov

Phone: 307-235-9400

Midwest Community Gardens

Donna and John Miller grow a wide variety of fresh produce in raised beds on two vacant lots in Midwest, and then donate the produce to community residents, including those in need.



Leeward Tree Farm’s Bruce Smidt, left, along with daughter Kylie and son Freddie, grows sweet corn, pumpkins, and other produce, in addition to a variety of trees suited for the local environment.

“When we started spending our summers in Midwest in the mid-1990s, we learned that quite a number of people in the community didn’t have access to fresh produce,” Donna says. “At the same time, we wanted to help beautify the community so we purchased some lots that had unoccupied dilapidated buildings on them and tore them down.” One of those lots now has eight 12- by 12-foot raised beds for produce, and another lot has 12 raised beds, each measuring 4- by 8-feet. There are also pollinator gardens adjacent to the raised beds.

From early summer through fall, fresh produce is put on a bench adjacent to the Midwest Post Office, and it’s available to residents for free pick-up. Residents can check the Salt Creek Classifieds or Town of Midwest Facebook pages for updates.

The Millers, with occasional help from others, grow pumpkins, tomatoes, potatoes, squash, cucumbers, green beans, beets, Swiss chard, lettuce, peas, cabbage, cauliflower, and other vegetables and fruits. The couple, who spent their careers in secondary education, enjoy hosting school field trips. In 2022, they produced 124 pumpkins, and every student who toured the gardens was able to take a pumpkin home.

The Millers have helped the community in other ways, too. One year, for example, Donna, with assistance from others, collected about 130 tires that had been discarded around Midwest and took them to Casper for recycling. They also constructed a planter box around the Town of Midwest welcome sign and planted Russian sage, which is not only a beautiful perennial but provides outstanding habitat for pollinators.

In each of the towns they’ve lived, they have been active



Oakley sports a Halloween costume during the fall pumpkin harvest at Leeward Tree Farm near Casper.

in community service. For example, while residing in Green River in the 1970s and '80s, they were Scout leaders and also helped to organize community clean-ups. Gardening has followed the couple wherever they've lived, and Donna, who has raised fresh produce since she was a child, is happy that she can share the fruits of her labor with the residents of Midwest.

"We really welcome volunteers who want to help with the gardens," she says.

Garden coordinators: Donna and John Miller

Location: Midwest

Email: teach6sms@aol.com

facebook.com/p/Salt-Creek-

Classifieds-100066792047053/

facebook.com/people/Town-of-Midwest-

Wyoming/61553180390363/

Phone: 480-268-3467

The Milk House Farmers Market

Year-round indoor farmers' market offering a wide variety of foods produced in Wyoming, including fresh vegetables, microgreens, fruits, and herbs; freeze-dried fruits and vegetables; locally produced honey; homemade canned goods, including jams, jellies, fruit butters, syrups, barbecue sauces, dips, rubs, salsas, pesto, and pickled items; a variety of dairy products, including raw milk, butter, cream, yogurt, and ice cream; meats, including beef, bison, pork, and duck; farm-fresh eggs and freeze-dried eggs; homemade baked goods; smoked salts; homemade candies; drinking vinegars (aka shrubs) and infused vinegars; fresh roasted coffees; homemade dog treats; and many other products.

The Milk House Farmers Market opened in 2022. "I felt like there needed to be more yearly farmers markets, you know, where people could go every day rather than just seasonal," co-owner and manager Maureen Cherry told Wyoming News Now. The market allows vendors to drop off their goods without having to stay and sell their products like a traditional farmers' market. All food items must fall in accordance with the Wyoming Food Freedom Act.

As of March 2024, the store featured products from 74 Wyoming producers. Most of them are from Natrona County, but many other counties are represented (you can see individual listings above and below for many of the producers who sell specialty-crop related items at the store). "We get new producers on a regular basis, we have a regular following of customers, and we're constantly getting new customers," Maureen told the coordinator of this directory in March 2024. "We also are getting some calls from other folks in Wyoming hoping to start year-round markets in their towns."

Check the Facebook page for Milk House Farmers Market updates, including store hours.

Owners: Maureen Cherry and her mother, Laurene Tescher

Location: Mills

Email: milkhousefarmersmarket@yahoo.com

facebook.com/groups/1116070632538462/

Phone: 307-234-8208

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 March 2024 had 752 members, including professional beekeepers, hobbyists, and others.

Contact: Tate Belden

Location: Natrona County

Email: natronabees@gmail.com

facebook.com/groups/649498415156424/

Phone: 307-277-6199

Website: 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



Donna and John Miller purchased and cleaned up several vacant lots in Midwest, and planted them into produce and pollinator gardens. As part of their Midwest Community Gardens' project, they enjoy hosting groups, and participants get to take home a pumpkin.

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; volunteer board of supervisors: Andy Anderson, Dennis Scott, Tammy Cobb, Ric Herman, and Scott Smith

Location: Casper

Email: lisa.ogden@wy.nacdnet.net or nccdwyoming@outlook.com

Phone: 307-261-5436, ext. 4

Website: <http://www.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 indoors, under grow

lights. Students are able to take starts home for their own gardens. They also plant flowers in several outdoor gardens to help beautify the school grounds and provide habitat for pollinators.

NCHS juniors and seniors can expand their education in horticulture and plant sciences at the Pathways Innovation Center (see listing below).

Ag teacher and FFA advisor: Timi Reynolds

Location: Casper

Email: timi_reynolds@natronaschools.org

Phone: 307-253-1700

Website: <https://www.natronaschools.org/>

Natrona County Master Gardeners

Volunteers with the University of Wyoming Extension Master Gardeners Program in Natrona County assist homeowners, local gardeners, growers, and others with questions relating to horticulture and gardening, and they are available to answer questions from the office and make on-site visits if questions can't be answered with samples or photos. Residents seeking help to identify insects (both beneficial and pest) and plants (including weeds) can take specimens or photos to the Natrona County Extension office at the Agricultural Resource and Learning Center south of the Natrona County Fairgrounds. Volunteers with the organization also coordinate the Natrona County Master Gardeners Farmers Market (see listing below). For more about the UW Extension Master Gardeners Program see the statewide section.

Coordinator: Donna Hoffman, assisted by many volunteers (Donna was promoted state Master Gardeners' coordinator in September 2023, and a



Natrona County Beekeeping Association member Joanna Lanum fills jars with locally produced honey.



Resembling a pumpkin pie without the crust, this is a 10-pound cake of beeswax produced by members of the Natrona County Beekeeping Association and their hardworking honeybees.

search for a new county coordinator was scheduled to begin in spring 2024)

Location: Casper

Email: mgardeners@natronacounty-wy.gov or dhoffman@natronacounty-wy.gov

facebook.com/NatronaCountyMasterGardeners/

Phone: 307-235-9400

Website: www.natrona.net/387/Master-Gardener

Natrona County Master Gardeners Farmers Market

Offers in-season locally produced fresh vegetables and fruits, microgreens, and herbs; fresh flowers; spices and dried herbs; canned goods, including jams, jellies, fruit butters, fermented and pickled products, barbecue sauce, salsas, and chow chow; 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.

The market is from 7:30 a.m. to noon each Saturday from late July through September.

Market managers: Mark Hoffman and Megan Wilde, assisted by other volunteers; vendor contact: Rose Jones

Location: Agricultural Resource and Learning Center south of the Natrona County Fairgrounds main entrance in Casper

Email: mgardeners@natronacounty-wy.gov or rjones@natronacounty-wy.gov

facebook.com/even

ts/554059896429271/554059926429268/

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

facebook.com/naturagardenswyoming/

Phone: 307-262-9265

Website: https://www.naturagardens.net/

Not Your Mama's Salsa

A variety of homemade salsas and chow chow, from mild to the hottest hot, including Sissy Lala, Devil's Brew, Hell's Fury, No Mercy, Green Goblin, Mango Tango, Reaper Creeper, and The 4 Horsemen, which takes hot to the next level; along with homemade jams and jellies

"I now make fresh salsa every day. I just wish I would have started doing this 30 years," says Jim Casteel. "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."

Where to buy: C85 Galles Liquor, Conoco (1001 E. 2nd St.), 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

Owner: Jim Casteel



Stacey Richner, center, is among the many volunteers who make the Natrona County Master Gardeners Farmers Market a big success July through September.

Location: Casper
Email: jimmr.salsa@gmail.com
Phone: 307-259-9634
Website: <https://www.notyourmamasalsa.com/>

Nothin' But Bonz

A variety of homemade barbecue sauces, dips, rubs, and smoked salts

Where to buy: Cowboy State Custom Meats in Casper and The Milk House Farmers Market in Mills (see Converse County section for details)

Park Elementary School Garden Club

A variety of Park Elementary School classes and members of the school garden club grow vegetables and flowers (including pollinators) in a greenhouse that was constructed in 2022 and early 2023. They study a wide range of topics relating to plant sciences, horticulture, gardening, and produce production and distribution. A story in Oil City News said that the focus of the Park garden program is on the business side of food growing, including farmers' markets. "(The program) will really help students to understand where food comes from and how to make healthy decisions when it comes to food," said school Principal Emily Catellier. Some of the produce is used in the school's snack program.

Park Elementary collaborated with the Casper Community Greenhouse Project (see listing above), Natrona County School District, and USDA's Patrick Leahy Farm to School Program (see national listings' section) to build the greenhouse on an underused portion of the school's playground.

Principal: Emily Catellier
Location: Casper
Email: emily252@mynncsd.org
Phone: 307-253-3200
Website: <https://www.natronaschools.org/>

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. The center offers a horticulture class, which focuses 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.



Natura Gardens' co-owners Francis Jozwik and daughter Monika Jozwik-Ratliff offer a wide variety of fruit bushes, vegetable and herb plants, flowers, trees, and shrubs, along with gardening supplies and décor.

Ag teacher: Wendy Pollock
Location: Casper
Email: wendy442@mynncsd.org
Phone: 307-253-1451
Website: <https://www.natronaschools.org/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

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."

Where to buy: Baileys Ace Hardware, Conoco stores, Grease Monkey BBQ, Lou Taubert Ranch Outfitters, Porter's Mountain View Supply, and Wyoming Shirt & Gift in Casper; Dan's Meat Processing and Hat Six Travel Center in Evansville; Keyhole Outdoor Living in Mills; Sloanes General Store & The Inn in Alcova; through online orders; and through Eat Wyoming (see listing above).

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; annual and perennial flowers; a variety of trees and shrubs, including evergreens, fruits, and ornamentals; and potted plants. "Many of the plants are locally grown at the greenhouse, and hardened off through spring to get the plants better prepared for Wyoming's weather," Ted Hanson says.



Not Your Mama's Salsa owner Jim Casteel makes a variety of homemade salsas, from mild to frigg'in' hot, as in the case of The 4 Horsemen.

Owner: Ted Hanson

Location: Casper

Email: plattevalleynursery@gmail.com

facebook.com/p/Platte-Valley-

Nursery-100065169834420/

Phone: 307-277-6307

Poison Spider School Greenhouse

Students enrolled in the Poison Spider School agriculture program will have additional learning opportunities when a new greenhouse is constructed at the school in 2024. The greenhouse will allow students to learn a variety of aspects relating to plant sciences, horticulture, gardening, and produce production. "My vision is to provide the kids at our school the opportunity to learn how to grow and produce food, so they can do this in their own backyards," says Ellen Beitzinger, who is overseeing the greenhouse program. "It also stresses the importance of healthy eating."

Behavior support specialist: Ellen Beitzinger

Location: west of Casper

Email: ellen_beitzinger@natronaschools.org

Phone: 307-253-6900

Website: <https://www.natronaschools.org/>

Rick's Original Habanero Sauce

Offered in two heat levels: 'Rickster Scale' 6.5 and 8.5

Where to buy: Grease Monkey BBQ in Casper and Hat Six Travel Center in Evansville (see Converse County section for details)

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

Where to buy: CSA shares with delivery to Casper; Natrona County Master Gardeners Farmers Market in Casper; and The Milk House Farmers Market in Mills (see Fremont County section for details)

Shoshone River Farm

Bio-friendly producer of vegetables, fruits, and herbs

Where to buy: Fresh Foods Wyoming in Casper (see Park County section for details)

Skyline Gardens

Offers butterhead lettuce, along with kale, microgreens, culinary herbs, and other fresh produce; also sells homemade yogurt, salad dressings, and sourdough bread. Produce is grown year-round in a 10- by 40-foot shipping container, using hydroponic farming methods.

"We use vertical farming towers and LED lights. The container is temperature-controlled, and air conditioning is necessary throughout the year—even during winter—because of the amount of heat the lights give off," owner Matt Powell says. "We can control all the variables within the container, so the growing conditions are optimal."

Powell says the hydroponics system is very water efficient, so the water bill is minimal. The only downside of the entire system is the amount of electricity that is needed for air conditioning. The average monthly bill is about \$450, but Powell says he is OK with that as he is providing fresh, pesticide-free produce year-round for his customers.

"We have a very loyal following," Powell says.

Where to buy: through direct sales, with deliveries to homes and businesses on Fridays (orders can be placed on the website); and The Milk House Farmers Market in Mills

Owner: Matt Powell

Location: Casper
Email: skylinegardenscasper@gmail.com
facebook.com/skylinegardenscasper/
Phone: 719-332-1482
Website: <https://www.skyline-gardens.com>

The Smokin' Armadillo

Small-batch 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.com/HillCountryRed/
instagram.com/thesmokinarmadillo/
Phone: 307-251-6889 (Martha) or 307-258-0779 (Mike)
Website: <https://thesmokinarmadillo.com>

Sunshine Honey Co.

Pure, locally produced honey

Where to buy: Albertsons, Ridley's Family Markets, and Smith's Food & Drug in Casper, and through custom orders; also offers bee pollination services.

Beekeeper James Colva, a retired Kelly Walsh High School teacher, maintains more than 120 beeyards 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

That Salsa Guy

Mild to hot salsas; Red Desert Bloody Mary Mix; zesty pickled asparagus; jalapeño, Carolina Reaper, and ghost pepper pickled garlic; five hot sauces; and 10 different 307 Seasoning Co. seasonings

Where to buy: Fun Stuff Too in Evansville (see Sweetwater County section for details)

This Effenlife

Freeze-dried fruits and vegetables, freeze-dried eggs, cowboy candy, and homemade jalapeño jelly

Where to buy: The Milk House Farmers Market in Mills



Pine Ridge Barbecue & Dipping Sauces' owners Barb and Eli Dicklich offer jalapeño, regular, and sweet mustard barbecue and dipping sauces.

Owner: Cindi Effenberger
Location: Casper
Email: thiseffenlife@gmail.com
facebook.com/ThisEffenlife
Phone: 307-797-2024

307 Salsa Co.

A variety of salsas including reaper, pineapple habanero, mango habanero, sissy pineapple, sissy mango, sissy salsa, and hot

Where to buy: The Milk House Farmers Market and Mountain View Discount Liquor in Mills (see Carbon County section for details)

T's Sweet Creations

Homemade jams, jellies, sauces, syrups, and pickled items

Where to buy: The Milk House Farmers Market in Mills (see Campbell County section for details)

Tumbleweed Honey

Locally produced honey and infused honey

Where to buy: Eat Wyoming store in Casper, and through the Eat Wyoming website (<https://eatwyoming.com/>); see Laramie County sections for details about Tumbleweed Honey)

University of Wyoming Extension, Natrona County office

Provides workshops, classes, and education based on community interest, including horticulture, nutrition,



Hill Country Red barbecue sauce is made in small batches by siblings Martha Hall and Mike Hays, owners of The Smokin' Armadillo.

community vitality and health, Wyoming outdoor recreation, tourism and hospitality, and small-acreage management; offers in-person University of Wyoming Master Gardener classes; tests pressure canners; hosts the Natrona County Master Gardeners Farmers Market, Meryl Selby Community Garden, and Agricultural Resource and Learning Center Outdoor Classrooms (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), Joddee Jacobsen (county Extension coordinator, and community vitality & health educator), Joshua Bliss (4-H & youth development), Ziphorah Starkey (4-H administrative assistant), Terry Kipp (4-H & rural living), Hailey Moss (Wyoming outdoor recreation, tourism, and hospitality), Shannon Tippit & Cristina Terry (CNP), and Rose Jones & Ann Cormican (administrative assistants)

Location: Agricultural Resource and Learning Center south of the Natrona County Fairgrounds main entrance in Casper

Email: rjones@natronacounty-wy.gov (Rose), acormican@natronacounty-wy.gov (Ann), or jjacobson@natronacounty-wy.gov (Joddee); see website for other email addresses

facebook.com/NatronaCountyExtension/

Phone: 307-235-9400

Website: <https://wyoextension.org/natronacounty/>

William Frederick's Finest Sauerkraut

Homemade organic white and organic red sauerkraut

Where to buy: Eat Wyoming store in Casper, and Eat Wyoming online store with pick-up at participating markets and stores in Wyoming (see Fremont County section for details)

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 listings below.

Executive director: Brandy Teague; assistant director: Cassie Murphy; horticulture director: Danny Baker; volunteer board of directors: Leah Varela, Kate McNally, Stephanie Sprecher, Rachael Chadderdon, and Shannon Rigali

Location: Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject/

Phone: 307-337-1703

Wyoming Food for Thought Commercial Kitchen

The Wyoming Food for Thought Commercial Kitchen 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.

Coordinator: Wyoming Food for Thought Project

Location: Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject

Phone: 307-337-1703

Wyoming Food for Thought Community Gardens

The Food for Thought Community Gardens offer a variety of different garden types at the Food for Thought Urban Garden adjacent to James Reed Park, and at two other community gardens in Casper, which allow residents to rent garden space. 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.

Among the goals are to revive a sense of self-sustainability throughout the community, by educating on the benefits of buying and producing seasonally local and organic food; and to provide food, at no cost, to people in need.

Coordinator: Wyoming Food for Thought Project
Location: Casper
Email: info@wyfftp.org
facebook.com/WyomingFoodForThoughtProject
Phone: 307-337-1703

Wyoming 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 and have access to school meals. Numerous churches, youth organizations, schools, individuals, and others help to make the program a success.

Coordinator: Wyoming Food for Thought Project; executive director: Brandy Teague, 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

Wyoming Plant Company

Locally owned plant nursery and garden center offering a broad selection of plants that thrive in Wyoming's tough growing conditions, including trees, shrubs, perennials, succulents, and annuals. Visit the store or peruse the website to review the wide assortment of fruit- and berry-producing trees, shrubs, and vines.

Owner: Kelly Ivanoff
Location: Casper
Email: info@wyomingplantcompany.com
facebook.com/wyomingplantcompany/

Phone: 307-262-2963

Website: <https://wyomingplantcompany.com>

Wyoming Sunshine Farm and FTP Food Truck

Grass-fed beef; owner Neal Neumiller also uses garlic and in-season fresh strawberries, tomatoes, hot peppers, and other produce from his garden in dishes served from his food truck, FTP, short for Farm to Plate

Where to buy: grass-fed beef (wholes, halves, and individual packages) can be ordered through the website; the FTP Food Truck operates about two or three times a month, summer through fall, at special events in and around Casper (it's also available for catering)

Owner: Neal Neumiller

Location: Evansville

Email: farm@wyomingsunshine.com or FTP@wyomingsunshine.com

facebook.com/people/FTP/100063773010940/

Phone: 307-797-0260

Website: <https://wyomingsunshine.com/>

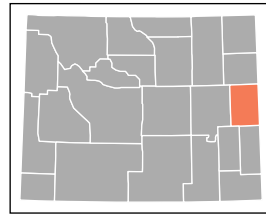


Sweet corn is among the produce offered by Leeward Tree Farm.



Niobrara

C O U N T Y



Berried Delights

Homemade jams and jellies, using locally sourced fruits when available

Where to buy: Hometown Country and craft fairs in Lusk (see Weston County section for details)

C23 Roasting Co.

Fresh roasted coffee, true to the origin where it was grown in Brazil, Colombia, Ethiopia, Honduras, Mexico, and other countries (roasted fresh to order; available in whole bean, ground, and K-Cup pods)

Where to buy: Bloomers and C23 Roasting Co. in Lusk; through online orders (local deliveries are free, while shipping fees apply to out-of-town orders); and through Eat Wyoming (<https://eatwyoming.com/>)

Owners: Amanda and Joseph Martinez





C23 Roasting Co. coffee is roasted fresh to order, and is available in whole bean, ground, and K-Cup pods.

Location: 509 E. 8th St., Lusk

Email: info@c23roastingco.com

Phone: 307-340-8178

Website: <https://www.c23roastingco.com/>

Hometown Country

Wyoming-produced canned goods including jams, jellies, mustards, and barbecue sauces; clothing for the entire family, including handcrafted items designed and created by store owner Vicki Boldon; jewelry; gifts; and other items

Owner: Vicki Boldon

Location: 327 S. Main Street, Lusk

Email: vicki@clearlyclassicdesigns.com

Phone: 307-334-2044

Website: <http://www.clearlyclassicdesigns.com/>

Hometown Country Greenhouse

Vegetable, herb, and fruit starts; annual and perennial flowers; roses; and other plants from early May through late June

Owner: Vicki Boldon

Location: 327 S. Main Street, Lusk

Email: vicki@clearlyclassicdesigns.com

Phone: 307-334-2044

Lusk Farmers' Market

There has been a small farmers' market in Lusk over the years, but the event was not held from 2022 to 2024. Some local residents have expressed interest in revitalizing the market. If that happens, the Niobrara Chamber of Commerce, the Lusk Herald, and others could help promote the event.

Niobrara Chamber of Commerce executive director:

Jackie Bredthauer

Location: Lusk

Email: luskchamberofcommerce@yahoo.com

facebook.com/p/

luskchamberofcommerce-100064902603607/

Phone: 307-334-2950

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; volunteer board of supervisors: Bruce Kilmer, Odessa Mathias, Katie Smith, Terry Allbright, and Kevin Gaukel

Location: Lusk

Email: lshaw@wyoming.com or heidi.sturman@

wy.nacdnet.net

facebook.com/people/Niobrara-Conservation-District/100064795474100/



Niobrara Conservation District education coordinator and water technician Heidi Sturman, left, teaches students about when and how to harvest green onions. The conservation district has a large garden on its property in Lusk.



Barbara Cushman, a teacher's aide at Lusk Elementary/Middle School, right, shows students about what parts of various vegetables can be eaten. Students participate in a variety of gardening programs at the Niobrara Conservation District's large garden in Lusk.

Phone: 307-334-9957

Website: https://www.niobraraconservation.org/_departments/_conservation/index.asp

Niobrara Conservation District Garden Program

Local students, parents, and other volunteers, in conjunction with NCD staff, help plant and care for vegetables, herbs, fruits, and flowers in 10 raised beds and 15 ground plots at the Niobrara Conservation District (NCD) property from spring through fall. Two of the in-ground beds are perennial crops of rhubarb, asparagus, and chive. Students 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.

NCD District Manager Lisa Shaw says that the garden program continues to expand. In the past three years, the number of ground plots has risen from three to 15. Increased produce production has enabled the NCD Garden Program to expand deliveries to include the school lunch program, Head Start preschool, and Helpmate Crisis Center, a domestic violence service in Lusk.

Students and adult mentors, led by NCD Education Coordinator Heidi Sturman, also continue to 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. The garden is part of the Wyoming Hunger Initiative's Grow A Little Extra program (see Statewide section for information about GALE).

District manager: Lisa Shaw; garden and education coordinator: Heidi Sturman

Location: Lusk

Email: lshaw@wyoming.com or heidi.sturman@wy.nacdnet.net

facebook.com/people/Niobrara-Conservation-District/100064795474100/

Phone: 307-334-9957

Website: https://www.niobraraconservation.org/_departments/_conservation/index.asp

Niobrara County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, preserves, marmalades, butters, and jams; canned vegetables and fruits; pickles and relishes; cooking with honey; dried fruits, vegetables, and herbs; and floriculture.

Among the many other contests are ones in arts, photography, and crafts, lapidary, Indian artifacts, antiques, among others. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Niobrara County Fair, held annually in late July and early August, also includes a ranch rodeo, walk/run, gymkhana, free breakfast and BBQ, youth horse show, livestock judging, junior livestock sale, youth livestock ultrasound contest, large and small animal shows, corn hole tournament, talent show, dance, style revue, tug of war, ag olympics, among other events.

Fair contact: Kellie Chichester, University of Wyoming 4-H & youth development educator; volunteer fair

board members: Ron Nelson, Teri Goddard, Tandy Dockery, Jessie Reed, and Ty Molzahn
Location: Niobrara County Fairgrounds in Lusk
Email: kelliec@uwyo.edu
facebook.com/NiobraraCountyFair/
Phone: 307-334-3534
Website: <https://wyoextension.org/niobraracounty/niobrara-county-fair/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Hometown Country in Lusk (see Natrona County section for details)

University of Wyoming Extension, Niobrara County office

Provides workshops and classes based on community interest, including nutrition, food preservation, and food safety; oversees 4-H activities, including gardening and beekeeping programs for youths (see listings below); helps with a gardening program at the Wyoming Women's Center in Lusk (see listing below); helps with the Wyoming Hunger Initiative's Grow A Little Extra program in Niobrara County (produce is grown at the Niobrara Conservation District gardens; see listing above); tests pressure canner dial gauges; offers pesticide applicator license testing and occasional 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: Kellie Chichester (4-H & youth development), Crystal Zerbe (CNP), and vacant (administrative assistant)

Location: Lusk

Email: kelliec@uwyo.edu (Kellie), cjorda20@uwyo.edu (Crystal), or niobraracounty@uwyo.edu

facebook.com/groups/NiobraraCounty4HExtension/

Phone: 307-334-3534

Website: <https://wyoextension.org/niobraracounty/>

UW Extension, Niobrara County 4-H Honey Program

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.



Niobrara Conservation District employees, local teachers, and volunteers work side-by-side with students participating in the district's garden program, including harvest days.

An apiary was established at the Niobrara County Fairgrounds in 2017, and youths along with adult mentors, including University of Wyoming Extension Educator Kellie Chichester, care for the bees and also produce honey, which is sold from the Extension office at the fairgrounds. 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.

The program suffered a major setback during winter 2023–24 as all of the hives died. "I am debating on the direction of the project at this point. To completely replace the bees will be almost \$1,000," Chichester said in March 2024. She hopes the apiary at the fairgrounds can continue as it helps 4-Hers and others get started in beekeeping, including hobbyists.

Program contact: Kellie Chichester, UW Extension 4-H & youth development educator

Location: Lusk

Email: kelliec@uwyo.edu (Kellie) or cjorda20@uwyo.edu (Crystal)

facebook.com/groups/NiobraraCounty4HExtension/

Phone: 307-334-3534

Website: <https://wyoextension.org/niobraracounty/>



University of Wyoming Extension is one of the partners in Wyoming Hunger Initiative's Grow A Little Extra program, which donates fresh produce and other food to people in need. In Niobrara County, vegetables and fruits for GALE are grown at the Niobrara Conservation District gardens.

UW Extension, Niobrara County Gardening

A high tunnel and four outdoor raised beds are located at the Niobrara County Fairgrounds, which allow University of Wyoming Extension personnel, along with 4-H members and other youths, to grow fresh produce and flowers.

The facilities enable users to learn about various aspects of plant sciences, horticulture, gardening, and the importance of pollinators. Much of the produce is donated to the Helpmate Crisis Center, Niobrara County Food Pantry, Niobrara Senior Center, and Niobrara Community Hospital & Clinic, all located in Lusk. In 2023, the gardens produced 355 pounds of vegetables. Strong winds caused some damage to the high tunnel, which slightly reduced overall production.

The program is a collaborative effort with Grow a Little Extra (see statewide section). Additionally, it allows youths to participate in the 4-H Gardening and Horticulture Project.

Program contacts: Kellie Chichester (4-H & youth development) and Crystal Zerbe
Email: kelliiec@uwyo.edu (Kellie) or cjorda20@uwyo.edu (Crystal)
Phone: 307-334-3534
Website: <https://wyoextension.org/niobraracounty/>

Wyoming Women's Center Gardening

In 2023, a gardening and horticulture program was launched at the Wyoming Women's Center (WWC) in Lusk, which allows women at the center to learn various aspects related to horticulture and gardening, including growing fresh vegetables, fruits, herbs, and flowers, including pollinators. An approximate 10- by 12-foot greenhouse was constructed and a two-acre outdoor garden was prepared for planting. Just as planting was to begin in the greenhouse, a severe hailstorm hit the area and caused extensive damage to the structure. This significantly impacted the program's inaugural year. The structure is scheduled to be rebuilt in 2024.

Women participating in the program can also take University of Wyoming Master Gardener classes (see statewide section for details). Among the longer-term goals are to offer canning classes, plant an orchard, and start raising chickens for eggs.

Program coordinator Crystal Zerbe says produce from the gardens is donated to the Niobrara County Food Pantry and Niobrara Senior Center, and it is also used in meals at WWC. Zerbe is county coordinator for the University of Wyoming Extension's Cent\$ible Nutrition Program (CNP), which teaches individuals about the importance of healthy eating and to get the most for their food dollars. She previously was a caseworker at WWC.

"The administration and others at the center have been very supportive of starting a horticulture and gardening program at WWC. It provides new opportunities for the women in terms of life and job skills and allows them to participate in a community service project, among many other benefits," Zerbe says.

The horticulture/gardening program is a collaborative effort of WWC, CNP, and Grow a Little Extra (for more details about the later initiative, see the statewide section).

Program contact: Crystal Zerbe

Location: Lusk

Email: cjorda20@uwyo.edu

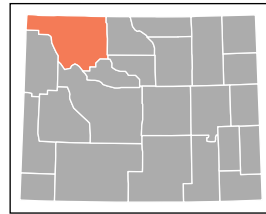
Phone: 307-334-3534

Websites: <https://corrections.wyo.gov/institutional-information/wyoming-womens-center> (WWC), <https://wyoextension.org/niobraracounty/> (Niobrara Extension), and <https://www.nohungerwyo.org/grow> (Grow a Little Extra)



Park

C O U N T Y



Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Pahaska Tepee Resort in Cody (see Laramie County section for details)

Bighorn Basin Farmers Market—Cody

Locally produced fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, salsas, kefir, and kombucha; locally produced honey; a wide variety of homemade baked goods including breads, muffins, cookies, and granola; meats including beef, lamb, and poultry; eggs; dairy products including fresh milk; arts and crafts; goat's milk soap; and other products on Thursdays, 4:30 to 6:30 p.m., mid-June through mid-October

Market manager: Sarah Lowe, assisted by a volunteer steering committee

Location: 1501 Stampede Avenue, Cody



Larry French, co-owner of Larry's Garden and Honey in Powell, offers locally produced honey, fresh produce, and homemade jams and jellies at the Cody Farmers Market and other venues in Park County.

Email: 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, salsas, kefir, and kombucha; locally produced honey; a wide variety of homemade baked goods including breads, muffins, cookies, and granola; meats including beef, lamb, and poultry; eggs; dairy products including fresh milk; arts and crafts; goat's milk soap; and other products on Mondays, 4:30 to 6:30 p.m., mid-June through mid-October

Market manager: Sarah Lowe, assisted by a volunteer steering committee
Location: West 2nd Street, Powell
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

Where to buy: orders can be placed online or by calling or email; orders must be placed by 2:30 p.m. on Sundays, Tuesdays, or Thursdays, with pick-up or delivery

Owners: Kelli and Trey Ennist
Location: Cody
Email: info@bighornfoodsolutions.com or trey@bighornfoodsolutions.com
facebook.com/bighornfoodsolutions/
Phone: 307-587-4929
Website: <https://www.bighornfoodsolutions.com/>

Blair's Market

Full-service supermarket that sells locally produced products when possible, including fresh lettuce from Greybull Valley Produce (see listing below); in-season vegetables and fruit from other local producers; coffee from Mystic Monk Coffee (see listing below); locally produced honey from Bryant Honey Inc. and 307 Honey (see Washakie County section); and seasonings from Chugwater Chili (see Platte County section) and Clark's Meat House (see Fremont County section). Blair's Market 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 director: Jason Foulger
Location: Powell
Email: powell@blairsmarket.com
facebook.com/blairsmarket/
Phone: 307-754-3122
Website: <https://blairsmarket.com/powell>

Bryant Honey

Locally produced mild, light honey from wild sweet clover and alfalfa

Where to buy: Albertsons in Cody and Powell, and Blair's Market in Powell (see Washakie County section for details)

Cody Conservation District

Offers a variety of conservation-grade seedling trees and shrubs suited for Park County for establishing or improving windbreaks, wildlife 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 10 to 30, and are bare-root. Ordering begins in October, and plants are available in late April.

The Cody Conservation District works closely with the local office of the USDA Natural Resources Conservation Service to help landowners access resource conservation program funding and technical assistance. The CCD is also actively involved in a variety of other conservation-related activities including project planning and implementation, education and outreach programs, pollinator habitat improvements, water quality monitoring, rural well testing, and soil testing. The district also cares for the pollinator garden at the Park County Extension Outreach Garden (see listing below).

Staff member and watershed coordinator: Carmen Horne-McIntyre; volunteer board of supervisors: Russ Dwyer, Bobbie Holder, Joe Kondelis, Richard Jones, and John Tanaka

Location: Cody

Email: conservecody@gmail.com

facebook.com/codyconservation/

Phone: 307-578-8335

Website: <https://www.codyconservationdistrict.com/>

Cody Farmers Market

Fresh vegetables, microgreens, fruits, and herbs; canned goods including jams, jellies, pickles, barbecue sauces, kimchi, sauerkraut, and salsas; honey; farm-fresh eggs; milk; fresh goat and cow cheeses; meat products; a wide variety of baked goods; homemade pasta; rose lemonade; bitters, herbal tinctures, and salves; crafts; and other items on Saturdays, 9 a.m. to noon, May through September

Market manager: Shirley Bentley, assisted by a board of directors and other volunteers

Location: corner of 13th Street and Beck Avenue in Cody

Email: hello@codyfarmersmarket.com or truegrace.eph2@gmail.com

facebook.com/CodyFarmersMarket/

instagram.com/codyfarmersmarket/

Phone: 307-645-3229

Website: <https://codyfarmersmarket.com>

Cody Winter Farmers Market

Fresh vegetables and microgreens; canned goods including jams, jellies, pickles, barbecue sauces, kimchi, sauerkraut, and salsas; honey; farm-fresh eggs; milk; fresh goat and cow cheeses; meat products; a wide variety of baked goods; homemade pasta; bitters,

herbal tinctures, and salves; crafts; and other items on Saturdays, 10 a.m. to 1 p.m., October through April

Market manager: Shirley Bentley, assisted by a board of directors and other volunteers

Location: VFW at 808 12th Street in Cody

Email: hello@codyfarmersmarket.com or truegrace.eph2@gmail.com

facebook.com/CodyFarmersMarket/

instagram.com/codyfarmersmarket/

Phone: 307-645-3229

Website: <https://codyfarmersmarket.com>

Dorsey Creek Organics

Organic raw milk; organic grass-fed beef and pork; potatoes and seasonal produce; and hay

Where to buy: direct sales (see main listing in Big Horn County section)

Ellie May's Elderberry Syrup

All-natural homemade elderberry syrup and elderberry kombucha

Owner Ellie May Ell says: "Our organic elderberries and Echinacea provide supreme anti-viral and anti-



Ellie May Ell of Powell makes all-natural homemade elderberry syrup and kombucha. The syrup contains locally produced honey.



Enchantment Creek Apothecary owner Heather Jones uses home-grown herbs and herbs collected in the wild for her products.

inflammatory properties. The lemon and orange peel deliver a surprise of citrus, antioxidant, antimicrobial, and antifungal properties. And the spice from cloves and cinnamon adds natural anti-inflammatory properties.”

She adds: “Raw local honey from the Bighorn Basin provides the natural sweet flavor that brings our recipe together.”

Where to buy: Indigo Thrive in Powell, through Eat Wyoming (<https://eatwyoming.com/>), and via local deliveries on a monthly basis to Cody, Powell, and surrounding areas (text or call to be added to the delivery list).

Owner: Ellie May Ell

Location: Powell

Email: elliemayell@gmail.com

facebook.com/elderberryellie/

Phone: 916-759-2048

Website: <https://elliemayshomemade.com/>

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

Where to buy: bitters, tinctures, and salves can be ordered through the website; and fresh produce and eggs are available through direct sales via email

Owner: Heather Jones

Location: Powell

Email: heather@enchantmentcreekherbs.com

facebook.com/ecapothecary

instagram.com/enchantmentcreek/

Phone: 307-240-1647

Website: <https://enchantmentcreekherbs.com/>

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Libations and Proprietress in Cody; and The Elkhorn Bar & Grill in Meeteetse (see Teton County section for details)

FarmTableWest

Offers a wide variety of fresh produce, including salad greens, carrots, beets, onions, tomatoes, cucumbers, squash, celery, kale, herbs, and many others; and farm-fresh eggs

Where to buy: Cody Farmers Market and Cody Winter Farmers Market (see listings above); and through online orders. After placing an order online, customers can have their groceries delivered to a location within 5 miles of the Cody city limits, such as their home or business. Customers can also join the FarmTableWest Summer Veggie Box, and receive either full or one-half shares each Wednesday during the growing season.



FarmTableWest owner Zach Buchel brings a bit of ‘silent’ fun to his large gardens near Cody. His fresh produce is available at the Cody Farmers Market and through direct sales.



A variety of fresh produce is available at the FarmTableWest stand at the Cody Farmers Market.

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.com: FarmTableWest/

Phone: 815-529-5560

instagram.com: farmtablewest/

pinterest.com: farmtablewest/

snapchat.com: add/farmtablewest

Website: <https://farmtablewest.com/>

youtube.com: channel/UCP94hn7kaVSG-

4gcKvuBdMA

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 or 307-645-3333

Website: <https://gallaghernaturalbeef.com/>

Gallagher Natural Beef and Produce

All-natural beef and pork; and produce including sweet corn, potatoes, and pumpkins

Where to buy: 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

Sweet corn in late August and September, pumpkins in September and October, and Indian corn and gourds; beef on the hoof; and cow's milk

In addition to raising produce and beef, George Farms also operates a large dairy near Cody. Their milk is trucked to the Meadow Gold plant in Billings, Montana, where it is processed and then sold to wholesalers throughout the region, and much of the milk goes to retailers in Wyoming.

Each spring, George Farms also offers aged manure to area residents, with pick-up at the farm by either pickup truck or small trailer.

"We are proud of our family business, and serving Park County and surrounding areas," says Scott George.



The Gallagher Ranch pumpkin patch and corn maze are big hits each fall near the small community of Clark.



The arrival of August at the Gallagher Ranch near Clark means tater pickin' time. The ranch offers potatoes and all-natural beef throughout the year, and also sells sweet corn and pumpkins in August and September.

Where to buy: sweet corn, pumpkins, Indian corn, and gourds are available at the Bighorn Basin Farmers Market in Cody and Powell, and also through direct sales from the farm; beef is available through direct sales from the farm (buyers are responsible for arranging their own processing); and milk is available at many stores throughout the region under the Goodday, Meadow Gold, Viva, and Western Family labels.

Owners: Scott, Lynn, Arley, Spencer, and Adam George

Location: Cody

Email: scott54george@gmail.com

facebook.com/ALSGeorgeFarms/

Phone: 307-272-9473

Graber's Honey

Produces raw honey sourced from hives in the Cody and Powell areas

Where to buy: Market 5555 in Red Lodge, Montana

Owners: Summer and Noah Graber

Location: Joliet, Montana

Email: summergraber@gmail.com

Phone: 406-426-0019

Greybull Valley Produce

Hydroponically grown fresh produce, including green leaf, red leaf, butter, and Romaine lettuces; and herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme

Where to buy in stores: Albertsons in Cody and Powell, Blair's Market in Powell, Down Home Discount in Cody and Powell, and Mountain High Health Foods in Cody.

Where to enjoy in restaurants: Edelweiss

Riverhouse in Clark; Hickory Street, Pepe's Mexican Restaurant, and WYOld West Brewing in Powell; and approximately 15 restaurants in Cody (a complete list of restaurants is at <https://www.wyomingfresh.com/restaurantpartners>).

Produce from Greybull Valley Produce is also served in school lunches throughout Park County School District 1 in Powell (see Big Horn County section for details).

Hat Six Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen

Where to buy: Cody Stampede Rodeo in Cody (see Natrona County section for details)

Heart Mountain Creations

Drinking vinegars (aka shrubs), infused vinegars, teas, and other creations

Where to buy: Cody Farmers Market and Cody Winter Farmers Market (see listings above); Buffalo Bill Center of the West in Cody; Wyoming Buffalo Company in Cody (see listing below); Smooth Ease in Powell; and online orders

Owner: Cindy Gifford

Location: Cody

Email: heartmntcreations@yahoo.com

facebook.com/HeartMtncreations/

Website: <https://www.heartmountaincreations.com/>



Cindy Gifford of Cody, owner of Heart Mountain Creations, offers a variety of drinking vinegars (also known as shrubs), infused vinegars, and teas.

Heart Mountain Interpretive Center Root Cellar

The Heart Mountain root cellar is the only surviving structure built entirely by Japanese Americans incarcerated at Heart Mountain, a World War II confinement camp between Cody and Powell. Nearly 50 different crops, ranging from greens to Carter peanuts, were grown on the camp's farms. To store the produce, incarcerated laborers in summer 1943 constructed two root cellars, each one 300 feet long and 35 feet wide. One of the cellars has since completely collapsed. The Heart Mountain Wyoming Foundation (HMWF) has launched a project to stabilize and restore the surviving cellar. As of 2023, the entrance ramp and approximately 20% of the cellar's interior has been stabilized and restored to original condition. Once restoration is complete, the cellar will feature an exhibit about the farming program at the Heart Mountain camp.

HMWF is actively fundraising for the restoration and exhibit. A short article about the project states: "This incredible structure tells the story of a Japanese American community that refused to be broken, and overcame incredible odds to feed and care for its people. We look forward to the day when we will be able to safely open the cellar for public tours." To learn more about this project and the Heart Mountain camp, including the farming program, you can visit the Heart Mountain Interpretive Center between Powell and Cody.

Executive director: Aura Sunada Newlin;
deputy director: Rebecca McKinley; **director of communications and strategy:** Ray Locker

Location: Heart Mountain Interpretive Center between Cody and Powell



A project is underway to stabilize and restore the Heart Mountain root cellar, the only surviving structure built entirely by Japanese Americans incarcerated at the Heart Mountain confinement camp during World War II.



Heart Mountain Mediterranean owners Rachel Booth and Mohamed Khemiri offer their homemade hummus, baked goods, pasta, and lemonade at the farmers' markets in Cody and Powell.

Email: info@heartmountain.org, aura@heartmountain.org, rebecca@heartmountain.org, or rayl@heartmountain.org

facebook.com/heartmountainwy/

Phone: 307-754-8000

youtube.com/watch?v=Q1k7q_imTyw

youtube.com/watch?v=vaBBP_ttF_A

youtube.com/watch?v=bMgqMy6KAMg

Websites: <https://www.heartmountain.org/> (main webpage); <https://www.heartmountain.org/donate-to-the-root-cellar-fund/> (Root Cellar webpage)

Heart Mountain Mediterranean

Homemade hummus; a wide variety of homemade baked goods including pita bread, crackers, baklava, shortbread, gluten-free macarons (delicate sandwich cookies), macaroons (coconut cookies), cakes including cheese cake, and tiramisu, among others; homemade pasta; and fresh lemonade

Where to buy: Bighorn Basin Farmers Market in Cody and Powell; and Cody Farmers Market and Cody Winter Farmers Market (see listings above)

Owners: Rachel Booth and Mohamed Khemiri

Location: Powell

Email: heartmountainmedi@hotmail.com

facebook.com/p/Heart-Mountain-Mediterranean-100083375310733/

Phone: 360-742-8922 (Rachel) or 541-399-3504 (Mohamed)



Her-ba-ceous co-owners Karen Biesemeier, left, and Jean Shanor are among the regular vendors at the Cody Farmers Market, where they offer a wide variety of homemade canned goods and baked goods.

Her-ba-ceous

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

Where to buy: Cody Farmers Market and Cody Winter Farmers Market (see listings above)

Owners: Jean Shanor and Karen Biesemeier

Location: Cody

Email: jeanshanor@gmail.com or karenbies13@gmail.com

Phone: 307-272-2401 (Karen)

John Fernandez Honey

Locally produced honey

Where to buy: direct sales (limited quantities are available)

Owner: John Fernandez

Location: Meeteetse

Email: john.fernandez8614@gmail.com

Phone: 307-272-1553

Larry's Garden and Honey

Locally produced honey, fresh vegetables and fruits, and homemade jams and jellies

Where to buy: Bighorn Basin Farmers Market in Powell; and Cody Farmers Market and Cody Winter Farmers Markets (see listings above)

Owners: Toni and Larry French

Location: Powell

Email: larryjrench1950@gmail.com

Phone: 307-272-9194

Larson Apiaries Inc.

Larson Apiaries has sold raw, unfiltered honey sourced from hives in the Cody and Powell areas since the late 1970s. The family owned company also offers pollination services to farmers in Park County, as well as locations elsewhere including California.

Where to buy: Larson Apiaries processing plant in Billings, Montana; the company also 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 Ben Larson

Location: Billings, Montana

Email: larsontodd698@gmail.com

Phone: 406-698-6165 (Todd) or 406-698-7783 (Ben)

Little Acres Farm to Table

Food cooperative offering locally produced goods including beef bundles, pork bundles, and smoked meats; farm-fresh eggs; dairy products including milk, coffee creamer, yogurt, butter, and cheese; homemade baked goods including breads, cookies, and cinnamon rolls; homemade salsas and hot sauces; dried herbs including basil, dill, and parsley; pumpkin puree; and other products

Members of the cooperative as of September 2023 include Secret Ingredient Farm in Powell (see listing below) and Little Acres Farm and Country Bakery in Lovell (see main listing for Little Acres Farm in Big Horn County section). Producers interested in selling products through the cooperative should contact the owners.

Where to buy: online orders, with deliveries every Friday to Cody and Powell

Owners: Becky and Martin Bates

Location: Lovell

Email: littleacresfarmwy@gmail.com

Phone: 307-548-9462

Livingston Elementary School Garden Club

Students in the after-school LES Garden Club help grow vegetable, herb, and flower starts, and at the end of each school year they can take starts home for their own gardens. During the 2022–23 school year, a parent of one of the students was actively involved with the garden club.

Students also learn about plant sciences and indoor produce production in a course taught by Elise Reed,

who has a grow tower in her classroom. Ms. Reed and the students use some of the produce to make vegetable soup and smoothies.

Principal: Allison Lewis; teacher: Elise Reed

Location: Cody

Email: allisonlewis@park6.org or elisereed@park6.org

Phone: 307-587-4271

Website: <https://livingston.park6.org/>

Low Land Apiary

Fresh vegetables and fruits; jams and jellies; and farm-fresh eggs

Where to buy: Bighorn Basin Farmers Market in Cody and Powell, and through direct sales from the farm

Owners: Sarah and Wayne Lowe

Location: Powell

Email: garwood23@yahoo.com

Phone: 307-899-2660

Mauch Honey

Locally produced raw honey

Where to buy: direct sales

Owners: Mel and Betty Mauch

Location: Powell

Email: mnmhandyman2014@gmail.com

Phone: 307-202-0881 (Mel) or 307-754-4462 (Betty)

Meeteetse Community Garden

During winter 2022–23, heavy snow loads crushed the hoop house, and as of fall 2023 garden manager Brodie Bennett and others were looking for alternatives to replace the garden by spring 2024. The goal is to create another community garden where residents can rent space to grow vegetables, fruits, herbs, and flowers.

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

facebook.com/MeeteetseRecreationDistrict/

Phone: 307-899-2698

Website: <https://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; volunteer board of supervisors: Tim Morrison, Joe Thomas, Shawn Shepperson, Matt Burkhart, and Ben Anson

Location: Meeteetse

Email: meeteetse@conservevwy.net or steffen.cornell@conservevwy.net

facebook.com/MeeteetseCD/

Phone: 307-868-2484

Website: <https://meeteetse-conservevwy.net/>

Mountain High Health Foods

Full-service health food store that sells local products when possible, including fresh lettuce from Greybull Valley Produce (see listing above); honey from River Road Honey (see Big Horn County section); bee pollen, locally produced honey, and creamy treats from Queen Bee Gardens (see listing below); farm-fresh eggs from several local producers; beef and pork from Flying E Meats of Greybull, and dog treats from dHb Ranch of



Fletcher Larson arrives at a Larson Apiaries beeyard to help his father, Ben. If the bee bug bites Fletcher like it did other members of the family, he will become the fifth generation of Larson Apiaries. Talking potential bee bite, Fletcher was quickly reminded after this photo was taken to put on his other protective glove.



Vegetable, fruit, herb, and flower seeds are available, free of charge, at the three county libraries in Cody, Meeteetse, and Powell. To keep the seed libraries sustainable, patrons are asked to make seed donations back to the libraries.

Ten Sleep, among other locally produced products

Owner: Susan Fick
Location: Cody
Email: info@mountainhighhealthfoods.com
facebook.com/p/Mountain-High-Health-Foods-Cody-WY-100071752928385/
Phone: 307-587-1700
Website: https://www.mountainhighhealthfoods.com

Mystic Monk Coffee

A wide variety of small-batch coffees that are blended and roasted by Carmelite monks at the New Mount Carmel Monastery; also offers black, green, and herbal teas; and coffee and tea accessories, including mugs, coffee vaults, a 'Monk Press' to release the nuances and essences of finely roasted coffee, and tea infusers

Where to buy: online orders and Blair's Market in Powell
Owners: Carmelite monks of the New Mount Carmel Monastery; proceeds are used to support the monastery
Location: Meeteetse
Email: info@mysticmonkcoffee.com or carmelite.vocation@gmail.com
facebook.com/mysticmonkcoffee/
Phone: 307-645-3310
Website: https://www.carmelitemonks.org/
X: @coffeemonks
youtube.com/channel/UCpwB-LXp6VO71scnd34Im4g

Native Elements

Locally owned business that provides land-management consultations covering how to care for vegetables, fruits, herbs, lawns, perennial gardens, and trees. Native Elements also provides landscape design services for do-it-yourselfers, including permaculture and pollinator gardens.

Owner: Bobbie Holder
Location: Cody
Email: bobbiehdr@gmail.com
Phone: 307-272-4952

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
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. Since 2019, producers have 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: jim.heitholt@uwyo.edu, will.rose@nwc.edu, or uwprec@uwyo.edu
facebook.com/NorthwestCollegeWyo/
Phone: 307-754-6465 or 307-754-2223
Website: https://nwc.edu/ (NWC main website) and https://nwc.edu/academics/programs/agroecology (NWC Agroecology Program)

Park County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies and goods with at least 50% honey for the sweetener; jellies, preserves, marmalades, butters, and jams; canned vegetables and fruits; pickles and relishes; sauces; gardening, including fruits, vegetables, and herbs; cut flowers and artistic arrangements using flowers; and agronomy.

Additionally, there are many categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Park County Fair, held annually in late July, also includes a carnival, parade, live entertainment, livestock shows, a magic show and mind games, kids' zone, stock dog trials, demolition derby, and many other events.

Events and fair manager: William 'Billy' Wood; volunteer advisory board: Andrea Earhart, Fred Bronnenberg, Christy Muecke, Sara Skalsky, and J.P. Jones

Location: Park County Fairgrounds in Powell

Email: william.wood@parkcounty-wy.gov

facebook.com/parkcountyeventsfair

Phone: 307-754-8855

Website: <https://parkcountyeventsandfair.com/park-county-fair/>

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*

Contacts: Katherine Clarkson, PCMG officer; Ted Smith, Park County Extension horticulturist based in Cody; assisted by other officers of the Park County Master Gardeners and other volunteers (2023 officers include Katherine Clarkson, Brian Beauvais, and Linda Pettengill)

Locations: Cody and Powell

Email: katherineclarkson2@gmail.com or ted.smith@parkcounty-wy.gov

Phone: 716-901-4019 (Katherine), 307-527-8560 (Ted)

Website: <https://wyoextension.org/parkcounty/horticulture/park-county-master-gardeners/>

Park County Seed Libraries

Allows patrons of the three Park County Library System (PCLS) 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.

"Our seed libraries have really grown, and are so popular," says PCLS Director Karen Horner.

Owner: Park County Library System

Locations: Cody, Meeteetse, and Powell libraries

Email: khornner@parkcountylibrary.org

facebook.com/parkcountylibraries/

Phone: 307-527-1880 (Cody), 307-868-2248

(Meeteetse), or 307-754-8828 (Powell)

Website: <https://parkcountylibrary.org/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Wyoming Buffalo Company in Cody, and Clarks Fork Trading Company in Clark (see Natrona County section for details)



Cabbage is a popular vegetable at farmers' markets, both for eating fresh (coleslaw, anyone?) or in homemade sauerkraut.



A variety of crop research is underway at the Powell Research and Extension Center, including hops. People can contact PREC for results of the trials, including yield and tolerance to water stress.

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; volunteer board of supervisors: Reagan Smith, Neil Christofferson, Abby Shuler, Anthony Spiering, and Colby Schaefer

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 raise fresh vegetables, fruits, herbs, and pollinators in plots at the Powell Community Garden. The garden also provides educational opportunities for clients of Big Horn Enterprises (BHE) as well as students of all ages and those interested in learning more about gardening. Volunteers, including BHE residents and students from local schools and Northwest College in Powell, help to maintain the garden, and each year there are workdays in spring and fall.

In 2022, BHE residential department supervisor Patty Paulsen, who manages the garden, was recognized as Wyoming's Direct Service Professional of the Year at the Wyoming Community Service Providers statewide recognition event. Paulsen has helped people with developmental disabilities for nearly two decades at BHE.

"You know, I love teaching them things. And then to see when they accomplish that goal," she told the Powell Tribune. "That look on their face is just priceless. It's hard to describe the feeling." Tending the garden is just one of many activities that BHE residents participate in.

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: <https://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, field peas, and hops for yield and tolerance to water stress; conventional and glyphosate-tolerant alfalfa variety trials; grain corn, forage barley, and malt barley variety trials; tillage and soil fertility trials on barley, corn, dry bean, emmer, spelt, and sugar beet; planting date studies with chickpea; high tunnel production; intercropping systems; and pest control.

PREC director: Jim Heitholt; farm manager: Samuel George; assistant farm managers: Brad May and Keith Schaefer; Wyoming Seed Certification Service manager: Mike Moore; Wyoming Seed Analysis Laboratory registered seed analysis technician: Rachel Gray; pesticide education coordinator: Jeremiah Vardiman; research associate: Heidi Pick; office associate: Wendy Files

Location: Powell

Email: uwprec@uwyo.edu or jim.heitholt@uwyo.edu
facebook.com/p/Powell-Research-and-Extension-Center-100057729516942/

Phone: 307-754-2223

Website: www.uwyo.edu/uwexpstn/centers/powell/

Queen Bee Gardens

Locally produced gourmet honey, caramels, and chocolates. Also offers local honey, honey sticks, bee pollen, and 100% pure beeswax candles to help those with allergies.

Where to buy: Queen Bee Gardens' stores in Cody and Powell; Mountain High Health Foods in Cody; and online orders (see website address below; also see main listing in Big Horn County section for a brief family history about the company)

Owners: Ben Zeller, Jason Zeller, and April Christensen

Location: processing facility is in Lovell

Email: queenbee@queenbeegardens.com or jason@queenbeegardens.com

facebook.com/QueenBeeGardens/

Phone: 800-225-7553 or 307-548-2818

Website: https://queenbeegardens.com/

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Custom Cowboy Shop and Wyoming Buffalo Company in Cody, and Blair's Supermarket in Powell (see Sheridan County section for details)

River Road Honey

Family owned apiary that offers locally produced honey that has been strained, but not filtered (which provides the benefits of local pollen), honey that has not been strained, and beeswax

Where to buy: Mountain High Health Foods in Cody (see Big Horn County section for details)

Secret Ingredient Farm

Member of the Little Acres Farm to Table food co-op, offering homemade salsas and hot sauces using ingredients from their outdoor garden and high tunnels; dried herbs including basil, dill, and parsley, along with herb mixes and seasoned salts; fresh microgreens year-round; in-season fresh produce; hops; and other products.

"We like to say we're a 'flavor farm,' which specializes in

hops, herbs, peppers, and other flavorful produce," says co-owner Shannon Sapp. "We produce our own value-added products, with an eye to provide unique products for home cooks and busy foodies."

Members of the cooperative as of September 2023 include Little Acres Farm and Country Bakery, both in Lovell, and Secret Ingredient Farm in Powell (see main listing for Little Acres Farm to Table in Big Horn County section)

Where to buy: online orders (excluding produce), with deliveries every Friday to Cody and Powell; through Eat Wyoming (<https://eatwyoming.com/>; see Natrona County section); seasonal fresh produce and other products are available at the Bighorn Basin Farmers Market—Powell on Mondays

Owners of Secret Ingredient Farm: Rachel and Shannon Sapp

Locations: Powell (Secret Ingredient Farm) and Lovell (Little Acres Farm and Country Bakery)

Email: secretingredientfarm@gmail.com or littleacresfarmwy@gmail.com

facebook.com/SecretIngredientFarm/

Phone: 307-254-1492 (Secret Ingredient Farm) or 307-548-9462 (Little Acres Farm)

Website: <https://www.littleacresfarmwy.com/>



Secret Ingredient Farm co-owners Rachel and Shannon Sapp offer homemade salsas and hot sauces using ingredients from their outdoor garden and high tunnels. They also sell dried herbs, fresh produce, and hops.



Shoshone River Farm owner Scott Richard has developed quite a produce operation between Cody and Powell. The farm includes 12 high tunnels and 2.5 acres of outdoor plots. Produce is available through CSA shares and online orders, and also at the Bighorn Basin Farmers Market in Cody and Powell.

Shoshone River Farm

Bio-friendly producer of vegetables, fruits, and herbs

The business also offers a variety of herb, vegetable, and fruit starts each spring; these products are available through online orders. The farm hopes to offer bedding plants beginning in 2024.

Produce and starts are grown in 12 high tunnels and 2.5 acres of outdoor farm ground between Cody and Powell.

Where to buy: (1) CSA shares and online orders from May to November in Cody and Red Lodge, Montana; (2) Bighorn Basin Farmers Market in Cody and Powell; (3) Cody Farmers Market; (4) Fresh Foods Wyoming in Casper; and (5) Yellowstone Valley Food Hub in Billings, Montana. Produce from the farm can also be enjoyed at several restaurants in Cody.

Owner: Scott Richard

Location: Cody

Email: shoshoneriverfarm@gmail.com

facebook.com/ShoshoneRiverFarm/

Phone: 307-899-6316

Website: <https://www.shoshoneriverfarm.com/>

Soroptimist Creative Craft Fair

A wide variety of locally produced foods, including jams, jellies, syrups, dried herbs and spices, drinking vinegars, teas, infused vinegars, barbecue sauces, hot sauces, honey, freeze-dried candies, baked goods, smoked cheeses, summer sausage, and jerky; and many other products, including handcrafted clothing, arts and crafts, jewelry, candles, and body soaps, scrubs, butters, and bath bombs.

The fair is held annually on the first Saturday after Thanksgiving. Proceeds help support the Live Your Dream award, a monetary donation to mothers enrolled in a post-secondary training program in the Powell area. Members of the Soroptimist International of Powell also collect food items at the craft fair for Powell Valley Loaves & Fishes, which provides temporary emergency food assistance to those in need.

Fair host: Soroptimist International of Powell; fair managers: Stacie Faxon-Lange and Dawn Jarrett

Location: Park County Fairgrounds in Powell

Email: sipowellwy@gmail.com

Phone: 307-760-1676 (Stacie) or 307-254-1340 (Dawn)

Website: <http://sipowellcraftfair.com/>

That Salsa Guy

Mild to hot salsas; Red Desert Bloody Mary Mix; zesty pickled asparagus; jalapeño, Carolina Reaper, and ghost pepper pickled garlic; five hot sauces; and 10 different 307 Seasoning Co. seasonings

Where to buy: Ace Hardware in Cody (see Sweetwater County section for details)

307 Honey

Locally produced mild, light honey from wild sweet clover and alfalfa

Where to buy: Albertsons in Cody and Powell, and Blair's Market in Powell (see Washakie County section for details)

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

Where to buy: retail outlets in Powell and Idaho, and online orders

Powell production supervisor: Randy Drewes

Offices: Powell and five locations in Idaho

Email: rdrewes@tvseed.com

facebook.com/profile.php?id=154158197931866

Phone: 307-754-3121

Website: <https://www.tvseed.com/>

University of Wyoming Extension, Park County offices

Provides workshops and classes based on community interest, such as horticulture and canning; helps oversee the Park County Extension Outreach Garden (see listing below); 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: Ted Smith (horticulture), Makayla Getz (agriculture & natural resources), Mary Louise Wood (4-H & youth development), Debbie Kelly (CNP), Hunter Koster (Cody office administrator), and Sabina Wyse (Powell office administrator)

Locations: Cody and Powell

Email: ted.smith@parkcounty-wy.gov, mgetz@uwyo.edu, mwood8@uwyo.edu, debbie.kelly@parkcounty-wy.gov, hunter.koster@parkcounty-wy.gov, or sabina.wyse@parkcounty-wy.gov

facebook.com/UWEParkCounty/

Phone: 307-527-8560 (Cody office); 307-754-8836 (Powell office)

Website: <https://wyoextension.org/parkcounty/>

UW 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 contact: Debbie Kelly

Location: Park County Complex in Cody

Email: debbie.kelly@parkcounty-wy.gov

facebook.com/UWEParkCounty/

Phone: 307-527-8560

Website: <https://wyoextension.org/parkcounty/>

Valley Elementary School Plant Fundraiser

Students learn a variety of life skills while participating in a plant sciences program at the rural school southwest of Cody, where they plant vegetable seeds under grow lights in an indoor classroom in late winter. In April, they transplant the seedlings into beds in a heated greenhouse, and then sell approximately 400 starts each May to South Fork residents and school district personnel. Surplus plants are then

available at the Cody Farmers Market in the spring.

Funds are used for ski trips to Sleeping Giant Ski Area and Zipline west of Cody, field trips, and educational materials.

“Students learn about the science of plants, including different stages of plant growth and what it takes to raise healthy plants,” says Principal Larry Gerber. “They learn many other things, too, including advertising and marketing strategies. It’s a great program, and the kids have lots of fun.”

Principal: Larry Gerber; teacher: Michelle Dean

Location: southwest of Cody

Email: lgerber@park6.org or michelledean@park6.org

Phone: 307-587-3947

Website: <https://valley.park6.org/o/valley>

Wyoming Buffalo Company

Offers a variety of Wyoming-made products, 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; and drinking vinegars (aka shrubs) and infused vinegars; 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.

Where to buy: the store in Cody, and online orders

Owner: Lisa del Valle

Location: Cody

Email: wyobuffalo@wyoming.com

facebook.com/WyoBuffaloCo/

instagram.com/wyobuffaloco/

Phone: 307-587-8708

Website: <https://wyobuffalo.com/>

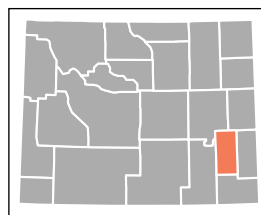


The University of Wyoming Park County Extension office in collaboration with the Cody Conservation District and Park County Library System operate an outreach garden at the Park County Complex in Cody. A wide variety of produce is grown, and educational workshops are offered during the growing season.



Platte

C O U N T Y



All Saints' Episcopal Church Garden

In 2022, members of the church constructed four raised beds with the help of local members of the University of the Wyoming Extension Master Gardeners Program (see listing below). Grant funding from the Wyoming Hunger Initiative (see statewide section) paid for materials.

Church members grow a variety of vegetables and fruits in the gardens, including lettuce and other greens, carrots, tomatoes, green beans, and cucumbers. Fresh produce is donated summer through fall to the Wheatland Food Bank through the Grow A Little Extra program (see statewide section). "One of our missions is to feed people. We believe that no one in Platte County should go hungry," says the Rev. Jill Zimmerschied, who notes that members of the parish volunteer at the food bank and the church also contributes funding. "What we're doing is truly a community service," she adds.

In 2023, the Master Gardeners helped parish members install a drip irrigation system in the raised beds. The system cuts down on water usage, improves water availability to plants, helps reduce disease by minimizing water contact with leaves, among other benefits.

"The raised beds aren't very big, but they sure produce a lot," she says.



Canyon Vineyard & Events, located southwest of Wheatland in Sybille Canyon, hosts a pick-your-own celebration each September. Area residents pick grapes for jams, jellies, and winemaking, and there are a variety of activities for families.

Contact: the Rev. Jill Zimmerschied

Location: Wheatland

Email: ASECWheatland@gmail.com

Phone: 307-322-9067

Website: <https://www.episcopalwy.org/region-3/all-saints-wheatland>

Andy's Specialty Tomatoes

Fresh produce, including specialty tomatoes and cucumbers; and homemade baked goods, including bread

Where to buy: Wheatland Farmers' Market

Owner: Andy Hauck

Location: Wheatland

Email: myblackvstar@yahoo.com

Phone: 303-328-7087

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Chug Chug Gas & Go, Chug Springs Butcher, and Chugwater Chili in Chugwater; Guernsey

Marketplace in Guernsey; and Safeway, Thrifty Foods, and The Wild Whisk in Wheatland (see Laramie County section for details)

A Bee Friendly Company

Locally produced honey

Where to buy: Interstate Gas Conoco food mart (see Laramie County section for details)

Berried Delights

Homemade jams and jellies, using locally sourced fruits when available

Where to buy: Simply Creative in Wheatland (see Weston County section for details)

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 celebration occurs late each September.

Ms. Sanchez also has available indoor and outdoor facilities for special events, including a certified kitchen; and provides event planning, consultation, and management services.

Owner: Sally Sanchez

Location: Highway 34 (Sybille Canyon), southwest of Wheatland

Email: sally@canyonvineyardandevents.com

facebook.com/people/Canyon-Vineyard-Events/100057441069739/



Those attending the annual pick-your-own celebration at Canyon Vineyard & Events can partake in grape stomping, a time-honored tradition at many small wineries in France. Winemakers believe that this method of crushing grapes—called pigeage, French for treading—results in a better wine. This relates to tannins, so if you're curious do an online search for grape stomping.



Chugwater Chili is a well-known and popular Wyoming chili spice blend. The Chugwater-based business also offers chili dip and dressing mixes, hot jelly, steak rubs, and other products that are widely available.

instagram.com/canyonvineyardandevents/

Phone: 307-331-0588

Website: <https://canyonvineyardandevents.com>

Celia's Busy Garden and Kitchen

Fresh vegetables, fruits, and black walnuts; fresh and dried herbs; homemade horseradish; farm-fresh eggs; baked goods, including mini pies, bread, and cinnamon rolls; popcorn; soaps; and handcrafted items, including rugs, breadboards, and wooden spoons

Where to buy: Wheatland Farmers' Market and direct sales to local customers

Owner: Celia Hermann

Location: Wheatland

Email: wycowboy22@yahoo.com

Phone: 307-331-5625

Cheyenne Coffee Co.

Hand roasted coffees in small batches, including Cheyenne Blend, Brazilian, breakfast and espresso blends, Guatemalan, Mexican Chiapas, Rwandan, and Sumatra; also offers coffee samplers and giftsets; wholesale and custom orders are welcome

Where to buy: Drube Home, Simply Creative, Thrifty Foods, and Wheatland Country Store in Wheatland; Chugwater Chili Gift Store in Chugwater; and through online orders

Owners: Kris and Bill Born

Location: Wheatland

Email: roastery@cheyennecoffeecompany.com

facebook.com/p/Cheyenne-Coffee-

Company-100057567875237/

Phone: 307-351-0247

Website: <https://www.cheyennecoffeecompany.com/>

Chug Creek Cultivators Garden Club

The Chug Creek Cultivators Garden Club is a welcoming community of gardening enthusiasts. This vibrant club offers workshops, demonstrations, and special events (including trips) where members of all skill levels can connect, learn, and cultivate their passion for plants. Members also provide community service, including caring for community gardens, including vegetables and pollinator plants.

From seasoned horticulturists to novice gardeners, club members provide a nurturing environment where everyone can expand their knowledge and refine their skills. Join the group to nurture your love for gardening, exchange ideas, and enjoy the beauty of nature together. The Chug Creek Cultivators GC is a member of the Wyoming Federation of Garden Clubs (see statewide section).

Contact: Susie Graves

Location: Chugwater

Email: chugcreekcultivators@gmail.com

Phone: 605-870-2131 (Susie)

Website: <https://chugcreekcultivato.wixsite.com/chugcreek>

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, and beef sticks. Additional products include kitchenware, clothes, books, and gift sets.

Where to buy: Chugwater Chili Gift Store (see listing below); retail outlets across Wyoming and beyond, including Thrifty Foods in Wheatland, as well as Albertsons, Ridley's Family Markets, Safeway, King Soopers, and specialty stores; and through online orders.

Owner: Karen Guidice; office and marketing manager:

Katie Kernan; packaging manager: Jennifer Clark

Location: Chugwater

Email: chugchili@chugwaterchili.com

facebook.com/ChugChili/

instagram.com/chugwater_chili/

Phone: 307-422-3345

pinterest.com/chugwaterchili/chugwater-chili/

Website: <https://www.chugwaterchili.com/>

Chugwater Chili Gift Store

Offers Chugwater Chili products (see listing above) and also an assortment of specialty foods from other Wyoming businesses, including locally roasted coffee

from Cheyenne Coffee Co. (see listing above); homemade jams and syrup from Baer's Pantry (see Laramie County section); locally produced honey from Bryant Honey (Washakie County); hot sauces and hot candies from Hot Tamn's (Goshen County); barbecue sauces from Pine Ridge Barbecue & Dipping Sauces (Natrona County); barbecue sauces from 4J- BQ Sauces (Converse County); and candies made with locally produced honey from Queen Bee Gardens (Big Horn County).

The store also offers Wyoming history books and pottery handcrafted by Wyoming artists.

Owner: Karen Guidice

Location: Chugwater

Email: chugchili@chugwaterchili.com

facebook.com/ChugChili/

Phone: 307-422-3345

Website: <https://www.chugwaterchili.com/>

Foothills Cellar

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

Mr. Poling also offers ranch-raised beef in quarter, half, and whole shares; and hogs in half shares, whole shares, and packaged cuts.

Where to buy: each Friday from early May through late December in front of the Laramie Peak Museum in Wheatland. Special orders are welcome. Meat products are available through direct sales.

Owner: Henry Poling



The Guernsey Farmers' Market at Gordon Davis Park offers a wide variety of foods, and it's a community celebration for many attendees.



Students enrolled in the special education program at Guernsey-Sunrise Elementary School participate in a variety of gardening-related activities. Here, a group of students and educators pose for a picture in front of the geodesic dome. Produce the students and mentors grow is used in the school lunch program and also donated to the Guernsey Senior Center.

Location: Wheatland

Email: wyorancher_99@hotmail.com

Phone: 307-322-5207

Guernsey Farmers' Market

In-season fresh vegetables, herbs, and fruits; locally produced honey, organic infused honeys, honey marinades, honey straws, and bee pollen; homemade canned goods, including jams, jellies, butters, fruit syrups, pickled items, and BBQ sauce; farm-fresh eggs; homemade yogurts and ice cream; homemade baked goods, including tortillas, pies, breads, and cheesecakes; homemade candies; handcrafted items, including jewelry and woodworking; and other products. The market is on Thursdays, 5–7 p.m., late July through late September.

Coordinator: Misty Thomas

Location: Gordon Davis Park in Guernsey

Email: mistymoon74@hotmail.com

facebook.com/groups/626913054774564/

Phone: 307-575-2375

Guernsey-Sunrise Special Education Gardening

Students enrolled in the special education program at Guernsey-Sunrise Elementary School participate in a variety of activities, including gardening. Students learn basic aspects of horticulture, plant sciences, gardening, and greenhouse management as they grow vegetables, fruits, and flowers (including pollinators) in a geodome greenhouse and outdoor raised beds. They help prepare soils, select and plant seeds, transplant starts, provide nutrients and water, care for plants, and then harvest,



When it comes to Hot Tamn's hot sauces, Wyoming Wildfire speaks volumes.

clean, and enjoy fresh produce. Produce is used in the school lunch program and donated to the Guernsey Senior Center.

Special education teacher: Sonja Klipstine; para-educators: Kathy Oliphant, Shelby Sizemore, Mindi Gill, and Reva Falen; school lunch program coordinator: Dawndrea Daly

Location: Guernsey

Email: sklipstine@gsviking.org and rfalen@gsviking.org

Phone: 307-836-2745

Website: <http://www.guernseysunrise.org/>

Hot Tamn's

A variety of hot sauces

Where to buy: Chugwater Chili Gift Store in Chugwater and Thrifty Foods in Wheatland (see Goshen County section for details)

JJ's Seasonings

Bold barbecue seasonings, including JJ's Sweet Rub (a sweet rub for beef, chicken, lamb, and pork—popcorn, too); Sweet Heat (sweet rub with a kick); Gunpowder (made with the three building blocks of barbecue seasoning: black pepper, sea salt, and granulated garlic); Gunpowder & Lead (chipotle, jalapeño, and habanero powder added to Gunpowder); and Twisted Gunpowder & Lead (a combo of the previous two with a punch of mango powder).

"When two grill fanatics couldn't find what we needed for layers of smokehouse flavor, we created it," says co-owner Jason Halvorsen.

Of their most recent addition, he notes, "Twisted Gunpowder & Lead is a very hot seasoning that has a unique flavor because of the addition of the mango powder. Unlike eating a ripe mango from the store, which is very sweet, mango powder is made from dried unripe mangoes and adds a sharp tart flavor to foods. The Twisted spice combo is great on large pieces of red meat, in red beer and Blood Mary's, and on eggs."

Where to buy: Interstate Gas Conoco food mart, Simply Creative, and Wheatland Ace Hardware in Wheatland; stores throughout Wyoming and beyond (see website for locations); and through online orders

Owners: Jason Halvorsen and Jared Klier

Location: Wheatland

Email: jjssweetrub@gmail.com

facebook.com/JJsSeasonings/

Phone: 307-299-7166 (Jason)

Website: <https://jjsseasonings.com/>

Laura's Homemade Canned Goodies

In-season fresh produce; homemade jellies (apple, chokecherry, cinnamon-apple, peach, rhubarb, strawberry, and strawberry-rhubarb); fruit syrups (chokecherry, cinnamon-apple, and strawberry); apple, peach, and rhubarb butters; and bread and butter pickles

Where to buy: Guernsey Farmers' Market (see Goshen County section for details)

Mary's Garden Spot

Fresh vegetables, fruits, and herbs (the produce is grown in four high tunnels)

Where to buy: Wheatland Farmers' Market and through direct sales to local customers

Owners: Mary and Allen Cochran

Location: Wheatland

Email: mkernan2003@yahoo.com

Phone: 307-331-0768

Melcher Heart Flowers and Pumpkins

Fresh, locally grown cut flowers from spring through fall, including tulips, ranunculus, anemones, sunflowers, and dahlias. Owners Megan and Adam Melcher, who farm near Wheatland, may also offer sweet corn and pumpkins in 2024 and beyond.

Where to buy: flowers are available via CSA and business subscriptions, retail, wholesale, special events, and workshops on cut flowers. See website for up-to-date information.

Owners: Megan and Adam Melcher

Location: Wheatland

Email: megan@melcherheartflowers.com

[facebook.com/melcherheartflowers/](https://www.facebook.com/melcherheartflowers/)
[instagram.com/melcherheartflowers/](https://www.instagram.com/melcherheartflowers/)
Phone: 307-331-3120
Website: <https://www.melcherheartflowers.com/>

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Simply Creative in Wheatland, and Chugwater Chili Gift Store in Chugwater (see Natrona County section for details)

Platte County Daycare Garden

Children attending Platte County Daycare (PCDC) and Kids Kastle work side-by-side with childcare providers and other staff members to grow fresh vegetables and fruits, including tomatoes, zucchini, peas, carrots, lettuce and other greens, radishes, squash, peppers, corn, garlic, and strawberries in a large high tunnel (aka hoop house) and outdoor garden beds surrounding the structure.

They help plant seeds and starts, water, and harvest, among other activities. “The garden is part of our outdoor activities, and the kids really love all aspects of gardening,” says childcare provider Mary Ann Goff, who notes that fresh produce is used in lunches and served as snacks at the daycare and preschool.

The Kids Kastle Facebook page is headlined with a scene of flowers and the following quote: “Every child is a different kind of flower, and altogether make this world a beautiful garden.”

PCDC program director: Ronda Evans
Location: Wheatland
Email: pcdc1979@hotmail.com
facebook.com/p/Kids-Kastle-100054508207709/
Phone: 307-322-4360

Platte County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, preserves, marmalades, butters, and jams; honey; canned vegetables and fruits; pickles and relishes; dried foods; and floriculture, including cut flowers.

There are many other contests in the Open classes; check the fair book for details. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Platte County Fair, held annually in late July and

early August, also includes a 4-H fashion revue, large and small animal shows, junior livestock sale and buyers’ barbecue, bucket calf contest, dog agility show, gymkhana, ranch rodeos for youths and adults, roping events, mutton bustin’, cowboy church service, pancake breakfast, ice cream social, bingo, youth fun night, youth dance, cowboy karaoke, book & a bite, corn hole tournament, parade, pig wrestling, and other events.

Fair manager: Jenny Davis; volunteer fair board members: Shawn Rupert, Poston Anderson, Jason Griffin, Beth Douglas, and Gene Daly
Location: Platte County Fairgrounds in Wheatland
Email: plattecofair8@gmail.com
facebook.com/p/Platte-County-Fair-100053771364924/
Phone: 307-322-9504 (office) or 307-331-2593 (cell)
Website: <https://plattecountyfair.org/>

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 high tunnel 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.



Grill fanatics Jason Halvorsen and Jared Klier couldn't find a barbecue seasoning with the layers of smokehouse flavor they desired, so they started creating their own. Their blends were a big enough hit with families and friends, the two decided to launch JJ's Seasonings.



The Platte County Resource District offers a variety of seedling trees and shrubs, including fruits and berries. District personnel also assist with planning, site preparation, and planting to help ensure a successful project.

Coordinator: Leroy Jons, assisted by volunteers

Location: Wheatland

Email: 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, taking into account the mature size of trees/shrubs and proper spacing.

PCRD has a variety of other programs, among them water testing and youth education, including Ag in the Classroom, and it also has no-till drills for rent.

District manager: Brady Irvine; volunteer board of supervisors: Brook Brockman, Levi Clark, Tyler Lauck, Jason Goertz, and Jen Burr

Location: Wheatland

Email: bradyirvine@rocketmail.com

facebook.com/p/Platte-County-Resource-District-100064751824242/

Phone: 307-322-8145

Website: <https://www.plattecountywyoming.com/resource-conservation-district>

R.G. Bees

Locally produced raw honey, flavored honeys, hot sauces made with honey, and elderberry syrup

Where to buy: Bear Mountain Meat Sales in Torrington (see Crook County section for details)

Sassy Cat Products

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)

Where to buy: Guernsey Farmers' Market and area craft shows

Owners: Pamela and Mark Merlino

Location: Guernsey

Email: sassycatproducts@gmail.com

facebook.com/sassycatproducts/

instagram.com/sassycatproducts/

Phone: 307-338-0922

Sybill Creek Farms

Raw goat milk; free-range chicken eggs; pasture-raised/grass-finished/all-natural heritage Longhorn beef; locally produced honey; in-season fresh vegetables, microgreens, and sprouts; homemade tallow balm; and handcrafted candles

Co-owner Helen Keck says they plan to open a farm stand at Sybill Creek Farms in summer 2024 (see address below, and check the website and Facebook page for updates).

"Our passion is to create foods as close to nature as it gets. It all starts with the dirt here on our farm. We focus on soil health, and from there nutrient dense foods can be grown and raised. We believe that by taking care of the earth, it will be able to feed and nourish us, our families, and our customers for future generations to come," Helen says.

"By simplifying our farming practices, and getting down to the 'dirty,' we have also been able to lower our production costs, which, in turn, lowers the price of our products for our customers. We are fighting back against the extreme rise in food costs, and the continued decrease in food quality, bringing back to the market food that is just that, food—simply raised, most nutritious, and purely delicious.

Where to buy: direct sales, online orders (see website address below), and through Eat Wyoming (<https://eatwyoming.com/>). Some products are also available at the Downtown Laramie Farmers Market (see Albany County section), Cheyenne Farmer's Market and WY fresh Farm Stand in Cheyenne (see Laramie County section), Green Valley Ranch Farmers Market in Denver, and Painted Prairie's Farmers Markets in Aurora, Colorado.

Owners: Helen Keck and Blake Balzan

Location: 182 Sybille Creek Road, five miles west of Wheatland

Email: helen@sybillecreekfarms.com

facebook.com/sybillecreekfarms

instagram.com/sybillecreekfarms/

Phone: 307-331-9773

Website: <https://sybillecreekfarms.com/>

Thrifty Foods

Sells locally produced foods, including vegetables and fruits when available, pumpkins and sweet corn in early fall, chili mixes, jams and jellies, hot sauces, freeze-dried candy, homemade prairie pies (granola bars), and locally roasted coffee beans.

The store hosts the annual Hello Autumn event in September, offering locally produced cut flowers and fresh produce, pumpkins, sweet corn, roasted hatch chilies, and locally prepared foods. Among the festivities is an apple pie walk. "Hello Autumn gives our local artisans and farmers a place to sell their items after the farmers' markets are over and before the holiday events start," says Jodi Axford, owner of Thrifty Foods.

Owner: Jodi Axford

Location: Wheatland

Email: jodi@thriftyfoods.us

facebook.com/Thriftyfoodsstore/

Phone: 307-322-3343

Website: <https://www.thriftyfoods.us/>

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 (see listing above); oversees a gardening and high tunnel project (see next listing); 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 and community vitality & health), Stacy Bucholz (4-H/youth development), and Jamie Hunter (administrative assistant)

Location: Platte County Fairgrounds in Wheatland

Email: platteco@uwyo.edu (Jamie), cjons2@uwyo.edu (Leroy), mevans22@uwyo.edu (Mary), or stacy@uwyo.



Pamela and Mark Merlino offer a variety of honeys, marinades, honey straws, and other bee-related products at craft shows in Platte County and surrounding areas, and also the Guernsey Farmers' Market.

edu (Stacy)

facebook.com/plattecountyextensionoffice/

Phone: 307-322-3667

Website: <https://wyoextension.org/plattecounty/>

UW Extension, Platte County High Tunnel and Garden

Members of the Platte County Master Gardeners, staff with the Platte County office of University of Wyoming Extension, and others grow vegetables and fruits in a high tunnel, aka hoop house, and four outdoor raised beds. Produce is donated to the food pantry at United Church of Christ in Wheatland and Grow A Little Extra program (concerning the latter, see Statewide Listings section).

Contacts: Leroy Jons, Mary Evans, or Jamie Hunter

Location: Platte County Fairgrounds in Wheatland

Email: cjons2@uwyo.edu (Leroy), mevans22@uwyo.edu (Mary), or platteco@uwyo.edu (Jamie)

Phone: 307-322-3667

Website: <https://wyoextension.org/plattecounty/>

Wheatland Farmers' Market

In-season locally grown fresh vegetables, herbs, and fruits; canned goods, including jams and jellies; homemade seasonings; locally produced honey; farm-fresh eggs; meat products; homemade baked goods and candy; fresh cut flowers; and many other items. The market is on Saturdays 8–10 a.m., July through mid-September.

Coordinators: Roy Birt and Andy Hauck

Location: 700 block of 9th Street in Wheatland

Email: royjbirt@gmail.com (Roy) or myblackvstar@yahoo.com (Andy)



Young and old alike pick grapes at Canyon Vineyard & Events each September. The grape varieties at the vineyard are great for jams, jellies, and winemaking.

facebook.com/p/Wheatland-Farmers-Market-100069166953676/

Phone: 307-331-0378 (Roy) or 303-328-7087 (Andy)

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.

The farm-to-plate activities, which include the Healthy Snacks from the Garden program, allow 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. Produce is also donated to several local food drives.

Coordinator: science and STEM teacher Lee Hawkins

Location: Wheatland

Email: lee.hawkins@platte1.org

facebook.com/p/Wheatland-WY-Middle-School-100040187302178/

Phone: 307-322-1518

Website: wms.platte1.org/

Wheatland 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.com/p/Wheatland-Town-and-Country-Garden-Club-100070326288294/

Phone: 307-331-7416

Wyo Smoke

Fresh vegetables; and homemade smoked salts and smoked sugars in a variety of flavors

Where to buy: Wheatland Farmers' Market, local craft fairs, and direct sales to local customers

Owners: Roy and MaryJo Birt

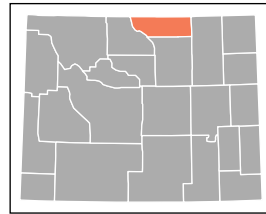
Email: royjbirt@gmail.com

Phone: 307-331-0378



Sheridan

C O U N T Y



Andrew's Cheesecakes

Homemade cheesecakes, mini cheesecakes, cookies, and salsas

Where to buy: Sackett's Market and holiday bazaars

Owners: Andrew and Tammy Price

Location: Sheridan

Email: andrewkingofcheesecakes@hotmail.com

facebook.com/Mr.Cheesecakes/

Phone: 307-429-9134 (Andrew) or 307-751-8508 (Tammy)

Website: <https://www.andrewscheesecakes.com/>

Annie's Farm

Family operated, small-scale organic farm that offers sustainably grown produce and cut flowers

The farm was started by Annie Addlesperger, a University of Wyoming Extension Master Gardener volunteer who is now attending UW, studying environmental philosophy and policy. Her father, John Addlesperger, is continuing the operation, which features a large, season-extending high tunnel.

Where to buy: through direct sales and at the Landon's Farmers Market

Owner: John Addlesperger



A variety of fresh produce, including beets, is grown in a large high tunnel at Annie's Farm near Sheridan.

Location: Sheridan
Email: annies.farm307@gmail.com
facebook.com/AnniesFarm307/
instagram.com/annies.farm/
Phone: 307-752-1098
alignable.com/sheridan-wy/annies-farm

Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Cottonwood Kitchen + Home and Legerski's Sausage Co. in Sheridan (see Laramie County section for details)

Big Horn Ram's Harvest Garden

Big Horn elementary, middle, and high school students—working side-by-side with teachers, parents, and others—grow vegetables, fruits, herbs, and flowers, including pollinators, in the educational garden at Big Horn School. They learn various aspects of gardening, including the importance of bees, and they work on a variety of garden-related projects.

Coordinator: teacher Jody DeHaven

Garden partners: Sheridan County School District 1, Rooted in Wyoming, and others

Location: Big Horn

Email: jdehaven@sheridan.k12.wy.us and outreach@rootedinwyoming.org

facebook.com/p/Wheatland-WY-Middle-School-100040187302178/

Phone: 307-674-8190

Websites: <https://www.sheridan.k12.wy.us/> and <https://rootedinwyoming.org/>

Box Cross Road Farms

In-season fresh produce, free-range eggs, and homemade sauerkraut

Co-owner Tom Varcalli is featured in the Western Organization of Resource Councils' series Homegrown Stories, which states that Varcalli mixes old practices with new technology to keep farm production high without degrading the land or the quality of his produce. The in-depth feature story and photos might give other small producers some ideas for their operations. He's also featured on the Powder River Basin Resource Council website for using solar panels to power his farming operations and to charge his electric car (see websites below).

Where to buy: Good Health Market and Landon's Farmers Market; homemade sauerkraut is also available at Legerski's Sausage Co. in Sheridan, and eggs are available through direct sales

Owners: Lana and Tom Varcalli

Location: Sheridan



Vine-ripened tomatoes are among the big hits at both indoor and outdoor farmers' markets around Sheridan County. This is a tomato grown at Annie's Farm near Sheridan.

Email: tvarca@gmail.com
facebook.com/people/Box-Cross-Road-Farms/100057613713412/
Phone: 307-752-6422
Websites: <https://www.homegrownstories.org/tom-varcalli-the-american-farmer>; and <https://www.facebook.com/PowderRiverBasinResourceCouncil/videos/tom-varcalli-sheridan-part-1/10155270968286739/>

C&B Chokecherry Syrup and Jellies

Homemade chokecherry syrup, jelly, and preserves, and wild plum/grape jelly

Where to buy: Landon's Farmers Market (in a typical late summer, Mr. Cates picks 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. Former 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-Hers, 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. The garden annually produces approximately 1,000 pounds of produce, which is 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 County. 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: shercnty@uwyo.edu or lori.dickinson@uwyo.edu (Lori)



Tom Varcalli picks fresh produce in his high tunnel at Box Cross Road Farms near Sheridan.

facebook.com/SheridanExtension/

Phone: 307-674-2980

Clear Creek Valley Produce

Organic vegetables, herbs, and fruits, including heirloom varieties

Where to buy: produce is available 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

Homemade kombucha, sauerkraut, kimchi, sourdough pizza dough, jalapeño artichoke dip, artisan soda, and other fermented products. The products are made in the owner's kitchen under the Wyoming Food Freedom Act.

In 2019, the small business was featured in The Sheridan Press, which states: "A local kombucha clan of kid-friendly home brewers are busy working their kitchen magic, conjuring another batch of fermented tea." You can read the entire article by doing an online search for Cloud Peak Cultures and Sheridan, Wyo.

Where to buy: Cross E Dairy & Beef, Landon's Farmers Market, and through direct sales

Owner: Britni Haar

Location: Sheridan

Email: britnihaar@gmail.com

alignable.com/sheridan-wy/cloud-peak-cultures

facebook.com/cloudpeakcultures/

instagram.com/cloudpeakcultures/

Phone: 307-751-6497



Cloud Peak Cultures owner Britni Haar offers a variety of homemade kombucha (pictured), sauerkraut, kimchi, and other products.

Cross E Dairy & Beef

A year-round indoor farmers' market that prides itself in selling foods produced and made in Sheridan County and across Wyoming, including fresh vegetables, fruits, and herbs; home-canned jams, jellies, salsas, hot sauces, sauerkraut, pickled vegetables, pasta sauces, vinegars, energy bites, and scones; locally produced honey; and homemade tortillas and baked goods.

It also offers grains and flours; dry beans; a variety of meats, including beef, lamb, pork, and chicken; A2 raw milk, cream, butter, yogurt, cheese, and ice cream; CBD products; and fresh roasted coffee.

Owners: Christine and Shane Hampshire; manager: Shawna Hampshire

Location: Sheridan

Email: crossedairy@yahoo.com

facebook.com/HampshireCrossE/

instagram.com/crossefreedomfoods/

Phone: 307-751-3127

Website: <https://www.crossedairyandbeef.com/>

Dayton Community Garden

Local residents can rent small raised beds to grow fresh vegetables, fruits, herbs, and flowers, including pollinators. There are 30 raised beds, and there is a nominal fee to rent beds for the growing season, which helps offset maintenance and water. Because of the

success of the garden, plans are being made to build additional raised beds in 2024.

“The garden is very popular. We usually have people on a waiting list,” says Town of Dayton assistant clerk Janet Winfrey. The garden is a collaborative effort between the Town of Dayton and community residents.

Contact: employees at Dayton Town Hall

Location: adjacent to the Dayton Volunteer Fire Department hall

Email: frontdesk@daytonwyoming.org

Phone: 307-655-2217

Dayton Farmers Market

Fresh produce; locally produced raw honey and whipped honey; canned goods, including tomatoes, pickled items, jams, and jellies; homemade baked goods; farm-fresh eggs; freeze-dried fruit and candies; lemonade; Indian tacos and fry bread; arts and crafts, including handmade jewelry; and other items on Saturdays, 9 a.m. to 1 p.m., June through October

“We started the market in fall 2023, and it was very well received,” says market manager Ardis Kenney. “People are really looking forward to the market continuing in 2024 and 2025, vendors and shoppers alike. We attracted all ages, including a middle school student who makes freeze-dried candies that are a huge hit.”

Market manager: Ardis Kenney

Location: Scott Bicentennial Park in Dayton

Email: ardisk51@gmail.com

facebook.com/groups/3152672281705047/

Phone: 307-620-0252

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. The chickens also earn their keep by providing organic matter to the soil.

“It has been a very fun and rewarding experience,” says Julie Chadwick, who helps manage the garden. “I am amazed at the number of community gardens we have here for the population. I got into the first year of Emerson Garden. I hadn’t gardened in 20 plus years. I said ‘OK’ and found out I loved the whole concept,” said

Chadwick in an interview with The Sheridan Press (you can read the entire article by doing an online search for Emerson Garden and Sheridan, Wyo.).

Contact: Jamie O'Dell or Julie Chadwick

Location: Sheridan

Email: amiejodell@gmail.com or julie@sheridanmedia.com

Phone: 307-286-4879 (Jamie) or 307-461-1107 (Julie)

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Sheridan Liquor and Star Liquor Store in Sheridan (see Teton County section for details)

Forster Enterprises LLC

Fresh tomatoes, cabbage, beets, peppers, eggplant, squash, cucumbers, onions, apples and other in-season fresh produce; also sells hops to local breweries

Where to buy: Ranchester Farmers Market

Owners: Donna and Jerry Forster

Location: Ranchester

Email: donnajerry@trcable.tv

Phone: 307-752-7744

Frani's Jelly and Syrup

Homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup

The business is named after the founder, Frani Morris, who gained quite the following for her wonderful jellies and syrup. Lacie Schwend acquired the business in 2023. Much of the fruit that is used in the jellies and syrup is wild harvested, and some comes from plants in her family's 13-acre farm. "I love to garden," Lacie says.

Where to buy: Dayton Mercantile and the Gallery on Main in Dayton; Innominate Coffeehouse & Bakery and This Joyful Home in Ranchester; and Roosters Market Place in Sheridan

Owner: Lacie Schwend

Location: Dayton

Email: franisjellywy@gmail.com

Phone: 307-299-8070

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 and gracesheridan.assistant@gmail.com

Phone: 307-752-3245 (Amy Bouley) and 307-655-8700 (Grace Anglican Church)

Websites: <https://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 Brussels sprouts, zucchini, and other produce it is donated to families. "We are kinda famous for our Brussels sprouts," says the school's office manager, Mandy Morris.

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.



Students at Holy Name Catholic School in Sheridan are proud of their Garden of Isidore, named after the patron saint of farmers. Helping the students with all aspects of gardening are teachers and parents. Fresh produce is served to students and donated to families.



Students, teachers, parents, and others have plenty of opportunities to dig in the dirt at the Henry A. Coffeen Garden at the Coffeen Elementary School. Here, they spread a planting mix in a raised bed. One of newest additions at the school garden is the construction of a 50-ft-long Hügelkultur—a 3-ft-tall mound composed of various layers of organic material, and then planted with vegetable and ground-cover seeds.

Coordinator: Mandy Morris

Location: Sheridan

Email: office@hncswy.org and outreach@rootedinwyoming.org

Phone: 307-672-2021

Websites: <https://www.hncswy.org/> and <https://rootedinwyoming.org/>

Garden of Pride

Woodland Park Elementary School's Garden of Pride is an educational project for students, teachers, parents, and community members. It consists of 20 raised beds, a hoop house and herb garden, fruit trees, and strawberry and native plant beds. Students are able to enjoy the fruits of their labor by eating fresh produce they grow and harvest, as shared through the school salad bar and lunch program.

Co-coordinators: Jessie Adams and Emily Emond

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

Location: Sheridan

Email: jessie.adams@scsd2.com, emily.emond@scsd2.com, or outreach@rootedinwyoming.org

facebook.com/WPGardenofPride

Phone: 307-674-7937

Websites: <https://scsd2.com/schools/woodland-park-elementary> and <https://rootedinwyoming.org/>

GK Meat & Produce

Ranch-raised beef, lamb, and pork; farm-fresh eggs; in-season locally produced vegetables and fruits; and in-season regionally sourced sweet corn, peaches, pears, cherries, and melons

Where to buy: Landon's Farmers Market from the last week of July through mid-August (see Johnson County section for details)

Good Health Market

Family owned health-food store that carries a wide range of natural and organic fresh produce, fresh and dried herbs, homemade sauerkraut, honey, grass-pastured and finished meats, free-range eggs, 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: <https://goodhealthmarketsheridan.com/>

Heart Mountain Creations

Drinking vinegars (aka shrubs), infused vinegars, and teas

Where to buy: Cross E Dairy & Beef in Sheridan (see Park County section for details)

Henry A. Coffeen Garden

The Henry A. Coffeen Garden at the Coffeen Elementary School includes four raised beds, four terraced gardens, and a 50-ft-long Hügelkultur, the latter of which was constructed in 2023 by students, school staff, volunteers, and Rooted in Wyoming personnel.

Pronounced hoo-gul-culture, the Hügelkultur is an approximate 3-ft tall mound consisting of a log and branches at the bottom, then a layer of leaves and grass clippings, followed by another layer of topsoil and compost, and a top layer of wood mulch to help protect the mound from erosion. Vegetable and ground-cover seeds are then planted.

"We're planning to put a viewing window at one end so students and others can observe how the decomposition progresses," said the former garden coordinator Beth Music. "We're trying to do everything we can to teach kids about the benefits of working in the outdoors, getting their hands in the soil, all the different places

where their food can come from, and making healthy food choices.”

One of the terraced gardens is devoted to vegetables; another is for melons, squash, and pumpkins; a third is planted in native grasses; and a fourth is a native pollinator garden. Flowers and annual vegetables are planted in the raised beds. Students, including those participating in the after-school program, tend the gardens and also help prepare foods for healthy snacks, utilizing a Charlie Cart, a small, portable, self-contained kitchen.

“We now have students who go home and help prepare healthy meals instead of going to boxed foods,” Music said. “It’s really fun to hear them come back to class and tell us how they are eating better and exercising. And it’s fun to hear their questions like ‘Guess what we planted in our home garden today?’”

Contact: Principal Paige Sanders

Project partners: Henry A. Coffeen Elementary School, Henry A. Coffeen Parent Teacher Organization, Rooted in Wyoming, Wyoming Wildlife Federation, and others

Location: Sheridan

Email: paige.sanders@scsd2.com and outreach@rootedinwyoming.org

Phone: 307-674-9333

Websites: <https://scsd2.com/schools/coffeen-elementary> and <https://rootedinwyoming.org/>

Highland Park Garden

The Highland Park Garden at Highland Park Elementary School is an educational project for students, teachers, parents, and others. Home to two unique raised beds, this garden was established in 2017 through a grant from Home Depot and the determination of several Highland Park Parent Teacher Organization (PTO) members. Dave and Jennifer Craft, a teacher at the school, provided soil for the raised beds and coordinated work efforts alongside Principal Scott Cleland. The beds are shaped like an “H” and a “P” to represent school spirit.

In 2017, Birch Hayden’s 5th grade class applied for and received a grant through Rooted in Wyoming (RiW), and purchased a vertical, aeroponic tower garden and lights, which “cultivate and engage students year-round,” says former RiW Project and Outreach Coordinator Jodi Kenney.

In 2018, founding RiW board member Pam Standish and her husband, John Standish, created a “square-foot gardening” project in one of the beds and a pumpkin patch in the other. With the help of students, this garden is a thriving educational hands-on garden experience.

Coordinators: Karin Boulter (school secretary), Janeal Barney (garden leader), David Johnson (RiW representative)

Project partners: Highland Park Elementary School, Highland Park PTO, Rooted in Wyoming, Home Depot

Location: Sheridan

Email: karin.boulter@scsd2.com (Karin), barneynate@yahoo.com (Janeal), outreach@rootedinwyoming.org

Phone: 307-672-2113

Websites: <https://scsd2.com/schools/highland-park-elementary> and <https://www.rootedinwyoming.org/highland-park-elementary-garden>

Honey with a Hit

Combines locally produced honey from Tongue River Honey (see listing below) with dried pepper powder from PepperKing (see listing below) and other ingredients to make creamed honey in plain, cinnamon, lime, and lemon

Where to buy: Roosters Market Place and Sackett’s Market in Sheridan, Innominate Coffeehouse & Bakery in Ranchester, and Dayton Mercantile in Dayton

Owner: Joyce Lofgren

Location: Sheridan

Email: jglofgren@gmail.com

Phone: 907-350-6067

Jamie’s Cheese

Homemade artisan cheeses, farm-fresh eggs, and seasonal produce

Where to buy: Landon’s Farmers Market

Owner: Jamie O’Dell



Peter and Barbara Jenny, along with their hardworking bees, produce unfiltered raw honey that is available at the Landon’s Farmers Market.



Joe 'Papa Joe' Wesnitzer, left, and Adam Bunker take a break from work to pose for a picture in one of their year-round hydroponic greenhouses in Sheridan. The greenhouses utilize vertical growing towers to optimize production. In the background are kale, Swiss chard, and other produce.

Location: Sheridan
Email: amiejodell@gmail.com
Phone: 307-286-4879

Janet's Kitchen

A variety of homemade jams, baked goods, and in-season produce

Where to buy: Landon's Farmers Market
Owner: Janet Miech
Location: Big Horn
Email: miechjbaker21@gmail.com
Phone: 307-683-7761

Jenny Family Honey

Unfiltered raw honey

Where to buy: 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: Barbara and Peter Jenny
Location: Sheridan
Email: jpeterjenny@gmail.com
Phone: 208-283-6188

John C. Schiffer Collaborative School Horticulture

Reflect back on that day you entered a classroom to take the ACT test for college admission. Did you feel a tinge of anxiety? Were your heart rate and blood pressure a bit elevated? If so, were there things you could do to calm yourself?

Jules Craft, a science instructor in Sheridan's alternative

high school, explorers questions like that with her students as she conducts experiments with them while at the same time teaching life skills. Her horticulture classes are an important part of her teaching.

One day last school year, she informed her students they would be taking an ACT practice test. She immediately sensed heightened stress levels as each student received a copy of the test. Upon completion, school staff took the blood pressure and heart rate of each student as part of an experiment. And then everyone went to the school garden, where they spent quiet time working the soil and planting seeds. Once again, their BP and pulse were checked.

"The students, as a whole, saw a marked difference in their numbers," Ms. Craft says. "Then we talked about the health benefits of such activities as gardening, and also the benefits of eating a healthy diet, including fresh produce."

She adds: "The students in the horticulture class learn many aspects of produce production, from soil preparation to seeding to caring for plants and then harvesting. Working with our food service staff, they make salads with the produce they grow, which is really a cool thing."

Each student gets to choose an individual project related to horticulture. One student, for example, spent time helping at Oyster Mountain Mushrooms, others helped plant a butterfly garden, and some assisted at community gardens. The students also work together to sell vegetable starts and native plants each spring, with proceeds going back to the horticulture program.

As of summer 2023, plans were underway to build a greenhouse at the school in collaboration with several local entities.

Coordinator: Science teacher Jules Craft
Project partners: John C. Schiffer Collaborative School, Schiffer School Parent Teacher Organization, Rooted in Wyoming, and others

Location: Sheridan
Email: jules.craft@scsd2.com and outreach@rootedinwyoming.org
Phone: 307-674-7405

Websites: <https://scsd2.com/schools/schiffer-collaborative-school> and <https://rootedinwyoming.org>

Kathryn's Creations

Homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts

Where to buy: craft fairs in Clearmont, Sheridan, and Story (see Johnson County section for details)

Kenney Honey

Locally produced honey

Where to buy: Dayton Farmers Market

Owners: Ardis and Lowell Kenney

Email: ardisk51@gmail.com

Phone: 307-620-0252

KMA Valhalla

Locally produced raw honey and creamed honey

The Aitchison's built a greenhouse in 2021, which attracts bees from their beekeeping operation. In the coming years, they hope to grow enough produce to begin selling some at the Landon's market. They also teach beekeeping classes in the community.

Where to buy: Landon's Farmers Market; also offers Scottish Highland beef and live calves

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 offers squash, potatoes, melons, and other produce from the farm east of Sheridan on Cat Creek Road, as well as hayrides, a farm animal zoo, refreshments, and raffle

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 and fruits; fresh and dried herbs and spices; honey; a variety of homemade canned goods, including jams, jellies, preserves, syrups, pickles, horseradish, sauerkraut, kimchi, salsas, sauces, and tomatoes; infused olive oils and salts; dry beans, lentils, and peas; heritage grains; a variety of homemade baked goods, granola, and candies; sourdough pizza dough; artisan cheeses; A2 raw milk; free-range eggs; coffees, kombucha, teas, and tinctures; beef, lamb, pork, goat, chicken, and fish; and treats for dogs and horses.

Landon's Farmers Market is a year-round market, held each Saturday from 9 a.m. to noon 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: Drew Dafoe

Location: Sheridan

Email: info@landongreenhouse.com or drewd@landongreenhouse.com

facebook.com/landonsfarmersmarket/

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), and conducts various workshops and classes throughout the year (click on the 'Events' link at the top of the website).



Papa Joe's Produce employee Kent Waugh harvests fresh kale in one of the year-round hydroponic greenhouses in Sheridan. To the right are tomatoes.



PepperKing owner Ryan Williams of Sheridan offers homemade hot sauces, salsas, pepper jellies, and other spicy food products.

Owners: Jennifer and Keith Kershaw; marketing and event coordinator: Drew Dafoe

Location: Sheridan

Email: info@landonsgreenhouse.com or drewd@landonsgreenhouse.com

facebook.com/p/Landons-Greenhouse-Nursery-Landscaping-100036361605575/

instagram.com/official_landons_greenhouse/

Phone: 307-672-8340

pinterest.com/official_landons_greenhouse/inside-our-greenhouses/

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

Lloyd Craft Farms

Wide variety of fresh vegetables, herbs, and fruits

Where to buy: Sackett's Market in Sheridan (see Washakie County section for details)

Lohof Honey and Grass-Finished Meats

Locally produced honey, grass-fed and finished beef, lamb, and goats, and homemade soaps

Where to buy: honey and beef are available at Good Health Market, and all of the products are available through direct sales (in addition, the ranch has an internship program for 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

A wide variety of vegetables, fruits, fresh and dried herbs, spices, farm-fresh eggs, and homemade granola

Where to buy: Cross E Dairy & Beef, Good Health Market, and Landon's Farmers Market

Owners: Rachel and Luc Bourgault, and family

Location: Ucross

Email: heirloom.vegetables.co@gmail.com

facebook.com/people/Lower-Piney-Heirloom-Vegetable-Gardens/100067617785276/

Phone: 307-737-2274

Lupine Lane Food and Flowers

Farm-fresh eggs, fresh cut flowers, and a limited supply of fresh produce

Where to buy: Landon's Farmers Market

Owner: Phil Gilmore

Location: Sheridan

Email: pgilmore0619@gmail.com

Phone: 307-751-8340

Meadowlark Garden

A new geodesic greenhouse at Meadowlark Elementary School allows students to grow fresh vegetables and herbs throughout the school year. Students also grow produce and flowers, including pollinators, in outdoor raised beds, and there is a Farmstand hydroponic lettuce tower in the library.

"Meadowlark Elementary Garden's primary purposes will always be to find new ways to connect student learning in our core subject areas with real-world experiences in the garden, and help students grow in an appreciation for healthy eating" said former garden coordinator Ian Wallace in an interview with The Sheridan Press. The newspaper wrote a feature story on Wallace after he was named the 2022 teacher of the year by Rooted in Wyoming (RiW).

In 2021, Wallace collaborated with RiW to write a grant through the Whole Kids Foundation and was awarded funding to build the off-grid geodesic greenhouse, which includes a solar electric system that helps the garden function during Sheridan's temperamental spring and fall 'shoulder' seasons.

The newspaper story said that Wallace continually develops exciting innovations in the garden and geodesic dome that inspire and engage students, teachers, and volunteers. He received a \$150 gift to purchase an enhancement for the garden.

Contact: Principal Jennifer Black

Project partners: Meadowlark Elementary School, Meadowlark Parent Teacher Organization, Rooted in Wyoming, and others

Location: Sheridan

Email: Jennifer.black@scsd2.com and outreach@rootedinwyoming.org

Phone: 307-672-3786

Websites: <https://scsd2.com/schools/meadowlark-elementary> and <https://rootedinwyoming.org/>

Mitzel Farms

In-season fresh produce and CBD products made from locally grown hemp

Where to buy: produce and CBD products are available at Cross E Dairy & Beef; CBD products can also be ordered online

Owners: Mona and Steve Mitzel

Location: Leiter

Email: mitzelfarmscbdlc@gmail.com

Phone: 307-758-4488

Website: <https://www.mitzelfarmscbdlc.com/>

Mountain View Honey

Unfiltered honey

Where to buy: direct sales; the owner also provides honey to Rice's Lucky Clover Honey based 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); locally produced honey; homemade jellies and prepared horseradish; and ranch-fresh eggs

Where to buy: primarily Landon's Farmers Market, but also available through direct sales and custom orders

Owners: Pam Belus and Bernard Holz

Location: Banner

Email: steelsun72@yahoo.com (Pam) or bernardholz@yahoo.com (Bernard)

facebook.com/murphygulchranch/

Phone: 307-737-2258

Nonna's Primo Pasta Sauce

Homemade all-natural pasta sauces and other foods

Where to buy: Cross E Dairy & Beef in Sheridan (see Laramie County section for details)

North Fork Beef and Honey

All-natural, family raised beef and locally produced honey

Where to buy: Landon's Farmers Market and direct sales; beef is available through the website (see Johnson County section for details)

Nothin' But Bonz

A variety of homemade barbecue sauces, dips, rubs, and smoked salts

Where to buy: Legerski's Sausage Co. in Sheridan (see Converse County section for details)

Old Joe's Barbecue Sauce

Old Joe's proprietor Zach McDermott uses an old family recipe to make homemade barbecue sauce

Where to buy: Sackett's Market and through direct sales

Owner: Zach McDermott

Location: Sheridan

Email: info@oldjoesbbqsauce.com

Phone: 307-752-1212

Papa Joe's Produce

Hydroponically grown fresh lettuces and other greens, endive, kale, Swiss chard, peppers, tomatoes, cucumbers, strawberries, watercress, and herbs year-round (the business has two 1,000-square-foot greenhouses and one 1,700-foot greenhouse); Scottish Highland beef; homemade jams, jellies, fruit butters, salsas, and dips; and infused olive oils



Students at Meadowlark Elementary School are introduced to a variety of gardening methods, including growing veggies, herbs, and greens in this Lettuce Grow indoor farmstand, a self-watering and self-fertilizing hydroponic system.



Phylo Organic owner Tina Marie Moger makes slow-pressed health juices, fresh nut milks, and gluten-free vegan foods.

Where to buy: direct sales through Papa Joe’s, and also at Cross E Dairy & Beef, Landon’s Farmers Market, and Sackett’s Market in Sheridan; produce is also served at Midtown Cafe and Warehouse Gastropub in Sheridan, and Just LeDoux It Saloon & Steak Out in Big Horn
Owners: Joe Wesnitzer, Carol Sims, Adam Bunker, and Amanda Bunker

Location: Sheridan

Email: papajoesproduce@gmail.com

facebook.com/papajoesproduce/

instagram.com/papajoesproduce/

Phone: 307-763-8248 (Joe) or 307-751-7422 (Adam)

Website: <https://papajoesproduce.com/>

PepperKing

Homemade hot sauces, salsas, pepper jellies, spicy snacks and candies, and pepper-infused salts

Where to buy: Cross E Dairy & Beef, Landon’s Farmers Market, and Sackett’s Market

Owner: Ryan Williams

Location: Sheridan

Email: pepperkingwyo@gmail.com

facebook.com/PepperKingWYO/

instagram.com/pepperkingwyo/

Phone: 307-262-8771

Phylo Organic

Slow-pressed health juices, fresh nut milks, and gluten-free vegan foods

Where to buy: Good Health Market, The Kula Space yoga studio, and Landon’s Farmers Market

Owner: Tina Marie Moger

Location: Sheridan

Email: phyloorganic@gmail.com

instagram.com/phyloorganic/

Phone: 808-639-5056

Piney Island Native Plants

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.

Where to buy: through the website, Facebook, or contact info below; perennial pollinator packages are also available through the Sheridan County Conservation District (see listing below)

Owner: Alisha Bretzman

Location: Sheridan

Email: pineyislandnatives@gmail.com

facebook.com/pineyislandnativeplants/

Phone: 307-683-6753

Website: <https://www.pineyislandnatives.com/>



Sheridan County Conservation District program specialist Jackie Turner, left, and Piney Island Native Plants owner Alisha Bretzman show a “perennial pollinator package” from PINP. The plant packages are available each spring during the SCCD’s seedling tree and shrub sale.

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 assist 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).

Staff members: Robin Englehart-Bagley (executive director); Shannon Anderson (staff attorney/organizer); Pennie Vance, Claire Deuter, and Katherine Stahl (organizers); and Katherine Schrock (office manager/member relations coordinator; volunteer board of directors: David Romtvedt, Dudley Case, Lynne Huskinson, Bob LeResche, Joyce Evans, Liza Cuthbert-Millett, Wayne Lax, Barbara Chase, Mikel Scott, Maria Katherman, and Tudor Marks

Location: Sheridan

Email: info@powderriverbasin.org

facebook.com/PowderRiverBasinResourceCouncil/

Phone: 307-672-5809

Websites: <https://www.powderriverbasin.org/>; and <https://www.powderriverbasin.org/what-we-do/agriculture-local-foods/>

X: @PRBResCouncil

Prairie Butte Creations

Homemade salsa, energy bites, and scones

Where to buy: Cross E Dairy & Beef in Sheridan (see Campbell County section for details)

Ranchester Farmers Market

Fresh vegetables, herbs, and fruits; locally produced honey; homemade canned goods, including pickles, jams, and jellies; homemade baked goods; farm-fresh eggs; homemade barbecue; kettle corn; lemonade; handmade alpaca fleece sweaters, hats, gloves, and socks; dog biscuits; a wide variety of arts and crafts; and University of Wyoming Master Gardeners' information on Wednesdays, 4:30–6:30 p.m., June through September

Host: Town of Ranchester; market contacts: Barbara Brackeen-Kepley (town clerk) and Bob Miller (town parks and recreation)

Location: Ranchester Mercantile

Email: townclerk@ranchesterwy.gov or parcsandrec@ranchesterwy.gov



A variety of homemade canned goods, fresh produce, baked goods, honey, and other locally produced foods are available at the Ranchester Farmers Market, which is hosted by the Town of Ranchester.

facebook.com/events/main-street-mercantile-ranchester-wy-82839/ranchester-farmers-market/313307272342109/

Phone: 307-655-2283

Website: <https://www.ranchesterwy.gov/>

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh tomatoes, spicy peppers, onions, garlic, and spices from the family garden. There is also a recipes' page on the website.

Red Pony Salsa was one of two Wyoming specialty food producers (see Fremont County section for the other) that earned an invitation to the 2024 Winter Fancy Food Show in Las Vegas, a three-day event of networking, trendspotting, and sampling the newest and best specialty foods from hundreds of exhibitors in more than 40 categories. The event attracted some 17,000 people. Owner Richard Rhoades joked in an interview with Cowboy State Daily: "I think at least one person would want my stuff."

The salsa is named after the fictitious Red Pony, a popular Wyoming dining establishment and bar located near the fictional town of Durant. The Red Pony is operated by Henry Standing Bear, a close friend of Walt Longmire in the famous Longmire book series by Craig Johnson of Ucross, just a 10-minute drive (two hours if you're riding a fit red pony) to Rhoades' hometown of Clearmont.



Red Pony Salsa, made by Richard Rhoades of Clearmont, is named after the fictitious Red Pony dining establishment and bar in the Longmire book series. Rhoades is friends with Longmire author Craig Johnson, and got permission to use the Red Pony on the labels of his salsa.

Rhoades, who perfected his salsa recipe over many years in his home kitchen using produce from his garden, including tomatoes, hot peppers, onions, garlic, and spices, is friends with Johnson. "I was having coffee with Craig one morning and him and (his wife) Judy said, "Why don't you just use the Red Pony?"

Where to buy: Clear Creek Stop and Vintiques of Wyoming in Clearmont, Sackett's Market in Sheridan, online orders (see website address below), and through Eat Wyoming (<https://eatwyoming.com/>)

Owner: Richard Rhoades

Location: Clearmont

Email: redponysalsa@outlook.com

facebook.com/Redponysalsa/

instagram.com/redponysalsa/

Phone: 307-752-0094

Website: <https://www.redponysalsa.com/>

Redneck Vittles

Homemade pickled goods; freeze-dried fruits and vegetables, using both regionally sourced produce as

well as produce from the home garden; canned goods, including chicken pot pie fillings; locally raised pork, including regular cuts, sausage, ham, and bacon; and dairy products, including handcrafted cow and goat cheese, cultured butter, and sour cream

Where to buy: Clearmont Shop Hop each May and November in Clearmont, a small agricultural-based community in eastern Sheridan County; also takes custom orders and sells goods at The Urban Basket in Gillette (see Campbell County section for more details)

Owner: Tammi Lindskov, with help from good friend Lynn Newsom

Location: Arvada

Email: was@rangeweb.net

Phone: 307-689-1134 (Tammi)

Rocking Chair Farms

Potatoes, pulse crops (including dry beans, lentils, and peas), heritage grains (including barley, rye, and wheat), and stone-ground, whole-grain flour

Where to buy: Cross E Dairy & Beef and Landon's Farmers Market

Owner: John Buyok

Location: Ranchester

Email: jbuyok@honyocker.com

alignable.com/ranchester-wy/rocking-chair-farms

facebook.com/p/Rocking-Chair-

Farms-100064559507678/

Phone: 307-673-0068

Rooted at the Hub

In 2021, The Hub on Smith (Sheridan Senior Center) partnered with Rooted in Wyoming (RiW) and C & B Operations to build two raised beds on a previously underutilized portion of the Hub's location. Since then, additional outdoor raised beds were added, as well as a Lettuce Grow Farmstand.

"The Hub on Smith loved the idea of not only beautifying our property, but also giving seniors that may no longer have a large garden a place to get their hands dirty," says Amanda Munford, fun and wellness coordinator at The Hub. "The raised beds give seniors at The Hub the ability to tend to the garden, and they love having fresh produce that they grow themselves!"

Coordinator: Amanda Munford

Location: Sheridan

Email: amunford@thehubsheridan.org and outreach@rootedinwyoming.org

Phone: 307-672-2240 (The Hub on Smith) and 307-675-2088 (RiW)

Website: <https://thehubsheridan.org/> and <https://www.rootedinwyoming.org/>

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.

As of summer 2023, RiW has helped to establish eight gardens in Sheridan: Garden of Grace at Grace Anglican Church, Garden of Isidore at Holy Name Catholic School, Henry A. Coffeen Garden at Henry A. Coffeen Elementary School, Highland Park Garden at Highland Park Elementary School, Meadowlark Garden at Meadowlark Elementary School, Woodland Park Garden of Pride at Woodland Park Elementary School, Rooted at the Hub at The Hub on Smith (senior center), and Veterans' Victory Garden at the Sheridan VA Medical Center.

It has also helped to establish five farm walls in Sheridan (partnering schools and community host partners include Henry A. Coffeen Elementary, Sagebrush Elementary, Sheridan County YMCA, and Smith Alley Brewing Co.).

Additionally, 12 Lettuce Grow Farm Stands have been installed at various sites across Sheridan County, including the Big Horn schools, Woodland Park Elementary, Coffeen Elementary, Sagebrush Elementary, Holy Name School, Tongue River Elementary, The Hub at Smith, Sheridan VA Medical Center, Story Elementary, and Meadowlark Elementary. Additional gardens include the Big Horn Ram's Harvest Garden at the Big Horn School, and Tongue River Eagle's Nest Garden at Tongue River Valley Community Center in Ranchester.

RiW also partners with The Brinton Museum and Science Kids each summer to produce a 'garden camp' for youths ages 9–12.

In addition, RiW helped fund a garden program at the Kaycee K–12 School (see Johnson County section), and a greenhouse project for the Evanston Youth Club (see Uinta County section).

Executive director: David Johnson; program and outreach coordinator: Ian Cannon-Wallace, along with a volunteer board of directors, including Olivia Koltiska, chair; Ellie Martin, vice chair; and Victoria Gray Martin, board member

Location: Sheridan County

Email: executivedirector@rootedinwyoming.org and outreach@rootedinwyoming.org
facebook.com/RootedInWyoming/
instagram.com/rootedinwyoming/
Phone: 307-675-2088
Website: <https://rootedinwyoming.org/>

Rooted in Wyoming Interactive Map

Rooted in Wyoming has a new interactive map on its website that shows the school, community, and partner gardens, greenhouses, and farm walls it has supported in Sheridan County and beyond. Users can click on icons on the map or links to the side to learn more about the various gardens and programs that RiW has supported.

The map itself along with stories and photos about the various projects could give other groups around Wyoming some ideas on how to expand school and community gardening and greenhouse programs in their communities.

See the above listing for more details about RiW. Additionally, there are listings throughout the Sheridan County section as well as in the Johnson and Uinta County sections about RiW programming.



Volunteers like Clarence Montano, here displaying some squash he just picked, make the large Sagebrush Community Garden in Sheridan a big success. He is surrounded by sunflowers, corn, and dill.



Jane Sylvestre, who graduated from Sheridan College with an associate degree in plant sciences and agricultural business, harvests grapes in 2022 at the adjacent Sheridan Research and Extension Center vineyard. ShREC allows students to get a variety of hands-on agricultural experience.

Roots Kitchen & Cannery

Homemade pickles, preserves, jams, and other canned goods; uses locally produced ingredients, including vegetables, fruits, and herbs, whenever possible

Where to buy: The Brinton Museum in Big Horn, and through online orders (see Teton County section for details)

The Rusty Bucket

Goat milk, goat milk kefir, cheeses, meat chickens, and goat milk soap at Cross E Dairy & Beef in Sheridan; and microgreens and goat milk soap at Good Health Market in Sheridan (see Campbell County section for details)

Sackett's Market

Family owned, farm-to-table store that sources locally produced foods throughout the year, including fresh vegetables, microgreens, herbs, and fruits; dried herbs; 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; free-range eggs; 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@sackettsmarket.com or christina@sackettsmarket.com

facebook.com/p/Sacketts-Market-100063638165831/

instagram.com/sacketts_market/

Phone: 307-672-3663

Website: <https://www.sackettsmarket.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 \$120 for plots ranging in size from 200 square feet to more than 2,000 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.

In an interview with The Sheridan Press, committee member Stella Montano says that the power of community gardens lies in the camaraderie, knowledge, and resilience built by helping one another to care for the garden and grow enough produce to share with others (you can read the story by doing an online search for Sagebrush Community Garden and Sheridan).

Committee members: Donna and Mark Bullick, Stella and Clarence Montano, Susan Flynn, and Dennis Zowada; city liaison: Steve Gage, city parks manager

Location: Sheridan

Email: stellamontano.sm@gmail.com or sgage@sheridanwy.gov

Phone: 307-752-3552 (Stella) or 307-751-8039 (Steve)

Website: https://www.sheridanwy.gov/government/parks/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 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.

Coordinator: teacher Jesse Bennick

Project partners: Sagebrush Elementary School, parents, Rooted in Wyoming (RiW), and others

Location: Sheridan

Email: jesse.bennick@scsd2.com and outreach@rootedinwyoming.org

Phone: 307-672-9059

Websites: <https://scsd2.com/sagebrush-elementary-school> and <https://rootedinwyoming.org/>

Savage Cabbage

Homemade, small-batch sauerkraut

Where to buy: Cross E Dairy & Beef and direct sales. The sauerkraut is made from cabbage grown at Lloyd Craft Farms near Worland (see Washakie County section).

Owner: David Thorne

Location: Sheridan

Email: dave@wyomingfoods.com

Phone: 307-760-5658

Website: <https://wyomingfoods.com/>

Sheridan College Plant Sciences

Sheridan College offers an associate of science degree in plant sciences. This program helps students pursue careers in horticulture; greenhouse, nursery, and 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 recently planted orchard, a research vineyard, and a variety of laboratories, herbarium, and teaching greenhouse within the Mars Agriculture Center.

Instructors: Ami Erickson, Mae Smith, and Angel Sparkman

Location: Sheridan

Email: amie@sheridan.edu, msmith@sheridan.edu, and asparkman@sheridan.edu

facebook.com/SheridanCollege/
[posts/10156825013857080/](https://www.facebook.com/SheridanCollege/posts/10156825013857080/)

Phone: 307-675-0544

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 also perennials for pollinators (the pollinator packages are from Piney Island Native Plants (see listing above). SCCD is involved in a variety of other conservation-related projects, among them water quality and land management.

District manager: Carrie Rogaczewski; program

specialist: Jackie Turner; volunteer board of

supervisors: Edith Heyward, Stephanie Masters, Orrin

Connell, Emerson Scott III, and Jessica Western

Location: Sheridan

Email: jackie.turner@sccdwy.org or carrie.

rogaczewski@sccdwy.org

facebook.com/sccdwy.org/

Phone: 307-672-5820, ext. 3

Website: <https://www.sccdwy.org/>

Sheridan County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; wine, fruit and vegetable



Lindsey Farver, a Sheridan College plant sciences and agricultural business major, learns how to complete a whip graft of a young apple tree in 2023. This was part of a plant propagation class at SC, which has student-run greenhouses, indoor and outdoor gardens, an orchard, research vineyard, herbarium, and other facilities.



Sheridan College students, area residents, and others attend a grape workshop at the Sheridan Research and Extension Center vineyard just south of Sheridan. A wide variety of research takes place at ShREC, including horticulture. An orchard was recently established at the site, and historic apple varieties are included.

juices, soda, beer, and non-alcoholic fermented beverages and seltzers; jellies, preserves, marmalades, butters, and jams; canned vegetables and fruits; pickles and relishes; dried fruits, vegetables, and herbs; fruit leathers; honey; pepper relishes; and floriculture, including cut flowers, indoor potted plants, arrangements, and children's flower garden.

Among the many other contests are ones in photography, watercolor, sculpting, acrylic, oil, weaving, quilting, sewing, metal work, and leathercraft. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Sheridan County Fair, held annually from late July and through early August, also includes equine-related events for people with special needs (this is organized by CHAPS Equine Assisted Services), in addition to other horse-riding events; jousting tournament complete with axe throwing, a Renaissance-themed market, and queen's dinner; pancake breakfast; youth livestock sale; buyers' dinner; livestock, poultry, rabbit, dog, cat, and pocket pet shows; a pie contest; and other events.

Fairgrounds director: Kimber Solberg; volunteer fair board members: Brittany Gorzalka, Jack Wood, Jennifer Huffman, Jeremy Kisling, Susan Terry, Liz Kinkaid, and Jason Koltiska

Location: Sheridan County Fairgrounds

Email: admin@sherfair.com or ksolberg@sherfair.com

facebook.com/shercofair/

Phone: 307-672-2079

Website: <https://www.sheridancountyfairgrounds.com>

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 (Sheridan County Extension)

Websites: www.wyoextension.org/sheridancounty/ or www.uwyo.edu/mastergardener/

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

facebook.com/SheridanCountySeedLibrary/

Phone: 307-672-5809 (PRBRC) or 307-674-8585 (SCFPL)

Website: <https://www.powderriverbasin.org/what-we-do/agriculture-local-foods/>

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.

SFF has also established a native elderberry patch and 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.

In 2023, Piney Island Native Plants and Sheridan Food Forest volunteers collaborated with Northern Cheyenne tribal member Linwood Tall Bull and his son, Randall, to create a traditional medicinal and plant food garden in the Food Forest. Participants hope that this becomes a meeting place to share cultural activities and local foods.

Partners: Sheridan Recreation District, Powder River Basin Resource Council, and SFF committee members and volunteers

Location: Sheridan

Email: info@powderriverbasin.org (PRBRC), leresche@rangeweb.net (Carol LeResche), or donkey-7@live.com (Nancy Drummond)

facebook.com/SheridanFoodForest/

Phone: 307-672-5809 (PRBRC)

Website: <https://www.powderriverbasin.org/what-we-do/agriculture-local-foods/>

Sheridan High School Horticulture

Students learn many aspects of plant production while growing vegetables in three greenhouses, including two large greenhouses measuring 50' x 60', and one smaller one measuring 16' x 25'. The greenhouses have traditional beds containing a soil/compost mix, as well as two hydroponic walls. Students grow a variety of vegetables and leafy greens, which are used in the school lunch program. They also sell starts to community residents, with proceeds helping to sustain the horticulture program.

Among the latest projects is to test fast-growing plants, including DNA testing. These plants are developed through traditional plant breeding, and are used for teaching and research.

"I am going to an extensive training this summer (2023), which will greatly help us organize the horticulture

program and teaching the course moving forward," says teacher Chaney Peterson, who was taking the Principles of Agricultural Science—Plant curriculum through CASE, short for Curriculum for Agricultural Science Education. Peterson will then take what she learned back to the classroom, including teaching students about plant anatomy and physiology, classification, and the fundamentals of production and harvesting.

Vocational agriculture teachers and FFA co-advisors:

Clay Christensen and Chaney Peterson; vocational ag teacher and FFA assistant: Ward Cotton

Location: Sheridan

Email: clay.christensen@scsd2.com, chaney.peterson@scsd2.com, and ward.cotton@scsd2.com

Phone: 1-307-672-2495

Website: <https://scsd2.com/schools/sheridan-high>



Matt Martin, owner of Speedy's Sauce Co. in Sheridan, makes homemade Carolina barbecue, teriyaki, and Thai peanut sauces.

Sheridan Research and Extension Center

The University of Wyoming Sheridan Research and Extension Center (ShREC) focuses on horticulture, forages, rangeland restoration, and control of invasive weeds and grasses in north-central and northeast Wyoming. The station at Wyarano, east of Sheridan, includes approximately 250 acres, where a variety of research projects are underway, including field crops, fruit trees, weed science, native plant materials, soil science, and rangeland restoration.

Facilities just south of 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), horticulture, grasses, alfalfa, and cover crops. There is also a vineyard at the site. ShREC is also a partner in the Garden of Pride at nearby Woodland Park Elementary School (see listing above).

ShREC director: Brian Mealor; office associate: Rochelle Koltiska; assistant professor: Donna Harris; assistant research scientists: Beth Fowers and Jaycie Arndt; farm managers: Mike Albrecht and Tyler Jones
Locations: Sheridan and Wyarano

Email: shrec@uwyo.edu (Rochelle) or bamealor@uwyo.edu (Brian)

facebook.com/UWSHREC/

Phone: 307-673-2856

Website: <https://www.uwyo.edu/uwexpstn/centers/sheridan/index.html>

ShREC Evaluation of Grape Cultivars

A grapevine cultivar evaluation was established in 2013 at the 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. The study, which concluded in 2023, revealed that Frontenac, Frontenac Gris, Osceola Muscat, Brianna, and Edelweiss were 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.

ShREC director: Brian Mealor; office associate: Rochelle Koltiska

Location: Sheridan

Email: shrec@uwyo.edu or bamealor@uwyo.edu



Tongue River Elementary School students, teachers, and volunteers grow fresh produce at the Tongue River Eagle's Nest Garden in Ranchester. Students work with school kitchen staff to prepare both fresh and preserved foods using produce they helped grow and harvest. Fresh vegetables are also sold at the Ranchester Farmers Market.

facebook.com/UWSHREC/

Phone: 307-673-2856

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. Locally produced honey and fresh, organically grown produce, including heirloom vegetables and fruits, are offered seasonally.

Starting in 2016, the family began an orchard, growing apples, pears, plums and cherries; and raspberries and strawberries from berry patches planted in 2020.

Where to buy: through direct and on-farm sales, and at Landon's Farmers Market

Owners: Theresa and Chris Shaw, and children Kaitlin, Michael, Nathan, and David

Location: Sheridan

Email: shilohvalleyfamilyfarm@gmail.com

facebook.com/shilohvalleyfamilyfarm/

instagram.com/shilohvalleyfarm/

Phone: 307-429-8636

Website: www.shilohvalleyfamilyfarm.com/

Speedy's Sauce Co.

Homemade Carolina barbecue, old family recipe teriyaki, and Thai peanut sauces

Where to buy: Buckhorn Travel Plaza in Ranchester, and Bucks Travel Stop, Choppers Deli, Rocky Mountain Discount Sports (BBQ section), and Sackett's Market in Sheridan

Owner: Matt Martin

Location: Sheridan

Email: speedysauces307@gmail.com

facebook.com/profile.

php?id=61550942848349&mibextid=ZbWKwL

Phone: 307-620-2282

Stingers Honey

Locally produced raw and processed pure honey

Where to buy: Albertsons, Farmers Co-op, Killy's Smokehouse, and Pack & Mail in Sheridan, and Story Store in Story (see Johnson County section for details)

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 (including pollinators), 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: Sue Shrum; **vice president:** Donna Bullick;

treasurer: Joy Decker; **secretary:** Charla Guidice

Location: Story

Email: saswaynie@aol.com

Phone: 307-217-1903

Website: <https://www.storywyoming.org/story-garden-club>

Sweet Spot Depot

Nuts including whole fancy cashews and dry roasted shelled pistachios; dried fruits including pineapple, strawberries, banana chips, and apple chips; candies including fancy pecan pralines, cashew clusters, cashew toffee crunch, and milk chocolate almond toffee; trail mix; and other items

Where to buy: Landon's Farmers Market and through the website

Owner: Greg Raptoulis

Location: Sheridan

Email: greg@sweetspotdepot.com

alignable.com/sheridan-wy/sweet-spot-depot-llc

Phone: 954-472-0760

Website: <https://sweetspotdepot.com/home>
[yelp.com/biz/sweet-spot-depot-sheridan](https://www.yelp.com/biz/sweet-spot-depot-sheridan)

Tongue River Eagle's Nest Garden

Vegetables, fruits, herbs, and flowers, including pollinators, are grown in the educational garden; Tongue River Elementary School students 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.



Chef Jackie Vitale and her staff use fresh produce from the Ucross Foundation gardens in foods prepared for participants in the foundation's artist residency program.



Botanist Bob Giurgevich is among the volunteers who help care for the Veterans' Victory Garden at the Sheridan VA Medical Center. In 2023, Rooted in Wyoming collaborated with the VA on a significant refurbishment project at the community garden, which has a priority for veterans.

Garden managers: Lacie Schwend and Chad Aksamit

Garden partners: Town of Ranchester, Tongue River Valley Community Center, Sheridan County School District 1, Rooted in Wyoming, and others

Location: Ranchester

Email: lschwend@trvcc.org, caksamit@trvcc.org, and outreach@rootedinwyoming.org

facebook.com/TongueRiverValleyCommunityCenter/

Phone: 307-655-9191 (TRVCC Ranchester) or 307-655-9419 (TRVCC Dayton)

Websites: <https://trvcc.org/> and <https://rootedinwyoming.org/>

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 Ranchester Farmers Market (see listing above).

Program director: Chad Aksamit

Program host: Tongue River Valley Community Center

Location: Ranchester

Email: caksamit@trvcc.org

Phone: 307-655-9191 (TRVCC Ranchester) and 307-655-9419 (TRVCC Dayton)

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).

Where to buy: 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

Ucross Foundation Horticulture

Fresh produce, including vegetables, fruits, and herbs grown in the gardens at the Ucross Foundation, are served to those participating in the artist residency program at the foundation. The produce garden, as well as a large flower garden, is overseen by Ucross Foundation Horticulture Manager Kel Harris. Of the work, she says, "It's so rewarding. My dreams have come true." The flower garden, which includes many pollinator species, is located in The Park at Ucross, which is open to the public year-round.

Overseeing the culinary program at the foundation is Chef Jackie Vitale, who bases many of the lunches and dinners off of fresh produce. She also bakes pastries for the Ucross Cafe, open to the public in the Ucross Art Gallery.

In 2023, Vitale replaced longtime Ucross Foundation Chef Cindy Brooks, who was featured in a WyoFile story the year before. "A lot of times the menu is influenced by what I have in the garden," Brooks said. "I want it to be healthy, I want it to be inspiring as (the artists) inspire me ... I just overwhelm them with lots of produce."

While working at the Ucross Foundation, Brooks co-authored The Ucross Cookbook: Cooking for Artists on a Wyoming Ranch with a former Ucross fellow, Cree LeFavour. The book contains more than 70 recipes interspersed with artist essays and vignettes of ranch life, according to the WyoFile story.

Ucross Foundation president: William Belcher; managing director: Vickie Abbott; horticulture manager: Kel Harris; chef: Jackie Vitale; director of external relations: Caitlin Addlesperger

Location: Ucross

Email: kharris@ucross.org, jvitale@ucross.org, or caddlesperger@ucross.org

facebook.com/ucrossfoundation/

instagram.com/ucrossfoundation/

Phone: 307-737-2291

[youtube.com/@ucross7187](https://www.youtube.com/@ucross7187)

Website: <https://www.ucrossfoundation.org/>

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 weeds and rangelands; 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: Emily Swinyer (4-H & youth development), Lori Dickinson (CNP), Jaycie Arndt (invasive grasses), and Cori Enders and Chandra Hendricks (administrative assistants)

Location: Sheridan

Email: shercnty@uwyo.edu (Cori), shercnt2@uwyo.edu (Chandra), eswinyer@uwyo.edu (Emily), jarndt1@uwyo.edu (Jaycie), and lori.dickinson@uwyo.edu (Lori)

facebook.com/SheridanExtension/

Phone: 307-674-2980 (main office)

Website: <https://www.wyoextension.org/sheridancounty/>

Veterans' Victory Garden

The Veterans' Victory Garden is located the Sheridan VA Medical Center. The garden has been at the Fort MacKenzie site since about 1898. It has since become a community garden with a priority for veterans, according to an article in The Sheridan Press. Rooted in Wyoming collaborated with the VA in 2023 on a significant refurbishment project including a major garden clean-up, relocating existing planter beds, installing new planter beds — some of which are handicap accessible — and spreading mulch.

Contact: Rooted in Wyoming

Location: Sheridan VA Medical Center

Email: outreach@rootedinwyoming.org

Phone: 307-675-2088

Website: <https://www.rootedinwyoming.org/>

Wellborn Farms

Farm-fresh eggs; pasture-raised meat birds; fermented foods, including sauerkraut, garlic paste, black garlic, kimchi, mustard, and specialty vegetables; in-season fresh produce; homemade jellies; pickled vegetables; and cheesecakes

Where to buy: Cross E Dairy & Beef and Landon's Farmers Market

Owner: Hanne Wellborn

Location: Sheridan

Email: wellbornfarms307@gmail.com

facebook.com/WellbornFarms307/

instagram.com/WellbornFarms307/

Phone: 307-429-2477

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

Phone: 307-752-6085

Western Variety Farm

Year-round fresh produce and whole broilers (there is an interesting feature story about the farm and owner Brian



Wellborn Farms owner Hanne Wellborn of Sheridan makes a variety of fermented foods, including sauerkraut, kimchi, mustard, garlic paste, and other products. Hanne also offers in-season fresh produce, farm-fresh eggs, and pasture-raised meats.

Berglund in The Sheridan Press; you can easily find it by doing a keyword search)

Where to buy: Cross E Dairy & Beef, Good Health Market, The Health Nut, and Landon's Farmers Market

Owner: Brian Berglund

Location: Sheridan

Email: berglundwork@gmail.com

Phone: 860-861-8851

Who's Blue Easterseals Garden

Clients of Easterseals in the Sheridan area named their garden after "Who's Blue, let's go to the garden!!!" Blue touches are added throughout, creating a bright, welcoming space for all Easterseals' participants and their families and mentors. Participants helped choose design elements, as well as the types of plants and trees they would like to grow. The garden, which measures 45-feet-square, is a wheelchair-accessible space with a garden shed, nine raised beds, irrigation, vermicomposting pod, sensory and meditation areas,



Western Variety Farm owner Brian Berglund grows a wide variety of fresh vegetables, herbs, and fruits in a large outdoor garden near Sheridan. The 6,000-square-foot plot was previously a horse pasture, and the owners, Fred and Karen Schubert, wanted to help Brian start his small agricultural operation.

perennials, annuals, and a pollinator area. Artist Ashley Cooper created a paint-by-number mural on the garden shed so Easterseals clients can work alongside her.

Contact: Rooted in Wyoming

Location: Sheridan

Email: outreach@rootedinwyoming.org

Phone: 307-675-2088

Website: <https://www.rootedinwyoming.org/>

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

Where to buy: 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 or rrbduncan@gmail.com

bakerias.com/US/Sheridan/102240171731459/Wild-Hollow-Artisan-Baking

facebook.com/wildhollowbaking/

Phone: 307-752-3115

Wyoming Farm Wall

The Wyoming Farm Wall is an innovative showcase of vertical and ebb and flow hydroponic growing systems in the heart of downtown Sheridan. In an ebb and flow system, plant roots are flooded with nutrient-rich water about four to six times a day, and then drained. Grow trays are used for the plants, and roots remain submerged in the hydroponics solution for about 15 minutes during each flooding.

The Wyoming Farm Wall is located between Smith Alley Brewing Co.'s outdoor seating area and the pedestrian walkway. "It acts to passively promote Rooted in Wyoming's ongoing mission of supporting local food production and consumption," says Rooted in Wyoming's outreach coordinator, Ian Wallace.

Contact: Rooted in Wyoming

Location: Smith Alley Brewing Co., downtown Sheridan

Email: outreach@rootedinwyoming.org

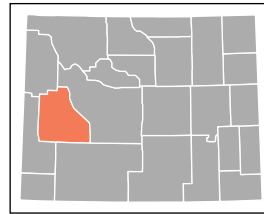
Phone: 307-675-2088

Website: <https://www.rootedinwyoming.org/>



Sublette

C O U N T Y



Eden Valley Honey

Locally produced honey and wax

Where to buy: Burney & Co. in Big Piney; Blue Planet Foods and Obo's Market & Deli in Pinedale; and direct sales (see Sweetwater County section for details)

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: The Rim Station northwest of Pinedale on Highway 191 (see Teton County section for details)

Franceschi Farms

Homemade jams, spice blends, pickled vegetables, barbecue sauces, and syrups

Where to buy: Elkhorn Trading Post in Bondurant and 307 Mercantile Co. in Pinedale (see Lincoln County section for details)

Hat Six Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen



Vikki and Jeff Sherman, right, refurbished a business in Pinedale with the help of their children, from left, Savannah, Sierra, Derek, and Devin, and opened the Mountain Fresh Produce store in 2023. The year-round farmers' market offers a variety of locally produced foods, including fresh produce grown throughout the year by Savannah.

Where to buy: Green River Rendezvous in Pinedale (see Natrona County section for details)

Mountain Fresh Produce

This year-round, indoor farmers' market offers hydroponically grown 'clean,' fresh vegetables, fruits, and herbs; raw milk; farm-fresh eggs; homemade baked goods; meats; and other products (the business produces 'clean' produce using organic growing methods)

"We've been working on this project for 1 ½ years, and opened the store in July 2023," says Vikki Sherman, who owns the operation with her daughters Savannah and Sierra. "We have a 40-foot Conex container (metal reusable shipping container), and hydroponically grow between 4 and 6 tons of produce vertically in that space each year. And we also grow about the same amount of produce in a 1,000-foot grow room using four different types of hydroponic methods."

In addition to the produce they grow, Vikki and her daughters also source additional produce as well as raw milk, fresh eggs, baked goods, and meats from other local and area producers. "Our goal is to help other small businesses in the area, and to provide locally produced fresh, clean foods."

Within the Mountain Fresh Produce store is the Secret Garden Café, which uses fresh produce in smoothies and other products served in the café, which is also owned by the Shermans.

Where to buy: purchase directly from the store; or order online, and then pick-up at the store

Owners: Vikki Sherman and daughters Savannah and Sierra

Location: 461 S. Pine St. in Pinedale

Email: mountainfresh.wy@gmail.com

facebook.com/MountainFreshProduceLLC/

Phone: 307-749-2740

Website: <https://www.mountain-fresh-produce.com>

Mr. Joe's Hot Sauce

Hot sauces, marinades, and spicy jams

Where to buy: 307 Mercantile Co. in Pinedale (see Sweetwater County section for details)

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: 307 Mercantile Co. in Pinedale (see Natrona County section for details)

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; handcrafted clothing; personal care products; and other items on Thursdays from 2 to 6 p.m., early June through September (check website for details).



Main Street Pinedale sponsors the Pinedale High Altitude Market, held Thursday afternoons on the Sublette County Courthouse lawn, June through September. The farmers' market offers a wide variety of products that are sourced locally and from around the area.

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 and Main Street Pinedale program manager: Kaddy Shivers

Market sponsor: Main Street Pinedale

Location: Sublette County Courthouse lawn

Email: info@mainstreetpinedale.com

facebook.com/groups/PinedaleFarmersMarket/

Phone: 307-360-6246

Website: <https://www.mainstreetpinedale.com/farmersmarket>

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; handcrafted clothing; personal care products; and other items, every other Friday from 2 to 6 p.m., late September through May (check website for details).

Market manager and Main Street Pinedale program manager: Kaddy Shivers

Market sponsor: Main Street Pinedale

Location: Sublette County Library

Email: info@mainstreetpinedale.com

facebook.com/groups/PinedaleFarmersMarket/

Phone: 307-360-6246

Website: <https://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.

The website and social media include events and activities, gardening information, and information on how to join the club. Among the many events are greenhouse and gardening workshops, plant sales, planting for pollinators, container gardening, flower barrel planting, Water Wise garden maintenance, and garden tours. The club also presents Garden of Beauty awards.

2023–24 club officers: Jess Artz, president; Julie Kraft, vice president; Arlinda McLaughlin, secretary; and Michelle Helm, treasurer



Members of the Sage and Snow Garden Club participate in a potting session adjacent to a hoop house near Pinedale on a chilly spring day.

Location: Pinedale

Email: sageandsnowclub@gmail.com

facebook.com/people/Sage-and-Snow-Garden-Club/100063804150217/

instagram.com/sage_snow_garden/

Phone: 402-990-5458 (Jess) or 307-320-5047 (Julie)

Website: <https://www.sageandsnowgardenclub.org>

Satchitananda Farm Produce

Year-round fresh vegetables, fruits, and herbs, including kale, arugula, lettuces and other greens, cucumbers, peppers, beets, carrots, tomatoes, squash, zucchini, onions, strawberries, basil, and more. Owner and venture capitalist Dakin Sloss, of Jackson, funded the 5,000-foot greenhouse on the Satchitananda Ranch near Pinedale, using technology and design from the Netherlands. Four additional greenhouses are scheduled to be built in 2024. The five greenhouses will total 25,000 square feet.

According to thecivilengineering.org, Dutch greenhouses have revolutionized modern farming. At optimal growing conditions, each acre in the greenhouse yields as much lettuce as 10 outdoor acres and cuts the need for chemicals by some 95%.

In an August 2023 interview with Cowboy State Daily, Sloss says that managers LeeAnn and Cooper Shelton, with help from others, are learning what conditions work best for the various vegetables and other produce. The greenhouse is heated during winter with natural gas, and grow lights are on from morning through evening.



Cooper and LeeAnn Shelton oversee growing operations for Satchitananda Farm, which has a large climate-controlled, year-round greenhouse near Bondurant. Four additional greenhouses were scheduled to be built in 2024. There will be a total of 25,000 square feet of growing space. (Photo by Bobby Lane)

“It’s really a service project. You don’t start something like this to make money. But eventually it will produce a little bit of profit so that I don’t have to put money back into it,” Sloss told CSD. “By fall 2024 we should be able to meet local demand, and it should be a self-sustaining business.”

Where to buy: direct sales from the farm (order online), and at Elkhorn Trading Post in Bondurant (produce will also be served to employees and guests of the Satchitananda Ranch Wellness Retreat Center, which is scheduled to open in fall 2024). When the new greenhouses are operating, the goal is to begin selling produce at other venues in Sublette and Teton counties.

Owner: Dakin Sloss; managers: LeeAnn and Cooper Shelton

Location: Pinedale

Email: cooper@satchitanandaranch.com

Phone: 919-340-3023 (Cooper) or 252-813-7312 (LeeAnn)

Website: <https://www.satchitanandafarm.com/>

Sticky Mountain Honey

Locally produced honey

Where to buy: Pinedale High Altitude Market, Pinedale Winter Farmers’ Market, and through Facebook

Owners: Katie and Randy Williams

Location: Pinedale

Email: stickymountainhoney@gmail.com

facebook.com/people/Sticky-Mountain-Honey-LLC/100057398622168/

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

District manager: Michael Henn; assistant district manager: Shari Meeks; administrative coordinator: Traci Berg; wildlife and habitat program manager: Melanie Purcell; range specialists: Keller Hyde and Justice Miller; water resource specialist: Adrienne Kirkwood; senior natural resource technicians: Kamryn Kozisek and Fiona Shine; volunteer board of supervisors: Coke Landers, Darrell Walker, Dave Pape, Meghann Durbrow Smith, and Milford Lockwood

Location: Pinedale

Email: sccd@sublettecd.com or mhenn@sublettecd.com



It’s bitter cold outside, but perfect for growing fresh produce in this climate-controlled greenhouse operated by the startup business Satchitananda Farm, which is adding four additional greenhouses. Produce is available from the greenhouse, with orders placed online.

facebook.com/SubletteCD/

Phone: 307-367-2364

Website: <https://www.sublettecd.com>

Sublette County Fair

Specialty-crop-related entries in the Open classes include ones in fresh fruits and vegetables (classes for produce grown outside, in a greenhouse, hydroponically, and in a windowsill); canned fruits and vegetables, jellies, preserves, marmalades, butters, jams, and syrups; floriculture, among them cut flowers; and many others. There are also a variety of other Open classes including homemade pies.

Additionally, there are many contests for 4-H, including ones directly tied to specialty crops, including gardening & horticulture, and food & nutrition. There are also many contests open to FFA members. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The fair, held annually in late July, also offers a wide variety of activities, including barrel racing, jackpot team roping, and team branding; horse, beef, swine, sheep, goat, cat, and dog shows; music and dancing; wild west fast draw; archery shoot; art show and sale; rocket launch, and many others.

Fair manager: Kailey Barlow; other staff members: Jay and Brianne Brower, Kate Taylor, and Ashtyn Seely; volunteer fair board members: Nancy Espenscheid, Gary Hayward, Mike Henn, Kevin Hughes, and Susan Nesson

Location: Big Piney

Email: manager@sublettecountyfair.com or kailey@sublettecountyfair.com

facebook.com/sublettecountyfair/

Phone: 307-276-5373

Website: <https://www.sublettecountyfair.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



Sticky Mountain Honey co-owner Katie Williams and her daughter, Maggie, pose for a picture while tending to their bees near Pinedale. The work comes with nice perks, like being outside with scenic ranch lands and the Wind River Range in the background.

Program contacts: Dagan Montgomery (agriculture & natural resources), Amy Calhoun (administrative assistant), Tiera Bevilacqua (4-H & youth), vacant (CNP) and Windy Kelley (weather variability & agricultural resiliency)

Location: Pinedale

Email: sublette@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

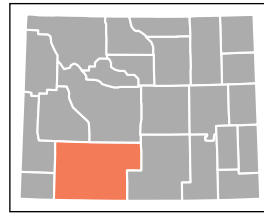
facebook.com/windrivergardens/

Phone: 307-367-3050



Sweetwater

C O U N T Y



Baer's Pantry

All-natural homemade jams, including their best seller, chokecherry; homemade chokecherry syrup; and orange marmalade

Where to buy: Farson Merc in Farson; and Busy Bee & Co. and Mack & Co. in Rock Springs (see Laramie County section for details)

Bear Creek Rubs

Hot mustard, honey mustard, and chicken wing rubs; Mountain Top Garlic, Smoking Blue Bonnet, and lemon pepper dip mixes; and All American, lemon pepper, South of the Border, Mountain Top Garlic, and Smoking Blue Bonnet spices

Where to buy: Red White Buffalo in Green River (see Laramie County section for details)

Black Gold Jelly

Handcrafted syrups, sauces, and salsas, among them black garlic jalapeño, black garlic apricot-pineapple, black garlic apricot-ginger, black garlic blackberry-jalapeño, and black garlic lemon-plum red pepper syrups; horseradish syrup and fresh horseradish; lion's mane bourbon sauce; and black garlic salsa.



Zackary Meek, co-owner of Black Gold Jelly in Rock Springs, makes homemade syrups, sauces, and salsas using locally sourced produce when possible, including hot peppers, fruits, horseradish, black garlic (a fermented garlic), and mushrooms.

Locally and regionally sourced fresh produce are used in the products, including hot peppers grown by co-owner Jenefer Tynsky in her backyard garden; fresh fruits from the Main Street Market in Rock Springs; regionally grown horseradish; and black garlic (a fermented garlic) and lion's mane mushrooms from Tumbleweed Mushrooms & Greens in Rock Springs.

"I never thought I would be starting something like this, but everything is falling into place. Trying new things is very enjoyable, and the black garlic products are wonderful on many foods, like shellfish, steak, ribs, eggs, vegetables, cheese & crackers, and even popcorn," Tynsky says.

Where to buy: Red White Buffalo in Green River; Main Street Market and Elements Integrative Wellness Center in Rock Springs; special events at the Sweetwater Events Complex, including Sweetwater Local Market in January, home shows in March and November, and

Wyoming's Big Show in August; and Sweetwater Blue n' Brews in June at Bunning Park.
Owners: Jenefer Tynsky, Zackary Meek, and Mitch Peck
Location: Rock Springs
Email: blackgoldjellycompany@gmail.com
Phone: 307-371-2046
Website: <https://blackgoldjellycompany.com>

The Buckin' Farmacy

Elderberry syrup, elderberry infused honey, organic dried elderberries, elderberry lemonade, elderberry syrup kit, elderberry honey straws, Buckin' Kick Ass Tea, Calm the Buck Down Tea, tea ball infuser, and easy pour lids for the syrup containers

Where to buy: Red White Buffalo in Green River (see Crook County section for details)

Desert View Elementary School Gardening

Students in the after-school and summer STEAM (science, technology, engineering, arts, and mathematics) 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.

Principal: Sarah Blake
Location: Rock Springs
Email: blakes@sw1.k12.wy.us
Phone: 307-352-3200
Website: <http://dv.sweetwater1.org/>

Eden Valley Honey

Locally produced honey and wax

Where to buy: Crossroads Travel Plaza, Farson Feed Store, and Farson Merc in Farson; Albertsons, Smith's, and Southwest Wyoming Wool Warehouse in Rock Springs; and direct sales
Owners: James and Susan Hodder
Location: Farson
Email: hodderjames47@gmail.com
Phone: 307-350-5211

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Red White Buffalo and Tomahawk Tavern in Green River (see Teton County section for details)



Black garlic jalapeño syrup, lion's mane bourbon sauce, and black garlic lemon-plum red pepper syrup are among the handcrafted products offered by Black Gold Jelly. Black garlic is a fermented garlic, and lion's mane mushrooms are used in the bourbon barbecue sauce. Locally grown produce is used in the BGJ syrups, sauces, and salsas.

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. Cafeteria manager Jo Weaver harvests and cleans the produce, which is served to students as part of their school lunch.

Ms. Weaver oversaw growing operations during the 2021–23 school years, assisted in the summer by local 4-H students who help care for plants as part of their 4-H projects.

During the 2022–23 school year, an 18' × 36' greenhouse was built at the school, with funding provided by the Sweetwater County Recreation Board. Little Sandy FFA students are now utilizing the greenhouse to grow (1) produce to supplement the school cafeteria program; and (2) seedling trees and shrubs for landowners of the Farson-Eden area to improve wildlife habitat and bolster conservation efforts.

Principal: Barbara Rezzonico; ag teacher and FFA advisor: James Cavazos

Location: Farson

Email: rezzonicob@sw1.k12.wy.us and cavazos@sw1.k12.wy.us

Phone: 307-273-9301

Website: <http://fes.sweetwater1.org/>

Firefly Bakery Sweets

Homemade baked goods including custom sugar cookies, drop cookies, cocoa bombs, spiced banana bread, cupcakes, and cakes; and homemade jams

Where to buy: Red White Buffalo and Green River

Farmers' Market in Green River; Main Street Market in Rock Springs; and craft fairs in Green River and Rock Springs

"Custom-made sugar cookies and other baked goods can be special ordered for birthdays, weddings, and other special events," says owner Katie Robinson. "Also, cookie decorating classes are available for special events and at the Red White Buffalo."

Owner: Katie Robinson

Location: Green River

Email: fireflybakerysweets@gmail.com

facebook.com/p/Firefly-Bakery-

Sweets-100089476724845/

instagram.com/fireflybakerysweets/

Phone: 435-881-8375

Forbes Family Farms

Fresh vegetables and fruit, honey, poultry, eggs, and livestock products including pasture-raised pork, grass-fed beef, and yak

Where to buy: community-supported agriculture shares, with deliveries to Green River and Rock Springs, as well as the Manila and Dutch John areas of Utah

Owners: Emily and Steve Forbes

Location: farm is on the Wyoming–Utah border near Manila

Email: info@theforbesfamilyfarm.com



Katie Robinson, owner of Firefly Bakery Sweets in Green River, makes a variety of homemade baked goods and homemade jams, including cranberry.

facebook.com/TheForbesFamilyFarm/
instagram.com/theforbesfamilyfarm/
Phone: 303-589-0700
Website: <http://theforbesfamilyfarm.com/>

Great MicroGreens

Fresh microgreens year-round

“We have an indoor growing facility with grow lights. We’re certainly a small-scale agricultural operation, but we have a loyal following,” says co-owner Joaquin Barerra. “We love gardening, and what we grow provides a very good service to the community as microgreens are a very healthy, super-nutrient dense vegetable that you can use in a variety of ways.”

Where to buy: direct sales to customers in the Green River and Rock Springs areas, with deliveries scheduled to meet customer needs

Owner: Rosaura and Joaquin Barerra

Location: Green River

Email: joaquinbarerra76@yahoo.com

facebook.com/p/Great-

Microgreens-100081954505475/

Phone: 307-871-6110

Green River Farmers’ Market

Offers locally and regionally sourced fresh fruits and vegetables, locally produced honey, homemade baked goods, freeze-dried candies, eggs, livestock products, herbal preparations, arts and crafts, and other items on Wednesdays from 4 to 7 p.m., July through September

Sponsor: Green River Urban Renewal Agency/Main Street; URA board president and market manager: Bonnie Tippy

Location: Green River

Email: redwhitebuffalowyo@hotmail.com

facebook.com/events/roosevelt-street-green-river-wy/

green-river-farmers-market/327654407384235/

Phone: 307-689-2727

Website: <http://cityofgreenriver.org/664/Events>

Green River High School Educational Greenhouse

The school has a teaching greenhouse in which students plant vegetable and flower seeds for starts. Some starts are sold, and others are transferred to planters at GRHS, which are then tended by the students.

FFA advisor and greenhouse coordinator: Liz Thoman

Location: Green River

Email: elizabeth.thoman@swcsd2.org

Phone: 307-872-4747

Website: <https://grhs.swcsd2.org/>



Emily Forbes, pictured holding a CSA basket of fresh produce, operates a small farm with her husband, Steve, on the Wyoming-Utah border near Manila, Utah. In addition to fresh produce, they offer locally produced honey, poultry, eggs, and livestock products to customers in Sweetwater County (with deliveries to Green River and Rock Springs), and also Uinta County (see listing in that section).

Hat Six Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen

Where to buy: Home & Holiday Show, Spring Home Show, and Wyoming Raised Apparel & Gifts in Rock Springs (see Natrona County section for details)

The Honey Lady

Sells locally produced honey under the Eden Valley Honey brand

Where to buy: Green River Farmers’ Market, Red White Buffalo, and Smith’s in Green River; Main Street Market in Rock Springs; and direct sales (some of the proceeds from the Green River Farmers’ Market benefit the proposed Wild Sage Market in Green River; see listing below)

Owner: Shonie Mitchelson

Location: Rock Springs

Email: shonieshea1@yahoo.com

Phone: 307-354-8169

Hot Tamn’s

A wide variety of hot pepper sauces, along with hot oil, spicy crackers and pretzels, hot honey, seasonings with a pepper punch, hot mustard, candies with a kick, and gift packs



Rosaura and Joaquin Barerra, owners of Great MicroGreens in Green River, grow microgreens year-round. They make deliveries to customers in Green River and Rock Springs.

Where to buy: Farson Merc in Farson (see Goshen County section for details)

Main Street Market

Offers fresh vegetables, fruits, herbs, honey, homemade canned goods, livestock products, eggs, milk, homemade crafts, bath and body products, and other wares on Thursdays from 4 to 7 p.m., early July through early September

Market manager: Chad Banks

Location: downtown Rock Springs

Email: info@downtownrs.com or chad_banks@rswy.net

facebook.com/RSDowntown/

Phone: 307-352-1434

Website: <https://www.downtownrs.com/main-street-market/>

Mandy's Market

The Rock Springs-based business offers fresh fruits and vegetables sourced from Utah. "It's so hard to grow

vegetables and fruits in our area in large quantities, so we've teamed up with a farmer in northern Utah so we can provide fresh and healthy produce to our customers," says co-owner Mandy Davis. "We have developed many local followers."

Where to buy: Green River Farmers' Market and Main Street Market in Rock Springs; they also sell produce on a fairly regular basis at Flaming Gorge Harley-Davidson in Green River, Ace Hardware in Rock Springs, and at special events.

Owners: Mandy Davis and her daughter, Kylee, assisted by part-time employees in Rock Springs and Casper (Mandy's Market also provides fresh produce at venues in Carbon, Converse, and Natrona counties; see those sections for details)

Location: Rock Springs

Email: dinosjanitorial@rocketmail.com

Phone: 307-922-3010

Mr. Joe's Hot Sauce

Hot sauces, marinades, and spicy jams

Where to buy: Badass Brews, Sweetwater Trophies & Gifts, and Twisted Timber Apparel in Green River; Bookcliff Sales Inc. and Heart of the Home Kitchenware in Rock Springs; Varley Mercantile in Point of Rocks; Lucerne Valley Marina near Flaming Gorge Reservoir; and through the website

Mantra: 'Discover Real Flavor'

Owner: Jean Joseph

Location: Green River

Email: mrjoehotsauce@gmail.com

facebook.com/mrjoehotsauce/

instagram.com/mrjoehotsauce/?hl=en



A variety of locally and regionally sourced foods, including fresh produce, honey, and baked goods, are available at the Green River Farmers' Market.

Phone: 307-352-9470

Website: <https://mrjoehotsauce.com/>

Mustang Mountain Vineyard and Winery

Red, white, and rosé wines made from grapes grown at the Mustang Mountain Vineyard near Lovell, Wyoming

Where to buy: Red White Buffalo in Green River (see Big Horn County section for details)

Pine Ridge Barbecue & Dipping Sauces

Homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces

Where to buy: Farson Merc in Farson (see Natrona County section for details)

Red White Buffalo

Offers a wide variety of Wyoming-made foods and drinks (homemade sauerkraut, caramel apples, mustards, pickled garlic and asparagus, hot sauces, salsas, spices, honey, elderberry syrup, jams, jellies, tea, coffee, wine, beer, spirits, baked goods, and yak sausage); bath and body products; original artwork; glassware, stained glass, and pottery; clothes and footwear; Wyoming-related books by Wyoming authors; and a variety of other products

“We are Wyoming strong,” says co-owner Bonnie Tippy

Owners: Bonnie and Barry Tippy

Location: historic Hotel Tomahawk, downtown Green River

Email: redwhitebuffalowyo@hotmail.com

facebook.com/Red.White.Buffalo/

Phone: 307-875-4585 or 307-689-2727

Website: <https://www.redwhitebuffalowyo.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 the annual Harvest Festival in late September/early October, featuring pumpkins and gourds. The nursery was established in 1990 by Bill and Laurie Lewis, who aimed to create a little oasis in the area’s rough Wyoming desert. In 2017, ownership passed to long-time nursery manager Laura Owens.

Owners: Laura and Stan Owens

Location: Green River

Email: riversidenursery1990@gmail.com

facebook.com/riversidenurserygr/

Phone: 307-875-5434

Website: <https://www.riversidenurserywyo.com/>



Jean Joseph, owner of Mr. Joe's Hot Sauce in Green River, offers homemade hot sauces, marinades, and spicy jams.

Simply Sunshine Nursery

Offers a variety of fruit trees, including apple, apricot, cherry, pear, and plum; grape vines and berry bushes; along with evergreen and deciduous trees and shrubs. The owners, Wes and Jenn Woodward, moved to Rock Springs when Wes accepted a position as assistant principal at Rock Springs Junior High School. He and Jenn, along with their five children, previously lived on a small farm, where they raised cattle, sheep, horses, pigs, and produce.

“They soon found that their love for gardening and raising animals was not something they could leave behind,” according to a story in SweetwaterNOW, so they decided to start a nursery in Rock Springs in 2023.

The family also has a nice produce operation on their one-acre lot. There are outdoor gardens and two greenhouses, and the family hopes to build a third greenhouse and begin a small commercial produce operation, focusing on fruits and vegetables. “We hope to sell the produce to local residents directly from the greenhouse,” Wes says.

Before working on farms, Wes told SweetwaterNOW, “I grew up as a city kid, but my parents always had a large garden and lots of fruit trees. From the time I was very little, I was given my own portion of the garden to tend to. I got to plan out my space, weed it, water it, and spend time in it every day.”

The Woodward family said they wanted to share their passion for gardening with the Rock Springs community, as there



Max the dog anxiously greets customers at Riverside Nursery and Greenhouse in Green River, which offers vegetable and fruit starts, a variety of trees and shrubs (including fruits), flowers, and many other products. The nursery hosts the annual Harvest Festival in late September and early October.

was no locally owned nursery when they moved to town. Jenn told the Rock Springs Rocket Miner, “We started the nursery as we thought this would be the way to reach out to our neighbors and provide goodness to them.”

Owners: Wes and Jenn Woodward
Location: Rock Springs
Email: simplysunshine.wy@gmail.com
facebook.com: SimplySunshineNursery/
Phone: 307-362-7121
Website: <https://www.simplysunshinenursery.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; volunteer board of supervisors: Tom Burris, Larry Folks, Jean Dickinson, Stephanie Anderson, and Henry Dwight Bliss
Location: Green River
Email: admin@swccd.us
facebook.com: [swccd/](https://www.facebook.com/swccd/)
Phone: 307-875-4995
Website: <https://swccd.us/>

Sweetwater County Master Gardeners

Hosts monthly meetings that offer a variety of educational topics, leads an annual house plant and seed swap, conducts yard calls to help residents address gardening and horticulture issues, provides tomato and pepper starts to the Food Bank of Sweetwater County, and teaches junior Master Gardener classes. An herbalist also guides medicinal plant walks in the Uinta Mountains near Mountain View.

The Sweetwater County Master Gardeners (SCMG) is a program of the University of Wyoming Extension’s Sweetwater County office.

Contacts: Amanda Romero (UW Extension horticulture assistant) and Christina Kopp (SCMG member)
Location: Sweetwater County and surrounding areas
Email: abramwe2@uwyo.edu (Amanda) or christinaakopp@gmail.com (Christina)
facebook.com: [groups/scmg45/](https://www.facebook.com/groups/scmg45/)
Phone: 307-352-6775 (Amanda) or 307-349-0088 (Christina)
Website: <https://www.wyoextension.org/sweetwatercounty/>

Sweetwater Local Market

Offers a variety of locally produced and crafted products, including fresh microgreens, syrups, hot sauces, salsas, jellies, Bloody Mary mix, pickled garlic and asparagus, jerky, and other foods; photography, arts, and crafts; boutique items; furniture; clothing; and more. The annual event is held on a Friday, Saturday, and Sunday in late January/early February.

Market manager: Jenni Knezovich
Location: Sweetwater Events Complex in Rock Springs

Email: jenniknezovich@gmail.com
facebook.com/p/Sweetwater-Local-Market-100088734997959/
Phone: 307-382-9900

That Salsa Guy

Mild to hot salsas; Red Desert Bloody Mary Mix; zesty pickled asparagus; jalapeño, Carolina Reaper, and ghost pepper pickled garlic; five hot sauces; and 10 different 307 Seasoning Co. seasonings

“Years ago, I started making my own salsas, hot sauces, and pickled items, something I really enjoyed doing. And I really enjoyed trying new things, and then sharing them with family and friends. They liked them so much that they encouraged me to start a business so I could share these homemade items with others.”

He adds, “With a business like this, you get out of it what you put in it.”

Where to buy: Ace Hardware, Green River Farmers’ Market, and Red White Buffalo in Green River; Ace Hardware, Main Street Market, and Sweetwater Local Market in Rock Springs; Crossroads Travel Plaza and Farson Merc in Farson; Dutch John Resort, Flaming Gorge Resort, and Lucerne Valley Marina near Flaming Gorge Reservoir; and through Facebook, Instagram, the website, Amazon, and TikTok

Owner: Jim Cunningham

Location: Green River

Email: reddesertwholesale@gmail.com

Amazon: do keyword search for “That Salsa Guy”

facebook.com/thatsalsaguy/

instagram.com/that_salsa_guy/

instagram.com/307seasoningco/

Phone: 307-371-0667

tiktok.com/@thatsalsaguy/

Website: www.thatsalsaguy.com

Tumbleweed Mushrooms & Greens

Freeze-dried mushroom and microgreen wellness supplements; and fresh mushrooms and microgreens

Owner Mike Taylor grows microgreens in an aquaponics system that utilizes waste from tilapia fish to provide nutrients for optimal plant growth. He also grows mushrooms in a dedicated mushroom grow room that has temperature and humidity control. Some of the fresh produce is sold to local restaurants, whereas the remaining is used to make mushroom and microgreen supplements. In addition, he ferments garlic to make black garlic.

“This is like three big science projects. It’s a lot of

fun,” says Taylor, who started the business in 2021.

“Collaborating with two friends, Anthony Mitchell and Noah Newman, we decided to combine our skills in horticulture, commercial/industrial HVAC service, and building automation programming to develop, build, and implement sustainable growing systems that can generate fresh produce all year long.”

Where to buy: freeze-dried supplements are available at Elements Integrative Wellness Center, Hager Chiropractic Health Clinic, Randall’s Holistics, and Rock Island Gym in Rock Springs; fresh mushrooms and microgreens are served with various dishes at Boar’s Tusk Steakhouse, Eve’s, and Los Cabos restaurants in Rock Springs; and black garlic (fermented garlic) and lion’s mane mushrooms are used as an ingredient in several products made by Black Gold Jelly in Rock Springs (see listing above)

Owner: Mike Taylor

Location: Rock Springs

Email: tumbleweedmushrooms@gmail.com

facebook.com/tumbleweedmushrooms/



That Salsa Guy owner Jim Cunningham, of Green River, makes a variety of salsas, pickled items, hot sauces, seasonings, and Bloody Mary mix. Among the offerings are jalapeño pickled garlic and zesty pickled asparagus.



CSA shares offered by Emily and Steve Forbes, owners of Forbes Family Farms on the Wyoming-Utah border near Manila, contain a nice assortment of fresh vegetables, fruits, and herbs.

instagram.com/tumbleweedmushrooms/
Phone: 307-258-9398

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/programming 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), Darrell Rothlisberger (4-H & youth), Wendy Nielson (CNP, food, & nutrition), and Tracy Meats (office associate)

Location: Western Wyoming Community College in Rock Springs

Email: abramwe2@uwyo.edu (Amanda), drothlis@uwyo.edu (Darrell), wnielson@uwyo.edu (Wendy), or tmeats@uwyo.edu (Tracy)

Phone: 307-352-6775

Website: <https://www.wyoextension.org/sweetwatercounty/>

White Mountain Seed Library

Provides the community with vegetable, fruit, herb, legume, flower, grass, and other seeds, including heirloom varieties.

“The seed library is very popular. This is our fourth summer, and it’s getting bigger every year,” said librarian Aaron Volner in July 2023. “The seed library gives people more of an opportunity to experiment with gardening, and maybe try gardening for the first time. It helps us to serve our local gardeners, and give them more options.”

Public services librarian: Aaron Volner

Location: White Mountain Library in Rock Springs

Email: avolner@sweetwaterlibraries.com

Phone: 307-362-2665

Website: <https://www.sweetwaterlibraries.com>

Wild Sage Market

Wild Sage Market is a grassroots effort to open a food co-op in Green River. It will be a community-owned store with a focus on locally sourced and produced foods and other healthy products. As of July 2024, the cooperative had approximately 350 members, and is still actively seeking members to make the startup happen. Check the social media sites below for updates, including dates it will have pop-up markets at the Green River Island Pavilion.

Location: Green River

Email: wildsagemarket@gmail.com or admin@wildsagegreenriver.com

facebook.com/wildsagemarket/

instagram.com/wildsagemarket/

linkedin.com/company/wildsagemarket

Phone: 307-532-0753 (Nick Walrath)

Website: <https://wildsagegreenriver.com>

William Frederick’s Finest Sauerkraut

Homemade organic white and organic red sauerkraut

Where to buy: Albertsons in Rock Springs and Red White Buffalo in Green River (see Fremont County section for details)

Wyoming’s Big Show

Specialty-crop-related entries, especially vegetables and jams, are among the big draws at Wyoming’s Big Show in early August at the Sweetwater Events Complex in Rock Springs.

“Vegetables, including the vegetable doll contest, along

with jams and crops, are very popular categories. We definitely get some pretty unique entries in the vegetable doll contest,” says 2023 Sweetwater Events Complex office intern Abby Hautala.

At least four different fruits and vegetables must be used to craft a doll, and both home-grown and purchased produce can be utilized. Dolls must be at least 8 inches tall, and they are judged on creativity/originality, freshness of vegetables and fruits, among others.

Residents of Sweetwater County, and also Daggett County, Utah, and Moffat County, Colorado, can enter the many Open classes, and there are also categories for 4-H and FFA members. Other categories are in baking, poultry, rabbits, cattle, goats, sheep and wool, horses, art, crafts, quilting, and photography. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

Other events at Wyoming’s Big Show include a concert series, petting zoo, barnyard races, livestock auction, Chicago Honey Bear Dancers, The Birdman and Co. (shows focus on the natural abilities of our animal stars), MAX POWER and his music pumping mini-monster truck NITRO, among many others.

Sweetwater Events Complex executive director: Kandi Pendleton; office manager: Erika Lee Koshar; horse and livestock coordinator: Shae Lux; along with other employees; volunteer fair board: Robert Spicer, Rob Zotti, Janet Hartford, Koral Hueller, Mark Lyon, Tommy Thoman, Roger Torgersen, and Donald Pallesen



Fresh produce and other foods are available July through September at the Green River Farmers’ Market.

Location: Sweetwater Events Complex in Rock Springs

Email: info@sweetwaterevents.com or elee@sweetwaterevents.com (Erika)

facebook.com/SWCEC/

Phone: 307-352-6789

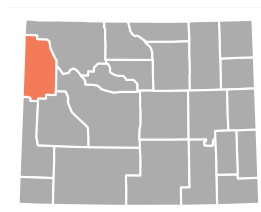
pinterest.com/swcec/wyoming-s-big-show-sweetwater-county-fair/

Website: <https://www.sweetwaterevents.com/p/wbs>



Teton

C O U N T Y



Aiyana Honey

Wyoming pure organic raw honey, wax, honeycombs, queen bees, and dipping hives in paraffin wax

Where to buy: Jackson Mercantile and Lee's Tees in Jackson; Aiyana Honey is also used in some of the foods served at Hand Fire Pizza in Jackson (see Lincoln County section for details and contact information concerning queen bees)

Alpenglow Farm

Salad greens, cherry tomatoes, herbs, and other produce; hardneck garlic for seed and culinary use; and fresh flowers

Where to buy: Aspens Market in Wilson; and Slow Food in the Tetons Farm Stand and Whole Foods Market in Jackson; produce from the farm is also served in some dishes at Snake River Grill in Jackson

Owner: Ted Wells

Location: Victor, Idaho

Email: twells@silverstar.com

Phone: 208-313-7157

Website: <https://www.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 Mountain Roots Education, Victor, Idaho, lead eight 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 and shared with families and the community. Any proceeds help 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 enjoy a break from the academic rigors or 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

Website: <https://aes.tcsd.org/>

Bear Root Bitters

Handcrafted artisanal bitters

Where to buy: online orders, and at Jackson Hole Farmers Market, Jackson Hole Still Works, MADE, and The Liquor Store in Jackson

Owner: Anthony Martino

Location: Jackson

Email: bearrootbitters@gmail.com

[facebook.com/bearrootbitters/](https://www.facebook.com/bearrootbitters/)

Phone: 630-362-5751

Website: <https://www.bearrootbitters.com/>

Canewater Farm

Farm-raised fresh, organic vegetables and flowers

Where to buy: Jackson Hole Farmers Market, Slow Food in the Tetons Farm Stand, and Slow Food in the Tetons Summer People’s Market in Jackson; Aspens Market in Wilson; and Teton Valley Farmers Market in Driggs, Idaho



Farmstead Cider uses apples picked from trees throughout Jackson Hole for its handmade hard ciders. Many of the trees were planted decades ago, and some are heirloom varieties.

Where to enjoy in restaurants: The Blue Lion, Café Genevieve, Coelette, Healthy Being Café, Juicery & Wellbeing Market, Orsetto Italian Bar & Eatery, Persephone Café, Roadhouse Brewing Co., Snake River Grill, Snake River Sporting Club, and Three Creek Ranch in Jackson; Piste Mountain Bistro and Shooting Star Jackson Hole in Teton Village; and Persephone Café and Teton Pines in Wilson

Owners: Rafe Rivers, Ansley West Rivers, and family

Location: Victor, Idaho

Email: raferivers@gmail.com and ansleywest@gmail.com

[instagram.com/canewater_farm](https://www.instagram.com/canewater_farm)

Phone: 307-690-6629

Website: <http://www.canewaterfarm.com/>

Chasing Paradise

Local raw honey, pesto, hot sauce, fresh hummus, “All Good” bars, and organic walnuts; also sells hard apple cider and mead (honey wine) through direct sales and several retail outlets

In the prepared products, owner Rob Dupré uses locally



Farmstead Cider owners Orion Bellorodo and Ian McGregor make a variety of hard ciders with apples picked throughout Jackson Hole.

produced, organic products whenever possible.

Where to buy: 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; Teton Valley Farmers Market in Driggs, Idaho; and through direct sales

Owner: Rob Dupré

Location: Driggs, Idaho

Email: chasingparadise1@gmail.com

facebook.com/RobDupre01/

Phone: 307-413-0580

Cosmic Apple Gardens

Certified organic and biodynamic vegetables, herbs, berries, beef, pork, eggs, and plant starts

Each week, they post information about that week's CSA share, including a crop list, news about the farm and growing conditions, and personal insights. In share #11, published August 14, 2023, Dale writes: "Jed is a rock-star farmer. He views the crop list like a set list. His heart and soul are in every piece of produce you receive. The farm is his vision and his first baby."

She adds: "The baby still demands sleepless nights and hours that somedays are just too long, but he keeps going because it is his calling."

Where to buy: CSA shares are available in Jackson and Wilson, and the Teton Valley of Idaho and Wyoming; vegetables, herbs, and flowers are available at the Jackson Hole Farmers Market and the Slow Food in

the Tetons Summer People's Market in Jackson, and the Teton Valley Farmers Market in Driggs, Idaho. Vegetable and herb starts can be purchased at the farm the last two Saturdays in May, meat can be purchased by contacting and the farm, and garden consultations are available.

Owners: Jed Restuccia and Dale Sharkey, with help from their three children

Location: Victor, Idaho

Email: dale@cosmicapple.com

facebook.com/people/Cosmic-Apple-Gardens/100064708989401/

instagram.com/cosmic_apple_gardens/

Phone: 208-787-2082

Website: <http://www.cosmicapple.com/>

Custard Mustard

Creamy, robust mustards for dipping, marinades, and spreads

Where to buy: Slow Food in the Tetons Summer 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

Canned goods, salsas, marinara sauces, salad dressings, organic pesto, bone broth, and frozen dinners and soups

Where to buy: Jackson Hole Farmers Market and Slow Food in the Tetons Summer People's Market in Jackson; and through the Slow Food in the Tetons Online Marketplace (see Lincoln County section for details)

Enchantment Creek Apothecary

U.S. Food and Drug Administration-certified digestive bitters, herbal tinctures, and salves

Where to buy: Blackburn Drug and Whole Foods Market in Jackson (see Park County section for details)

Farmer Fred

Organic vegetables and all-natural, grass-fed lamb

Where to buy: Jackson Hole Farmers Market (see Fremont County section for details)

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 historic 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

Where to buy: Basecamp, Hoback Market, Jackson Hole Marketplace, The Liquor Store & Wine Loft, Pearl Street Market, Smith's, and White Buffalo Club in Jackson; Dornans Wine Shop in Moose; Westside Wine & Spirits in Wilson; and stores and bars in Grand Teton and Yellowstone national parks; directly from the cidery next to The Bird by emailing info@farmsteadwyo.com; and through online orders

Owners: Orion Bellorado and Ian McGregor

Location: Jackson

Email: info@farmsteadwyo.com

facebook.com/farmsteadcider/

Phone: 307-690-6039 (Ian)

Website: https://farmsteadwyo.com/

Fish Creek Gardens

Homemade jams, fruit syrups, pickled vegetables, herb salt, baked goods, and calendula cream

Where to buy: Jackson Hole Farmers Market, Winter Market Fest, and Slow Food in the Tetons Winter People's Market in Jackson (many of the herbs, vegetables, fruits, garlic, and berries used in the products are grown by the owner using organic practices)

Owner: Lynn Hammond

Location: Wilson

Email: tetongardenhouse@aol.com

Phone: 307-413-7801

Foraging Farmers

Fresh produce, free-range chicken eggs, foraged mushrooms, seed garlic, and kombucha

Where to buy: direct sales; seed garlic can also be ordered through Etsy

Owner: Josh Arthur

Location: Victor, Idaho

Email: foragingfarmers@gmail.com

etsy.com/shop/ForagingFarmers (to order seed garlic)

facebook.com/foragingfarmers

instagram.com/foragingfarmers/

Phone: 970-987-3426

Website: https://www.foragingfarmers.com/

Franceschi Farms

Homemade jams, spice blends, pickled vegetables, barbecue sauces, and syrups

Where to buy: Jackson Hole Marketplace in Jackson (see Lincoln County section for details)

Garlic Fête

Gourmet garlic

The owners, Julia Kellogg Scheller and Michael Scheller, were featured in the Jackson Hole News&Guide.

"Michael and Julia never imagined they would end up as 'garlic wranglers,' the story opens. Do a keyword search to find the story.

Where to buy: Jackson Hole Farmers Market and Slow Food in the Tetons Summer People's Market in Jackson, and Teton Valley Farmers Market in Driggs, Idaho (garlic is available at the markets starting in late August and early September)



Somewhere over the (double) rainbow ... is a large field of garlic nearly ready for harvesting. Julia Kellogg Scheller and Michael Scheller, owners of Garlic Fête in Alta, Wyoming, grow a variety of gourmet garlic that is available at the two farmers' markets in Jackson starting in late August.



Julia Kellogg Scheller offers gourmet garlic at the farmers' markets in Jackson starting in late August and into September. She and her husband, Michael, operate Garlic Fête in Alta, Wyoming, where they annually harvest some 10,000 bulbs.

Owners: Julia Kellogg Scheller and Michael Scheller
Location: Alta, Wyoming
Email: garlicfete@gmail.com
facebook.com/people/Garlic-Fête/100057587823449/
Phone: 307-264-0407
Website: https://garlicfete.com/

Gros Ventre Gardens

Fresh vegetables

Where to buy: Slow Food in the Tetons Farm Stand
Owners: John Fournelle and Jan Bauer
Location: Kelly, Wyoming
Email: john.fournelle@jacksonhole.com

Hat Six Honey

Locally produced honey, whipped honey, infused honey, honey mustards, peanut butter with honey, and medicinal honey products including royal jelly, honey royale, and bee pollen

Where to buy: Jackson Hole Farmers Market (see Natrona County section for details)

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: Hannah Cooley; communications

and development manager: Ashleigh 'Ash' Hillary; along with four paid staff members, volunteer helpers, and a volunteer board

Location: Jackson
Email: info@holefoodrescue.org or ash@holefoodrescue.org
facebook.com/HoleFoodRescue/
instagram.com/holefoodrescue/
Phone: 307-264-3191
Website: https://www.holefoodrescue.org/

Huidekoper Ranch

Organically grown fresh vegetables and fruits including tomatoes, beets, carrots, salad greens, microgreens, and other produce, in addition to growing hay and boarding horses (Huidekoper is pronounced High Dee Coo Per)

Where to buy: Slow Food in the Tetons Farm Stand, Slow Food in the Tetons Online Marketplace, and Slow Food in the Tetons Summer People's Market; Huidekoper Ranch produce can also be enjoyed at the Calico Bar & Restaurant in Wilson

Owners: Nate Fuller and Brent Tyc
Location: Wilson
Email: huidekoperranch@gmail.com
facebook.com/huidekoperranch/
instagram.com/huidekoperranch/
Phone: 307-690-0006



Alex Feher uses a power drill-operated Quick-Cut Greens Harvester to efficiently harvest greens at the Huidekoper Ranch gardens near Wilson. The greens and other fresh produce are available at the various Slow Food in the Tetons' venues, and are also served at the Calico Bar & Restaurant in Wilson.

Jackpine Lavender

Fresh and dried lavender; salt, pepper, and herb blends; honey; herbal teas; sugars; essential oils; aromatherapy blends and sprays; and body products

Where to buy: Jackson Hole Farmers Market and Teton Valley Farmers Market in Driggs, Idaho

Owner: Ann Petroni-McMullen

Location: Felt, Idaho

Email: atpm@comcast.net

facebook.com/jackpinelavender/

instagram.com/jackpinelavender/

Phone: 801-608-7734

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: <https://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.com/SlowFoodintheTetons/

Website: <https://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; fresh cut flowers; and other items on Saturdays, 8 a.m. to noon, late June through late September (see Winter Market Fest listing below about the winter farmers' market)

Executive director and market manager: Jenny May Shervin, along with a volunteer board of directors and others

Location: Town Square in Jackson



Jackson Hole Middle School students plant vegetable starts and work on tubing that will support a cover to provide protection for the starts in early spring. Students and teachers, along with employees of the Teton Botanical Garden, are also doing a project on native plant ecosystems in the area.

Email: jhfmts@gmail.com

facebook.com/

JacksonHoleFarmersMarketOnTheTownSquare

instagram.com/jacksonholefm/

Phone: 805-698-5489

Website: <https://www.jacksonholefarmersmarket.org/>

Jackson Hole Middle School Sustainability

The school received a grant and two raised garden beds from Teton Botanical Garden (TBG) for an extension of their STEM programming. "With Hunter Jones beginning a sustainability course in fall 2023, she and the students are doing a project on native plant ecosystems in our area as well as a lot of work in the new gardens to learn about sustainability and the lifecycle of plants," says Avery Slusher, TBG's director of development.

Science teacher: Hunter Jones

Location: Jackson

Email: hjones@tcsd.org

Phone: 307-733-4234

Website: <https://jhms.tcsd.org/>



Jackson Hole Winery sources grapes from its own vineyards in the Sonoma region of California, along with additional grapes from California and Washington to produce red, rosé, and white wines at its winery in Jackson Hole. The wines are available at liquor establishments throughout Wyoming.

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.

Where to buy: many liquor stores throughout Wyoming carry a selection of wines from Jackson Hole Winery; wines can also be purchased through the website and shipped to most states. The winery also has tasting rooms at the Alpenhof in Teton Village and at 98 Center St. in Jackson (tastings are by appointment).

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/](https://www.facebook.com/JacksonHoleWinery/)

instagram.com: [jacksonholewinery/](https://www.instagram.com/jacksonholewinery/)

Phone: 307-201-1057

Website: <https://jacksonholewinery.com/>

X: @jacksonholewine

Jessica's Jellies

Jellies, pepper jellies, and jams made with locally sourced fruits

Where to buy: Jackson Hole Farmers Market

Owner: Jessica Tescher

Location: Victor, Idaho

Email: teton400@live.com

King Kraut

Makes rotating flavors of small-batch, probiotic-rich sauerkraut in Polish crocks, using organic and locally produced products whenever possible. Four different flavors are available, including turmeric, jalapeño-cumin, dill-caraway-carrot, and ginger-beet.

Owner Jeremy Minor uses the 'dry brining' process, which means adding just the right amount of salt to the cabbage, but no extra water. He uses a wooden oak post to mechanically break the cell wall of the cabbage, and that is where the needed water comes from as part of this old-fashioned method.

Where to buy: Slow Food in the Tetons Online Marketplace in Jackson, and through direct sales

Owner: Jeremy Minor

Location: Jackson

Email: kingkrautjh@gmail.com

instagram.com: [kingkrautjh/](https://www.instagram.com/kingkrautjh/)

Phone: 307-413-0255

Lake View Gardens

Fresh vegetables, fruits, and herbs; and homemade jams and jellies including pepper jellies

Where to buy: Slow Food in the Tetons Farm Stand and Slow Food in the Tetons Online Marketplace (see Fremont County section for details)

Late Bloomer Ranch

Pastured pork, eggs, wool, and flowers

Where to buy: Jackson Hole Farmers Market and Slow Food in the Tetons Summer People's Market in Jackson, and through the Slow Food in the Tetons Online Marketplace; orders can also be placed online. Products are available for in-store retail purchase exclusively at Food Shed Idaho in Victor.

Owner: Corinne McAndrews

Location: Driggs, Idaho

Email: hello@latebloomerranch.com (general inquiries) or orders@latebloomerranch.com (orders)

facebook.com: [latebloomerranch/](https://www.facebook.com/latebloomerranch/)

instagram.com: [latebloomerranch](https://www.instagram.com/latebloomerranch/)

Phone: 307-200-9793

Website: <https://www.latebloomerranch.com/>

Liddy's Olive Branch

Hand-picked Kalamata olives from Greece, extra virgin olive oils produced using traditional methods on single family estates in Greece and Italy, infused extra

virgin olive oils, white balsamic vinegar, and balsamic reduction

Where to buy: Jackson Hole Farmers Market in Jackson, Teton Valley Farmers Market in Driggs, Idaho, and direct sales (items can be mailed)

Owner: Liddy Ellis

Location: Victor, Idaho

Email: info@liddysolivebranch.com

Phone: 970-773-3756

Melissahof Farm

Frozen whole heritage chickens, farm-fresh heritage chicken eggs, and all-natural heirloom garlic

Where to buy: Slow Food in the Tetons Farm Stand, Slow Food in the Tetons Online Marketplace, and Slow Food in the Tetons Winter People's Market (see Fremont County section for details)

Morning Dew Mushrooms

Gourmet mushrooms and microgreens cultivated indoors and grown year-round in the Teton Valley of Idaho

Where to buy: Jackson Hole Farmers Market, Slow Food in the Tetons Farm Stand, Slow Food in the Tetons Online Marketplace, and Slow Food in the Tetons Summer People's Market in Jackson; and Teton Valley Farmers Market in Driggs, Idaho.

Where to enjoy in restaurants: Amangani, Bin22, The Bistro, The Blue Lion, Coelette, Gather in Jackson Hole, Glorietta Trattoria, Local Restaurant & Bar, Orsetto Italian Bar & Eatery, Snake River Grill, StillWest Brewery & Grill, and Trio in Jackson; Il Villaggio Osteria and Shooting Star Jackson Hole in Teton Village; and Calico Bar & Restaurant and Sudachi in Wilson.

Owners: Sarah and Patrick McDonnell

Location: Teton, Idaho

Email: morningdewmushrooms@gmail.com

facebook.com/morningdewmushrooms/

Phone: 208-313-9344

Website: <https://morningdewmushrooms.com/>

Mountain House Gardens

Staff and clients of the Mountain House counseling center collaborate with the Teton Botanical Garden to raise fresh produce and flowers, including pollinators, in gardens along the side of the center and also in the backyard. TBG co-founder Steve Deutsch's long volunteer involvement at Mountain House has resulted in a blossoming garden for all clients and staff to enjoy.

TBG co-founders: Steven Deutsch and Josh St. John; TBG director of development: Avery Slusher; with help

from many volunteers

Location: Jackson

Email: teton.botanical@gmail.com

facebook.com/TetonBotanicalGarden

instagram.com/tetonbotanical/

Phone: 307-734-9235 (main number) or 513-212-8081 (Avery)

Website: <https://www.tetonbotanicalgarden.org/>

Mountain Meadow Natural Garden

Pesticide- and herbicide-free fresh tomatoes, cucumbers, salad greens, chard, lettuce, arugula, bok choy, kale, raspberries, basil, and other produce

Where to buy: Slow Food in the Tetons Farm Stand in Jackson and through direct sales

Owners: Dick and Sandy Shuptrine

Location: Jackson

Email: sandyshuptrine@wyom.net

Phone: 307-733-6371

Mountain Roots Education

Offers school garden programs and adult workshops for sustainable living in Teton County, Wyoming, and Teton County, Idaho. Mountain Roots manages garden projects and programs at Alta Elementary School in Alta and Wilson Elementary School in Wilson (see listings above and below)



Morning Dew Mushrooms' owners Sarah and Patrick McDonnell grow gourmet mushrooms and microgreens indoors throughout the year, and sell the products at several venues in Jackson.



Mountain Roots Education offers school garden programs and adult workshops for sustainable living in Teton County. The organization also manages garden projects and programs at the elementary schools in Alta and Wilson, Wyoming. Pictured are Alta students with carrots they just harvested.

Executive director: Hayes Swinney; garden educator: Taylor Todd; along with a volunteer executive board and other volunteers

Location: Driggs, Idaho

Email: info@mountainrootseducation.org

facebook.com: [MountainRootsEducation/](https://www.facebook.com/MountainRootsEducation/)

instagram.com: [mountainrootseducation/](https://www.instagram.com/mountainrootseducation/)

Phone: 208-244-0797

Website: <https://www.mountainrootseducation.org/>

Munger Mountain Elementary School Gardening

The school received a grant in 2022 from Teton Botanical Garden to build four raised beds. Botanical garden staff assisted teachers and 4th and 5th grade students in filling the beds with soil and planting vegetables. Teachers and students are able to take home the fruits of their labor. Munger Mountain ES is currently working to integrate the program into school curricula, and in fall 2023 a 40' x 20' greenhouse was constructed.

Science teacher: Kelli Petrick

Location: Jackson

Email: kpetrick@tcsd.org

Phone: 307-733-2020

Website: <https://mmes.tcsd.org/>

Not Your Mama's Salsa

A variety of homemade salsas, chow chow, jams, and jellies

Where to buy: Hungry Jack's General Store in Jackson (see Natrona County section for details)

Penfold Farms

Virus-tested, limited-generation Russet Burbank seed potatoes, and barley, buckwheat, and quinoa

Where to buy: direct sales and at the Slow Food in the Tetons Farm Stand in Jackson

Owners: Penfold family

Location: Driggs, Idaho

Email: penfoldfarms@hotmail.com

Phone: 208-709-6810 or 208-709-5411

Website: <http://penfoldfarms.com/>

Red Pony Salsa

Homemade mild, medium, and natural salsa, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Hungry Jack's General Store and Jackson Hole Marketplace in Jackson (see Sheridan County section for details)

Roots Kitchen & Cannery

Handmade pickles, preserves, jams, and other canned goods; uses locally produced ingredients, including vegetables, fruits, and herbs, whenever possible

Where to buy: Slow Food in the Tetons Summer People's Market, Bin22, Pearl Street Market, Persephone Café, Sweet Cheeks Meats, and Whole Foods Market in Jackson; Grand Targhee Resort in Alta; Hotel Terra Jackson Hole and Mangy Moose Market & Cellars in Teton Village; through



It's seed planting day at Munger Mountain Elementary School in Jackson, which has a new gardening program for students and teachers. Teton Botanical Garden staff members assist with the program.

online orders; and through Eat Wyoming (<https://eatwyoming.com/>).

Owners: Orion Bellorado, Patrick Burr, and Willi Brooks

Locations: Jackson and Bozeman, Montana

Email: info@rootskitchencannery.com

facebook.com/rootskitchencannery/

instagram.com/rootskitchencannery/

Phone: 307-690-3997 or 406-219-7461

Website: <https://www.rootskitchencannery.com/>

Sage Living Gardens

Residents and staff of Sage Living senior living center collaborate with the Teton Botanical Garden to raise fresh produce and flowers, including pollinators, in eight garden beds, including one bed that accommodates wheelchairs.

One bed is for native pollinator plants, and is typically planted in more than 20 native species that are labeled for educational purposes. The other beds are planted in vegetables, and maintained by TBG volunteers, and Sage Living staff, residents, and volunteers. Residents at Sage Living and their families are able to adopt a plot for the growing season.

TBG co-founders: Steven Deutsch and Josh St. John; TBG director of development: Avery Slusher; with help from many volunteers

Location: Jackson

Email: teton.botanical@gmail.com

facebook.com/TetonBotanicalGarden

instagram.com/tetonbotanical/

Phone: 307-734-9235 (main number) or 513-212-8081 (Avery)

Website: <https://www.tetonbotanicalgarden.org/>

Scott's Bees

Locally produced honey; and also homemade lip balm, body butters, liquid and bar soaps, lotion bars, body washes, deodorants, beard balm, and sunscreen containing honey

Where to buy: Jackson Hole Farmers Market (see Lincoln County section for details)

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).



Roots Kitchen & Cannery, which has operations in Jackson as well as Bozeman, Montana, makes a wide variety of pickles, preserves, jams, and other canned goods. It uses locally produced vegetables, fruits, and herbs whenever possible.

In 2022, a new 'pay what you can' discount program was started. The program, funded by a grant from the Hughes Charitable Foundation, allows people to pay what they can afford when purchasing foods at the Slow Food in the Tetons Farm Stand, summer and winter markets, and online market. "It's not just for someone who is food insecure. It's for anyone who's ever found cost to be a barrier to buying local, which is most people," Slow Foods in the Tetons Executive Director Scott Steen told the Jackson Hole News & Guide.

See USDA Farmers Market Promotion Program listing in the National section for mention of Slow Food in the Tetons.

Executive director: Scott Steen; development director: Gretchen Cherry; program director: Mari Allan Hanna; farm stand and online marketplace manager: Sara McIntosh; communications and education manager: Charlotte Walker, along with other staff,



Residents and staff of Sage Living senior living center collaborate with the Teton Botanical Garden to raise fresh produce and flowers, including pollinators. It's a beautiful setting for all involved.

volunteers, and 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 Cooking Classes

Offers after-school cooking classes for third through eighth graders each Tuesday from early February through late March; summer cooking and farming camps; and recorded online classes

Manager: Slow Food in the Tetons

Location: Jackson

Email: tetonslowfood@gmail.com

Website: <https://tetonslowfood.org/after-school-cooking-classes/>

Slow Food in the Tetons Farm Stand

Locally and regionally grown and sourced vegetables, herbs, fruits, grains, dried beans, dairy products, meats, packaged goods, and prepared foods on Thursdays and Fridays, 11 a.m. to 6 p.m., late June through late fall.

Farm stand manager: Sara McIntosh

Location: next to Graze, 890 South Highway 89, Jackson

Email: tetonslowfood@gmail.com

Website: <https://tetonslowfood.org/slow-food-farm-stand/>

Slow Food in the Tetons Online Marketplace

Year-round online market offering local and regionally produced produce, dairy products, meats, grains, dried beans, packaged goods, and prepared foods; online orders are taken between noon Mondays and 6 p.m. Tuesdays, and order pick-up is at the Slow Food in the Tetons Farm Stand

The Online Marketplace is designed to maintain the connection between local producers and consumers throughout the year as an added convenience and complement to in-person farmers' markets.

Online marketplace manager: Sara McIntosh

Location: Jackson

Email: tetonslowfood@gmail.com

Website: <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, along with locally made crafts, on Wednesdays from 4 to 7 p.m., early June through late September

Manager: Slow Food in the Tetons

Location: Center for the Arts lawn in Jackson

Email: tetonslowfood@gmail.com

Website: <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 Hole Conference Center in Jackson

Email: tetonslowfood@gmail.com

Website: <https://tetonslowfood.org/events/the-peoples-market/>

Squire Farms

Homemade jams, jellies, and pickles; raw milk, raw chocolate milk, heavy cream, yogurt, butter, custards, and hard and soft cheeses; and farm-raised beef and fresh chicken eggs

Where to buy: Jackson Hole Farmers Market and Slow Food in the Tetons Summer People's Market in Jackson, and Teton Valley Farmers Market in Driggs, Idaho (see Lincoln County listing for details)

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," adds Hager, a board member of Teton Botanical Garden, which is involved with Summit Innovations' agriculture program.

Students who complete 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://sis.tcsd.org/>

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

Where to buy: Jackson Hole Farmers Market and online orders

Manager: Rebecca Sgouros, with help from others

Location: Jackson

Email: info@myteahive.com



A wide variety of foods produced in Teton County, Wyoming, and adjacent Teton County, Idaho, are available at the various Slow Food in the Tetons venues.

facebook.com/myteahive/

instagram.com/myteahive/

Website: <https://www.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.

See the following TBD-related listings above: Jackson Hole Middle School Sustainability, Mountain House Gardens, Munger Mountain Elementary School Gardening, Sage Living Gardens, and Summit Innovations School Sustainable Agriculture

Co-founders: Steven Deutsch and Josh St. John; director of development: Avery Slusher; with help from a volunteer board of directors and other volunteers

Location: Jackson

Email: teton.botanical@gmail.com

facebook.com/TetonBotanicalGarden

instagram.com/tetonbotanical/

Phone: 307-734-9235 (main number) or 513-212-8081 (Avery)

Website: <https://www.tetonbotanicalgarden.org/>



Caroline Croft Estay, right, co-founder and chief potential officer of Vertical Harvest in Jackson, works with farming associate Mycah Miller. The company provides employment opportunities for people with disabilities in its three-story hydroponics greenhouse. Tours can be scheduled, and fresh produce grown at VH is widely available in Jackson.

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 <https://www.tetonconservation.org/>

Executive director: Carlin Girard; administrative manager: Holly Shuss; land resources specialist: Robb Sgroi; water resources specialist: David Lee; grants and communications specialist: Liz Collins; natural resources technician: Emily Smith; GIS and wildlife habitat specialist: Morgan Graham; volunteer board of supervisors: Roby Hurley, Dave Adams, Cate Watsabaugh, Bob Lucas, and Nate Fuller

Location: Jackson

Email: info@tetonconservation.org

facebook.com/tetonconservation/

instagram.com/tetonconservation/

Phone: 307-733-2110

Website: <https://www.tetonconservation.org/>

Teton County Curb to Compost

Teton County Integrated Solid Waste & Recycling (ISWR) in 2021 started the Curb to Compost program,

which encourages commercial entities that produce food waste (restaurants, grocery stores, farmers' markets, hotels, etc.) to have their food waste composted instead of dumped into the landfill. Participating entities receive an appropriately sized bin, from 20 to 96 gallons, and food scraps are collected on a regular basis by ISWR.

In 2022, the program was expanded, allowing residents to take food scraps to the Recycling Center, or have those scraps collected by a private business that offers recycling pick-up. ISWR also has a yard waste composting program.

These efforts are part of ISWR's Road to Zero Waste initiative. As of 2023, the program is diverting nearly 35% of waste from the landfill. In turn, residents are allowed to purchase compost for landscaping, gardens, etc. See the website for details.

Superintendent of solid waste and recycling: Brenda Ashworth; solid waste and recycling manager: Steven Ramos; waste diversion outreach coordinator: Becky Kiefer; and other staff

Location: Jackson

Email: iswroutreach@tetoncountywy.gov or rkiefer@tetoncountywy.gov (Becky)

facebook.com/roadtozerowaste.jh/

Phone: 307-733-7678

Website: <https://www.tetoncountywy.gov/1459/Compost>

Teton County Fair

Specialty-crop-related entries in the Open classes include Farm to Fork (vegetables and herbs), Flower Garden (cut flowers and artistic arrangements), The Bakery (pies and other baked goods), Food Preservation (jellies, jams, marmalades, pickles, relishes, and spirits), and Backyard Farm (eggs, honey, and fiber).

Additionally, there are many contests for 4-H, including livestock shows and ones directly tied to specialty crops, including gardening & horticulture, and food & nutrition. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Teton County Fair, held annually in late July, also offers a wide variety of activities, including barrel racing, horse shows, team sorting, team branding, trail/obstacle course, western pleasure, concerts, magic shows, yard games, petting zoo, medieval jousting show, rodeo, livestock sale, figure 8 races, and many others.

Fair and fairgrounds manager: Rachel Grimes; administrative assistant: Trista Hiltbrunner; maintenance specialists: Judi Nickell and Shane Lucas;

volunteer fair board members: Zack Vosika, Marybeth Hansen, Hannah Bouline, Matt Hall, Amy Renova, Donnie Wackerman, and Austin O'Bryhim; see the University of Wyoming Extension, Teton County office listing for information about 4-H.

Location: Teton County Fairgrounds in Jackson

Email: fair@tetoncountywy.gov

facebook.com/TetonCountyFair/

instagram.com/tetoncountyfair/

Phone: 307-733-5289

Website: <https://www.tetoncountyfair.com/>

Teton Farmer Fund

Offers grants up to \$10,000 to support local agriculture. The goal of the program is to increase the amount of good, clean, and fair food in the community by helping those who produce it. The manager of the program, Slow Food in the Tetons, describes 'good' as flavorful and healthy food, 'clean' as production practices that do not harm the environment, and 'fair' as accessible prices for consumers, and fair conditions and pay for producers.

Eligible recipients are local food producers (those who live within 100 miles of Jackson) and regional food producers (those who live within 250 miles). Grant funds are raised by Slow Food in the Tetons and matched by the Teton Conservation District. Preference is given to producers who participate in Slow Food in the Tetons programming (see listings above).

Manager: Slow Food in the Tetons

Location: Jackson

Email: tetonslowfood@gmail.com

Website: <https://tetonslowfood.org/programs/teton-farmer-fund-2022/>

Teton Full Circle Farm

Certified biodynamic/organic vegetables, herbs, and flowers; other offerings include DIY flower buckets, wholesale flowers, dahlia tubers, seeds, and plant starts

Where to buy: vegetables, herbs, and flowers at the weekly farm-stand at Teton Full Circle Farm; home gardeners can purchase seeds and starts at Full Circle's annual plant sales from late May to early June

Owners: Erika Eschholz and Ken Michael

Location: Victor, Idaho

Email: fullcirclefarmers@gmail.com

facebook.com/tetonfullcirclefarm/

Phone: 208-201-1593 (Erika) or 307-287-5417 (Ken)

Website: <https://www.tetonfullcirclefarm.org/>

Tram Jam

Home-crafted jams, including The OG (Christmas jam) and Huck-it Berry (huckleberry jam); caramel sauce; and apple butter. Also featuring seasonal homemade baked goods, such as spiced apple cider donut holes, Pow Tarts (homemade pop tarts), and thumbprint cookies. Specializing in wholesale, corporate events, and favors for weddings and special events.

Owner: Lisa Felton

Where to buy: Jackson Hole Farmers Market, Slow Food in the Tetons Summer People's Market, Slow Food in the Tetons Winter People's Market, Jackson Hole Marketplace, and Made Jackson Hole, all in Jackson; jams can also be purchased online

Location: Jackson

Email: gettramjam@gmail.com

Phone: 307-200-9092

Website: <https://tramjamjh.com/>

Two Brothers Teton Honey

Locally produced honey and beeswax candles; honey is harvested in the Snake River Valley of Jackson Hole

Where to buy: through the 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

Phone: 307-690-8506

Website: <https://tetonapiaries.com/>



Tours are available at Vertical Harvest in Jackson, which operates a state-of-the-art, three-story hydroponics greenhouse. VH provides employment opportunities for people with disabilities. It has received national media coverage, including stories by CNN and The Christian Science Monitor.



Vertical Harvest employees, from left, Sean Stone, Nikki Thompson, and Michele Dennis, display a small sampling of fresh produce grown in the three-story hydroponics greenhouse in Jackson. The company provides employment opportunities for people with disabilities, and the produce is available at Jackson farmers' markets and several stores.

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: Glenn Owings (4-H & youth), Mary Martin (community development), and Valerie Adams (office associate)

Location: Jackson

Email: vadams4@uwyo.edu, mmmartin@uwyo.edu, or gowings@uwyo.edu

facebook.com/TetonCountyExtension/

Phone: 307-733-3087

Website: <https://wyoextension.org/tetoncounty/>

Vertical Harvest

Microgreens, lettuce, specialty petite greens, and cherry tomatoes

Vertical Harvest is a public/private partnership that provides employment opportunities for people with disabilities in its three-story hydroponic greenhouse.

Tours can be scheduled.

If you want to learn more about Vertical Harvest, there are many stories online, including one by CNN titled "It's hard to grow vegetables in this mountain town. Then this farmer had an idea," and another by The Christian Science Monitor titled "Sowing dignity: Vertical Harvest grows produce – and community."

Where to buy: 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.

Management team: Nona Yehia, co-founder and CEO; Caroline Croft Estay, co-founder and chief potential officer; Arik Griffin, director of farm systems and technology; Ally Gilman, chief communication officer; Nicole Bojic, chief marketing officer; Charlotte Hadley, marketing, communications, and customer success coordinator; Emily Peterson, product and quality control manager; and other paid managers and staff along with a volunteer executive board

Location: Jackson

Email: info@verticalharvestfarms.com or marketing@verticalharvestfarms.com (Charlotte)

facebook.com/verticalharvestfarms/

instagram.com/verticalharvestfarms

Website: <https://verticalharvestfarms.com/>

William Frederick's Finest Sauerkraut

Homemade organic white and organic red sauerkraut

Where to buy: Jackson Hole Farmers Market and Slow Food in the Tetons Online Market in Jackson (see Fremont County section for details)

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. In 2023, the school began a partnership with Mountain Roots Education in Victor, Idaho, to teach gardening skills to students during spring and summer.

Coordinators: teachers and members of the Wilson Elementary School Parent Teacher Organization; school principal: Scott McDowell

Location: Wilson

Email: smcdowell@tcsd.org

Phone: 307-733-3077

Website: <https://wes.tcsd.org/>

Winter Market Fest

Seasonal 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; and other items on Saturdays, 1 to 4 p.m., December through March (see Jackson Hole Farmers Market listing, above, about the summer farmers' market)

Executive director and market manager: Jenny May Shervin, along with a volunteer board of directors and others

Location: Lodge at Jackson Hole Conference Center in Jackson

Email: jhfmts@gmail.com

facebook.com/

[JacksonHoleFarmersMarketOnTheTownSquare](https://www.facebook.com/JacksonHoleFarmersMarketOnTheTownSquare)

instagram.com/jacksonholefm/

Phone: 805-698-5489

Website: <https://www.jacksonholefarmersmarket.org/>

Wyoming Whiskey

Wyoming Whiskey Bourbon BBQ Sauce, Wyoming Whiskey Bourbon Roast and Bourbon Truffle Roast coffees, Wyoming Whiskey Vermont Maple Syrup aged in used WW barrels, various Wyoming Whiskey bourbons,

and many other products, including apparel, specialty cookbooks, glassware, barware, and food

Where to buy: Bourbon BBQ Sauce, maple syrup, and coffees are available at Jackson Hole Trading Co. in Jackson, Jedediah's at Jackson Hole Airport, and through online orders; other products, including Wyoming Whiskey bourbons, are available at Barrel House in Jackson (see Hot Springs County section for main listing)

Owners: Edrington Group Ltd., Brad and Kate Mead, and David DeFazio; Barrel House manager: Jennifer Wulf

Location: Jackson

Email: jennifer@wyomingwhiskey.com or david@wyomingwhiskey.com

Phone: 307-201-1448 (Jennifer) or 307-733-9759 (David)

Yellowstone Spice Co.

Locally produced steak and hamburger rubs and seasonings, including Yellowstone Spice, Fry Dust, and Cowboy Salt; homemade Mud Pot hot chocolate mix; and Wyoming Winter Mints

Where to buy: Jackson Hole Farmers Market (see Fremont County section for details)

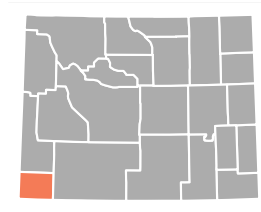


Weed fabric not only suppresses weeds, but helps to retain soil moisture and prevent nutrient leaching. Fabric can be purchased with no holes and also pre-cut holes for easy planting of kale (pictured), Swiss chard, spinach, lettuce, beets, onion, garlic, and other produce.



Uinta

C O U N T Y



Aspen Grove Nursery

Vegetable and herb starts; flowers, shrubs, and trees, including fruit trees and berry bushes; vegetable and flower seeds; landscape and irrigation design and install; and garden supplies.

In 2023, owners Conrad and Jessica Osborne moved their nursery from out-of-town to a location in downtown Evanston. The nursery created a beautiful environment in what was once an empty lot, according to an article in the Uinta County Herald newspaper.

The business employs up to 10 students each growing season. Mr. Osborne, who has a bachelor's degree in horticulture, provides training and guidance, and many of the students return to work the following season.

Owners: Conrad and Jessica Osborne

Location: Evanston

Email: aspengrovenursery@gmail.com

facebook.com/aspengrovenursery/

Phone: 307-679-3268

Bison Prairie Farms

Fresh vegetables and herbs, homemade baked goods including sourdough bread and biscotti, and plant starts

"We have been gardening all of our lives, and when we



Aspen Grove Nursery in Evanston offers a variety of vegetable and herb starts (pictured), shrubs and trees including fruit varieties, vegetable and flower seeds, and gardening supplies.

retired in Evanston in 2020 we wanted to share our passion with others,” says Alex Rossi, who started Bison Prairie Farms in 2023 with his wife, Marijke (pronounced Murr Rae Ka).

“Our focus is on tomatoes and herbs, but we grow many other vegetables that are available at the Evanston Farmers Market. We also love baking, and sharing our homemade sourdough bread and biscotti with those who attend the farmers’ market.”

Mr. Rossi spoke highly of market managers Barb Martinez and Leanne Hutchinson, who have assisted them in learning how to grow produce in a challenging, high-elevation environment and who also organize a wonderful farmers’ market. “Barb and Leanne are an unbelievable treasure in this valley,” he says.

Mr. and Mrs. Rossi have one commercial greenhouse, one high tunnel, and several raised outdoor beds on their property, and are practicing restoration agriculture using natural processes.

Where to buy: Evanston Farmers Market (fresh produce, herbs, and baked goods); and the annual craft fair and market each spring (vegetable starts and baked goods)

Owners: Marijke and Alex Rossi

Location: Evanston

Email: bisonprairiefarms@gmail.com

Phone: 801-910-3903 (Marijke) and 801-554-2891 (Alex)

Blue Box Honey and Fall River Honey

Locally produced honey that is light amber in color and very mild in flavor, because the nectar source is predominantly sainfoin and alfalfa (the honey is sold under both the Blue Box Honey and Fall River Honey labels)

Where to buy: Evanston Farmers Market and online orders (see Lincoln County section for details)

Cowgirl Creations

Fresh vegetables; homemade jams, jellies, salsas, pasta sauces, fruit syrups, and other canned foods; cut flowers; and handcrafted cowboy-style wool vests

Where to buy: Evanston Farmers Market (canned foods and wool vests available at winter craft fairs in Evanston)

Owner: Tiko Heaps

Location: Evanston

Email: tikoheaps@yahoo.com

facebook.com/CowgirlintheGarden/

Phone: 307-679-4596

Evanston Community Garden

Individuals and groups can rent plots to grow vegetables, fruits, herbs, and flowers, including pollinators. Among the goals are to provide community members of all ages and abilities a place to garden, grow fresh produce, help create a sustainable environment, and educate the community on sustainable gardening practices.

The garden includes 10 raised beds, 66 12-foot-square ground plots, and three large group plots. “The



Marijke and Alex Rossi grow a wide variety of vegetables and herbs in a greenhouse, high tunnel, and raised beds on their property near Evanston. They practice restoration agriculture using natural processes.



Tiko Heaps, owner of Cowgirl Creations in Evanston, offers fresh vegetables; homemade jams, jellies, salsas, and other canned foods; cut flowers; and other products at the Evanston Farmers Market.

community garden attracts many people every summer,” says Dawn Worley.

City of Evanston liaisons: Dawn Worley and DuWayne Jacobsen

Location: Evanston

Email: dworley@evanstonwy.org or djacobsen@evanstonwy.org

Phone: 307-783-6459 (Dawn) or 307-783-6460 (DuWayne)

Websites: <https://dworley9.wixsite.com/evanstongarden>; and <https://www.evanstonwy.org/607/Community-Garden>

Evanston Farmers Market

Fresh vegetables, fruits, microgreens, herbs, and mushrooms; honey; homemade canned goods including jams, jellies, sauces, and syrups; baked goods; farm-fresh eggs; meats; arts and crafts; and many other items on Thursdays from 3 to 7 p.m., July through September

Market managers: Barb Martinez and Leanne Hutchinson

Location: Depot Square in Evanston

Email: barbmartinez58@msn.com and lhutch1226@hotmail.com

facebook.com/EvanstonWyomingFarmersMarket/

Phone: 307-679-1447 (Barb) and 307-679-1278 (Leanne)

Website: <https://www.evanstonwy.org/613/Evanston-Farmers-Market>

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.

Ag teacher and FFA advisor: Brenden Ellis

Location: Evanston High School

Email: bellis@uinta1.com

Phone: 307-789-0757

Website: <https://ehs.uinta1.com/>

Evanston Youth Club Greenhouse

In 2023, the Evanston Youth Club (EYC) received a \$1,000 mini-grant from Sheridan-based Rooted in Wyoming (RiW) to help outfit the program’s new greenhouse. The greenhouse is allowing area youths to work side-by-side with EYC staff members and volunteers to learn various aspects of growing vegetables, fruits, herbs, and pollinator plants. The gardening program is one of many activities that club members can participate in. The activities collectively help the EYC positively guide their members to make choices that will lead them to be caring and responsible citizens.

RiW program and outreach coordinator Ian Cannon-Wallace says the Evanston project is the most geographically distant partner to date for RiW. He adds that RiW is excited that the gardening program is allowing club members to learn how to grow their own healthy produce.

EYC staff: Holly Slade-West, CEO; Jennifer Barker, resource development and marketing; Nikishia Hart,



Individuals and groups can rent plots to grow vegetables, fruits, herbs, and flowers at the Evanston Community Garden, which offers a relaxing space to enjoy the outdoors and learn from others.

Mikayla Deason, and Jarid Hundley, teachers; and Manuela Bustillos, support staff, along with a volunteer board of directors; RiW staff: David Johnson, executive director; and Ian Cannon-Wallace, program and outreach coordinator, along with a volunteer board of directors

Location: Evanston

Email: evanstonbgc@gmail.com and outreach@rootedinwyoming.org

facebook.com/theclubofevanston/; and [facebook.com/RootedInWyoming/](https://www.facebook.com/RootedInWyoming/)

instagram.com/theclubofevanston/

Phone: 307-444-2582 (EYC) or 307-675-2088 (RIW)

Websites: <https://www.theclubofevanston.org/>; and <https://www.rootedinwyoming.org/>

Farmstead Cider

Variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains

Where to buy: Cowboy Joe's Liquor Barn in Evanston (see Teton County section for details)

Forbes Family Farms

Fresh vegetables and fruit, honey, poultry, eggs, and livestock products including pasture-raised pork, grass-fed beef, and yak

Where to buy: community-supported agriculture (CSA) shares, with deliveries to the Bridger Valley

Owners: Emily and Steve Forbes

Location: farm is on the Wyoming-Utah border near Manila

Email: info@theforbesfamilyfarm.com

facebook.com/TheForbesFamilyFarm/

instagram.com/theforbesfamilyfarm/

Phone: 303-589-0700

Website: <http://theforbesfamilyfarm.com/>

Good to Grow Farms

Fresh vegetables, fruits, and herbs. The owners also host occasional tours of their garden each summer to showcase what can be grown in the area and to help others learn more about gardening in the challenging, high-elevation environment.

"We are trying to provide a very good service to the community," says co-owner Leanne Hutchinson. "We are serving about 42 families total with our CSA (community-supported agriculture). Some get a full share every week, and some get half shares, which are once every two weeks."

They grow produce in two high tunnels, each measuring



Evanston Youth Club mentor Jed Nowakowski teams up with a youth club member to repot an aloe plant. During this exercise, youth club members learned the health benefits of aloe in addition to building their horticultural skills.

about 90' long and 14' wide. Each year, the owners are assisted by volunteer gardeners, who in return receive fresh produce for their efforts through the Good to Grow Farms CSA 'work shares.'

Where to buy: Evanston Farmers Market; and also through CSA shares from late May through late September

Owners: Barb Martinez and Leanne Hutchinson

Location: Evanston

Email: barbmartinez58@msn.com and lhutch1226@hotmail.com

facebook.com/goodtogrowfarms/

Phone: 307-679-1447 (Barb) and 307-679-1278 (Leanne)

Lym Honey

Locally produced honey

Where to buy: direct sales and the Evanston Farmers Market, depending on annual yields

Owners: Suzanne and Scott Lym

Location: Evanston

Email: wyoingsuzie@yahoo.com

Phone: 307-679-0327

Lyman High School Plant Science and Horticulture

Students enrolled in the plant science and horticulture class learn up-to-date aspects of plant sciences, horticulture, gardening, greenhouse management,



Students enrolled in the plant science and horticulture class at Lyman High School learn many aspects about gardening and food production within the school's hydroponic and aeroponic facilities. Do you know what the unique vegetable in the foreground is? Hint: do an online search for the late English essayist and poet Charles Lamb, who wrote that this vegetable "inspires gentle thoughts."

and food production through the school's hydroponic and aeroponic systems as well as FarmBot (<https://farm.bot/>). FarmBot is an open-source computer numerical control (CNC) farming robot that prioritizes sustainability and optimizes modern farming techniques.

Students grow bedding plants and vegetable starts. Plants grown in the greenhouse, baskets, and containers are sold to the community to help fund the school's ag department. When possible, plants grown using hydroponics are sold as well.

FFA advisor: Brynn Tinker
Location: Lyman High School
Email: tinkerb@lymanschools.org
Phone: 307-786-4100
Website: <https://sites.google.com/lymanschools.org/ucsd6/schools/lhs>

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

Founder and president: Randy Dean
Location: Mountain View
Email: randydean011@gmail.com or savethebuzz.bees@gmail.com
Phone: 307-787-6928
Website: <https://www.savethebuzz.org/>

Uinta County Conservation District

Soil and well-water testing; coordination with specialty-crop operations to offer workshops and tours of farms; seedling tree sales including berry and fruit varieties; assists residents implement at-home composting; land-use planning; and programs relating to soil and water conservation and ranch and farm improvements

District manager: Kerri Sabey; education coordinator: Katie Lott; volunteer board of supervisors: Kelly Guild, Denis Corneilson, Spencer Eyre, Kevin Condos, Ty Lester, and Carol Hamilton

Location: Lyman

Email: ksabey.uccd@gmail.com or klott.uccd@gmail.com

facebook.com/UintaCountyCD

instagram.com/uintacounty_cd/

Phone: 307-288-0214

Website: <https://www.uintacountycd.com/>

Uinta County Fair

Specialty-crop-related entries in the Open classes include the popular 'Preserves' category, among them preserves, conserves, marmalades, jellies, butters, pickles and relishes, sauces, canned fruits and vegetables, dried foods, and honey. "The object of food preservation is to preserve food in a safe and wholesome manner," according to the fair catalog.

There are also a variety of Open 'Culinary' classes including homemade pies. Additionally, there are many categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Uinta County Fair, held annually in late July and early August, also offers a wide variety of activities, including the livestock sale; team branding and sorting; roping events; various contests including pie eating, hot dog, homemade ice cream, mullet, and farmers' tan; Agriculture Olympics; and many others.

Fair manager: Mindi Tollefson; volunteer fair board members: Steve Sim, Pete Lym, Elyse Lopez, Andy Rollins, Brandon Day, Brett Anderson, Becky Luper, Tamara Boglino-Mercer, Mark Anderson, Brent Hatch, Eric South, and Josh Davis

Location: Uinta County Fairgrounds in Evanston

Email: ucfair@uintacounty.com

facebook.com/ucfair1234

Phone: 307-783-0313

Website: <https://www.uintacountyfair.org/>



Austin Webster, owner of Webster Mycology in Evanston, offers fresh gourmet mushrooms (including beauties like this Italian oyster), in addition to microgreens, spices, seasonings, and rubs.

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: McKenna Julian (agriculture & natural resources), Sam Krieger (4-H & youth), Stephanie Anderson (CNP), and Suzy Holmes (administrative assistant)

Location: Evanston

Email: extension@uintacounty.com or suholmes@uintacounty.com

facebook.com/UintaExtension/

Phone: 307-783-0570

Website: <https://wyoextension.org/uintacounty/>

Webster Mycology

Fresh gourmet mushrooms, microgreens, spices, seasonings, and rubs

Owner Austin Webster started his business in 2022 after being inspired by his brother, who began growing gourmet mushrooms a year earlier in Texas. “My brother, who operates Rich Mycology, took me under his wing and guided and mentored me to achieve greatness to start my own business here in Wyoming,” Webster told



Among the mushrooms that Austin Weber grows is the pink oyster. It shares the same fan-shaped cap structure as other oyster mushrooms, but has a distinct vibrant pink color,

the project coordinator of this directory.

His growing business is attracting attention around the state. “The main thing (to starting a business) is persistency,” Webster told reporter Renée Jean for a feature in Cowboy State Daily. “If you believe in something, or if you really want something, stay persistent on it and just keep working at it. It will eventually come to fruition, and you will have your dream.”

Where to buy: Evanston Farmers Market, and CSA shares through Good to Grow Farms (see listing above); non-perishable items can be purchased online, and several restaurants in Evanston and nearby communities in Utah include the gourmet mushrooms and microgreens in some of their dishes

Owner: Austin Webster

Location: Evanston

Email: contact@webstermycology.com

facebook.com/WebsterMycology/

instagram.com/webster_mycology/

Phone: 307-679-3231

Website: <https://www.webstermycology.com/>

Wyoming Gold Honey

Locally produced honey

Where to buy: Benedict’s Market in Mountain View, and Eve’s Garden in Evanston

Owner: Randy Dean

Location: Mountain View

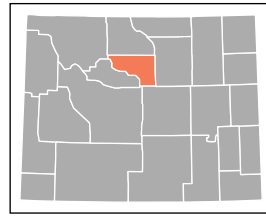
Email: randydean011@gmail.com

Phone: 307-787-6928



Washakie

C O U N T Y



Bee Healthy

Health food store offering locally grown vegetables, herbs, melons, and pumpkins from Lloyd Craft Farms (see listing below); fresh lettuce from Greybull Valley Produce (see Big Horn County section); locally produced honey from Bryant Honey and 307 Honey (see listings below); fresh eggs; meats; teas and coffees; candies from Queen Bee Gardens (see Park County section); supplements; homemade soaps, balms, and body salves; jewelry; gift items; and other products.

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, such as potatoes and winter squash). Bee Healthy also sells fruit during the summer and fall months from producers in Wyoming, Utah, Idaho, and Montana.

Customers can sign-up for a weekly box program available January through October for fresh produce. The store is open year-round Monday through Friday 10 a.m. to 5:30 p.m., and Saturdays from 10 a.m. to 5 p.m. Thursday is Fresh Produce Day at the store for the general public.

Owners: Terri and Lloyd Craft

Location: Worland

Email: 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); seasonings from Clark's Meat House (Fremont County); seasonings, sausage- and jerky-making kits, and products for brining and smoking from Hi Mountain Seasonings (Fremont County); and other items

Owner: Brandon Yule

Location: Worland

Email: worland@blairsmarket.com

facebook.com/blairsmarket/

Phone: 307-347-8500

Website: <https://blairsmarket.com/worland>

Bryant Honey

Locally produced mild, light honey from wild sweet clover and alfalfa; operates 'Bee Haulers' trucking, in which they truck bees (for pollination purposes) and honey to locations across the West; and offers tours of the Bryant Honey processing facility (see the related 307 Honey listing below). In early 2024, Bryant Honey was in the process of acquiring Wind River Honey in Riverton.

Where to buy: honey is available at Bee Healthy, Blair's Supermarket, and the Bryant Honey processing facility in Worland; 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: brothers Don Bryant and Robert 'Bob' Bryant III (they represent the fourth generation of this family owned business)

Location: processing facility and store are at 111 Ta Bi Drive in Worland

Email: dbryant@rtconnect.net

facebook.com/bryanthoney/

Phone: 307-388-8601 (Don)

Website: <https://bryanthoney.com/>

Circle J Orchard

Fresh apples, pears, and plums

Where to buy: Circle J United Methodist Camp and Retreat Center in September and early October, with a suggested per-pound donation; sales begin the day of the Circle J Apple Fest, an annual celebration where



The owners of Worland-based Bryant Honey and another family operation, 307 Honey, enjoy taking students on tours of the honey processing facility in Worland. They are taught about the importance of bees and other pollinators, and how honey is made, where it comes from, and how it is extracted and packaged.

fruit from the orchard, homemade apple juice, and apple pies are available for purchase. Orders for apples can also be called in.

The Apple Fest 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 camp and orchard manager: Jackie Denison; reservations manager: Judie Brewster

Location: Ten Sleep

Email: denisonsinwy@outlook.com or brewsterjlb@gmail.com

facebook.com/CJRetreat/

Phone: 307-431-8888 (Jackie) or 307-431-2541 (Judie)

Website: <https://circlejretreatcamp.com/>



Alex Ogg makes fresh apple juice at the Circle J Orchard at the foot of the Bighorn Mountains near Ten Sleep. The juice, along with fresh apples and apple pies, is available at the orchard in September and early October.

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

Owners: Tammy and Jeff Kapptie

Location: Worland

Email: countrybloomers@rtconnect.net

facebook.com/people/Country-Bloomers-Greenhouse/100054570034128/

Phone: 307-388-0982

DC Apiary

Locally produced raw honey

Where to buy: Ten Sleep Brewing Co. Artisan Farmers' Market and local craft fairs

Owners: Cecile and Doug Wiechmann

Location: Ten Sleep

Email: dcwiechmann@gmail.com

Phone: 307-388-0930

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



Sharon Rose picks apples at the Circle J orchard near Ten Sleep. Each September, employees and volunteers associated with the orchard and retreat center/camp host the Circle J Apple Fest, a celebration featuring a variety of activities for all ages.

Produce and Raspberries, and Ten Sleep Garden (see listings below); honey from Bryant Honey Inc. (see listing above); and homemade pickles, preserves, jams, and other canned goods from Roots Kitchen & Cannery (see Teton County section)

Owners: Leah and Wes Linster

Location: Ten Sleep

Email: dirtysallysgeneralstore@gmail.com

facebook.com/dirtysallysgeneralstore/

Phone: 307-366-2500

Dorsey Creek Organics

Organic raw milk; organic grass-fed beef and pork; potatoes and seasonal produce; and hay

Where to buy: direct sales (see Big Horn County section for details)

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 or enchantedgardens@rtconnect.net
facebook.com/people/Enchanted-Gardens/100063648819826/
Phone: 307-347-3515
Website: <http://enchantedgardensllc.com/>

George Family Produce

Offers a variety of fresh produce, including sweet corn, squash, tomatoes, cucumbers, peppers, green beans, and others; also sells homemade salsa using tomatoes from their garden

Where to buy: Washakie County Farmers Market in Worland, and occasionally in Ten Sleep
Owners: Rebecca and Richard George, with help from their children
Location: Worland
Email: rgeorge_21@hotmail.com
Phone: 208-569-8349

Greybull Valley Produce

Hydroponically grown fresh produce, including green leaf, red leaf, butter, and Romaine lettuces; and herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme

Where to buy in stores: Bee Healthy and Blair's Supermarket in Worland.
Where to enjoy in restaurants: Green Hills Restaurant & Bar and The Other Store in Worland (see Big Horn County section for details).



It's a family affair on harvest day at George Family Produce near Worland. Rebecca and Richard George, with help from their children, offer a variety of fresh produce and homemade salsa at the Washakie County Farmers Market.



Pumpkins and other fresh produce, along with homemade salsa using fresh tomatoes from the garden, are a big hit at the George Family Produce stand in late summer at the Washakie County Farmers Market.

HillCrest Hops

Offers a variety of hops, including two proprietary hops (Michigan Copper™ and Mackinac™) and three commodity hops (Cascade, Centennial, and Chinook)

Owners Bill and Susan Pennington in 2022 planted approximately 6,500 hop seedlings at their small farm near Worland. In August 2023, a sampling of hops graded 'superior' by a testing laboratory. The Penningtons plan to begin selling hops on a commercial basis in 2024. Cowboy State Daily did a feature on the Penningtons and their hops' operation in June 2023; see <https://cowboystatedaily.com/2023/06/18/wyoming-grower-plants-states-first-commercial-hops-crop/>

Where to buy: direct sales and through the website
Owners: Bill and Susan Pennington
Location: Worland
Email: the preferred method is to send messages through the 'Contact Us' page on the website; can also email Bill at billp809@gmail.com
facebook.com/HillCrestHops
Phone: 406-671-0958

Linda's Fresh Produce and Raspberries

Fresh vegetables and raspberries; homemade raspberry and chokecherry jellies and syrups; apricot jams and apricot chipotle sauce; also offers Indian tacos, salads, and other prepared foods using locally produced fresh



Linda's Fresh Produce and Raspberries owner Linda Ilg grows raspberries and a variety of vegetables, along with flowers (among them pollinators), in her garden in Ten Sleep. The vegetables and fruits are available at Dirty Sally's General Store.

produce

Where to buy: fresh produce and raspberries are available at Dirty Sally's General Store in Ten Sleep (see listing above); fresh produce and the other items listed above are available from Linda's Fry Bread Food Truck at Ten Sleep Brewing Co. in Ten Sleep

Owner: Linda Ilg

Location: Ten Sleep

Email: ilgindalee@gmail.com

Phone: 307-366-2726

Lloyd Craft Farms

Offers a wide variety of fresh vegetables, herbs, and fruits

Where to buy: CSA membership program with pick-up weekly or every other week at Bee Healthy in Worland (see listing above)

Owners: Terri and Lloyd Craft with help from family

Location: Worland

Email: craftterri8@gmail.com

facebook.com/lloydcraftfarms/

instagram.com/lloydcraftfarms/

Phone: 307-431-1219

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

Red Pony Salsa

Homemade mild, medium, and natural salsas, and Bloody Mary mix using fresh produce from the family garden

Where to buy: Blair's Supermarket in Worland (see Sheridan County section for details)

Roots Kitchen & Cannery

Homemade pickles, preserves, jams, and other canned goods; uses locally produced ingredients, including vegetables, fruits, and herbs, whenever possible

Where to buy: Dirty Sally's General Store in Ten Sleep (see Teton County section for details)

St Clair Homestead

Offers a wide variety of fresh produce, including cucumbers, zucchini, winter squash, peppers, onions, tomatoes, green beans, eggplant, corn, potatoes, and other vegetables; also offers roasted chili peppers

Where to buy: Washakie County Farmers Market in Worland and through her Facebook page

Owner: Brianna St Clair

Location: Worland

Email: stclairhomestead@gmail.com

facebook.com/people/St-Clair-Homestead/100068424151793/

Phone: 307-388-9948

Stiver's Stone Pony Garden

Offers a wide 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



Linda Ilg of Ten Sleep offers homemade apricot chipotle sauce and jams, raspberry and chokecherry jellies and syrups, and in-season fresh produce. Products are available at Dirty Sally's General Store and with dishes she serves from Linda's Fry Bread Food Truck in Ten Sleep.

business also sells canned jams, jellies, pickles, and salsas made from fruits and vegetables grown on the farm.

Where to buy: Washakie County Farmers Market in Worland, through direct sales to area residents, and from the farm

Owner: Mark Stiver

Location: Worland

Email: mstiver@tribcsp.com

facebook.com/stiversgarden/

Phone or text: 307-388-0708

Ten Sleep Brewing Co. Artisan Farmers' Market

Fresh vegetables, herbs, and fruits; locally produced honey; canned goods including jams, jellies, pickles, and salsas; fresh eggs and dairy products; baked goods; meats; ready-to-eat foods; coffee; craft beers; arts and crafts; and other items every other Friday, 11 a.m. to 2 p.m., early June through late September/early October (check website and Facebook for dates)

Owner: Justin Smith and other family members; market manager: Julie Petersen, assisted by others

Location: Ten Sleep Brewing Co. in Ten Sleep

Email: info@tensleepbrewingco.com

facebook.com/TSBCo/

instagram.com/tensleepbrewingco/

Phone: 307-366-2074

Website: <https://tensleepbrewingco.com/>

Ten Sleep Garden

Privately owned community garden and greenhouse 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 in Ten Sleep (see listing above) to help support the garden's sustainability.

Garden owners and 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



Brothers Brady and Brandon Bryant, owners of Worland-based 307 Honey, enjoy taking students on tours of the Bryant Honey processing facility in Worland.

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 the 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

Website: <https://www.wsh2.k12.wy.us/>

307 Honey

Locally produced mild, light honey from wild sweet clover and alfalfa (the honey has a low moisture content, about 13–14%, which adds to the flavor); pure bees wax; offers large containers for retail and wholesale clients; has a queen breeding program; and provides community outreach, teaching students and others about bees, pollination, beekeeping, and honey

Every year, brothers Brady and Brandon Bryant work with classrooms all over the state, to educate kids about



Trailer Park Fire hot sauce is named after owner Jan Crossland's hit song, Trailer Park Fire. The musician lives in Ten Sleep. The hot sauce is available at the Discover Thermopolis store in Thermopolis and Jan's live performances.

the importance of honeybees and other pollinators in our world. According to Clemson University Cooperative Extension Service, production of about one third of the human diet requires insect pollination, and honeybees perform the majority of pollination for cultivated crops. Students are also taught how honey is made, where it comes from, and how it is extracted and packaged. Students get to tour the Bryant Honey processing facility (see listing above).

Where to buy: honey is available at Bee Healthy, Blair's Supermarket, and the 307 Honey processing facility in Worland, and through direct sales and online orders

Owners: brothers Brady and Brandon Bryant; they are the sons of Don Bryant, and they represent the fifth generation of this family business

Location: processing facility and store are at 111 Ta Bi Drive in Worland

Email: 307beeman@gmail.com (Brady) or 307honey@gmail.com (Brandon)

Phone: 307-388-2526 (Brady) or 307-388-4069 (Brandon)

Website: <https://307honey.com/>

Trailer Park Fire Hot Sauce

Trailer Park Fire hot sauce, which is named after the hit song Trailer Park Fire, by Ten Sleep singer/songwriter Jan Crossland

Where to buy: Discover Thermopolis in Thermopolis, and at Jan's live performances

Owner: Jan Crossland

Location: Ten Sleep

Email: jalancrossland@hotmail.com

facebook.com/JanCrosslandWY

Phone: 307-431-5536

Website: <https://jalancrossland.com/>

University of Wyoming Extension, Washakie County office

Partners with 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: Dan VanderPloeg (agriculture & horticulture); Amber Armajo (4-H & youth development); Angela Michel (CNP associate); and Erica Reasoner (administrative assistant)

Location: Worland

Email: washakiecounty@uwyo.edu, dvanderp@uwyo.edu, amwall@uwyo.edu, or amichel2@uwyo.edu

facebook.com/WashakieCountyExtension/

Phone: 307-347-3431

Website: <https://uwyoextension.org/washakiecounty/>

Washakie County Conservation District

WCCD offers seedling trees and shrubs, including specialty-crop varieties such as fruits and berries; native plants; landscape fabric; and composting bins. This program is designed to assist local residents and landowners improve their landscapes, gardens, etc. Another program directly related to specialty crops involves the WCCD assisting residents and staff of the Wyoming Boys' School in Worland with gardening, learning about ecosystems and land and water conservation, etc. For example, each spring boys at the school, with help from adult mentors, prep garden beds and install drip systems.

One of WCCD's main goals is to assist landowners, homeowners, 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, implementation, partnerships, staffing resources, and taxpayers' 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 as well as on urban conservation efforts; waste management and recycling events (e.g., adopt-a-highway and hazardous household recycling); youth and general public education (e.g., Ag in the Classroom, Wyoming Resources Education Days, Grow Washakie, and topic-specific educational experiences with schools and community groups); and well water lab testing assistance. It also provides a wealth of educational material for check out, as well as online resources at <https://www.washakiecd.com/resources--links.html>.

District manager: Amanda O'Keefe; education coordinator: Janet Hofmann; volunteer board of supervisors: Daniel Greet, Jaci Harkink, Susan Pennington, Charley Orchard, and Keith Bower

Location: Worland

Email: wccd@rtconnect.net (Amanda) or wccd3@rtconnect.net (Janet)

facebook.com/washakiecd/

Phone: 307-347-2456, ext. 101

Website: <https://www.washakiecd.com>

Washakie County Fair

Specialty-crop-related entries in the Open classes include ones in crops, fresh fruits, vegetables, and herbs; canned fruits such as jellies, jams, and preserves; canned vegetables, including pickles and relishes; cooking with honey; and floriculture, including cut flowers. There are also a variety of other Open classes including homemade pies.

Additionally, there are many contests for 4-H, including ones directly tied to specialty crops, including gardening & horticulture, and food & nutrition. There are also many contests open to FFA members. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Washakie County Fair, held annually in late July, also offers a wide variety of other events and activities, including a parade; Open rodeo and kids rodeo; concerts; Open beef cattle, sheep, goats, poultry, and rabbits; 'Strutt Your Mut' community dog show; royalty contest; and others.

Volunteer fair board members: Beth Shaffer, Dani Rice, Sherry Walter, Jeff Lapp, and Tamara Drake

Location: Washakie County Fairgrounds in Worland

Email: washakiecountyfairboard@gmail.com

facebook.com/washakiecountyfair/

Phone: 307-431-0630 (Beth), 307-388-0236 (Dani),



Among their many programs, Washakie County Conservation District staff members assist residents and employees of the Wyoming Boys' School in Worland with a gardening and horticulture program.

989-388-3591 (Sherry), 307-431-0449 (Jeff), or 307-431-0630 (Tamara)

Website: <http://washakiecountyfair.com/>

Washakie County Farmers Market

Fresh vegetables, herbs, and fruits; roasted peppers; locally produced honey; canned goods including jams, jellies, pickles, and salsas; fresh eggs; baked goods including yeast breads, sweet breads, and scones; meat products; ready-to-eat meals; homemade soaps; crafts including pottery and jewelry; and other items on Saturdays, 8 a.m. to 12:30 p.m., mid-July through late September

Market contacts: Perla Martinez and Mark Stiver, assisted by other members of the Washakie County Farmers Market Association, and other volunteers

Location: downtown Worland

Email: jfrye@midrivers.com or perlamata2006@gmail.com

facebook.com/WashakieFM/

Phone: 307-431-7927 (Perla) or 307-388-0708 (Mark)

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



Volunteers with the Worland Community Garden grow a variety of fresh produce that is donated to people in need in the community, through food pantries and social service agencies. The volunteers enjoy camaraderie and the garden's peaceful setting, which includes vegetable and fruit varieties, along with flowers (among them pollinators).

Frye, Perla Matamoros, and Brianna St Clair

Location: Worland

Email: jfrye@midrivers.com or perlamata2006@gmail.com

facebook.com/WashakieFM/

Phone: 307-388-0708 (Mark) or 307-431-7927 (Perla)

Webfoot Island Ranch

Fresh corn, pumpkins, tomatoes, and other produce

Where to buy: Washakie County Farmers Market in Worland

Owners: Cindy and Matt Lentsch, and son Zane

Location: Worland

Email: cklentsch@hotmail.com

Phone: 307-431-2412 (Cindy)

West Side Elementary School Gardening

Fourth grade teacher Andrea Cooley was the driving force behind creating a school garden in 2021 that now consists of six 8' x 3' raised beds, a 10' x 25' pumpkin patch, a trellis system with peas, beans, and snow peas, and an orchard of 12 trees including plums, pears, peaches, and three varieties of apples. Recently, the local high school shop class built a greenhouse for West Side using a kit. Overall, the school's program has grown

more than 30 types of vegetables and fruits with great involvement by other teachers and kitchen staff.

Students plant, water, and weed the gardens during the school year, and on Wednesdays for one hour during summer. Produce goes home with the students to be shared with their families, which can help supplement meals for the area's low-income residents. Other recipients of the produce are the school cafeteria for use in the salad bar and for school snacks and Blessings in a Backpack, a national non-profit organization that helps to feed school children who may otherwise go hungry on weekends.

School cafeteria staff members have been involved by assisting in writing a grant that has allowed the placement of picnic tables and in funding a composting program that students maintain. Volunteers from the Washakie County Conservation District and University of Wyoming Washakie County Extension offer students lessons on soils and composting. The school recently received grant funds to purchase two FarmBots, which were placed in an outdoor classroom and in the greenhouse to compare results. Teachers also use the garden as instructional space for students to learn about plant structures.

A new program began in 2023 to invite local kindergarten students to the greenhouse for "Kindergardening," in which the youngsters pot flowers for Mother's Day.

Ms. Cooley notes that the gardening program would not exist without assistance from a local business, Wind River Seed in Manderson, which provided packeted Wyoming wildflower seeds that were sold during the first fundraiser for the program. She also credits grants and donations from the Washakie Conservation District and UW Washakie County Extension.

Ms. Cooley received the 2022 Educator of the Year Award from Wyoming Agriculture in the Classroom as recognition for her outstanding curricula and her passion for teaching agricultural skills to students.

Coordinator: fourth grade teacher Andrea Cooley

Location: Worland

Email: acooley@washakie1.com

Phone: 307-347-4298

Website: <https://west.wsh1.k12.wy.us/>

Worland Community Garden

The Worland Community Garden strives to promote healthy, self-reliant communities by providing fresh produce for the community, teaching children and adults to garden, and providing volunteer opportunities for all ages.

The garden consists of mostly in-ground plots along with

several raised beds, a geodesic dome, and containers. All of the produce grown is donated into the community through 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, and it offers many opportunities for community service. WCG does not rent plots to the public.

The WCG, which became a nonprofit organization in 2023, collaborates closely with the University of Wyoming Extension's Washakie County office and the Washakie County Conservation District.

Board members: Janet Hofmann, president; LaDonna Miller, vice president; Janet Benson, treasurer; and Angela Michel, secretary; assisted by many volunteers

Location: Newell Sargent Park in Worland

Email: worlandcommunitygarden@gmail.com, wccd3@rtconnect.net (Janet), or amichel2@uwyo.edu (Angela)

facebook.com/worlandcommunitygarden/

Phone: 307-347-3431 (Angela)

Website: <https://worland-community-garden.business.site/>



Fresh produce and flowers, including pollinators, are grown in a geodesic dome, raised beds, ground plots, and containers at the Worland Community Garden. There is a shade-covered sitting area, along with artwork and surrounding open spaces, which combine to make a wonderful setting for gardening and fellowship.

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: Rita Tabbert, Twyla Gladson, Kay Fritzier, and Karlene Valencia, assisted by a group of active members

Location: Worland

Email: rjtabbert5685@gmail.com (Rita) or karlenev66@gmail.com (Karlene)

Phone: 307-347-2499 (Rita) or 720-460-7553 (Karlene)

Worland High School Horticulture

Students studying horticulture in grades 9–12 built 32 raised beds in which they plant vegetables, wildflowers, and annuals including pollinators. In 2023, blueberry and raspberry bushes were added.

Produce goes to the local food pantry and to the school's Family and Consumer Science program. Ag science instructor Grace Godfrey (certified with the Curriculum for Agricultural Science Education) teaches introduction to agriculture, food and natural resources, principles of agricultural science—animal and plant, mechanical systems in agriculture, and agriculture business foundations. Her program offers students experiential learning opportunities with 100% participation in Supervised Agricultural Experience projects.

Ag science and business teacher and FFA advisor: Grace Godfrey

Location: Worland

Email: ggodfrey@washakie1.com

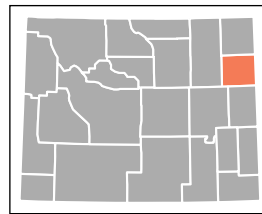
Phone: 307-247-2412

Website: <https://high.wsh1.k12.wy.us/>



Weston

C O U N T Y



Berried Delights

Wide variety of homemade jams and jellies, “just like Grandma used to make.” Many of the products are crafted using locally grown fruits

Where to buy: orders can be placed via email or phone, and products are also available at a number of venues in the region, including Sagebrush Market, Something Healthy Market, and Woody’s Food Center in Newcastle; Dandelion Wishes Market in Rapid City, South Dakota; Mt. Moriah Gift Shop in Deadwood, South Dakota; and bazaars and crafts fairs in Casper and Gillette, as well as Hot Springs, Rapid City, and Spearfish, South Dakota

Owner: Elizabeth Townsend, with assistance from her two daughters and grandchildren

Location: Newcastle

Email: et@tribcsp.com

facebook.com/berrieddelights/

Phone: 307-746-9334

Website: <https://www.berrieddelights.com/>

Bigfoot Sauces

A variety of homemade sauces

Where to buy: Newcastle Farmers’ Market in Newcastle and Old Town Farmers Market in Upton. Some of the



Paul Eitel, co-owner of Broken Arrow Farm in Newcastle, proudly displays a high tunnel that he and others constructed in 2023. He and his family offer in-season fresh produce, farm-fresh eggs, and all-natural meats.

saucers contain Sweet n Sassy mustard from The Garden Table, which is listed below (see Crook County section for more details about Bigfoot Sauces).

Broken Arrow Farm

All-natural pastured poultry, meat rabbits, beef, hogs, and emus; farm-fresh eggs; and in-season fresh produce

Co-owner Paul Eitel told *Cowboy State Daily*: “I developed a passion for agriculture while I was growing up (in Nebraska). I enjoy the lifestyle, and after college I wanted to own my own property and have a small farm.” (You can read the story on the *Cowboy State Daily* website by doing a search for Broken Arrow Farm.)

Where to buy: through direct sales from the farm. All-natural pastured turkeys are also available through direct sales on a limited basis

Owners: Bailey and Paul Eitel, and children

Location: Newcastle

Email: paul_eitel@hotmail.com

facebook.com/brokenarrowfarm307/

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

youtube.com/@BrokenArrowFarm307

Website: <https://www.brokenarrowfarm307.com/>

Chris’ Creations and Greenhouse

In-season fresh vegetables, fruits, and herbs; homemade jams, jellies, pickles, salsas, and sauces, with many of the ingredients coming from the owner’s greenhouse, raised beds, and garden; and handcrafted holiday wreaths

Where to buy: Newcastle Farmers’ Market (see Crook County section for details)

The Garden Table

A variety of in-season fresh vegetables and fruits, and also offers the following products year-round: gourmet popcorns including salted caramel, peanut butter caramel, buffalo caramel, and chili cheese; homemade barbecue sauces, salsas, pasta sauces, jams, jellies, and Sweet n Sassy mustard; and a variety of pickled items, including asparagus, garlic, green beans, peppers, and cucumbers

Where to buy: The Antlers, Cutting Edge, Face 2 Feet Fantasy, The Garden Table, Newcastle Farmers’ Market, and Sagebrush Market in Newcastle

Owners: Denise and Dave Ehlers

Location: Newcastle

Email: dehlers.twins@outlook.com

facebook.com/thegardentablewy



Jace Eitel hams it up while helping his parents, Bailey and Paul, shuck corn at Broken Arrow Farms in Newcastle.



During harvest day at Broken Arrow Farm in Newcastle, co-owner Bailey Eitel does double-duty—picking fresh vegetables and fruits while watching over her active little boys, Trey, front, and Jace.

Phone: 307-629-0750

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

Happy's Produce

In-season fresh vegetables

Where to buy: Old Town Farmers Market in Upton

Owners: Joyce and Sam Haptonstall

Location: Upton

Email: johaptonstall@rtconnect.net

Phone: 307-468-2587

Hay Creek Ranch WY

Bath salts, beard care products, lip balms, lotion bars, salves, massage oil, cuticle oil, do-it-yourself elderberry syrup kits, and other items handmade with homegrown and wild-harvested medicinal herbs from Wyoming

Where to buy: Sagebrush Market in Newcastle (see Crook County section for details)

Howdy Bakery

Homemade baked goods, including breads, pies, cinnamon rolls, Danish pastries, cakes, and cookies; a variety of homemade jams and jellies, including raspberry, blackberry, strawberry, triple berry, peach, and peach/orange; homemade apple butter; locally produced honey; and in-season fresh produce

The bakery, which is open Thursday through Saturday, also takes custom orders for special occasions. The Troyers also sell goods at the Newcastle Farmers' Market.

Owners: Fannie and Daniel 'DT' Troyer

Location: Newcastle

Phone: 307-941-0962

Janette's Jam

Homemade jams and baked goods

Where to buy: Newcastle Farmers' Market, A Head of Our Time beauty salon in Newcastle, and direct sales

Owner: Janette Jones

Location: Newcastle

Email: blindbat2424@gmail.com

Phone: 307-259-9019

Jelly Gal

Quick breads, including banana, carrot, pumpkin, and zucchini; homemade pies, including apple, blueberry, pecan, rhubarb, raspberry, and strawberry; jams and jellies, including blueberry, chokecherry, grape, juneberry, raspberry, and strawberry; and homemade canned pickles

Where to buy: Newcastle Farmers' Market (see Crook County section for details)



Denise and Dave Ehlers, owners of The Garden Table in Newcastle, offer a variety of canned goods made with products from their garden, in addition to gourmet popcorns and in-season fresh produce.

K&M Apiary

Locally produced raw honey; also offers pollination services. The business is named after Scott and Kelsey Johnson's daughters, Kalyn and Mesa.

Where to buy: Decker's Market, Gateway Travel Center, Newcastle Farmers' Market, Sagebrush Market, and Woody's Food Center in Newcastle; Joe's Food Center in Upton; and through direct sales

Owners: Kelsey and Scott Johnson, with assistance from their daughters

Location: Newcastle

Email: kmapiaryllc@outlook.com

facebook.com/p/KM-Apiary-100057067555157/

Phone: 307-629-2551

Kathryn's Creations

Homemade chokecherry and strawberry rhubarb jams and jellies; and handcrafted woven rugs, table runners, potholders, dish rags, and baby and adult quilts

Where to buy: craft fairs in Newcastle (see main listing in Johnson County section)

Kasi's Pies

Homemade fruit pies, pecan pies, and other baked goods

Where to buy: Old Town Farmers Market in Upton

Owner: Kasi White

Location: Upton

Email: 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 on Thursdays, 5–7 p.m., mid-June through late September

Market contact: Dave Ehlers

Location: Newcastle

Email: newcastlefarmersmarketwy@gmail.com or dehlers.twins@outlook.com

facebook.com/newcastlewyfarmersmarket/

Phone: 307-746-9495

Old Town Farmers Market

Fresh vegetables, herbs, and fruits; homemade canned goods, including jams, jellies, fermented and pickled



K&M Apiary owners Kelsey and Scott Johnson of Newcastle are often accompanied to their beeyards with daughters Kalyn and Mesa.

products, barbecue sauce, hot sauces, and salsas; locally produced honey; meat products, including beef; free-range chicken eggs; homemade pies and other baked goods; arts and crafts; and many other items on Tuesdays, 5–6:30 p.m., mid-July through September

Market managers: Diana White and daughter-in-law Kasi White; Old Town board chairman and manager: Sam Haptonstall

Location: one-half mile west of Upton on Highway 16

Email: diwhite@rtconnect.net, kwhite@weston7.org, or johaptonstall@rtconnect.net

Phone: 307-468-2702 (Diana) or 307-468-9323 (Kasi), or 307-468-2587 (Sam)

R&H Greenhouse

Vegetable, herb, fruit, and flower starts from May through July

Where to buy: 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 details)

Location: north of Upton

Email: jimk5214@yahoo.com

Phone: 307-941-0347 (Theresa) or 307-660-8416 (Jim)

Sagebrush Market

Offers a wide variety of local- and Wyoming-made products, such as gift items, arts and crafts, cards,



A wide variety of local- and Wyoming-made products are available at Sagebrush Market in Newcastle, including locally produced honey, homemade jams and jellies, sauces, chili spices, gourmet coffee, among others.

clothing, and foods, including locally produced honey, homemade jams and jellies, caramel popcorn, sauces, chili spices, soup mixes, and gourmet coffee

Owner: Jen Womack
Location: Newcastle
Email: jen@sagebrushmarketing.net
facebook.com/SagebrushMarket.net
Phone: 307-746-9999
Website: <https://sagebrushmarket.net/>

Sun Shine Gourmet Coffee

Small-batch roasted coffees using beans sourced from eight countries

Where to buy: Sagebrush Market in Newcastle (see Crook County section for details)

T&J Veggies

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

“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.

Where to buy: Old Town Farmers Market in Upton,

holiday bazaars in Upton, through direct sales

Owners: Theresa and Jim Kangas

Location: Upton

Email: 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 community vitality, health, 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; offers pesticide applicator license testing; organizes and facilitates 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: Vicki Hayman (community vitality & health), Erin Persche (4-H & youth development), and Kristi Butler (administrative assistant)

Location: Newcastle

Email: vhayman@uwyo.edu (Vicki), epersche@uwyo.edu (Erin), or westncty@uwyo.edu (Kristi)

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, including bees and butterflies, and other beneficial insects.

Garden managers: Nancy and Mike Dodd, who also oversee the Upton Food Bank, with help from volunteers

Location: Upton

Email: mikedodd@rtconnect.net

facebook.com/p/Upton-Community-Garden-100064691316487/

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. Middle school students are also invited to participate in the classes.

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.

Ag teacher and FFA advisor: Rebecca Ruffi

Location: Upton

Email: rruffi@weston7.org

Phone: 307-468-2361

Website: <https://uhs.weston7.org/en-US>

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 a large flowerbed, an orchard, numerous raised beds in a variety of sizes, and spacious in-ground planting options.

“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 such as bees and butterflies, and other beneficial insects.

Garden partners: WCSS, Weston County Natural Resource District (WCNRD), and Weston County Garden contacts: Carolyn Shields and Caleb Carter (WCNRD district manager)

Location: Newcastle

Email: carolyn.shields@wccsc.us or westoncountynrd@gmail.com

Phone: 307-746-4903 (WCSS) or 307-746-3264, ext. 4 (WCNRD)

Website: <https://westoncountynrd.org/> (click on the ‘Community Garden’ link under ‘Services’)

Weston County Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, among them fruit pies; jellies, jams, conserves, marmalades, preserves, and butters; fruit spreads; canned fruits, juices, and pie fillings;



Local residents and groups can rent plots at the Weston County Community Garden to raise vegetables, fruits, herbs, and flowers, including pollinators. Some of the produce is donated to people in need.

canned vegetables and meats; chutneys, pickles, relishes, salsas, and sauces; dried foods, including fruits and vegetables; gardening, including fruits, vegetables, and herbs; cooking with honey; and flowers and artistic designs. There are many other Open class events (see the exhibitors catalog for details).

Additionally, there are many categories for 4-H and FFA members, including ones in agronomy, horticulture, and foods. Those participating in the Open, FFA, and 4-H contests can compete at the state fair, and prizes are awarded at both the county and state levels.

The Weston County Fair, held annually in late July and early August, also includes a parade; pancake breakfast; hot dog lunch; chicken dinner; family fun night hot dog roast; barbecue; corn hole tournament; tough truck competition; talent contest; pig wrestling; junior livestock sale; junior horse show; junior and Open cat, dog, swine, sheep, goat, beef, and poultry shows; pocket pets show; fashion revue; flower show; Newcastle Farmers’ Market; junior and ranch rodeos; mini rough stock rodeo; goat roping; team roping; extreme rides; FFA and 4-H round robin contest; and cowboy church service, among other events

Fairgrounds manager: Eric Dudzinski; volunteer fair board members: David Kline, Billy Jackson, Francie Hamilton, Teigen Marchant, and Mason Kaiser; Friends of the Weston County Fair members: Alicia Redding, Marissa Sweet, Nancy Darnell, and Shawnda Morrison

Location: Weston County Fairgrounds in Newcastle

Email: wcfair@rtconnect.net

Phone: 307-746-8806 or 307-746-9906

Websites: <https://www.westongov.com/fair/> and <https://www.westoncountyfair.org/>



Wildly Fresh Market in Newcastle, owned by Tracy Wildermuth, is a year-round farmers' market offering a variety of products from Weston County and across Wyoming.

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; provides cost share to help landowners conserve natural resources and improve wildlife habitat; offers natural resource education; helps support the Weston County Community Garden (see listing above); and has a number of other conservation-related programs.

District manager: Caleb Carter; volunteer board of supervisors: Emily Hartinger, Tom Streeter, Tucker Hamilton, David Tysdal, and Gene Norman

Location: Newcastle

Email: westoncountynrd@gmail.com

facebook.com/westoncountynrd

instagram.com/westoncountynrd

Phone: 307-746-3264, ext. 4

Website: <https://westoncountynrd.org/>

Wildly Fresh Market

Offers a wide variety of foods from the local area and around Wyoming, including farm-fresh eggs from several local producers; honey from R.G. Bees (Crook County); dried beans from Bud Dog Ranch and jams, jellies, and spices from Lake View Gardens (Fremont County); freeze-dried fruits and vegetables from EternaFresh (Johnson County); homemade salsa from Red Pony Salsa (Sheridan County); and homemade pickles, preserves, and jams from Roots Kitchen & Cannery (Teton County). Many of the items are through Eat Wyoming based in Casper (see Natrona County section).

Wildly Fresh Market offers a variety of other products, too, including homemade bath and body items.

Owner: Tracy Wildermuth

Location: Newcastle

Email: wildlyfreshnewcastlewy@outlook.com

facebook.com/WFMNewcastleWy/

Phone: 307-746-2995

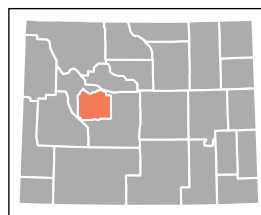


Broken Arrow Farm owners Bailey and Paul Eitel, along with their children, grow a variety of produce in a high tunnel that was constructed in 2023, along with outdoor garden plots.



Wind River

RESERVATION



Fish Hunter Ranch

Locally produced honey

Where to buy: Wind River Farmers' Market in Fort Washakie and St. Stephens, 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

Holy Smokes!

Smoked honey using locally produced honey, smoked nuts, smoked cheeses, smoked salt, and all-purpose seasoning

Where to buy: Wind River Farmers' Market in Fort Washakie and St. Stephens (see Fremont County section for details)

Millcreek Miracles

In-season fresh produce; Indian corn; homemade salsa, jams, jellies, soups, breads, cookies, and other goods; fresh eggs; raw goat milk and a variety of products made from goat milk, including cheese, caramels, truffles, soaps, lotions, and lip balms; and arts and crafts (see A Girl and Her Goat listing in Fremont County section)



Students in the Arapahoe Schools grow vegetables, herbs, fruits, and flowers, including pollinators, as part of the Odyssey Gardening and Cooking Program.

Where to buy: Wind River Farmers' Market in Fort Washakie and St. Stephens, and through direct sales
Owners: Kathleen Thomas and her daughter, Angelina
Location: Ethete
Email: timkat8@gmail.com (Kathleen) or thomasangelina33@gmail.com (Angelina)
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 gardens, and fresh produce (including microgreens) is used in the school lunch program. Produce is also made available to elders and other residents of the community.

"We're in the middle of a food desert out here, and one of the things we're doing is teaching a healthier way of life and our goal is that way of life transfers back home," says program coordinator Danielle Hope Logue.

"The gardening and cooking program is one of the more popular programs at the school. Students get a real sense of pride in what they are learning and achieving. A community member recently told me that one of her granddaughter's made a dinner for them, and part of

it came from vegetables she grew at the school," Logue adds.

Facilities include a 30' x 60' year-round greenhouse, outdoor raised beds, a potato bed, and two Charlie carts (all-in-one kitchens on wheels).

Gardening and cooking instructor: Danielle Hope Logue
Location: Arapahoe
Email: danielle.logue@fremont38.com
Phone: 307-856-9333, ext. 138
Website: <https://www.fcsd38.org/>

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



Students enrolled in the Odyssey Gardening and Cooking Program at the Arapahoe Schools learn about many aspects of gardening, and also cooking with the foods they grow, and how this relates back to Northern Arapaho culture.

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 are available on the website listed below. The website also has a link to request access to a traditional plants database.

Project contact: Jill Fabricius Keith, associate professor in the UW Department of Family and Consumer Sciences

Email: jkeith5@uwyo.edu

Phone: 307-766-5248

Website: <https://restoring-shoshone-ancestral-food.org/>

Rural Micro-Farms

Fresh microgreens and sprouts

Where to buy: Wind River Farmers' Market in Fort Washakie and St. Stephens (see Fremont County section for details)

Sage Valley Farms

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

Where to buy: Wind River Farmers' Market in Fort Washakie and St. Stephens (see Fremont County section for details)

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

Where to buy: Wind River Farmers' Market in Fort Washakie and St. Stephens (see Fremont County section for details)

University of Wyoming Extension, Wind River Reservation office

Helps coordinate the Wind River Farmers' Market; manages a demonstration high tunnel where various produce is grown; 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



Jaime and Michael Smith, owners of Rural Micro-Farms in Riverton, offer fresh microgreens and sprouts at the Wind River Farmers' Market in Fort Washakie and St. Stephens.

Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health

Program contacts: Johnathan Despain (4-H/youth & agriculture/natural resources), Denyse Ute and Billie Spoonhunter (CNP), and Rhonda Bowers (office assistant)

Location: Fort Washakie

Email: windrivereextension@gmail.com, rbowers@uwyo.edu, jdespain@uwyo.edu, dute@uwyo.edu, or wspoonh1@uwyo.edu

facebook.com/ReservationExtension/

Phone: 307-332-2135 (main office) or 307-884-3053 (Rhonda)

Website: <https://wyoextension.org/wrir/>

Wind River Farmers' Market

Fresh vegetables, fruits, herbs, microgreens and sprouts; locally produced raw honey; smoked honey using locally produced honey; homemade jams, jellies, preserves, marmalades, pickled items, and soups; smoked cheeses, nuts, and salt; eggs; meats; dairy products including



Spreads for Breads' owner Mary Weymouth, known as 'Mary the Jam Lady,' offers a wide variety of homemade jams, jellies, and marmalades at the Wind River Farmers' Market. She resides in Lander.

raw goat milk and a variety of products made from goat milk; baked goods including breads, cookies, cakes, and pies; a variety of arts and crafts; and other goods on Tuesdays and Thursdays from 4:30 to 6:30 p.m., June through October.

Among the goals of the market 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 hosts: Wind River Food Sovereignty Project and University of Wyoming Extension, Wind River Reservation office; market manager: Rhonda Bowers

Locations: Tuesday market is at St. Stephens Indian School in St. Stephens; Thursday market is at Frank B. Wise Business Plaza in Fort Washakie

Email: rbowers@uwyo.edu

facebook.com/WindRiverFSP/

Phone: 307-884-3053 (Rhonda), 307-438-9250 (Food Sovereignty Project office), or 307-332-2135 (Extension office)

Websites: <https://www.windriverfoodsovereignty.org/> and <https://wyoextension.org/wrir/>

Wind River Winter Farmers' Market

Seasonal fresh produce; locally produced raw honey; homemade jams, jellies, preserves, marmalades, pickled items, and soups; meats; dairy products including raw goat milk and a variety of products made from goat milk; baked goods including breads, cookies, cakes, and pies; a variety of arts and crafts; and other goods from 4 to 5:30 p.m., every Wednesday or every other Wednesday, December through April (check with the market manager concerning dates)

Market hosts: Wind River Food Sovereignty Project and University of Wyoming Extension, Wind River Reservation office; market manager: Rhonda Bowers
Location: Frank B. Wise Business Plaza in Fort Washakie

Email: rbowers@uwyo.edu

facebook.com/WindRiverFSP/

Phone: 307-884-3053 (Rhonda), 307-438-9250 (Food Sovereignty Project office), or 307-332-2135 (Extension office)

Websites: <https://www.windriverfoodsovereignty.org/> and <https://wyoextension.org/wrir/>

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, and support for residents of the WRR to start farming, ranching, and raising specialty crops including vegetables, fruits, honey, and other products.

The Wind River Food Sovereignty Project was started in 2018 by Hank Herrera, who dedicated his life to fighting for racial, economic, and environmental justice, and for the right of Indigenous people and communities to define their own food systems and tell their own stories. Mr. Herrera died in 2020, but his legacy lives on.

Co-directors: Livy Lewis and Kelly Pingree; farm production manager: Austin Pingree; farmers' market manager: Rhonda Bowers; and community engagement and education coordinator: Trina Baker

Location: Fort Washakie

Email: elisabeth@c-prep.org (Livy) or yellowbead62@



A variety of in-season fresh produce, including jalapeños, along with locally produced honey, homemade jams, pickled items, and other goods are available at the Wind River Farmers' Market.



The Wind River Food Sovereignty Project has a variety of programs to increase the supply of locally produced food on the Wind River Reservation, including the Wind River Farmers' Market.

gmail.com (Kelly)

Phone: 307-438-9250 (Livy) or 307-438-0683 (Kelly)

Website: www.windriverfoodsovereignty.org/

Wind River Honey

Locally produced honey from sweet clover and alfalfa fields in the Wind River Basin

Where to buy: Wind River Trading Co. in Fort Washakie (see Fremont County section for details)

Wind River Nations Growing Gardens and Food Justice

Residents of the Wind River Reservation can rent garden plots and raised beds to grow vegetables, herbs, fruits, and flowers, including pollinators; the organization also hosts conferences to discuss such topics as gardening, traditional foods, bison restoration efforts, arts & crafts, and storytelling

Team members: Rhonda Bowers, Clarisse Harris, Pat Harris, Nelson Pat White, and Katherine Lone Fight

Location: the community garden is located in Ethete; the conference is typically held each fall at the Wind River Hotel and Casino in Riverton

Email: rbowers@uwyo.edu

facebook.com/WindRiverFSP/

Phone: 307-884-3053 (Rhonda)

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 adjacent to Wyoming Indian High School. "This summer (2023), we are building a geodesic dome greenhouse at the elementary school, and our middle school is putting in a 20' x 40' greenhouse this year," says elementary teacher Robert Hall.

Coordinator: Robert Hall

Location: Ethete

Email: robert.hall@wyo4life.net

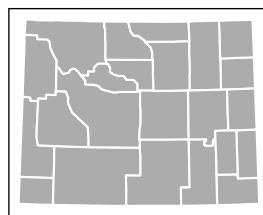
Phone: 307-332-2053 (elementary school) or 307-332-9765 (high school)

Website: <https://www.wyomingindianschools.com/>



Statewide

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 interim executive director: Professor Michelle Jarman; **WATR deputy director:** Canyon Hardesty; **WATR manager:** Terri Wofford

Location: statewide and national

Email: watr@uwyo.edu

Phone: 307-766-6187 or 1-888-989-9463

Websites: <https://www.uwyo.edu/wind/watr/agrability.html> (AgrAbility) or <https://www.uwyo.edu/wind/watr/index.html> (WATR)



The University of Wyoming's Wyoming Assistive Technology Resources oversees AgrAbility in the state. The program provides education, networking, and assistance to those in agriculture who have disabilities.

Agriculture, State and Public Lands & Water Resources Committee

This 15-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 2024 Agriculture, State and Public Lands & Water Resources Committee is composed of 15 legislators (with political party, district numbers & counties they represent in parentheses): Sen. Cheri Steinmetz (R-SD 3, Goshen/Niobrara/Weston) and Rep. John Eklund (R-HD 10, Laramie/Goshen), co-chairs; senators Tim French (R-SD 18, Park), Larry Hicks (R-SD 11, Carbon/Sweetwater), Bob Ide (R-SD 29, Natrona), John Kolb (R-SD 12, Sweetwater), and Dan Laursen (R-SD 19, Big Horn/Park); and representatives Bill Allemand (R-HD 58, Natrona), Lane Allred (R-HD 21, Lincoln), Dalton Banks (R-HD 26, Big Horn/Park), Jon Conrad (R-HD 19, Uinta), Barry Crago (R-HD 40, Johnson/Sheridan), Bob Davis (R-HD 47, Carbon/Sweetwater), Allen Slagle



Rep. John Eklund



Sen. Cheri Steinmetz

(R-HD 2, Goshen/Niobrara/Weston), and John Winter (R-HD 28, Big Horn/ Fremont/Hot Springs/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

Phone: 307-777-7881

Website: <https://www.wyoleg.gov/Committees/2024/J05>

Barnyards & Backyards

Provides practical, useful, and user-friendly information on rural living in Wyoming, such as producing specialty crops including vegetables and fruits, gardening and landscaping, pollinator habitat and bee health, food preservation and safety, soils and fertilization, composting, 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.

Partner organizations: Audubon Rockies, University of Wyoming Extension, U.S. Department of Agriculture, Wyoming Association of Conservation Districts, Wyoming Department of Agriculture, Wyoming State Forestry Division, and Wyoming Weed and Pest Council

Coordinator: Jennifer Thompson

Location: University of Wyoming and statewide

Email: barnyardsbackyards@uwyo.edu

facebook.com/BarnyardsBackyards/

instagram.com/barnyardsbackyards/

Website: <https://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 and partners: Wyoming Hunger Initiative, University of Wyoming Extension, UW Extension Cent\$ible Nutrition Program, UW Extension Master Gardener Program, and Blue Cross Blue Shield of Wyoming; information contact: Trista



Local gardeners of all ages can ‘grow a little extra’ to help people in need across the state. Grow A Little Extra is one of the programs under the Wyoming Hunger Initiative started by Wyoming First Lady Jennie Gordon.

Ostrom, chief of staff to the first lady

Location: statewide

Email: trista.ostrom@wyo.gov

facebook.com/firstladywyoming

instagram.com/jennie.gordon2019/

Phone: 307-274-0365

Website: <https://www.nohungerwyo.org/grow>

IMPACT 307

University of Wyoming’s IMPACT 307 program is a statewide network of innovation-driven business incubators committed to growing and strengthening Wyoming’s entrepreneurial community by providing resources and support for founders to thrive. It offers the following programs: start-up challenges, business mentorships, and client incubation.

Senior director: vacant as of May 2024 (serves southeast Wyoming); **director:** vacant (Casper); **assistant directors:** Monica Jo Patten (southwest Wyoming), Josh Keefe (southeast Wyoming), John Glassburn (Casper), and Brian Young (central Wyoming); **business counselor:** John Wetzel (Park County).

Locations: offices in Carbon, Fremont, Goshen, Lincoln, Park, Sweetwater, and Uinta counties, in addition to Casper, Cheyenne, Gillette, and Laramie serve clients across Wyoming

Email: laramie@uwyo.edu (IMPACT Laramie) or casper@uwyo.edu (IMPACT Casper); see website for other addresses

Phone: 307-766-6395 (general inquiries); see website for specific location and team member numbers

Website: <https://impact307.org/>



Among those participating in the Grow A Little Extra program is the Wyoming Honor Farm in Riverton. Produce grown by inmates and staff at WHF is used in meals at the facility, and also donated to people in need through Grow A Little Extra.

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 assist businesses in pinpointing issues, and then deliver solutions to address those issues. It’s all about top-line potential and bottom-line growth.

Specific areas of help include cybersecurity strategies, prototyping, continuous improvement, advanced manufacturing technologies, ISO (International Organization for Standardization) and quality management, supply chain optimization, business excellence assessment, and workforce development and training.

In addition to UW, other project partners include the National Institute of Standards and Technology and the Wyoming Business Council.

State director: Rocky Case; **assistant director:** Tyler O’Daniel; **senior project coordinator:**

Alyssa Ernste (Laramie); **account and project manager:** Michael Grundy (Cheyenne); **project manager:** Adam Lopez; **consultant:** Kevin Kershishnik (Riverton); **business manager:** Carson Rasmussen.



Locations: offices in Cheyenne, Laramie, and Riverton serve clients across Wyoming

Email: manufacturing-works@uwyo.edu (general inquiries), rcase@uwyo.edu (Rocky), or todaniel@uwyo.edu (Tyler); see website for other addresses
facebook.com/MEPWyoming/

Phone: 307-766-4811 (general inquiries); see website for other numbers

Website: <https://manufacturing-works.com/>

Northwest and Rocky Mountain Regional Food Business Center—Wyoming

University of Wyoming Extension, Central Wyoming College, the Wind River Food Sovereignty Project, and others are part of the six-state Northwest and Rocky Mountain Regional Food Business Center (NRMRFBC), which helps connect local food producers with consumers, and strengthen food supply chains in Colorado, Idaho, Montana, Oregon, Washington, and Wyoming.

Bolstering the local food economy in Wyoming will occur in a variety of ways, including (1) capacity building within local food system organizations and agencies; (2) supporting aggregation and distribution infrastructure; (3) providing producer education; (4) facilitating land access for beginning farmers and ranchers; and (5) promoting local foods.

The 2017 USDA Ag Census reported that only 5% of Wyoming farms participated in direct-to-consumer sales, and NRMRFBC—Wyoming is working to help address this state issue. The Wyoming Food Freedom Act (see listing below) is among the keys to success, as it allows direct-to-consumer sales of locally grown and value-added foods without inspection or licensure.

NRMRFBC awarded a grant to UW Extension to hire a local foods coordinator (see listing below).

Wyoming NRMRFBC leads: Anders Van Sandt and Jennifer Faulkner, UW Extension (see listing below); Melissa Hemken, Central Wyoming College (see Fremont County section); and Livy Lewis, Wind River Food Sovereignty Project (see Wind River Reservation section)

Location: statewide

Email: avansand@uwyo.edu (Anders), jennifer.faulkner@uwyo.edu (Jennifer), mhemken@cwcc.edu (Melissa), or elisabeth@c-prep.org (Livy)

Phone: 307-766-4204 (Anders), 307-855-2238 (Melissa), or 307-438-9250 (Livy)

Website: <https://nwrockymountainregionalfoodbusiness.com/>



Chian Jones Ritten, center, an associate professor in the University of Wyoming's Department of Agricultural and Applied Economics, works with Rob Ziegler, an academic professional in the department, and graduate student Eilish Hanson.

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 to help make Wyoming businesses more resilient in the future.

Shop Wyoming's funding through the federal CARES Act covered the service through June 30, 2024. It was meant to be a temporary option to sell goods and services during the pandemic, and to stimulate the Wyoming small business economy during the after-effects of the pandemic. Shop Wyoming offered a platform for those who did not have an e-commerce presence, and another marketing avenue for those who had an online presence and/or a storefront, participated in farmers' markets, or other venues. The Wyoming Small Business Development Center Network continues to assist businesses seeking online commerce options (see Wyoming SBDC Network listing below). And there are listings in this section and throughout the directory that will help businesses, producers, and entrepreneurs market and sell their goods.

University of Wyoming 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, local foods, natural resource management, and personal finance, among others. Additionally, their research is aimed at solving problems and creating opportunities in Wyoming's agricultural and rural economies.



A University of Wyoming graduate student works on his hops research at the ACRES Student Farm, a student-run produce farm under the Department of Plant Sciences.

Department head: Associate Professor Ben Rashford; information contact: Trish Hysong

Location: University of Wyoming campus and statewide

Email: psmith14@uwyo.edu (Trish) or brashfor@uwyo.edu (Ben)

facebook.com/UWAgEcon/

Phone: 307-766-2386

Website: <https://www.uwyo.edu/agecon/>

UW Department of Botany

Offers undergraduate degrees in biology and botany; minors in biology, botany, and remote sensing; master's degree in botany; and Ph.D. degrees in botany, ecology & evolution, molecular & cellular life sciences, and hydrologic sciences.

In addition, the department oversees the Rocky Mountain Herbarium on the UW campus, which contains more than one million specimens. The herbarium ranks 12th in the nation of 750 herbaria, and 63rd in the world of 3,567 herbaria.

The department also operates the Williams Conservatory greenhouse on campus, which is home to more than 600 tropical, neotropical, temperate, and arid species from around the world. Conservatory facilities are used by researchers, educators, students, artists, horticulturists, and the general public.

Department head: Professor Brent Ewers; Rocky Mountain Herbarium director: Professor David Tank; Williams Conservatory manager: Sarah Lemli; general department inquiries: Jack Ross

Location: University of Wyoming campus and statewide

Email: botany@uwyo.edu or jross26@uwyo.edu

(general department inquiries), beewers@uwyo.edu (Brent), dtank@uwyo.edu (David), conservatory@uwyo.edu (Williams Conservatory general inquiries), or slemli@uwyo.edu (Sarah)

facebook.com/people/University-of-Wyoming-Botany-Department/100065640456396/

Phone: 307-766-4207 (general department number), 307-766-4208 (Jack), 307-766-2625 (Brent), 307-766-4276 (David), or 307-766-4336 (Sarah)

Website: <https://www.uwyo.edu/botany/>

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 Jill Keith; information contact: Christopher Weber

Location: University of Wyoming campus and statewide

Email: fam-consci@uwyo.edu or cweber@uwyo.edu (general inquiries), or jkeith5@uwyo.edu (Jill)

facebook.com/UWFamilyandConsumerSciences/

Phone: 307-766-4145 (general inquiries) or 307-766-5248 (Jill)

Website: <https://www.uwyo.edu/fcs/>

UW Department of Plant Sciences

Offers a new bachelor's degree program in plant production and protection (see next listing), and minors in agroecology, agronomy, horticulture, and plant protection for students pursuing other majors at UW. 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, faculty members, students, and others conduct research at the four Wyoming Agricultural Experiment Station research and extension centers (see listing below) and sites across Wyoming. They also help producers and others address plant disease and weed issues. Students can get hands-on, plant sciences' experience by working at the ACRES Student Farm,

which is overseen by the department (see Albany County section for details about ACRES).

Department head: Professor of Weed Science Andrew Kniss; information contact: Ellyn Sturgeon

Location: University of Wyoming campus and statewide

Email: plantsciences@uwyo.edu

facebook.com/uwyoplantsciences

Phone: 307-766-3103

Website: <https://www.uwyo.edu/plantsciences/>

UW Plant Production and Protection Program

The UW Department of Plant Sciences offers a bachelor's of science degree in plant production and protection. The program includes four optional concentrations: agronomy, horticulture, integrated pest management, and agroecology & evolution. The degree prepares students for careers in agriculture, natural resources, and environmental and life sciences, and advanced graduate studies in plant sciences.

Courses cover a wide array of plant-related topics, including agronomy, crops (fruits, grains, vegetables), plant diseases, food production, forages, greenhouse environments, ornamental horticulture, invasive species, organic production, plant physiology, and weeds. The Plant Production and Protection Program, which started in 2022, focuses on how these topics are all interrelated.

Students work with their advisors to select courses that match their career interests. It is an interdisciplinary and highly practical degree program designed to prepare students for 'real world' situations. Students in the program also have the opportunity to raise vegetables, fruit, and herbs at the ACRES Student Farm (see Albany County section for details, and then sell those products at the Downtown Laramie Farmers Market (see Albany County section)

Location: University of Wyoming

Information contact: Ellyn Sturgeon

Email: plantsciences@uwyo.edu

facebook.com/uwyoplantsciences

Phone: 307-766-3103

Website: <https://www.uwyo.edu/plantsciences/>

UW Extension

University of Wyoming Extension offers programs across the state in agriculture, horticulture, nutrition, natural resources, community vitality and health, and 4-H/youth, among many 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). It

helps to oversee

statewide local

foods coordination

and the statewide

Master Gardeners

Program (see listings

below).



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, season-extension

structures such as high tunnels and geodesic domes,

business planning, finances, and many others (see

Resources section for details about UW Extension Ask

an Expert, Master Gardener program guidelines, and the

publication database).

Associate dean and director: Amanda 'Mandy' Marney;

senior associate director: vacant as of August 2024;

associate director: Bridger Feuz; federal relations and

staff development: Warren Crawford; business manager:

Ann Roberson; office associate: Rebekah Vandiver

Location: University of Wyoming and statewide

Email: uwext@uwyo.edu, amarney@uwyo.edu

(Mandy), or rvandive@uwyo.edu (Rebekah); see

website for other email addresses

Phone: 307-766-5124

Website: <https://www.uwyo.edu/uwe/>

UW Extension Harvest Wyoming

University of Wyoming Extension's Harvest Wyoming

initiative is a multi-pronged effort to increase growth

and consumption of fresh fruits and vegetables in

Wyoming. The project encompasses a wide range of

activities—some of which help Wyomingites learn how to

grow fresh produce in a challenging environment, which

crops are in season at various points during the growing

season, and easy ways to prepare them.

Harvest Wyoming caters to gardeners and small-scale

growers, prioritizing the sustainability and profitability

of local food production. In spring 2024, Harvest

Wyoming's first conference was held in Sheridan, titled:

"Season extension and production basics." Check the

website for upcoming conferences and activities.

Contacts: Jennifer Thompson, coordinator of Barnyards & Backyards (see listing above); and Vicki Hayman, community vitality and health educator for Weston County Extension

Location: statewide

Email: barnyardsbackyards@uwyo.edu (Jennifer) or vhayman@uwyo.edu (Vicki)

Phone: 307-746-3531 (Vicki)

Website: <https://wyoextension.org/harvestwyo/>

UW Extension Local Foods Program

University of Wyoming Extension in 2023 launched a program in collaboration with Colorado, Idaho, Montana, Oregon, and Washington to help develop a robust food system across the region. Jennifer Faulkner was hired in early 2024 as the first ever coordinator of this new UW Extension program, aiming to help small food businesses grow and connect food entrepreneurs to resources; support investment in effective infrastructure; and build meat supply chain capacity and resilience.

“Jen rolled up her sleeves and hit the ground running, finding creative solutions to grow and strengthen Wyoming’s producers and food entrepreneurs,” says Anders Van Sandt, UW Extension specialist and assistant professor of regional economics in UW’s Department of Agricultural and Applied Economics.

Faulkner will focus on helping underinvested communities and small- to medium-sized food businesses in Wyoming. Her position is funded by a grant from the Northwest and Rocky Mountain Regional Food Business Center (see listing above), which is led by Oregon State University and Colorado State University.

Faulkner was raised on a Wyoming cattle ranch, and managed a ranch operation near Riverton for three years. She was active in the local foods movement, and sold meat, dairy products, and fresh produce to local customers.

In a UW Extension news release, Faulkner says of her new position: “I’m especially eager to connect local food producers with resources and technical assistance to promote successful operations.”

Coordinator: Jennifer Faulkner; assisted by Anders Van Sandt and others

Location: statewide

Email: jennifer.faulkner@uwyo.edu or avansand@uwyo.edu

Phone: 307-766-4204 (Anders)

Website: <https://www.uwyo.edu/news/2024/03/new-uw-extension-educator-bolsters-local-food-efforts.html>



UW Extension Master Gardeners Program

The University of Wyoming Extension Master Gardeners 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: Donna Hoffman

Location: statewide

Email: dmcuin@uwyo.edu

facebook.com/WyoMasterGardeners/

Phone: 307-235-9400

Website: <https://www.uwyo.edu/mastergardener/index.html>

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).

Associate dean and WAES state director: Eric Webster; administrative associate: Joanne Newcomb
Locations: University of Wyoming, four R&E centers, and research projects statewide
Email: aes@uwyo.edu
Phone: 307-766-3667
Website: <https://www.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 in grades 2–5 and collaborators (including conservation districts) teach Wyoming Ag in the Classroom across the state. The free state-standard-aligned curriculum is called Wyo Wonders!

Executive director: Andrew Joannides; director of education: Dallas Myers; grant specialist: Angela Emery; office manager: Brenda Baker; project coordinator: Kindle Flicek; education advocates: Carolyn Jacobs, Darci Petersen, and Michelle McCormack; volunteer board members: Joe Evers, JoAnn Skeim-True, Nicole Micheli, Andrea Zink, Wendy Boardman, Bruce Bummer, Marilyn Mackey, Ray Mader, and Marla Wold; ex-officio member: Ann Wittmann
Location: statewide
Email: info@wyaitc.org or bbaker@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 (see county sections for individual district listings).

Executive director: Holly Kennedy; watershed coordinator: Triston Rice; communications and administrative coordinator: Sydney Baker; Wyoming Grazing Lands Coalition coordinator: Hannah Fraley; volunteer board of directors: Todd Heward, Ryan Fieldgrove, Kevin Lund, Levi Clark, Sharon Lovitt, Russ Dwyer, Abby Shuler, Chris Williams, Brandon Reynolds, Dave Adams, and Coke Landers
Location: Cheyenne
Email: holly.kennedy@conservewy.com, triston.rice@conservewy.com, sydney.baker@conservewy.com, or hfraley@westernlandowners.org
facebook.com/wyomingassociationofconservationdistricts/
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 include four growers (Beau Fulton, Wayne Hort, Jerrod Lind, and Pasquel Aguilar), two handlers (Jeff Chapman and Cortney Allen), and one ex-officio (Dale Heggem of the Wyoming Department of Agriculture, who administers the program)
Location: Cheyenne
Email: wyobean@wyo.gov
facebook.com/wyomingbeancommission/
Phone: 307-777-7324 or 307-640-1806 (both numbers are for Dale)
Website: <https://agriculture.wy.gov/index.php?section=wyoming-bean-commission>

Wyoming Bee College

The WBC is an annual statewide/regional educational event featuring classes and workshops 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. Among featured





The Wyoming Bee College is an educational gathering to help beekeepers and those interested in producing and selling honey. Among the many topics are hive health and management. This picture, taken by Cheyenne beekeeper Ann Zumo, shows a queen bee marked red. Unique markings allow beekeepers to determine which queen is in the hive and whether the hive is viable.

topics in past WBC gatherings were (1) beekeeping basics (smokers, hive tools, bee suits, etc.); (2) learning how to better understand your bees and what they are telling you; (3) hive health and management; (4) how to help prevent swarms from happening; (5) honey extraction; (6) high-altitude beekeeping; (7) over-wintering; (8) commercial beekeeping; (9) land conservation gardening, including creating and maintaining pollinator habitat; and (10) apitherapy.

As this directory was being assembled, the 2024 two-day WBC was tentatively scheduled for mid-September in Casper (check with the coordinators for details)

WBC coordinators: Donna Hoffman, UW Master Gardeners Program state coordinator; and Amy Smith, Goshen County Extension agriculture & natural resources educator

Location: Casper

Email: dmcuin@uwyo.edu (Donna) or asmit207@uwyo.edu (Amy)

Phone: 307-235-9400 (Donna) or 307-532-2436 (Amy)

Website: <https://wyomingbeecollege.org/>

Wyoming Business Council

The WBC is focused on adding value to the state's core industries of natural resources, tourism/outdoor recreation, and agriculture, and leveraging those strengths to activate new sectors such as professional services, technology, and advanced manufacturing. Among its many programs are Grown in Wyoming, Startup: Wyoming, and Wyoming Table (see listings below).

CEO: Josh Dorrell; WBC agribusiness development manager: Jill Tregemba; southeast director (Albany, Carbon, Goshen, and Laramie counties): Heather Tupper; northwest director (Big Horn, Hot Springs, Park, and Washakie counties): Kristin Fong; east-central director (Converse, Natrona, Niobrara, and Platte counties): Drew Dietrich; west-central director (Fremont, Sublette, and Teton counties): Patrick Edwards; southwest director (Lincoln, Sweetwater, and Uinta counties): Kiley Ingersoll; northeast director (Campbell, Crook, Johnson, Sheridan, and Weston counties): Brandi Harlow; see website for list of other team members

Location: statewide

Email: info.wbc@wyo.gov (general inquiries), josh.dorrell@wyo.gov, jill.tregemba@wyo.gov, heather.tupper@wyo.gov, kristin.fong@wyo.gov, drew.dietrich@wyo.gov, patrick.edwards@wyo.gov, kiley.ingersoll@wyo.gov, or brandi.harlow@wyo.gov; see website for other addresses

Phone: 307-777-2800 (general inquiries), 307-777-2862 (Josh), 307-214-1294 (Jill), 307-777-2804 (Heather), 307-271-2619 (Kristin), 307-631-3517 (Drew), 307-389-2762 (Patrick), 307-677-0729 (Kiley), or 307-689-1320 (Brandi); see website for other numbers

Website: <https://wyomingbusiness.org/>

WBC Grown in Wyoming

The Wyoming Business Council's Grown in Wyoming program strives to open new markets for Wyoming ranchers, farmers, and other food producers, and expand local food options for consumers. Grown in Wyoming offers a variety of programs focused on reaching new markets and adding value to products.

WBC agribusiness development manager: Jill Tregemba; see WBC listing above for additional team members

Location: statewide

Email: info.wbc@wyo.gov (general inquiries) or jill.tregemba@wyo.gov; see WBC listing above for additional addresses

facebook.com/GrownInWyoming/

Phone: 307-777-2800 (general inquiries) or 307-214-1294 (Jill); see WBC listing above for additional numbers

Website: <https://wyomingbusiness.org/business/grow/grown-in-wyoming/>

WBC 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 Small Business Development Center Network for assistance (see listing below).

WBC Startup:Wyoming

The Wyoming Business Council's Startup:Wyoming program 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's Startup:Wyoming and other programs and resources are aimed at building Wyoming's entrepreneurial ecosystem and fostering connectivity.

WBC agribusiness development manager: Jill Tregemba

Location: statewide

Email: info.wbc@wyo.gov (general inquiries) or jill.tregemba@wyo.gov

Phone: 307-777-2800 (general inquiries) or 307-214-1294 (Jill)

Website: <https://wyomingbusiness.org/business/start/startup-financing/>

WBC Wyoming Table

The Wyoming Business Council in 2023 announced the launch of Wyoming Table, an online directory connecting in-state ranchers, farmers, distillers, brewers, and other producers with interested buyers so they can purchase locally produced and made food and beverages.

"We are thrilled to launch the first phase of Wyoming Table this week at the Wyoming State Fair," said Jill Tregemba in August 2023. "We've seen increased demand from buyers all over the world who are looking for more ranch-to-table and locally sourced options, and this directory is designed to connect them to our amazing Wyoming producers, all in one place."

Producers can apply at JoinWYTable.com. As of April

2024, about 70 producers from around Wyoming were listed on the Wyoming Table website.

WBC agribusiness development manager: Jill Tregemba; see WBC listing above for additional team members

Location: statewide

Email: wbc.wyomingtable@wyo.gov (general inquiries) or jill.tregemba@wyo.gov; see WBC listing above for additional addresses

Phone: 307-777-2800 (general inquiries) or 307-214-1294 (Jill); see WBC listing above for additional numbers

Website: <https://wyomingbusiness.org/news/wyoming-business-council-launches-platform-to-promote-locally-sourced-food-beverages/>

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; nursery stock sampling and inspections (see next six listings); and the Wyoming Food Freedom Act (see that listing below).

Director: Doug Miyamoto; deputy director: vacant as of August 2024; executive assistant: Kerry Adams; public information officer: Derek Grant; Board of Agriculture: Andrew Patrick, Jim Rogers, Kim Bright, Amanda Hulet, Mike Riley, Jody Bagley, and Larry Krause; youth board: Ben Anson, Lexi Bauder, Hadley Manning, and Meredith Halweg

Location: statewide

Email: kerry.adams@wyo.gov or derek.grant@wyo.gov
facebook.com/WyomingAg

Phone: 307-777-7321 (main number) or 307-777-7180 (Derek)

Website: <https://agriculture.wy.gov/>





The Wyoming Department of Agriculture's Specialty Crop Block Grant Program strives to enhance the competitiveness of specialty crops in Wyoming through competitive grant awards and education. Grants are awarded for a variety of programs and projects, among them high tunnels.

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

Phone: 307-742-2984

Website: <https://agriculture.wy.gov/analytical-services-laboratory>

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, apiary on personal property/no hive limitation; and G = general, six or more hives. 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: Slade Franklin; assistant manager: Dale Heggem; office support and licensing: Tracy Myers; public information officer: Derek Grant

Location: statewide

Email: tracy.myers@wyo.gov, slade.franklin@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov

Phone: 307-777-7324

Website: <https://agriculture.wy.gov/plant-industry-program>

Website links include: Apiary Registration; Apiary Mapping Program; and Apiary Fact Sheet (beginner beekeepers help sheet)

WDA Consumer Health Services

Consumer Health Services is 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; office support specialist: Kristin Downs; 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: kristin.downs@wyo.gov (Kristin), see the CHS 'Contacts' webpage for contacts across the state, or derek.grant@wyo.gov

Phone: 307-777-7211 (Kristin), see the CHS 'Contacts' webpage, or 307-777-7180 (Derek Grant)

Website: <https://agriculture.wy.gov/consumer-health-services>; contacts webpage: <https://agriculture.wy.gov/index.php?section=contact-the-wda>

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: Slade Franklin; assistant manager: Dale Heggem; office support and licensing: Tracy Myers; public information officer: Derek Grant

Location: statewide

Email: tracy.myers@wyo.gov, slade.franklin@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov

Phone: 307-777-7324

Website: <https://agriculture.wy.gov/plant-industry-program>

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.

Requests for applications typically open each January, and the application deadline for competitive grant awards is usually in late March of each year (check the website for details).

Coordinator: Michelle MacDonald; contractor: Ted Craig

Location: Cheyenne

Email: michelle.macdonald@wyo.gov or craigted7@gmail.com

facebook.com/WyomingAg

Phone: 307-777-7323 (Michelle) or 307-760-5727 (Ted)

Website: <https://agriculture.wy.gov/specialty-crop-program>

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 warehouses; 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: Slade Franklin; assistant manager: Dale Heggem; office support and licensing: Tracy Myers; public information officer: Derek Grant

Location: statewide

Email: tracy.myers@wyo.gov, slade.franklin@wyo.gov, dale.heggem@wyo.gov, or derek.grant@wyo.gov (see website for individual program contacts)

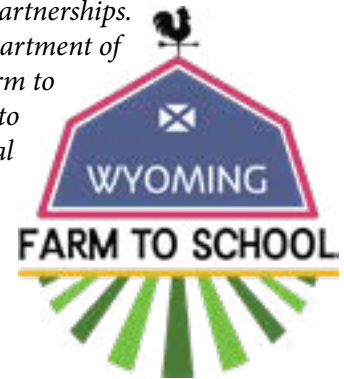
Phone: 307-777-7324

Website: <https://agriculture.wy.gov/technical-services>

Wyoming Farm to School

Wyoming Farm to School offers a variety of resources for school districts, schools, childcare centers, producers, and others across Wyoming to help them develop and sustain successful farm-to-school partnerships.

In 2023, the Wyoming Department of Education hired a state Farm to School coordinator thanks to a USDA grant (see National section about the Patrick Leahy Farm to School Program). The grant runs through September 2026.



Among the goals is for the coordinator to foster relationships between Wyoming producers and the National School Lunch Program schools and participating childcare centers. As of June 2024, there were about 315 schools within 42 school districts across Wyoming participating in school nutrition programs, in addition to 57 childcare centers. Of these, about 20 of the school districts and nearly 10 daycares were participating in the Wyoming Farm to School program, according to coordinator Bobby Lane.

Program facilitator: Wyoming Department of Education; Wyoming Farm to School coordinator: Bobby Lane; school/daycare nutrition programs state director: Carla Bankes

Location: statewide

Email: bobby.lane1@wyo.gov or carla.bankes@wyo.gov

Phone: 307-287-7415 (Bobby) or 307-777-6263 (Carla)

Website: <https://edu.wyoming.gov/for-district-leadership/nutrition/farm-to-school/>

Wyoming Federation of Garden Clubs

WFGC enables clubs and members to share their knowledge about gardening in Wyoming, and it also promotes club events. It has member clubs in several Wyoming communities, including the Casper

Garden Club (see Natrona County section), Chug Creek Cultivators Garden Club in Chugwater (see Platte County section), Dirt Diggers Garden Club in Encampment, Prairie Garden Club in Cheyenne (see Laramie County section), and Riverton Garden Club (see Fremont County section).

WFGC is a member of the National Garden Clubs and the Rocky Mountain Region Garden Clubs.

Co-presidents: Connie Wallace and Linda English (Casper Garden Club); vice president: Susan Pixley (Prairie Garden Club); secretary: Leah Bratton (Prairie Garden Club); treasurer: Vonda Wieburg (Dirt Diggers Garden Club); WFGC contact: Joanne Jeffres

Location: statewide

Email: wyoingpaintbrush@yahoo.com

facebook.com: [WyomingFederationOfGardenClubsInc/](https://www.facebook.com/WyomingFederationOfGardenClubsInc/)

Phone: 307-256-0775 (Susan) or 307-630-8091 (Leah)

Website: <https://sites.google.com/site/wyominggardenclubs/>

Wyoming Food Coalition

WFC is a 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. The website has links for events & announcements, speaker series, meetings, Wyoming Food Freedom Act, and others.

The WFC hosts an annual conference that has workshops and discussions focused on a wide variety of topics related to local foods.

President: Adam Bunker; vice president: Leroy Jons; treasurer: Corinna Schade; secretary: Alyssa Duba-Wechsler; at-large board members: Marie McClaren and Emily Gaynor; AmeriCorps VISTA volunteer: Emma Hamill

Location: statewide

Email: info@wyfoodcoalition.org (general inquiries), papajoesproduce@gmail.com (Adam), or cjons2@uwyo.edu or 8lostcowboys@gmail.com (Leroy)

facebook.com: [pg/wyfoodcoalition/](https://www.facebook.com/pg/wyfoodcoalition/)

Phone: 307-751-7422 (Adam) or 307-322-3667 (Leroy)

Website: <https://www.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



The Wyoming Food Coalition (WFC) hosts an annual conference focused on a wide variety of topics related to local foods, including strengthening local food systems by connecting stakeholders. This is a photo from the 2024 conference in Fremont County, which has several vibrant farmers' markets—both indoors and out—that offer locally produced foods.

and from stores operating under the act, farm stands, ranches, farms, homes, and other places. The Wyoming Food Safety Rule allows producers to sell meat such as beef, bison, lamb, and goat from farmers' markets, farm stands, stores operating under the act, 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: Kristin Downs, Wyoming Department of Agriculture Consumer Health Services office support specialist

Location: Cheyenne

Email: kristin.downs@wyo.gov

Phone: 307-777-7211

Website: calc.net/wp-content/uploads/2018/01/WYFoodFreedomAct2017.pdf

Website with 2020 amendments: 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.



Among those attending the 2024 WFC conference were, from left, Alyssa Duba-Wechsler, WFC secretary; Livy Lewis, co-director of the Wind River Food Sovereignty Project; Alma Law, a Riverton resident who sells homemade sourdough bread at the Fremont Local Market; and Kaley Holyfield, business retention and expansion manager with the Wyoming Business Council.

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

Phone: 307-766-2834

Website: 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, as well as programs such as Grow A Little Extra (see

listing above) and others that aim to help residents in need, including children.

Board members: Susan Samuelson, Laurie Box, Kathryn Boswell, Ashlee Lundvall, Lynn Kirkbride, Paty Gierau, Alfrida Gonzales, JoAnn Skeim-True, Annemarie McCracken Picard, Diane Asay, Deb Wendtland, Katie Brown, and Susie von Ahrens; regional directors: Debbie Kelly, Sierra Mitchell, Tim Sheppard, Greta Spencer, Deanna Trumble, and Breean Waller

Coordinator: Wyoming First Lady Jennie Gordon; chief of staff to the first lady: Trista Ostrom; media production: Willie Fowler

Location: statewide

Email: trista.ostrom@wyo.gov

facebook.com/firstladywyoming/

instagram.com/jennie.gordon2019/

Phone: 307-274-0365

Website: <https://www.nohungerwyo.org/>

Wyoming Master Gardener Association

The WMGA 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: Donna Hoffman, coordinator of the UW Master Gardeners Program

Location: statewide

Email: dmcuin@uwyo.edu

Phone: 307-235-9400



Wyoming First Lady Jennie Gordon, third from left, started Grow A Little Extra as part of the Wyoming Hunger Initiative. Pictured with the First Lady are, from left, Deanna Trumble, regional director for WHI in Lander; Pam Buline, Riverton field office rep for U.S. Sen. John Barrasso; and Bobby Lane, coordinator of Wyoming Farm to School.



The Grow A Little Extra program—started by Wyoming First Lady Jennie Gordon—is ‘taking root’ across Wyoming. Gardeners and producers are encouraged to grow extra vegetables and fruits that can be donated to people in need through the Wyoming Hunger Initiative, which has a goal to prevent food insecurity across the state.

Wyoming Small Business Development Center Network

The Wyoming SBDC Network offers no-cost, confidential business advising and technical assistance to help small business owners and 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: Steve Shalosky; see website for listing of regional directors across Wyoming and other team members

Office locations: Casper, Cheyenne, Gillette, Laramie, Powell, Rawlins, Riverton, and Rock Springs

Email: wsbdc@uwyo.edu (general inquiries), jkline@uwyo.edu, or sshalosk@uwyo.edu; see wyomingsbdc.org/contact/ for other email addresses, including those for regional directors across Wyoming

facebook.com/wyomingsbdc/

Phone: 307-766-3405 (Jill) or 307-766-3593 (Steve); number for offices across Wyoming are at wyomingsbdc.org/contact/

Website: <https://wyomingsbdc.org/>

Wyoming State Fair

Specialty-crop-related entries in the Open classes include a variety of baked goods, including fruit pies; fresh vegetables, fruits, and herbs; jellies, jams, preserves, conserves, marmalades, and butters; canned vegetables and fruits; pickles and relishes; dried vegetables, herbs, fruits, and leathers; horticulture, including honey, apples,

crabapples, grapes, pears, plums, and vegetables; and floriculture, including cut flowers and culinary herbs.

There are many other contests in the Open classes; check the fair book for details. Additionally, there are categories for 4-H and FFA members, including ones in agronomy, gardening and horticulture, food and nutrition, and floriculture. Those participating in the Open, FFA, and 4-H county contests can compete at the state fair, and prizes are awarded.

The Wyoming State Fair, held annually in mid-August, also includes a wide variety of entertainment and events, including a ranch rodeo, PRCA rodeo, figure-8 car races, demolition derby, and live entertainment including concerts.

In addition, visitors are invited to tour the new geodome greenhouses, and also the Plant Select Demonstration Garden, which features approximately 200 Plant Select® plants (see Converse County section).

General manager: Courtney Conkle; board members: Shawn Steffen, Steve Price, Amanda Marney, Dan Barks, Diana Berger, Diane Shober, Doug Miyamoto, Jill Tregemba, Joe Bridges, Laurie Boner, Nick Neylon, Stacy Broda, and Vicki Haley

Location: Wyoming State Fairgrounds Event Complex in Douglas

Email: info@wystatefair.com (general inquiries) or courtney.conkle@wyo.gov

facebook.com/WyStateFair/

Phone: 307-358-2398

Website: <https://wystatefair.com/>

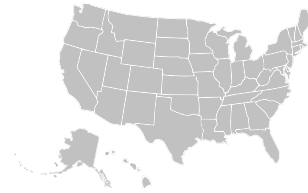


Wyoming State Fair participants and visitors to the state fairgrounds are welcome to tour the new geodome greenhouses and also the Plant Select Demonstration Garden. The state fair, along with county fairs across Wyoming, attract a wide variety of specialty-crop-related entries.



National

LISTINGS



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 payments, 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.





Jeremy Christy harvests produce at a small farm near Laramie.

Interim executive director: Willa Sheikh; senior project manager: Darlene Wolnik; project managers: Diana Broadaway and Nino Budabin; communications specialist: Honesta Romberger; policy director: Ben Feldman; administrative coordinator: Meghan Filoromo; assisted by other staff and a volunteer board of directors

Location: based in Philadelphia, Pennsylvania, with national outreach

Email: info@farmersmarketcoalition.org or honestafarmersmarketcoalition.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/

Phone: 888-362-8177

Website: <https://farmersmarketcoalition.org/>

X: @FMCorg

Farmers.Gov

The USDA's [farmers.gov](https://www.farmers.gov) website offers many resources to farmers, ranchers, and other producers, including a link to find local USDA Service Centers; [farmers.gov](https://www.farmers.gov) tools, among them conservation concerns, farm loans, and disaster assistance; program deadlines; 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 <https://www.farmers.gov/contact>

Website: <https://www.farmers.gov/>

Green Our Planet

Green Our Planet is a non-profit that trains teachers to use school gardens and hydroponic laboratories to teach students conservation, STEM, nutrition, and entrepreneurship in a hands-on engaging way. Among its programs are GardenConnect and HydroConnect (see website for details).

Schools can join Green Our Planet's STEMworks-accredited GardenConnect or HydroConnect programs, and also apply for grant funding. Paintbrush Elementary School in Gillette received funding from Green Our Planet for a hydroponics STEM program (see Campbell County section).

Founders: Ciara Byrne, Kim MacQuarrie, and Kristi Overgaard; marketing manager: Jennie DiPadova; along with other staff members and volunteer board members

Location: national (headquarters are in Las Vegas, Nevada)

Email: info@greenourplanet.org or website contact form

facebook.com/GreenOurPlanet/

instagram.com/greenourplanet/

Website: <https://www.greenourplanet.org/>

X: @GreenOurPlanet2

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 <https://www.myplate.gov/contact-us>

facebook.com/MyPlate

Website: <https://www.myplate.gov/>

National Farm to School Network

NFSN 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 Statewide section for Wyoming Farm to School, and see many of the county sections for school gardens).



Interim co-executive

directors: Jessica Gudmundson and Miguel Villarreal; communications manager: Jiyeon Chon

Location: national

Email: info@farmtoschool.org or jiyeon@farmtoschool.org

facebook.com/NationalFarmtoSchoolNetwork/
instagram.com/farmtoschool/

Website: <https://www.farmtoschool.org/>

X: @farmtoschool

Organic Farming Research Foundation

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; communications director: Ashley Dulaney; office and administrative manager: Kelsey Grimsley; along with other staff and a board of directors

Location: national

Email: office@ofrf.org or ashley@ofrf.org

facebook.com/OFRF.org

instagram.com/organicfarmingresearch/

Phone: 831-426-6606

Website: <https://ofrf.org>

X: @OFRF

ServSafe

ServSafe offers food safety training and certification exams created by food service 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: <https://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 listings below), Agricultural Research Service (see High Plains Grasslands Research Station listing below), 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, FPAC Business Center, National Agricultural Statistics Service, National Institute of Food and Agriculture (see listing below), 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



Autumn Joy and other sedum varieties are among the many plants that attract pollinators to the garden.

Email: askusda@usda.gov
facebook.com/USDA/
Live chat: click on the 'Chat with Us' link on 'Contact Us' page
Phone: 833-ONE-USDA or 202-720-2791
Website: <https://www.usda.gov/>

USDA Agricultural Marketing Service

The Agricultural Marketing Service (AMS) administers programs that create domestic and international marketing opportunities for U.S. producers of food, fiber, and specialty crops. AMS also provides the agriculture industry with valuable services to ensure the quality and availability of wholesome food for consumers across the country and around the world. In addition, it has programs to promote farmers' markets and local foods, and also oversees the National Organic Program (see listings below; also see Statewide section for Wyoming Department of Agriculture's Specialty Crop Block Grant Program listing).

National AMS administrator: Bruce Summers; public affairs specialists: Rene Carranza and Alyssa Salmon; see website for other staff members



Some areas of Wyoming can produce sweet cherries, while many parts of the state are suitable for canning and baking varieties, such as chokecherry (jams and jellies) and western sandcherry (give it a try in pies).

Email: AMSAdministratorOffice@usda.gov, rene.carranza@usda.gov, or alyssa.salmon@usda.gov; see website for other email addresses
instagram.com/USDA_AMS/
Phone: 202-893-0025 (Rene); see website for additional numbers
Website: <https://www.ams.usda.gov>
X: @usda_ams

USDA AMS Farmers Market Promotion Program

The USDA AMS Farmers Market Promotion Program 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 and associations, regional farmers' market authorities, and tribal governments.*

The website includes details about grants that have been awarded around the country since fiscal year 2019, including the following two in Wyoming:

In FY 2023, Slow Food in the Tetons was awarded about \$96,000 for a relocation and expansion project (see Teton County section for Slow Food listings).

In 2021, Central Wyoming College was awarded about \$654,000 to develop a food economy resiliency program through strengthening regional food enterprises and markets (see several CWC-related listings in the Fremont County section).

Grants management specialists: see website

Location: national

Email: FMLFPPgrants@usda.gov

Phone: 202-720-0933

Website: <https://www.ams.usda.gov/services/grants/fmpp>

USDA AMS Local Food Promotion Program

The USDA AMS Local Food Promotion Program 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 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.

The website includes details about grants that have been awarded around the country since fiscal year 2019, including one in Wyoming.

In FY 2022, the Satanka Food and Community Innovation Hub, a project of Feeding Laramie Valley based in Laramie, was awarded about \$495,000 to develop a sustainable and equitable rural food supply system (see Albany County section for Feeding Laramie Valley listings).

Grants management specialists: see website

Location: national

Email: FMLFPPgrants@usda.gov

Phone: 202-720-0933

Website: <https://www.ams.usda.gov/services/grants/lfpp>

USDA AMS National Organic Program

The USDA Agricultural Marketing Service's National Organic Program 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; associate deputy administrator: Andrew Malone; communications specialist: Sonya Backus; see website for other staff members

Location: national

Email: nop.guidance@usda.gov or sonya.backus@usda.gov; see website for other addresses



As you peruse this directory, you'll notice how many people in Wyoming make homemade jams and jellies, and sell their products at venues like farmers' markets and stores.

Phone: 202-720-3252

Website: <https://www.ams.usda.gov/about-ams/programs-offices/national-organic-program>

USDA AMS 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 food service industry (see the Wyoming Department of Agriculture Specialty Crop Block Grant Program listing in the Statewide 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 crop growers and handlers to combine their resources to help their respective industries overcome marketing barriers.

Deputy administrator: Christopher Purdy; associate



USDA's Specialty Crop Block Grant Program awards funding to state agencies—including the Wyoming Department of Agriculture—to enhance the competitiveness of specialty crops. This photo shows a high tunnel in Wyoming that was constructed, in part, from a specialty crop block grant.

deputy administrators: Heather Pichelman and Ken Petersen; see website for listing of other staff

Location: national

Email: christopher.purdy@usda.gov, heather.pichelman@usda.gov, or ken.petersen@usda.gov; see website for a complete list of contact information

Phone: 202-720-4722

Website: <https://www.ams.usda.gov/about-ams/programs-offices/specialty-crops-program>

USDA AMS 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 Statewide section).

Location: national

Email and phone: see WDA Specialty Crop Block Grant Program listing in previous section

Website: <https://www.ams.usda.gov/services/grants/scbgrp>

USDA ARS 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 High Plains Arboretum (see Laramie County section).

*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). There is also a detailed list of plants at the station (see website address below).*

Rangeland scientist/research leader: Justin Derner

Location: five miles northwest of Cheyenne

Email: justin.derner@usda.gov

Phone: 307-772-2433, ext. 113; work cell: 307-631-5928

Website (general): <https://www.climatehubs.usda.gov/hubs/northern-plains>

Website (HPGRS plant list): <https://www.ars.usda.gov/ARSUserFiles/30180000/HPGRS%20Plant%20List.pdf>

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.

State executive director: William "Bill" Bunce; state committee members: Gregor Goertz, Wheatland; John

Hester, Keeline; Grant Stumbough, Casper; and Cindy Garretson-Weibel, Cheyenne; see website for local service center staff

Location: statewide and national (Wyoming state office is located in Casper)

Email: see website for email addresses for local service center staff

facebook.com/USDAFSA/

Phone: 307-261-5231

Website: <https://www.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.

Direct Farm Ownership loans can provide access to land and capital. Direct Farm 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.

State executive director: William "Bill" Bunce; see website for local service center staff

Location: statewide and national

Email and phone: see website for local service center staff

Website: <https://www.fsa.usda.gov/programs-and-services/farm-loan-programs/beginning-farmers-and-ranchers-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. Loans include Guaranteed, Direct Operating, Direct Farm Ownership, Microloan, and Youth.

State executive director: William "Bill" Bunce; see website for local service center staff

Location: statewide and national

Email and phone: see website for local service center staff

Website: <https://www.fsa.usda.gov/programs-and->



The USDA High Plains Grasslands Research Station west of Cheyenne features several historic buildings along with an historic arboretum that includes more than 250 species of hardy trees and shrubs, including some fruit varieties. The station is open to the public for tours.

[services/farm-loan-programs/minority-and-women-farmers-and-ranchers/index](#)

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). Some farmers' markets in Wyoming offer programs for people eligible for SNAP benefits.

USDA FNS also operates the Patrick Leahy Farm to School Program (see next listing).

Acting under secretary: Kumar Chandran; see website for local program managers across Wyoming

Location: statewide and national

Email and phone: see website for local contact information

Website: <https://www.fns.usda.gov/>

X: @USDANutrition

USDA FNS Patrick Leahy Farm to School Program

The USDA FNS Patrick Leahy Farm to School Program helps child nutrition program operators incorporate local foods in the National School Lunch Program, Summer Food Service Program (aka SUN Meals), Child and Adult Care Food Program, and all associated programs. In addition, USDA staff work with tribal communities by promoting food sovereignty and the integration of traditional food ways into tribal meal programs.



Approximately 67,000 schools nationwide participate in the Patrick Leahy Farm to School Program, including schools within about 20 districts across Wyoming (see Wyoming Farm to School listing in the Statewide section).

Designed to increase the availability of local foods in schools, USDA Farm to School grants can help local farm-to-school programs get started or expand existing efforts. Funds support a wide range of activities from training, planning, and developing partnerships to creating new menu items, establishing supply chains, offering taste tests to children, purchasing equipment, planting school gardens, and organizing fieldtrips to agricultural operations.

Grantees include schools and school districts, Indian tribal organizations, agricultural producers and groups of producers, nonprofit entities, and state and local agencies. The website below includes a list of awardees from fiscal year 2013 through present, along with details about each program.

Wyoming entities that have received grants in the past include Wyoming Department of Education (two grants totaling about \$161,000); Youth Emergency Services in Gillette (\$50,000); Casper Community Greenhouse Project (\$50,000; see Natrona County section); Casper Housing Authority CARES (\$50,000); Fremont County School District 38 in Arapahoe (\$33,106); and Center for Popular Education, Research and Policy in Fort Washakie (\$23,555).



Areas of Wyoming with more mild weather can produce table apples for eating raw, while many areas throughout the state have climates suitable for varieties that can be used for cooking and cider making.

Farm to School specialists for the Mountain Plains Region based in Denver: Andrea Alma and Allison Bell
Location: statewide and national
Email: SM.FN.MPRO.F2S@usda.gov; see website for other staff members and contact information
Phone: 303-844-4417
Website: <https://www.fns.usda.gov/f2s/farm-to-school>

USDA Natural Resources Conservation Service

NRCS provides farmers, ranchers, and other 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 conservationist: Jackie Byam; public affairs specialist: Alyssa Ludeke; see website for additional state and local service center staff
Location: statewide and national
Email: alyssa.ludeke@usda.gov; see website for state and local service center email addresses
facebook.com/USDA.NRCS

Phone: 307-233-6750 (state office in Casper); 307-233-6759 (Alyssa); see website for state and local service center numbers

Website (general): <https://www.nrcs.usda.gov/>
Website (Wyoming): <https://www.nrcs.usda.gov/conservation-basics/conservation-by-state/wyoming>

USDA NIFA Beginning Farmer and Rancher Development Program

The USDA National Institute of Food and Agriculture's Beginning Farmer and Rancher Development Program provides grants to organizations for education, mentoring, and technical assistance initiatives for beginning farmers and ranchers.

In 2020, the program awarded a \$300,000 grant to Central Wyoming College to develop the CWC Wind River Farm Incubator (see Fremont County section for details).

National program leader: Denis Ebodaghe
Location: national
Email: denis.ebodaghe@usda.gov
Phone: 202-445-5460

Website: <https://www.nifa.usda.gov/grants/programs/beginning-farmer-rancher-development-program-bfrdp>

USDA Rural Development

Rural Development is committed to helping improve the economy and quality of life in rural America, including Wyoming. Among the programs is 'Business Programs,' which provides financial backing and technical assistance to individuals, businesses, cooperatives, farmers and ranchers, public entities, 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.

*Among the individual programs within 'Business Programs' is the Value-Added Producer Grant, which is 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).*

State director: Glenn Pauley; see website for local service center staff

Location: statewide and national (the state office is in Casper)

Email: see website for email addresses for local service center staff

Phone: 307-233-6700 (state office)

Website: <https://www.rd.usda.gov/wy>

X: @RD_Wyoming

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 above).

In Wyoming, many local conservation districts are also located in these service centers (see listings for Wyoming's 34 conservation districts in the county sections; a listing for the Wyoming Association of Conservation Districts is in the Statewide section).

Location: statewide and national

Email and phone: contact information for USDA service centers in Wyoming and other states is on the website below.

Website: <https://offices.sc.egov.usda.gov/locator/app>



Cauliflower is a very versatile vegetable that can be used to make everything from soups, oven-roasted 'steaks,' tots, and mashed 'tater-less taters,' to pizza crust, hash browns, nachos, and vegetarian 'buffalo' wings.

USDA 2501 Program

USDA's Outreach and Assistance to Socially Disadvantaged and Veteran Farmers and Ranchers Program (aka 2501 Program) helps underserved farmers, ranchers, foresters, and veteran farmers and ranchers who have historically experienced limited access to USDA program and services. Grants are awarded to community-based and nonprofit organizations, higher education institutions, and eligible tribal entities with at least three years of experience working with farmers, ranchers, and veteran farmers and ranchers who are socially disadvantaged. Individual producers are not eligible to apply for grants.

See the website for more details about the program, funding opportunity information, and training and educational resources. The website also includes details about past projects that have been funded, which should be helpful to potential applicants.

Program director: Benjamin Chan

Location: national

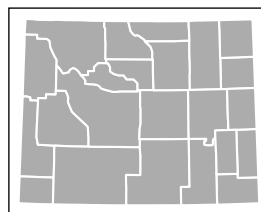
Email: 2501grants@usda.gov

Phone: 202-720-6350

Website: <https://www.usda.gov/partnerships/underserved-veteran-farmers-ranchers-foresters>



Resources



Backyard Composting Using Simple, Small-Scale Methods

This University of Wyoming Extension bulletin describes the benefits of composting, composting methods, and how to overcome obstacles.

Authors: Karen Panter and Chris Hilgert

Email: plantsciences@uwyo.edu

Phone: 307-766-3103 (UW Department of Plant Sciences)

Website: https://wyoextension.org/agpubs/pubs/B-974R_composting_web.pdf

Barnyards & Backyards: Gardening Resources

UW Extension's Barnyards & Backyards: Gardening Resources website offers tons of useful information on a wide variety of gardening-related topics. The following links will take you to dozens of stories written by Extension educators and others across Wyoming: Getting Started, General, Fruit, Herbs & Hops, Mushrooms, Vegetables, Plant Issues, Season Extension, Soils, and Using & Preserving Produce.

Coordinator: Jennifer Thompson

Location: University of Wyoming

Email: barnyardsbackyards@uwyo.edu



Website: <https://www.uwyo.edu/barnbackyard/resources/gardening.html>

Barnyards & Backyards: Rural Living in Wyoming

UW Extension's Barnyards & Backyards: Rural Living in Wyoming magazine and website provide 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

facebook.com/BarnyardsBackyards/

Website: <https://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: <https://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: brashfor@uwyo.edu (Ben Rashford, UW Department of Agricultural and Applied Economics)

Phone: 307-766-6474 (Ben)

Website: https://www.uwyo.edu/barnbackyard/_files/documents/magazine/2020/spring/0420valueadded.pdf

Cooking It Up! From the Pepper Plant: Including Tried & Tested Recipes

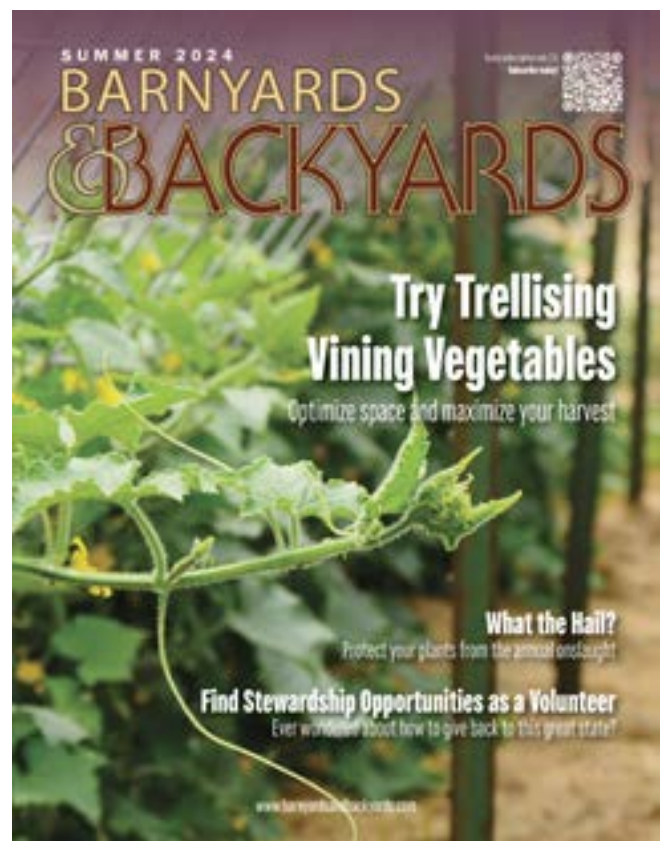
This UW Extension bulletin introduces readers to peppers, and offers a variety of tried and tested recipes.

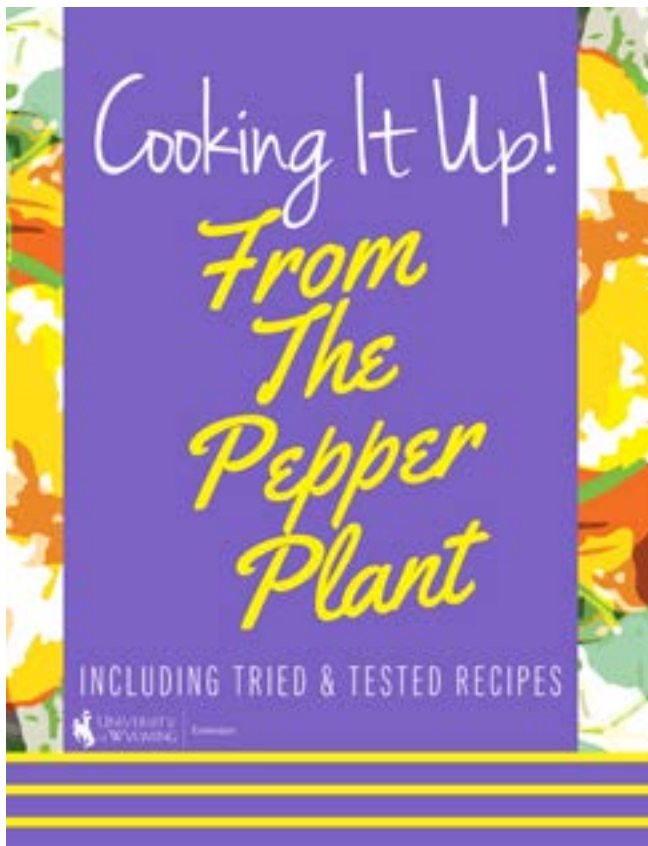
Author: Vicki Hayman

Email: vhayman@uwyo.edu

Phone: 307-746-3531

Website: <https://www.wyoextension.org/agpubs/pubs/B-1390-2-Pepper%20WEB.pdf>





Cooking It Up! From the Tomato Vine & Tomatillos: Including Tried & Tested Recipes

This UW Extension bulletin introduces readers to tomatoes and tomatillos, and offers a variety of tried and tested recipes.

Author: Vicki Hayman
Email: vhayman@uwyo.edu
Phone: 307-746-3531
Website: <https://www.wyoextension.org/agpubs/pubs/B-1390-3-Tomato%20WEB.pdf>

Cooking It Up! From the Zucchini Patch: Including Tried & Tested Recipes

This UW Extension bulletin introduces readers to summer squash and zucchini, and offers a variety of tried and tested recipes.

Author: Vicki Hayman
Email: vhayman@uwyo.edu
Phone: 307-746-3531
Website: <https://www.wyoextension.org/agpubs/pubs/B-1390-1-Zucchini%20WEB.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: plantsciences@uwyo.edu
Phone: 307-766-3103 (UW Department of Plant Sciences)
Website: <https://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: plantsciences@uwyo.edu



Phone: 307-766-3103 (UW Department of Plant Sciences)

Website: https://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: brashfor@uwyo.edu (Ben Rashford, UW Department of Agricultural and Applied Economics)

Phone: 307-766-6474 (Ben)

Website: <https://wyoextension.org/agpubs/pubs/B-1324-web.pdf>

Gardening: Growing Herbs in Wyoming

This UW Extension bulletin offers tips for growing herbs in Wyoming. It includes a list of herbs, along with planting instructions, culinary uses, and helpful tips for growing each herb.

Author: Karen Panter

Email: plantsciences@uwyo.edu

Phone: 307-766-3103 (UW Department of Plant Sciences)

Website: <https://wyoextension.org/agpubs/pubs/B-1144R.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.

Author: Del Jimenez

Email: jedward4@uwyo.edu (Jeff Edwards, UW Extension)

Phone: 307-837-2000 (Jeff)

Website: https://www.uwyo.edu/uwe/programs/whhin/_files/docs/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. A variety of helpful photos are included along with a chart suggesting appropriate temperatures for growing common vegetables and flowers.

Author: Karen Panter

Email: plantsciences@uwyo.edu

Phone: 307-766-3103 (UW Department of Plant Sciences)

Website: https://wyoextension.org/agpubs/pubs/B-1147R-greenhouse_web.pdf

Growing and Harvesting in Wyoming

The Urban Farmer (<https://theurbanfarmer.co>) has a three-page article on its website titled "Growing and Harvesting in Wyoming." The article has a section on what to plant and when, and also one on Wyoming's soils and how they affect agriculture.

Authors: Curtis Stone and staff



Email: website contact form (see address above)
Website: <https://files.ufseeds.com/on/demandware.static/Sites-UrbanFarmer-Site/Sites-UrbanFarmer-Library/default/images/Wyoming.pdf>

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.

There is also an in-depth section on vegetable descriptions and suggested varieties for Wyoming.

Author: Karen Panter
Email: plantsciences@uwyo.edu
Phone: 307-766-3103 (UW Department of Plant Sciences)
Website: https://www.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: jedward4@uwyo.edu (Jeff)

Phone: 307-837-2000 (Jeff)

Website: <https://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

Phone: 307-837-2000 (Jeff)

Website: <https://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: jedward4@uwyo.edu

Phone: 307-837-2000 (Jeff)

Website: <https://wyoextension.org/agpubs/pubs/B-1234.pdf>

High Tunnel Surprises

High tunnels, or hoop houses, extend Wyoming's growing season and allow gardeners to grow a greater diversity of produce. This UW Extension bulletin discusses a few crops that will grow in Wyoming under high tunnels, including artichokes, celery, okra, peanuts, and sweet potatoes.

Author: Jeff Edwards

Email: jedward4@uwyo.edu

Phone: 307-837-2000

Website: https://www.uwyo.edu/barnbackyard/_files/documents/magazine/2011/summer/072011bbhightunnelsurprises.pdf

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 is trapped, and subsequently warms 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: plantsciences@uwyo.edu

Phone: 307-766-3103 (UW Department of Plant Sciences)

Website: https://wyoextension.org/agpubs/pubs/B-1151R_coldframe_web.pdf

Landscaping with Container Gardens

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: plantsciences@uwyo.edu

Phone: 307-766-3103 (UW Department of Plant Sciences)

Website: <https://www.wyoextension.org/agpubs/pubs/B-1239R.pdf>

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: <https://wyoextension.org/agpubs/pubs/B-1210.pdf>



HOTBEDS
A hotbed for growing plants is a low, covered frame resembling a short greenhouse built partially below ground level. The structure is covered with a light-insulating material, and provisions are made for heating and ventilation. 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.

Construction
A hotbed should be placed in a sunny, well-drained location that is protected from the wind. A good spot is in front of a south-facing wall with electrical and water connections nearby. Hotbeds may be any size, but a 3 by 6-foot bed is large enough for most home gardens. The front-to-back distance should not be more than 3 feet because most of the work must be done from outside the frame. The hotbed itself is a low, box-like box frame sunk into the ground. The cover should slope toward the south to receive more light and allow rain and irrigation water to run off. A hotbed is cheaper to operate if the frame is as low as possible, including surface area exposed to cold air.

NOTES
Revised March 2017
Karen Panter, Extension Horticulture Specialist,
Department of Plant Sciences, University of Wyoming



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: <https://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: sshell@uwyo.edu
Phone: 307-766-2508 (Scott)
Website: <https://wyoextension.org/publications/html/B1352/>

Specialty Crops: Growing Medicinal Herbs, Culinary Herbs and Spices in Wyoming

This Barnyards & Backyards article offers tips on how to grow medicinal herbs, culinary herbs, and spices in Wyoming. Among the topics are medicinal herb uses, sourcing and establishing plants, and how to protect plants from Wyoming's infamous winds. It also has a section on helpful resources.

Author: Celeste Havener
Email: barnyardsbackyards@uwyo.edu (Jennifer Thompson)
Website: https://www.uwyo.edu/barnbackyard/_files/documents/magazine/2021/winter/0121medicinalherbs.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 (Vicki)
Website: https://wyoextension.org/agpubs/pubs/MP-121-3R-spices_web.pdf

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: contact your local Extension office (see listings in each county section)
Phone: contact your local Extension office
Website: <https://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 August 2024): 4-H & youth development, agriculture & natural resources, Cent\$ible Nutrition, community development, entomology, financial literacy, gardening, Master Gardener, nutrition

& food safety, integrated pest management, and pesticide safety education.

Administrator: UW Extension

Email: contact your local Extension office (see listings in each county section)

Phone: contact your local Extension office

Website: <https://www.uwyo.edu/uwe/programs/>

UW Extension Publications Database

The UW Extension publications database allows users to easily find publications by entering a keyword (such as vegetable, fruit, herb, specialty crop, gardening, season extension, canning, etc.), title, or publication number, or an author name into the 'Search Publications' bar.

Administrator: UW Extension

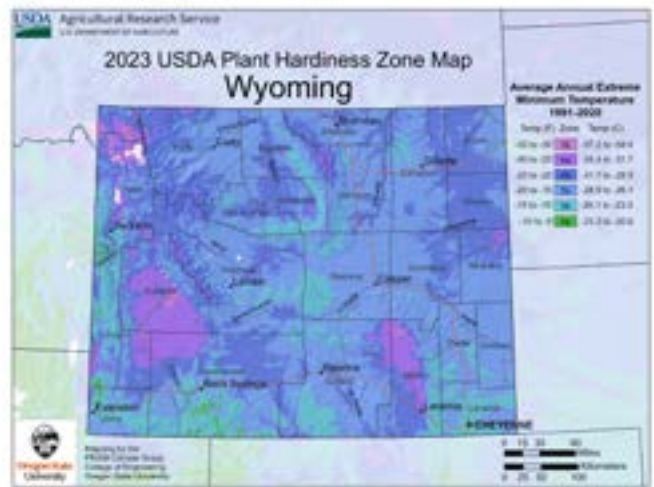
Email: contact your local Extension office (see listings in each county section)

Phone: contact your local Extension office

Website: <https://www.uwyo.edu/uwe/programs/>

USDA Plant Hardiness Zone Map for Wyoming

The USDA Plant Hardiness Zone Map for Wyoming helps gardeners and growers select plants that are most likely to survive and thrive at a certain location. The coldest areas in Wyoming are in zones 3b, 4a, and 4b, while the warmer areas are in 5a, 5b, and 6a.



Website: https://planthardiness.ars.usda.gov/system/files/WY300_HS.png

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. Contact project lead Steve Miller for details.

Author: UW botany Professor Steve Miller

Email: fungi@uwyo.edu

Phone: 307-766-2834

Website: https://www.uwyo.edu/barnbackyard/_files/documents/magazine/2014/winter/010114bbwyappleproject.pdf

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 (Jeremiah)

Website: <https://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

The United States Department of Agriculture has a great interest in certain types of plants—called specialty crops—that can potentially increase the nutrition, health, and vitality of people.

In Wyoming, many specialty crops can be grown commercially, and some specialty crops are even found growing wild. However, growing wild does not necessarily mean growing with abundance. Exercise care. Weeds (including some wild plants) can lead to deterioration of local native plant communities, but the plants growing in the wild are good indicators they may thrive when cultivated.

Why medicinal herbs

So, what is a specialty crop and what does this mean for growers in Wyoming? According to the USDA, specialty crops must be cultivated or managed and used by people for food, medicinal purposes, and/or ornamental production. While the top portion of this definition might lead many to think about fruits and vegetables, there are actually many other categories recognized by the USDA. Two of the most common categories are medicinal herbs and culinary herbs and spices.

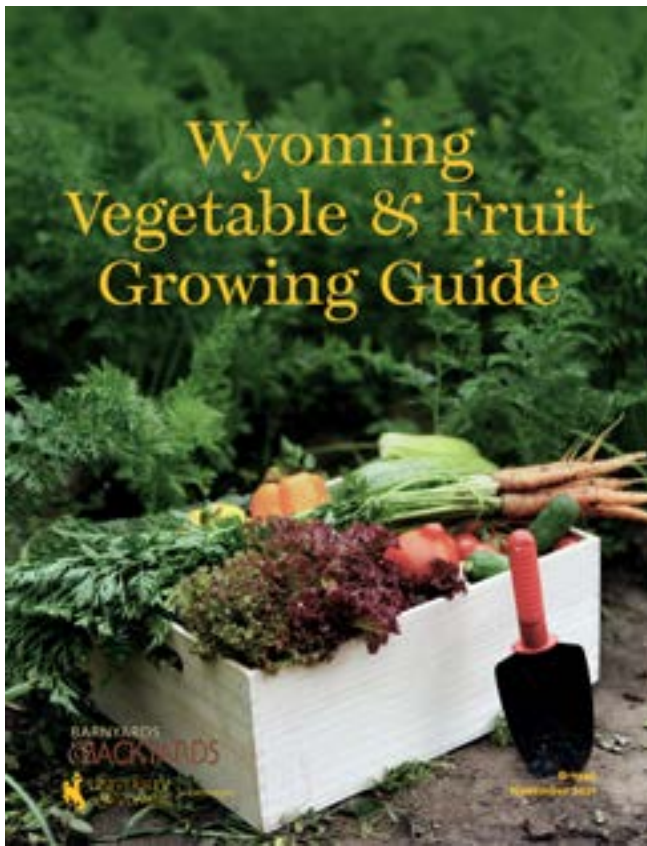
Native medicinal herbs in Wyoming are surprisingly plentiful. People often ask, "What is a medicinal herb?" Simply put, it is a plant that has been recognized by some group, Native Americans, or made an early immigrant homeopathic claim, as helping with a medical condition.

Medicinal plants are diverse depending on the exact definition. This can range from dandelions introduced from Europe to *Stachytarax flaviventris* (also known as *Yarrow*). The USDA has developed a list of what it considers medicinal plants or culinary herbs and spices. Please visit <http://bit.ly/246spci> for more information.

Medicinal herb uses

Some common examples of uses might include dandelion as a spring tonic, or yarrow for its high artemisinin. Medicinal plants can also be grown to simply add fragrance to a garden.

Many medicinal herbs, such as Echinacea and Yarrow, are beautiful perennials and, once established, are easy to grow. Others, like sweetgum (*Liquidambar styraciflua*), are most successful when treated as annuals in the south. (Source: www.uwyo.edu)



vegetables, fruits, and herbs in Wyoming's environment.

Authors: Jennifer Thompson, Dallas Mount, Rachel Mealor, and others

Email: barnyardsbackyards@uwyo.edu (Jennifer)

Website: https://wyoextension.org/agpubs/pubs/rural_living_resources_guide-2019-web-a.pdf

Wyoming Specialty Crop Directory Online Database

The Wyoming Specialty Crop Directory online database is a companion project to the 2024 Wyoming Specialty Crop Directory (v. 2). The searchable database, for example, will allow users to easily find listings by doing a keyword search. It will also allow the project coordinator, working with the designer and others, to update listings, add new listings, and delete listings on an ongoing basis. Work on the online database was underway when v. 2 of the Wyoming Specialty Crop Directory was published in September 2024.

The target completion date for the online database is early 2025, at which time an announcement will be made by the coordinator and also University of Wyoming Extension, which will host the database on its

website. The database, like the Wyoming Specialty Crop Directory, is a project of UW Extension in partnership with the Wyoming Department of Agriculture. Financial supporter of the project is the USDA's Agricultural Marketing Service Specialty Crop Block Grant Program.

Coordinator: Robert Waggener

Email: rw.waggener@gmail.com

Website: <https://wyoextension.org/specialty-crop/> (the website is expected to go live by early 2025)

Wyoming Vegetable & Fruit Growing Guide

This UW Extension bulletin is a comprehensive guide to growing vegetables, herbs, and fruits in Wyoming. It has sections on potential challenges, selecting a site to raise produce, garden layout options, soils, irrigation, starting plants from seed indoors, timing of planting, season extension, weed management, diagnosing plant problems, integrated pest management, and keeping critters out of the garden.

It also has sections on vegetables, herbs, and fruits, along with varieties that generally perform well in Wyoming

Authors: Brian Sebade, Scott Schell, Bill Stump, Jenny Thompson, Chris Hilgert, Karen Panter, and Caitlin Youngquist

Email: sshell@uwyo.edu or barnyardsbackyards@uwyo.edu (Jennifer)

Phone: 307-766-2508 (Scott)

Website: <https://www.wyoextension.org/agpubs/pubs/B-1340.pdf>

Wyoming: Vegetable Planting Calendar

The Urban Farmer (<https://theurbanfarmer.co>) has a section on its website titled "Wyoming: Vegetable Planting Calendar." It includes the USDA Plant Hardiness Zone Map for Wyoming, a chart listing last (spring) and first (fall) frost dates for some of the state's largest cities, and planting schedules for zones 3, 4, 5, and 6 (Wyoming's hardiness zones).

Planting vegetable seeds or transplanting at the correct time are important for getting the most out of your garden. Knowing the last and first frost dates will help you start your vegetable seeds at the right time.

Authors: Curtis Stone and staff

Email: website contact form (see address above)

Website: <https://www.ufseeds.com/wyoming-vegetable-planting-calendar.html>



LIST OF ELIGIBLE *Specialty Crops*

Specialty crops eligible to be included in the 2024 Wyoming Specialty Crop Directory are (1) vegetables; (2) fruits and tree nuts; (3) culinary herbs and spices; (4) medicinal herbs; (5) edible horticultural products, including honey and hops; (6) deciduous flowering trees that produce edible fruit; and (7) deciduous shrubs that produce edible fruit.

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 August 2024, including vegetables, fruits and tree nuts, culinary



herbs and spices, medicinal herbs, edible horticultural crops, deciduous flowering trees that produce edible fruits, and deciduous shrubs that produce edible fruits. More information is at <https://www.ams.usda.gov/services/grants/scbgp/specialty-crop>.

IMPORTANT notes to consider: when choosing which species to plant, do your homework. Will the plant survive (thrive) in your area? To help answer that question, check the USDA Plant Hardiness Zone Map for Wyoming (see ‘Resources’ section)? Is the plant easy to grow, or fussy (see ‘Resources’)? What kind of soil is preferred, and what about watering, fertilization, and pollination. Seeds come with planting instructions, so carefully read those. Finally, some of the listed herbs can be incredibly invasive, so keep that at the forefront when researching species. The last thing you want is plants that are spreading across your property, and onto the neighbor’s land.

Please note that this list comes directly from the USDA website: What is a Specialty Crop? Some of the listed vegetables (e.g., melon, pepper, pumpkin, and tomato) are actually fruits.



A University of Wyoming student displays produce grown at the ACRES Student Farm.



More and more Wyoming gardeners are not only growing and selling vegetables and fruits, but culinary herbs and spices, and also medicinal herbs.

1. VEGETABLES

- | | |
|--------------------------------------|-------------------------------|
| artichoke | kohlrabi |
| asparagus | leek |
| bean (snap, green, lima, dry edible) | lentils |
| beet (table) | lettuce |
| broccoli/broccoli raab | melon (all types) |
| Brussels sprouts | mushroom (cultivated) |
| cabbage (including Chinese) | mustard and other greens |
| carrot | okra |
| cauliflower | onion |
| celeriac | <i>Opuntia</i> (prickly pear) |
| celery | parsley |
| chickpeas | parsnip |
| chive | pea (garden, dry edible) |
| collards (including kale) | pepper |
| cucumber | potato |
| edamame (immature green soybeans) | pumpkin |
| eggplant | radish (all types) |
| endive | rhubarb |
| garlic | rutabaga |
| horseradish | 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



Some areas of Wyoming have climates suitable for growing a variety of grapes, both for the table and wine and jelly making.

litchi
macadamia
mango
nectarine
olive
papaya
passion fruit
peach
pear
pecan
persimmon
pineapple
pistachio
plum (including prune)
pomegranate
quince
raspberry
strawberry
Suriname cherry
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

chamomile
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



A University of Wyoming undergraduate student displays hops grown at the ACRES Student Farm, a student-run produce farm under the Department of Plant Sciences. Hops are among the edible horticulture products on the USDA list of specialty crops.

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



Hat Six Honey co-owner Woody Taylor pauses for a portrait while checking on honeybee hives near Casper.

6. DECIDUOUS FLOWERING TREES THAT PRODUCE EDIBLE FRUIT

crabapple
 hawthorn
 serviceberry

7. DECIDUOUS SHRUBS THAT PRODUCE EDIBLE FRUIT

barberry (some species)
 rose (some species)
 viburnum (some species)

Wuzz up in your garden?



Many churches across Wyoming have community gardens, and much of the produce grown in these gardens is donated to people in need. Among them is the First United Methodist Church Community Garden in Laramie, where volunteer Robert Zemanek waters produce. He has a background in horticulture, and uses those skills to not only bolster the quality and quantity of produce, but to help educate other volunteers.



Robert Zemanek is always looking for creative ways to boost produce production while saving water. Among them: using a sharp object (such as a nail) to punch several very tiny holes in the bottom of one-gallon plastic milk jugs. And once in the garden, the jugs are filled with water, which is slowly released over a couple hours. Call this a very inexpensive drip-irrigation system.

Meena Park displays a zucchini that she harvested from her plot at the Greenhill Cemetery Community Gardens in Laramie (see Albany County section for details about the gardens).



There are more and more community gardens across Wyoming, and many of them attract people of all ages, including youngsters. Some of the gardens have an assortment of toys to help keep the little ones engaged.



Small statues add a splash of color and fun to gardens, including this 'Wuzz Up?' figurine at a community garden in Wyoming.