

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.

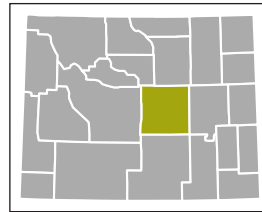
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Natrona

C O U N T Y



Adams Honey and Nature's Finest

Sells locally produced raw honey, beeswax, propolis tinctures, and small quantities of pollen, and also offers a variety of jams and jellies through direct sales

Owners: Carla and Robert Adams

Location: Bar Nunn

Email: rockey16@charter.net

Phone: 307-747-1908

Alcova Sweet Corn

Sells pre-picked and pick-your-own sweet corn and other vegetables at the family farm 22 miles southwest of Casper on Highway 220, and also sells corn and other vegetables at the Natrona County Master Gardeners Farmers' Market

Owners: Stacey and Ron Richner

Location: Alcova

Email: srichner@atwy.net

Facebook: Alcova Sweet Corn

Phone: 307-234-9661

Antelope Park Farmers Market

Offers fresh produce; canned goods, including jams and jellies; locally produced honey; meat products, including beef and pork; free-range chicken eggs; raw milk; homemade baked goods; arts and crafts; handcrafted



home décor; and other items. The market was previously named the Family Friday Farmers Market, but starting in 2021 it became known as the Antelope Park Farmers Market and was moved from Fridays to Saturdays.

Market coordinators: members of 307 Vendor Co-Op (see listing below)

Location: Bar Nunn

Email: 307vendorco@gmail.com

Phone: 307-920-0049 (Devon Olsen)

Family Saturday Farmers Market

Offers fresh produce; canned goods, including jams and jellies; locally produced honey; meat products, including beef and pork; free-range chicken eggs; raw milk; homemade baked goods; arts and crafts; handcrafted home décor; and other items

Market coordinators: members of 307 Vendor Co-Op (see listing below)

Location: Bar Nunn

Email: 307vendorco@gmail.com

Phone: 307-920-0049 (Devon Olsen)

Bear Bonz BBQ

Sells a variety of homemade barbecue sauces at the Antelope Park Farmers Market in Bar Nunn and Good Food Hub in Casper

Owners: Joe Bearfield, James Bearfield, and Scott Pratt

Location: Glenrock

Email: bearbonzbbq@yahoo.com

Facebook: Bear Bonz BBQ

Phone: 307-351-1449

Berried Delights

Sells a variety of homemade jams and jellies at Lou Taubert Ranch Outfitters, The Shade Tree Boutique, and bazaars and craft fairs in Casper (see Weston County section for more details)

Owner: Elizabeth Townsend

Location: Newcastle

Email: elizabethth@berrieddelights.com or et@tribcsp.com

facebook.com/berrieddelights/

Phone: 307-746-9334

Website: www.berrieddelights.com/

Cackleberry Farm and Garden

Sells grass-fed lamb, fresh-cut microgreens, and farm-fresh cackleberries (chicken eggs) at the Antelope Park Farmers Market, at the Natrona County Master Gardeners Farmers' Market, through Fresh Foods Wyoming, and through online orders (offers weekly delivery).

Co-owner Devon Olsen also offers a compost program to customers (during his weekly deliveries he will pick up compostable materials); and sells carving blanks, billets, and rounds. He says he practices permaculture to improve the ecosystem, bolster soil health on the property he rents, and make his operation sustainable.

Owners: Devon and Rose Olsen

Location: Casper

Email: cackleberry.fg@gmail.com

Facebook: Cackleberry Farm and Garden

Phone: 307-920-0049

Website: cackleberryfg.com/

Casper College Greenhouse

Provides a unique educational experience for Casper College students, including those in biology and ecology courses; grade school students; and residents of the community to view and study a wide variety of plants, including cactus and species not ordinarily found in Wyoming. The greenhouse is also home to a number of wildlife, including turtles and birds.

Late spring each year, the greenhouse offers vegetable starts to the public, and donations are used to support the greenhouse and related activities.

Contacts: Kelly Keenan, biology instructor; and Julie Hansen, academic assistant, Casper College School of Science

Location: Casper College

Email: kelly.keenan@caspercollege.edu or julie.hansen@caspercollege.edu



facebook.com/CasperCollege/
Phone: 307-268-2517 or 307-268-2593
Website: caspercollege.edu/greenhouse/

Casper Community Greenhouse Project

The Casper Community Greenhouse Project's mission is to produce fresh and healthy local food for the Casper community in a way that educates and fosters community involvement.

CCGP assists schools and local organizations develop curriculum plans focused on school gardens and farm-to-school programming; oversees several community gardens, including ones at Evansville Elementary School and Journey Elementary School; and in 2021 launched the Grow Casper project (see listings below for Grow Casper, and Evansville and Journey schools).

Executive director: LeAnn Miller; operations manager: Leah Hays; school greenhouse manager: Mark Nelson; assisted by a volunteer board of directors and others

Location: Casper
Email: ccgreenhouseproject@gmail.com or leannmiller1251@gmail.com
facebook.com/GrowCasper/
Phone: 307-277-7303
Website: https://growcasper.org/

Evansville School Garden and Nature Club

Students in the after-school Garden and Nature Club at Evansville Elementary School learn a wide range of topics related to plant sciences, horticulture, gardening, and aquaponics in a greenhouse with raised beds and two aquaponics tanks. The facilities, which include raised beds outdoors, are used by a variety of classes at the school, and the programming is in collaboration with the Casper Community Greenhouse Project (see listing above).

"The sky is the limit as long as teachers fit the programming into their curriculum and standards," says teacher Noelle Clark, who oversees the greenhouse. Students plant and care for vegetables and fruits, including heirloom varieties, and also flowers. They can share produce with their families, and flowers are also made available to students to take home for occasions such as Mother's Day.

They learn about a variety of other topics, including the importance of pollinators and other beneficial insects, and among the more fascinating insects they have studied in the greenhouse are praying mantises. They help care for fish, which occasionally involves problem-solving, such as measuring pH levels and making necessary adjustments to ensure water conditions are ideal for aquatic life.

Teacher and greenhouse coordinator: Noelle Clark; greenhouse caretaker: Mark Nelson

Location: Casper
Email: noelle302@mynycsd.org
Phone: 307-253-6400

Food for Thought Food Bag Program

The Food for Thought Food Bag Program provides children in need with a kid-friendly, healthy breakfast, lunch, and dinner (along with snacks) every day of the week, year-round, except when they are in school. Numerous churches, youth organizations, schools, individuals, and others help to make the program a success.

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and many others

Location: Casper
Email: info@wyfftp.org
facebook.com/WyomingFoodForThoughtProject
Phone: 307-337-1703
Website: wyomingfoodforthoughtproject.org/foodbags



Food for Thought Mobile Market

The Wyoming Food for Thought Project in 2021 was scheduled to launch the Food for Thought Mobile Market, which will offer locally produced foods, including fresh produce, at various sites in Casper. Food will be delivered via a refurbished and retrofitted 1988 International school bus.

The mobile market will make available the SNAP Token System and the Double Up Food Bucks programs (see Food for Thought Winter Makers Market listing for more details about these programs).

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

Location: Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject

Phone: 307-337-1703

Website: wyomingfoodforthoughtproject.org/mobilemarket

Food for Thought Online Market

Residents, including those in need, can order locally produced foods via a link on the Food for Thought Online Market website (see address at bottom of this

listing), and then either pick up the food at the Food for Thought Program Center, or have it delivered for a \$5 charge.

The online market makes available the SNAP Token System and the Double Up Food Bucks programs (see Food for Thought Winter Makers Market listing for more details about these programs).

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell; assisted by staff members, a volunteer board of directors, and others

Location: Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject

Phone: 307-337-1703

Website: wyomingfoodforthoughtproject.org/onlinemarket

Food for Thought Urban Farm

The Food for Thought Urban Farm offers a variety of different garden types at the Food for Thought Urban Garden; at community gardens around Casper, which allow residents to rent garden space; and at private community gardens, which helps residents and businesses to start community gardens on private property.

Among the facilities are a four-season greenhouse, high tunnels, a dome garden, raised garden beds, demonstration gardens, composting operations, an urban chicken program, and a seed library.

“Our goal is to revive a sense of self-sustainability throughout the community, by educating on the benefits of buying and producing seasonally local and organic food,” the website states.

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

Location: Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject

Phone: 307-337-1703

Website: wyomingfoodforthoughtproject.org/urbanfarm

Food for Thought Winter Makers Market

Offers fresh produce; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef, pork, and lamb; free-range chicken eggs; homemade baked goods; homemade soap and body care products; and other items.



The market also offers the (1) SNAP Token System, which offers tokens to participants of the Supplemental Nutrition Assistance Program to receive healthy, locally produced food items; (2) Double Up Food Bucks program, which allows SNAP participants to double their buying power for local produce; and (3) Power of Produce (POP) Club for Kids, an education-based program that provides fun activities, including physical exercise, along with healthy foods for children, including those in need.

The Wyoming Food for Thought Project previously coordinated the Food for Thought Summer Market, but in 2021 the Downtown Development Authority of Casper assumed management of the market.

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

Location: Good Food Hub, Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject

Phone: 307-337-1703

Website: wyomingfoodforthoughtproject.org/wintermarket

Four Season's Apiary

Offers queen breeding, apitherapy, bee venom therapy, and venom collection services; also sells raw honey and creamed honey through direct sales and at the Natrona County Master Gardeners Farmers' Market.

Owner Steve Kamish in 2021, with the help of others, constructed a climate-controlled 12' x 14' bee house to overwinter breeder queens. The house is patterned after Slovenian bee houses, and Kamish plans to work with one or more local artists to paint murals on the house.

He also built 10 Slovenian 'AZ hives' that will be placed in the building once complete. Each hive hold 30 frames,

and the frames are accessed from the back instead of the top. "The biggest asset is that you're lifting only one frame, which weighs five to seven pounds with honey, versus lifting a traditional box weighing between 60 and 100 pounds," he says.

Concerning his queen breeding operation, Kamish says he is working to find traits in bees that will enhance their capabilities to fight diseases and better cope with applications of pesticides applied by others in the vicinity of beehives.

Owner: Steve Kamish

Location: Casper

Email: slkamish@gmail.com

facebook.com/Steve71Bee/

Phone: 307-258-7347

Website: www.fourseasonsapiary.com/

Fresh Foods Wyoming

Veggie boxes, CSA shares, and wholesaler of fresh vegetables and other products

Project manager: LeAnn Miller

Location: Casper

Email: leannmiller1251@gmail.com

facebook.com/FreshFoodsWyoming/

Phone: 307-277-7303

Website: www.freshfoodswyoming.com

Galles Greenhouse and Rock Yard

Locally owned nursery and greenhouse offering a variety of plants, including trees, shrubs, perennials, and annuals; among the offerings are fruit and berry varieties. The business also sells fertilizers, soils, rocks, pottery, gifts, and fairy garden supplies.

Owner: Chris Hepp; manager: Shelby Address

Location: Casper

Email: chris@gallesgreenhouse.com

facebook.com/GallesGH/

Phone: 307-265-6290

Website: gallesgreenhouse.com/

Good Food Hub

The Good Food Hub is a business incubator and community space for local residents and small business owners to share commercial kitchen space and a food finishing area, which enables entrepreneurs to start a business or expand an existing business.

It also is a marketplace that offers locally produced foods, and it provides space for the Food for Thought Winter Makers Market (see listing above). There is also a greenhouse at the site.

“We want this space to be a gathering place for everyone in our community, that strengthens our local food system, and that strengthens the bond between our local producers and the community we live in,” the website states.

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others

Location: Good Food Hub, Casper

Email: info@wyfftp.org

facebook.com/WyomingFoodForThoughtProject

Phone: 307-337-1703

Website: wyomingfoodforthoughtproject.org/
goodfoodhub

Green Acres Corn Maze

Attractions include corn and hay bale mazes; petting farm; jumping pillow; corn pit; gemstone mining; apple blaster; barrel train, tractor, and pumpkin cart rides; and a variety of foods. There is also a pick-your-own pumpkin patch.

The event runs from mid-September to late October on Saturdays and Sundays. Some of the proceeds are donated to Natrona County nonprofits.

Owners: Kim and Steven Syverts

Location: northwest of Casper at the Fogey Farm

Email: greenacrescornmaze@wyoming.com

Facebook: Green Acres Corn Maze

Phone: 307-797-8796

Website: <http://greenacrescornmaze.net/index.html>

Grow Casper

In 2021, the Casper Community Project, in collaboration with Banner Health/Wyoming Medical Center, began constructing a variety of food production facilities and developing farm ground on a five-acre plot in east Casper.

The project is under the name ‘Grow Casper.’ The phase one plan is to include six four-season greenhouses, 25 community garden plots, a row-crop field, and a classroom. The greenhouses will contain raised beds in addition to hydroponics and aquaponics facilities.

Grow Casper will be used as a teaching laboratory for local students, residents, and organizations, and citizens will be able to rent garden space to grow fresh vegetables, fruits, herbs, and flowers, including pollinators. A market stand is planned at the site, which will allow gardeners to sell their produce. Some produce will also be donated to people in need.



Operations manager: Leah Hays; executive director: LeAnn Miller; assisted by a board of directors and volunteers

Location: Casper

Email: ccgreenhouseproject@gmail.com or
leannmiller1251@gmail.com

facebook.com/GrowCasper/

Phone: 307-277-7303

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

Hat Six Honey

Offers honey, whipped honey, infused honey, sauces, and medicinal honey products including royal jelly, honey royale, and pollen

Owners: Lara and Woody Taylor

Location: Casper

Email: hatsixhoney@gmail.com

Facebook: T Bee S Pollination - Hat Six Honey

Phone: 307-258-7384

Jammin' With Patti

Sells a variety of jams and jellies at the WCDA Farmers Market, Good Food Hub, and Food for Thought Winter Makers Market

Owner: Patti Dahlgren

Location: Casper

Email: pdahlgren7@gmail.com

Phone: 307-267-2151

Jay's Livestock

Sells meat products, including lamb and homemade sausages; and a variety of jams, jellies, and fruit butters, such as chili lime peach and spiced apple currant, at various winter markets and the Natrona County Master Gardeners Farmers' Market



Owner: Josh 'Jay' Bliss
Location: Casper
Email: jayslivestock@gmail.com
facebook.com/jayslivestock/
Phone: 307-251-3319
Website: jayslivestock.wordpress.com/

Johnny Appleseed

The family owned nursery and greenhouse offers a variety of vegetable, fruit, and herb starts; perennial and annual flowers; trees, including fruit trees suitable for the local environment; shrubs, including berry varieties; poinsettias; and garden supplies, including fertilizers, soil, compost, and soil amendments. Also offers custom planting of flower pots.

Owners: Andy and Paul Jozwik; general manager: Ray Jozwik; retail manager: Cindy Jozwik
Location: Casper
Email: rayjoz1981@gmail.com (Ray Jozwik)
facebook.com/johnnyappleseedgreenhouse/
Phone: 307-235-1725
Website: <https://johnnyappleseedgreenhouse.com/>

Journey Greenhouse and Sensory Garden

A variety of Journey Elementary School classes and members of the Journey Greenhouse Club study a wide range of topics relating to plant sciences, horticulture, gardening, produce production, and senses in indoor and outdoor facilities at the school, including a greenhouse, adjacent community garden, and sensory garden. The latter includes a variety of plants and objects that allow students to explore their senses, including visual, touch, taste, and sound.

Students, teachers, and others grow fresh vegetables and fruits in the greenhouse and the community garden,

and some of the produce is used in the school's snack program. The community garden and programming is in collaboration with the Casper Community Greenhouse Project (see listing above).

School tutor and greenhouse coordinator: Jennifer Leimback; greenhouse caretaker: Mark Nelson
Location: Casper
Email: jennifer4740@myncsd.org
Phone: 307-253-3700

Kelly Walsh High School Agriculture

Kelly Walsh High School (KWHS) students enrolled in the 'agriculture and natural resources' and 'agriculture-comprehensive' classes learn about horticulture, plant sciences, and gardening as part of their curriculum in the FFA program. KWHS juniors and seniors can expand their education in horticulture and plant sciences at the Pathways Innovation Center (see listing below).

Ag teacher: Dusty Hudson
Location: Casper
Email: dusty_hudson@natronaschools.org
Phone: 307-253-2000

Kitchen Social

Owner Karla Case, a registered and licensed dietitian, teaches a variety of hands-on cooking classes, including bread baking, soup making, pressure cooking, and food preservation. She also covers many topics, such as nutrition, meal planning, cutting down on processed foods, how to save money at the grocery store, and mindful eating.

"Classes are informal, fun, and interactive," she says. "They are designed to let participants socialize with others, and meet new friends."

Owner and teacher: Karla Case
Location: Casper
Email: karla@casperkitchensocial.com
facebook.com/casperkitchensocial/
Phone: 307-258-5451
Website: casperkitchensocial.com/

Leeward Tree Farm

Sells a variety of fresh produce in summer and fall from their farm stand on Zero Road west of Casper; also offers a variety of trees suited for the local environment

Owners: Bruce and Jennifer Smidt, daughter Kylie, and son Freddie
Location: Casper
Email: leeward@atwy.net
Facebook: Leeward Tree Farm
Phone: 307-265-0467

Lloyd Craft Farms

Offers fresh produce in Casper and other markets and stores throughout northern and central Wyoming

Owners: Terri and Lloyd Craft

Location: Worland

Email: craftterri@rtconnect.net

facebook.com/lloydcraftfarms/

instagram.com/lloydcraftfarms/

Phone: 307-431-1219

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

Meryl Selby Community Garden

The community garden is home to 50 plots of varying sizes, and local residents can rent plots to grow vegetables, fruits, herbs, and flowers, including pollinators. This has become a very popular program, as all of the plots are typically rented each year, with a waiting list. The Natrona County Master Gardeners organization oversees the garden.

Garden coordinator: Anne Serrano, assisted by other volunteers

Location: Agricultural Resource and Learning Center, Casper

Email: townsendanne222@gmail.com or mgardeners@natronacounty-wy.gov

Phone: 307-235-9400

Mountain Sunshine

Sells a wide variety of jams, jellies, marmalades, fruit butters, sauerkraut, kimchi, and fermented hot sauces at the Natrona County Master Gardeners Farmers' Market, through Fresh Foods Wyoming, and through special orders.

Owner: Debra Reddy

Location: Casper

Email: dreddy_wyo@yahoo.com

Facebook: Mountain Sunshine Wyoming

Phone: 307-259-8310

Natrona County Beekeeping Association

NCBA is an informal group of beekeepers working to accomplish more together, than they could individually. Members join efforts to facilitate successful and healthy apiaries in Natrona County, and this, in part, involves mentoring new beekeepers. The association has a facebook public group page, and in May 2021 had 478 members, including professional beekeepers, hobbyists, and others.

Contact: Tate Belden

Location: Natrona County



Email: tate@millenhaus.com

Facebook: Natrona County Beekeepers

Phone: 307-215-5202

Website: ncbees.org

Natrona County Conservation District

Focuses on water and soil quality in county watersheds by implementing a variety of conservation-related projects, among them water quality and conservation, land management, and improvement of irrigated croplands and rangelands, with a focus on non-point source water pollution.

NCCD also sells a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are suited to Natrona County; and it offers education and outreach programs on soil health, irrigation water management, conservation gardening, composting, the use of rain gardens and rain barrels, and native plant and tree selection.

District manager: Lisa Ogden; along with an elected volunteer board of supervisors

Location: Casper

Email: lisa.ogden@wy.nacdnet.net or nccdwyoming@outlook.com

Phone: 307-261-5436, ext. 3

Website: nccdwyoming.com/

Natrona County High School Horticulture

Natrona County High School (NCHS) sophomores enrolled in the agriculture and natural resources class learn about horticulture, plant sciences, and gardening as part of their studies in the FFA program. They start and grow vegetables and fruits both inside and outside in large grow tents, hydroponic systems, and traditional ground plots. They also plant flowers in several outdoor gardens to help beautify the school grounds.

“Work ethic is a very important part of the class, and students also learn about seed selection, light and water management, soil testing, nutrients, and other topics,” says FFA advisor Megan Barton. NCHS juniors and seniors can expand their education in horticulture and plant sciences at the Pathways Innovation Center (see listing below).

Teacher: Megan Barton

Location: Casper

Email: megan_barton@natronaschools.org

Phone: 307-253-1700

Natrona County Master Gardeners

Members assist gardeners and growers with questions relating to horticulture and gardening, and they are available to make yard visits to help address specific issues. Residents seeking help to identify insects (both beneficial and pest) and plants (including weeds) can take specimens to the Natrona County Extension Office at the Agricultural Resource and Learning Center. Volunteers with the organization also coordinate the Natrona County Master Gardeners Farmers’ Market (see listing below).

Coordinator: Donna Hoffman, assisted by many volunteers

Location: Casper

Email: mgardeners@natronacounty-wy.gov 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, herbs, fruits, and microgreens; fresh flowers; spices and dried herbs; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef and pork; free-range chicken eggs; raw milk; homemade baked goods; handcrafted garden and yard art; and many other items.



Market managers: Mark Hoffman and Denise Price, assisted by other volunteers

Location: Agricultural Resource and Learning Center, Casper

Email: mgardeners@natronacounty-wy.gov

Facebook: Natrona County Master Gardeners Farmers’ Market

Phone: 307-235-9400

Natura Gardens

Family owned greenhouse and nursery that offers a variety of trees and shrubs; a variety of vegetable and herb plants in various sizes; fruits, including blueberry, grape, raspberry, and strawberry; perennials and annuals; soils, compost, and fertilizers; and pottery and outdoor décor

Owners: Francis Jozwik and daughter Monika Jozwik-Ratliff

Location: Casper

Email: naturagardens@gmail.com

Facebook: Natura Gardens

Phone: 307-262-9265

Website: naturagardens.net/

Nesterenko Honey and Produce

Offers a small amount of locally produced raw honey, fresh produce, and raspberry plants each year through direct sales

Owners: Vera and Dmitriy Nesterenko

Location: Casper

Email: dnesterenko@caspercollege.edu

Phone: 307-473-2357

Not Your Mama's Salsa

Offers a variety of homemade salsas, including Sissy Lala, Devil's Brew, Hell's Fury, No Mercy, Green Goblin, Mango Tango, Reaper Creeper, and Four Horsemen, which takes hot to the next level; along with homemade jams and jellies.

Products are sold at C85 Galles Liquor, Conoco (1001 E. 2nd St.), Fort Caspar Campground, Ghost Town Fuel Stop, Good Food Hub, Natrona County Master Gardeners Farmers' Market, and Rock the Block in Casper; and Sunset Bar and Grill in Alcova.

"I now make fresh salsa every day. I just wish I would have started doing this 30 years," says Jim Castell. "At first, I made salsa for my buddies, and they liked it so much they talked me into selling it at a farmers' market. It has really taken off from there."

Owner: Jim Casteel

Location: Casper

Email: jimmr.salsa@gmail.com

Facebook: Not Your Mama's Salsa

Phone: 307-259-9634

Pathways Innovation Center Horticulture

Kelly Walsh and Natrona County high school juniors and seniors can take a variety of career and technical education (CTE) classes at the Pathways Innovation Center. In 2021-22, the center hopes to begin offering a horticulture class, which will focus on plant sciences, greenhouse management, landscape and floral design, and pesticide applicator training. Horticulture facilities at the school include a greenhouse, five raised garden beds, and an agriculture laboratory.

Students successfully completing CTE classes at the school earn certifications in their areas of study.

Ag teacher: Wendy Pollock

Location: Casper

Email: wendy442@myncsd.org

Phone: 307-253-1451

Pine Ridge Barbecue & Dipping Sauces

Offers homemade jalapeño, regular, and sweet mustard barbecue and dipping sauces. Products can be purchased via the online store, or at more than 50 stores in Wyoming and across the U.S. (see the website for store locations).

The website includes a story that discusses the history behind the business. It also has a link for 'tried and true recipes that we (the owners) enjoy! Give them a whirl with our Pine Ridge Barbecue & Dipping Sauces.'

Owners: Barb and Eli Dicklich

Location: Casper

Email: herbadashery@bresnan.net

facebook.com/pineridgesauces/

Phone: 307-259-8454

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

Platte Valley Nursery

Offers a variety of vegetable, fruit, and herb starts; annuals and perennials; a variety of trees and shrubs, including evergreens, fruits, and ornamentals; and potted plants

Owner: Ted Hanson

Location: Casper

Email: plattevalleynursery@gmail.com

Facebook: Platte Valley Nursery

Phone: 307-277-6307





Poison Spider School Agriculture

Students enrolled in the Poison Spider School agriculture program will have additional learning opportunities when a new greenhouse is constructed at the school in 2021 or 2022. The greenhouse will allow students to learn a variety of aspects relating to plant sciences, horticulture, gardening, and produce production.

Teacher: Wendy Pollock

Location: Casper

Email: wendy_pollock@natronaschools.org

Phone: 307-253-6900

Rock the Block

A variety of activities (including live music and games for kids) are offered at Yellowstone Garage's Rock the Block event, along with foods and drinks. On Thursdays from early June through early September, vendors sell a variety of products, including farmers' market goods.

Coordinator: Forristt Andress

Location: Casper

Email: ffooshee@yellowstonegarage.com;

email for those interested in being a vendor:

yellowstonegaragevendors@gmail.com

Facebook: Yellowstone Garage Rock the Block

Phone: 307-215-7266 or 307-262-7256

Website: yellowstonegarage.com/events

The Rusty Bucket

Sells fresh vegetables, herbs, fruits, microgreens, sprouts, and edible flowers; raw goat and cow's milk; goat milk kefir; cheeses; chicken eggs; baked goods; goat and pork meat; meat chickens; breakfast burritos; caramel apples; and goat milk soap at the WCDA Farmers Market (see listing below)

Owner: Joanne Engelhaupt

Location: Rozet

Email: joanne@rustybucketwy.com

facebook.com/benchesbarbwirecreations/

Phone: 307-299-7497

Website: http://rustybucketwy.com/

Sage Valley Farms

Offers a wide selection of locally grown vegetables, farm-fresh eggs, and baked goods, in addition to apples from Utah, cherries from Flathead Valley, Montana, and peaches from Palisade, Colorado. Products are sold at the Natrona County Master Gardeners Farmers' Market and WCDA Farmers Market in Casper.

Owner: Zack Carlson

Location: Shoshoni

Email: wormyapplefarms@wyoming.com

facebook.com/sagevalleyfarms/

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

The Smokin' Armadillo

Offers Hill Country red barbecue sauce, and, upon request, Carolina-style red barbecue sauce; provides catering services; and also sells apple, pecan, and wild cherry hardwoods for smoking

Owners: siblings Martha Hall and Mike Hays

Location: Casper

Email: thesmokinarmadillo@yahoo.com

Facebook: The Smokin Armadillo Catering

Phone: 307-251-6889 (Martha) or 307-258-0779

(Mike)

Website: thesmokinarmadillo.com/

Sunshine Honey Co.

Sells pure, locally produced honey in stores in Casper and Douglas under the 'Sunshine Honey' name and through custom orders; also offers bee pollination services. Beekeeper James Colva, a retired Kelly Walsh High School teacher, maintains more than 120 bee yards in Natrona and Converse counties.

"Working with bees is a true love of mine. Bees respond very well to care," Mr. Colva says. "They are over producers if you care for them in the right way. If you don't, that is when you start having problems."

Owner: James Colva

Location: Casper

Email: jamescolva@live.com

facebook.com/SunshineHoneyCo

Phone: 307-259-1163

Website: https://sunshinehoneyco.store/

307 Vendor Co-Op

The cooperative formed to provide opportunities for local food producers, crafters, small business owners, and others to market their products. In addition, 307 Vendor Co-Op coordinates the Antelope Park Farmers Market in Bar Nunn.

President: Josh Bliss; vice president: Devon Olsen; and other board members and volunteers

Location: Natrona County

Email: 307vendorco@gmail.com

facebook.com/307vendorco/

Phone: 307-920-0049 (Devon)

Website: <https://307vendorco.godaddysites.com/>

University of Wyoming Extension, Natrona County office

Provides workshops, classes, and education based on community interest, such as horticulture, nutrition, disaster preparedness, county fair safety, rangeland and small-acreage management; offers in-person University of Wyoming Master Gardeners classes; tests pressure canners; hosts the Natrona County Master Gardeners Farmers' Market and the Meryl Selby Community Garden (see listings above); offers pesticide applicator license testing and training; organizes and facilitates 4-H club programs; and coordinates the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health.

Program contacts: Donna Hoffman (horticulture), Scott Cotton (agriculture and horticulture), Cheryl Hackett (CNP), Joddee Jacobsen (county coordinator, and 4-H & youth development), Quincy Gundersen (rural living and 4-H program associate), Karlene Wirrenga (4-H administrative assistant), and Rose Jones (administrative assistant); area educator serving Natrona County is Denise Smith (nutrition and food safety)

Location: Agricultural Resource and Learning Center, Casper

Email: rjones@natronacounty-wy.gov (Rose), dhoffman@natronacounty-wy.gov (Donna), secotton@natronacounty-wy.gov (Scott), or jjacobsen@natronacounty-wy.gov (Joddee)

facebook.com/NatronaCountyExtension/

Phone: 307-235-9400

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

Wahoo Toppings

Sells a variety of steak, barbecue, and hot sauces, including the Johnny Midnite line; a variety of rubs; jalapeño and habañoero jams; chokecherry jellies and syrup; cream syrups; and chokecherry daiquiri and margarita mixes.

Products can be ordered via the online store. They are also available at businesses in Buffalo, Casper, Cheyenne, Cody, Douglas, Gillette, Jackson, Laramie, Sheridan, Sundance, and Wheatland.

The website includes a story that discusses the history behind the business, and it also includes a link containing 'Johnny Midnite pot roast' and 'Johnny Midnite meatloaf' recipes.

Owners: Laurin and Chris Roberts

Location: Bar Nunn

Email: wahootoppings@gmail.com

facebook.com/WahooToppings/

Phone: 307-684-8511

Website: www.wahootoppings.com/





WCDA Farmers Market

Offers in-season locally produced fresh vegetables, herbs, and fruits; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef, pork, and lamb; free-range chicken eggs; raw milk; homemade baked goods; and other items.

The market was previously known as the Food for Thought Summer Market and managed by the Wyoming Food for Thought Project, but the David Street Station assumed management of the market in 2021.

Market coordinator: David Street Station
Location: David Street Station, downtown Casper
Email: admin@downtowncasper.com
facebook.com/davidstreetstation/
Phone: 307-235-6710
Website: davidstreetstation.com/

Westside Garden Homestead

Offers fresh vegetables, herbs, and fruits through CSA shares from spring through fall, and also sells produce at the Natrona County Master Gardeners Farmers' Market. The owners use sustainable and organic production techniques.

Owners: Terry and Barry Franck
Location: Casper
Email: christieterry95@gmail.com
facebook.com/westsidegardenhomestead/
Phone: 307-337-8955

Woods Learning Center STEM

Woods Learning Center Middle School students enrolled in the STEM program will have additional learning opportunities related to plant sciences and horticulture as a greenhouse was constructed at the school in 2021. The greenhouse will enable the students to learn various aspects related to gardening and produce production.

Teacher: Sarah Ramsey
Location: Casper
Email: sarah_ramsey@natronaschools.org
Phone: 307-253-3900

Wyoming Food for Thought Project

Wyoming Food for Thought Project started in 2012 to help provide healthy, locally produced foods, including fresh produce, to residents in need. It offers food accessibility resources, workshops and classes, and space in community gardens for local residents to grow produce.

WFTP coordinates a variety of food-related programs in Casper. For details see the five 'Food for Thought ...' listings above, along with the 'Good Food Hub' listing.

Coordinator: Wyoming Food for Thought Project; executive director: Jamie Purcell, assisted by staff members, a volunteer board of directors, and others
Location: Casper
Email: info@wyfftp.org
facebook.com/WyomingFoodForThoughtProject/
Phone: 307-337-1703
Website: wyomingfoodforthoughtproject.org/

Wyoming Plant Company

Locally owned nursery and greenhouse offering a variety of plants that survive and thrive in the local environment, including trees, shrubs, perennials, succulents, and annuals; among the offerings are fruit and berry varieties, and uncommon plants for uncommon landscapes

Owner: Tom Heald
Location: Casper
Email: info@wyomingplantcompany.com
facebook.com/wyomingplantcompany/
Phone: 307-262-2963
Website: wyomingplantcompany.com/

Wyoming Sunshine Garden, Farm, and Ranch

Offers grass-fed beef, free-range chickens and eggs, and organically grown fresh produce at the Natrona County Master Gardeners Farmers' Market, at the WCDA Farmers Market, and through online orders, with pickup at one of the farmers' markets or at the farm store east of Casper (this is the old Lathrop homestead).

Owner: Neal Neumiller
Location: Evansville
Email: garden@wyomingsunshine.com
facebook.com/wyomingsunshinegarden/
Phone: 307-797-0260
Website: https://wyomingsunshine.com/