

2021 WYOMING

# Specialty Crops

DIRECTORY



UW

Extension

MP-150-21

June 2021

# Welcome

## A NOTE FROM THE COORDINATOR

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

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

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

In short, we hope that this directory:

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

### Thank you!

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

Please enjoy this opportunity to support the local food movement.

*Cole Ehmke*

University of Wyoming Extension specialist

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

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### Disclaimer

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

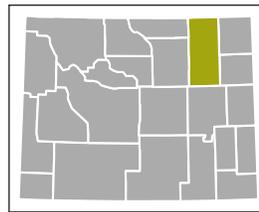
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# Campbell

C O U N T Y



## **Apple Bee Chicken Farm**

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

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

**Location:** Gillette

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

**facebook.com/highplainsgrower/**

**Phone:** 307-689-5482

## **Berried Delights**

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

**Owner:** Elizabeth Townsend

**Location:** Newcastle

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

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

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

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

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

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

**Location:** north of Gillette

**Email:** mandymaul@yahoo.com

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

### **Bigfoot Sauces**

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

**Owners:** Deb and Ed Pacola

**Location:** Sundance

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

**Phone:** 307-281-1420

### **Broken Arrow Farm**

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

**Owners:** Bailey and Paul Eitel

**Location:** Newcastle

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

**facebook.com/brokenarrowfarm307/**

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

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

### **Buffalo Gardens**

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

**Owners:** Reena and Dave Veit

**Location:** Gillette

**Email:** rveit@msn.com

**Facebook:** Buffalo Gardens Wyoming

**Phone:** 307-684-2006

**Website:** Buffalo Gardens Wyoming



### **Buzzy Ladies**

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

**Owners:** Jennifer Grossi and Thomas Kaness

**Location:** Gillette

**Email:** jenngrossi@hotmail.com

**Facebook:** Buzzy Ladies

**Phone:** 307-689-3603

**Website:** www.buzzyladies.com

### **Campbell County Conservation District**

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

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

**Location:** Gillette

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

**facebook.com/campbellcountyconservationdistrict/**

**Phone:** 307-682-1824

**Website:** www.cccdwy.net/

## Campbell County Master Gardeners

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

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

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

**Location:** Gillette

**Email:** mmr10@ccgov.net

**facebook.com/CampbellCountyMasterGardeners/**

**Phone:** 307-682-7281

## Coal Country Community Garden

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

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

**Location:** Wright

**Email:** mmr10@ccgov.net

**Phone:** 307-682-7281

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



## Cross E Dairy

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

**Owner:** Christine Hampshire

**Location:** Leiter

**Email:** crossefreedomfoods@gmail.com

**facebook.com/CrossEFreedomFoods/**

**Phone:** 307-751-3127

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

## De La Cruz Produce

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

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

**Location:** Gillette

**Email:** alex.jovany2013@gmail.com

**Phone:** 307-660-0203

## Don's Supermarket

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

**Owner:** Troy McKeown

**Locations:** Gillette and Wright

**Email:** troy@collinscom.net

**Facebook:** Don's Supermarket Gillette

**Phone:** 307-687-1086

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



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

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

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

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

**Location:** Gillette

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

**facebook.com/downtowngillettefarmersmarket/**

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

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

### **Equality State Farms**

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

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

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

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

**Location:** Gillette

**Email:** mattwalkerwy@aol.com

**facebook.com/equalitystatefarms/**

**Phone:** 307-660-9613

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

### **Farmer Frank Ferments**

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



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

**Owner:** Frank Wallis

**Location:** Gillette

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

**Phone:** 307-670-1094

## The Garden Table

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

**Owners:** Denise and Dave Ehlers

**Location:** Newcastle

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

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

**Phone:** 307-629-0750

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

## Garlic Queen

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

**Owner:** Liz Weber

**Location:** Buffalo

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

**Phone:** 320-405-8204

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

## Gillette Saturday Farmers' Market

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

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

**Location:** Gillette

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

**Facebook:** Gillette Saturday Farmers' Market

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

## Gillette Saturday Winter Farmers' Market

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

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

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

**Location:** Gillette

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

**Facebook:** Gillette Saturday Farmers' Market

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

## Heaven to Earth

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

**Location:** Gillette

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

**Facebook:** Heaven to Earth LLC

**Phone:** 307-687-0001

## The Herb & Spice Lady

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

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

**Owner:** Cate Loetscher

**Location:** Recluse

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

**Facebook:** The Herb & Spice Lady

**Phone:** 307-202-2029



## High Plains Grower

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

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

**Owners:** Bob and Rita Jordan

**Location:** Gillette

**Email:** rgjordanwyo@yahoo.com

**Facebook:** High Plains Grower Gillette Wyoming

**Phone:** 307-689-5875

## Homestead Habits Vintage Market

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

**Owner:** Angela Raber

**Location:** south of Gillette

**Email:** angelaraber@gmail.com

**facebook.com/homesteadhabits/**

**instagram.com/homesteadhabits**

**Phone:** 605-645-1132

**pinterest.com/angraber/**

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

## Kathryn's Creations

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

**Owner:** Kathryn Moore

**Location:** Buffalo

**Email:** kathrynfmoore49@gmail.com

**Phone:** 307-272-6835

## Kim'sChi

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

**Owners:** Kim and Ron Williams

**Location:** Gillette

**Email:** arirand@hotmail.com

**Phone:** 307-299-2957



## Landon's Greenhouse

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

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

**Location:** Gillette

**Email:** info@landonsgreenhouse.com

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

**Phone:** 307-672-8340

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

## Lloyd Craft Farms

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

**Owners:** Terri and Lloyd Craft

**Location:** Worland

**Email:** craftterri@rtconnect.net

**facebook.com/lloydcraftfarms/**

**instagram.com/lloydcraftfarms/**

**Phone:** 307-431-1219

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

## Meadowlark Garden Club

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

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

**Location:** Gillette

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

**Phone:** 307-682-4740

### **NEW FARRM Exchange**

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

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

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

**Location:** Campbell County

**Email:** newfarmexchange@gmail.com

**Facebook:** NEW FARRM Exchange

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

**Website:** NEW FARRM Exchange

### **NEW Growers Organization**

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

**Coordinator:** Bob Jordan

**Location:** Campbell County

**Email:** rgjordanwyo@yahoo.com

**Facebook:** NEW Growers Organization Northeast Wyoming

**Phone:** 307-689-5875

**Website:** NEW Growers Organization Northeast Wyoming

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

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

**Owner:** Patti Lindell

**Location:** Cheyenne

**Email:** nonnasprimopastasauce@yahoo.com

**facebook.com:** Cheyenne1273/

**Phone:** 307-256-7851

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

### **North Community Garden**

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

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

**Location:** Gillette

**Email:** mmm10@ccgov.net

**Facebook:** Gillette North Community Garden

**Phone:** 307-682-7281

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



### **Northeast Wyoming Seed Library**

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

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

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

**Location:** Gillette

**Email:** mmr10@ccgov.net

**facebook.com/NEWYSeedLibrary/**

**Phone:** 307-682-7281

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

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

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

**Owners:** Erin and Mike Galloway

**Email:** mail@ourwyominglife.com

**Facebook.com/ourwyominglifefarmstore**

**Website:** www.ourwyominglife.com

### **The Plant Shack**

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

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

**Location:** Gillette

**Email:** vickieknut@vcn.com

**facebook.com/theplantshack/**

**Phone:** 307-687-0256

### **Ponderosa Farm**

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

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

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

**Location:** Hulett

**Phone:** 307-467-5343

### **Prairie Butte Creations**

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

**Owner:** Tracy Morgan

**Location:** Gillette

**Email:** prairiebuttecreations@gmail.com

**Facebook:** Prairie Butte Creations

**Phone:** 307-689-0181

### **Prairie Community Garden**

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

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

**Location:** Gillette College Technical Education Center

**Email:** mmr10@ccgov.net

**Phone:** 307-682-7281

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



## Rayne Gardens

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

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

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

**Location:** Gillette

**Email:** growit@raynegardens.com

**facebook.com/RayneGardens/**

**Phone:** 307-257-7413

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

## Recluse Home Grown

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

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

**Owner:** Amber Loetscher

**Location:** Recluse

**Email:** beezybomb@juno.com

**Facebook:** Recluse Home Grown

**Phone:** 307-640-1917

## The Rusty Bucket

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

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

**Owner:** Joanne Engelhaupt

**Location:** Rozet

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

**facebook.com/benchesbarbwirecreations/**

**Phone:** 307-299-7497

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

## Slattery Gardens

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

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

**Owners:** Joe and Lorna Slattery

**Location:** Gillette

**Email:** slats@bresnan.net

**Phone:** 307-680-7746

## Stag Sausage Co.

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

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

**Owners:** Russell and Angela Loetscher

**Location:** Recluse

**Email:** stagsausage@gmail.com

**facebook.com/StagSausage/**

**Phone:** 307-214-0443

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

## Trail Creek Gardens

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

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

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

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

**Location:** Gillette

**Email:** tomjsams@gmail.com

**Phone:** 307-660-8341

### **Uniquely Wyoming**

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

**Owner:** Tara Brandenburg

**Location:** Gillette

**Email:** uniquelywyoming@gmail.com

**facebook.com/uniquelywyoming/**

**Phone:** 307-257-7426

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

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

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

**Location:** Gillette

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

**facebook.com/ccextension**

**Phone:** 307-682-7281

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

### **Wyoming Sauce Co.**

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

*businesses in Wyoming and across the country.*

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

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

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

**Location:** Gillette

**Email:** info@wyomingsauce.com

**facebook.com/wyomingsaucecompany/**

**Phone:** 307-877-8265

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

