

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.

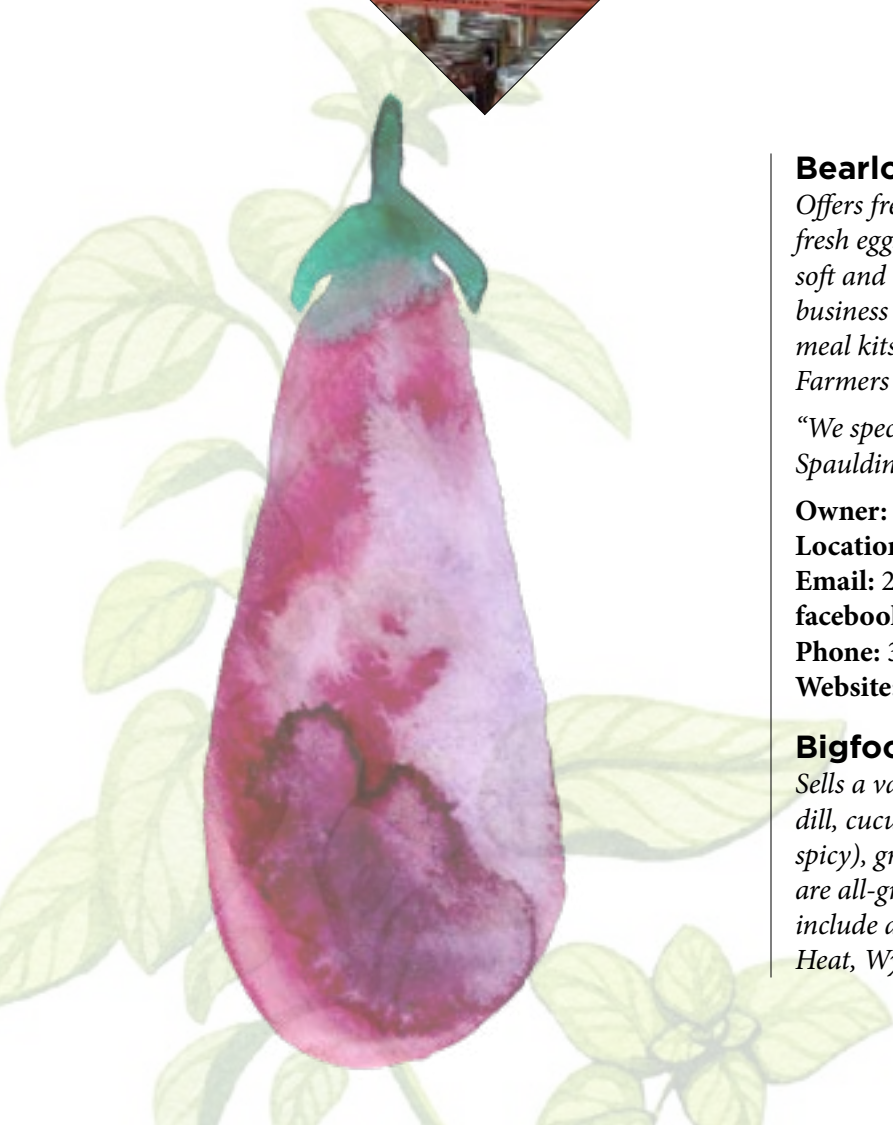
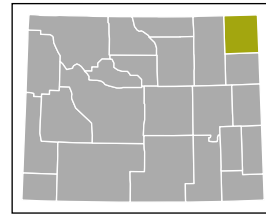
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Crook

C O U N T Y



Bearlodge Bakery & Greenhouse

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

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

Owner: Joni Love Spaulding

Location: Sundance

Email: 2wtradingpost@gmail.com

facebook.com/bearlodgebakery/

Phone: 307-283-4020

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

Bigfoot Sauces

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

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

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

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

Owners: Deb and Ed Pacola

Location: Sundance

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

Phone: 307-281-1420

Broken Arrow Farm

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

Owners: Bailey and Paul Eitel

Location: Newcastle

Email: paul_eitel@hotmail.com

facebook.com/brokenarrowfarm307/

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

Website: www.brokenarrowfarm307.com/

Crook County 4-H Horticulture Program

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

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

Location: Crook County Fairgrounds, Sundance

Email: sfleenor@uwyo.edu

Facebook: Crook County Extension 4-H

Phone: 307-283-1192

Crook County Natural Resource District

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



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

Location: Sundance

Email: crookcountynrd@gmail.com

facebook.com/CrookCountyNRD/

Phone: 307-283-2870, ext. 100

The Garden Table

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

Owners: Denise and Dave Ehlers

Location: Newcastle

Email: dehlers.twins@outlook.com

facebook.com/thegardentablewy

Phone: 307-629-0750

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

Harvest Farmers Market

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

Market manager: Joni Love Spaulding

Location: Sundance

Email: 2wtradingpost@gmail.com

facebook.com/SundanceHarvestFarmersMarket/

Phone: 307-283-4020

Website: https://2wtradingpost.com/

Hulett School Horticulture Program

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

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

Vocational ag teacher: Nick Edelman

Location: Hulett School

Email: edelmann@crook1.com

Phone: 307-467-5231

Karen's Fresh Produce

Sells fresh vegetables at the Old Town Farmers Market in Upton

Owner: Karen Harvey

Location: Sundance

Email: kiharvehawk@gmail.com

Phone: 307-756-3451

Mercantile 307

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

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

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



Owner: Connie Hippen

Location: Hulett

Email: mercantile307@gmail.com

facebook.com/mercantile307/

Phone: 605-206-0745

Websites: mercantile307.com or mercantile307.net

Miller Honey Co.

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

Owner: Jim Miller

Location: Sundance

Email: cjmille@rangeweb.net

Phone: 307-283-1349

Palus Family Produce

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

Owners: Becky and Jim Palus, and children

Location: Hulett

Email: palusjb@yahoo.com

Phone: 307-467-5779

Ponderosa Farm

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

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

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

Owners: Abe and Elizabeth Yoder, and family

Location: Hulett

Phone: 307-467-5343



Pumpkin Patch Festival

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

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

Festival organizer: Joni Love Spaulding

Location: Sundance

Email: 2wtradingpost@gmail.com

facebook.com/SundanceHarvestFarmersMarket/

Phone: 307-283-4020

R&H Greenhouse

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

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

Locations: Oshoto and Hulett

Email: mercantile307@gmail.com (Connie)

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

Redwater Farms

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

Redwater Farms also offers queen bees.

Owners: Rocky Courchaine and Doug Carter

Locations: Beulah and Sundance

Email: sundancemerc@yahoo.com

Facebook: Redwater Farms

Phone: 307-290-0826

R.G. Bees

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

Owner: Renee Brunson

Location: Aladdin

Email: reneegb50@gmail.com

facebook.com/RGBees/

Phone: 605-641-5028

Sundance Farmers' Market

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

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

Market managers: Deb and Ed Pacola

Location: Sundance

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

Phone: 307-281-1420

Sundance School Horticulture Program

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

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

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

Trails End Honey

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

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

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

University of Wyoming Extension, Crook County office

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

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

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

Whitcomb FFA Horticulture Program

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

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

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

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

Wyoming Sauce Co.

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

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

