

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.

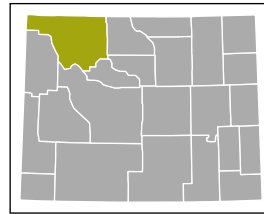
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# Park

## C O U N T Y



### **Bighorn Basin Farmers Market—Cody**

*Locally produced fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas; honey; baked goods; meats; eggs; dairy products including milk; crafts; and other products*

**Market manager:** Sarah Lowe, assisted by a volunteer steering committee

**Location:** Cody (Thursdays, June through mid-October)

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

**facebook.com/BigHornBasinFarmerMarket/**

**Phone:** 307-899-2660

**Website:** <http://basinmarket.com/cody-farmers-market/>

### **Bighorn Basin Farmers Market—Powell**

*Locally produced fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas; honey; baked goods; meats; eggs; dairy products including milk; crafts; and other products*

**Market manager:** Sarah Lowe, assisted by a volunteer steering committee

**Location:** Powell (Mondays, June through mid-October)

**Email:** bighornfarmersmarket@yahoo.com

**facebook.com/BigHornBasinFarmerMarket/**

**Phone:** 307-899-2660

**Website:** <http://basinmarket.com/powell-farmers-market/>

### **Big Horn Food Services**

*Offers fresh vegetables, fruits, meats including beef and fresh seafood, dairy products, a wide variety of specialty items, and pantry items; products sold to restaurants, businesses, and residents of the Bighorn Basin; also offers janitorial services*

**Owners:** Kelli and Trey Ennist

**Location:** Cody

**Email:** [info@bighornfoodservices.com](mailto:info@bighornfoodservices.com) or [trey@bighornfoodservices.com](mailto:trey@bighornfoodservices.com)

**facebook.com/bighornfoodservices/**

**Phone:** 307-587-4929

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

### **Blair's Supermarket**

*Full-service supermarket that sells locally produced products when possible, including fresh lettuce from Greybull Valley Produce (see listing below); pumpkins and sweet corn from Gallagher Natural Beef and Produce (see listing below); vegetables and fruit from other local producers; coffee from Mystic Monk Coffee (Powell); honey from Bryant Honey Inc. (see Washakie County section); and seasonings from Chugwater Chili (see Platte County section) and Clark's Meat House (see Fremont County section). Blair's Supermarket also purchases 4-H beef, hogs, and lamb each year during the Park County Fair and sells cuts from the store after the animals have been butchered at an inspected facility.*

**Store owner:** Brent Foulger; store director: John Horn; store manager: Jason Foulger

**Location:** Powell

**Email:** [powell@blairsmarket.com](mailto:powell@blairsmarket.com)

**facebook.com/blairsmarket/**

**Phone:** 307-754-3122

**Website:** <https://blairsmarket.com/powell>

### **Cody Conservation District**

*Offers a variety of conservation-grade trees, seedling trees and shrubs, and perennials suited for Park County for establishing or improving windbreaks, wildlife habitat, pollinator habitat, and erosion prevention. 'Conservation-grade' is a healthy tree, but lacks pruning*



*to improve its shape and appearance, thus lowering the cost of trees, making them more ideal for larger-scale plantings. Seedlings are sold in bundles of 20 to 30, and are bare-root. Ordering begins in late October and early November, and plants are available in late April and early May.*

*The Cody Conservation District works closely with the local office of the USDA Natural Resources Conservation Service to help landowners access NRCS funds and expertise. CCD is also involved in a variety of other conservation-related projects including education, water quality and testing, and soil testing.*

**Field technician:** Brittany Swope, along with an elected volunteer board of supervisors

**Location:** Cody

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

**facebook.com/codyconservation/**

**Phone:** 307-578-8335

**Website:** Cody Conservation District, Wyoming

### **Cody Farmers Market**

*Fresh vegetables, fruits, and herbs; canned goods including jams, jellies, pickles, and salsas; honey; farm-fresh eggs; milk; fresh goat and cow cheeses; meat products; baked goods; bitters, herbal tinctures, and salves; crafts; and other items*

**Market manager:** Zach Buchel, assisted by a board of directors and other volunteers

**Location:** Cody (Saturdays during summer and fall, and twice weekly during winter [check facebook page for posts])

**Email:** [zb@farmtablewest.com](mailto:zb@farmtablewest.com)

**facebook.com/CodyFarmersMarket/**

**instagram.com/codyfarmersmarket/**

**Phone:** 815-529-5560

**Website:** Cody Farmers Market (under construction at press time)

### **Darn Good Gardeners Club**

*Shares resources, personal knowledge, inspiration, and education on raising vegetables, herbs, fruits, flowers, shrubs, trees, and other plants in the Cody area; holds monthly meetings and other activities that include gardening-related presentations, hands-on workshops, garden tours, and road trips to learn about different aspects of gardening and horticulture. Club members decide what topics they want to learn more about.*

**Club contact:** Bobbie Holder  
**Location:** Cody  
**Email:** bholder@parkcounty.us  
**Phone:** 307-527-8560

### **Enchantment Creek Apothecary**

*Fresh vegetables, herbs, and eggs; U.S. Food and Drug Administration-certified digestive bitters, herbal tinctures, and salves; classes on medicinal plants and meditation; and Shamanic journeys and wellness consultations.*

*Products available at Jackson Whole Grocer & Cafe and Simply Health Collective, both in Jackson, and Whole Foods Trading Co. in Cody; also available online through the Enchantment Creek Herbs online store and FarmTableWest (see listing below)*



**Owner:** Heather Jones  
**Location:** Powell  
**Email:** heather@enchantmentcreekherbs.com  
**facebook.com/heather.olson.779**  
**instagram.com/enchantmentcreek**  
**Phone:** 307-240-1647  
**Website:** <https://enchantmentcreekherbs.com/>

### **FarmTableWest**

*Online grocery store that offers vegetables, fruits, herbs, honey, meats, eggs, homemade breads, dry beans, stone-milled flours, coffees, and other products (many of the foods, including fresh veggies, are produced in northwest Wyoming). After placing an order online, customers can have their groceries delivered to a location within the Cody city limits, such as their home or business. Customers can also join the FarmTableWest (FTW) Buyer's Club, and receive either full or one-half shares each Thursday. FTW's mission is to: "Expand regenerative agriculture by connecting Good Food, from Good People, to Good People."*

**Owner:** Zach Buchel  
**Location:** Cody  
**Email:** zb@farmtablewest.com  
Facebook, Instagram, Pinterest, Snapchat, and YouTube: FarmTableWest  
**Phone:** 815-529-5560  
**Website:** <https://farmtablewest.com/>

### **Gallagher Corn Maze and Pumpkin Patch**

*Each October offers a pumpkin patch, corn maze, hay bale maze & slide, petting zoo, shelled corn pit, and other fun activities at the Gallagher Ranch; a homemade dinner is also served, including Gallagher's all-natural beef burgers and brats*

**Owners:** Bridget and Cecil Gallagher  
**Location:** Clark  
**Email:** gallaghernaturalbeef@gmail.com  
**facebook.com/gallaghernaturalbeefandproduce**  
**Phone:** 307-899-0452  
**Website:** <https://gallaghernaturalbeef.com/>

### **Gallagher Natural Beef and Produce**

*All-natural beef and pork; and produce including sweet corn, potatoes, and pumpkins; orders can be placed by text, phone, or email with free delivery to the Cody and Powell areas (meat products and potatoes are available year-round, sweet corn is available in August and September, and pumpkins are available at the Gallagher Corn Maze and Pumpkin Patch)*

**Owners:** Bridget and Cecil Gallagher and family  
**Location:** Clark  
**Email:** gallaghernaturalbeef@gmail.com  
**facebook.com/gallaghernaturalbeefandproduce**  
**Phone:** 307-899-0452  
**Website:** <https://gallaghernaturalbeef.com/>





### **George Farms**

*Sells sweet corn in late August and September, pumpkins in September and October, and Indian corn and gourds through direct sales from the farm, at a food stand between Cody and Powell on Highway 14, at the Bighorn Basin Farmers Market in Cody and Powell, and at the Cody Farmers Market; also sells aged manure each spring from the farm (either by the pickup load or small trailer)*

**Owners:** Scott, Lynn, Arley, Spencer, and Adam George

**Location:** Cody

**Email:** scott54george@gmail.com

**Phone:** 307-272-9473

### **Graber's Honey**

*Produces raw honey sourced from hives in the Cody and Powell area; the honey is sold at the Red Lodge Farmers' Market in Red Lodge, Montana, and other locations*

**Owners:** Summer and Noah Graber

**Location:** Joliet, Montana

**Email:** summergraber@gmail.com

**Phone:** 406-426-0019

### **Greybull Valley Produce**

*Produces green leaf, red leaf, butter, and Romaine lettuces; and potted herbs, including basil, cilantro, dill, mint, rosemary, sage, and thyme in year-round hydroponic grow facilities. Produce sold at grocery stores in Cody (Mountain High Health Foods and Whole Foods Trading Co.) and in Powell (Blair's Market and Mr. D's Food Center). The business also sells fresh produce to a number of restaurants in Clark, Cody, Meeteetse, and Powell. Major expansion underway in 2021, because of an increase in demand for fresh lettuce and herbs.*



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

**Location:** Greybull

**Email:** greybullvalleyproduce@gmail.com

**Phone:** 307-250-4615

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

### **Heart Mountain Creations**

*Drinking vinegars (aka shrubs) and infused vinegars*

**Owner:** Cindy Gifford

**Location:** Cody

**Email:** heartmtncreations@yahoo.com

**facebook.com/HeartMtncreations/**

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

### **Heart Mountain Victory Garden**

*The James O. and Toshiko Joy Nagamori Ito Victory Garden at the Heart Mountain Interpretive Center is modeled after the vegetable plots that incarcerated Japanese Americans grew near their barracks and other open spaces at the World War II confinement site, which operated from 1942 through 1945. During their first year at the Heart Mountain concentration camp, Japanese-American prisoners faced many hardships, including poor food.*

*Internee James O. Ito (1914–2012) led an effort to begin growing vegetables at the camp, and within months he and other prisoners were growing almost all of their own produce. Nearly 50 different crops, ranging from greens to Carter peanuts, were eaten fresh, stored in root cellars, pickled, or canned, according to records of the War Relocation Authority. The Victory Garden, which is open to the public for viewing and education, is named after James and Toshi Ito, who were dedicated to telling the Heart Mountain story to others.*

**Owner:** Heart Mountain Interpretive Center Foundation; museum manager: Cally Steussy  
**Location:** Heart Mountain Interpretive Center between Cody and Powell

**Email:** info@heartmountain.org or callys@heartmountain.org

**facebook.com/heartmountainwy/**

**Phone:** 307-754-8000

**Websites:** www.heartmountain.org/ (main webpage); www.heartmountain.org/victory-garden/ (Victory Garden webpage)

### **Her-ba-ceous**

*Sells a variety of homemade canned goods including jams, jellies, pickles, salsas, barbecue sauces, kimchi, and sauerkraut; baked goods including homemade breads and scones; and crochet items including bags, dish rags, dish scrubbies, and potholders. Products sold at the Cody Farmers Market.*

**Owners:** Jean Shanor and Karen Biesemeier

**Location:** Cody

**Email:** jeanshanor@gmail.com or karenbies13@gmail.com

**Phone:** 307-272-2401

### **Incredibly Edible!**

*All-natural fresh vegetables and fruits including tomatoes, green beans, cucumbers, sweet peppers, melons, and squash; baked goods including breads, muffins, cookies, granola, and trail mix; products sold at the Bighorn Basin Farmers Market in Cody and Powell, Red Lodge Farmers' Market in Red Lodge, Montana, and farmers' markets in Billings, Montana*

**Owner:** Melody Welde

**Location:** Lovell

**Email:** boysngirls@live.com

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

### **Ishawooa Mesa Ranch**

*All-natural, grass-fed and finished beef; heritage pork; free-range eggs; and a variety of fresh vegetables and herbs sold at the Cody Farmers Market and Whole Foods Trading Co. in Cody, and by pre-arranged delivery in the Cody area*

**Managers:** Karen and Greg Hertel

**Location:** Cody

**Email:** leggcreekbeef@gmail.com

**instagram.com/ishawooa\_mesa/**

**Phone:** 307-899-3398

**Website:** http://ishawooamesaranch.net/



### **Larson Apiaries Inc.**

*Larson Apiaries has sold raw, unfiltered honey sourced from hives in the Cody and Powell area since the late 1970s; honey is sold from the Larson Apiaries processing plant in Billings, Montana. The family owned company also offers pollination services to farmers in Park County, as well as locations elsewhere including California, and it sells honey on a wholesale basis through Sioux Honey Association Co-Op based in Sioux City, Iowa, which markets honey under the Sue Bee® Clover Honey® name.*

**Owners:** Todd Larson and son Benjamin Larson

**Location:** Billings, Montana

**Email:** larsontodd698@gmail.com

**Phone:** 406-698-6165 or 406-698-7783

### **Larry's Garden and Honey**

*Fresh vegetables, fruits, locally produced honey, and homemade jams and jellies sold at farmers' markets in Cody and Powell, and through direct sales from the farm or delivery in the Cody and Powell areas*

**Owners:** Toni and Larry French

**Location:** Powell

**Email:** larryjfrench1950@gmail.com

**Phone:** 307-272-9194



### **Little Acres Farm to Table**

*Food cooperative offering locally produced goods including fresh produce; a variety of meat products including beef bundles, pork bundles, and smoked meats; eggs; and raw milk. Products are ordered online, and then delivered to Cody, Powell, and other locations in the Bighorn Basin. Producers interested in selling products through the cooperative should contact the owners.*

**Owners:** Rebecca and Martin Bates

**Location:** Lovell

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

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

**Phone:** 307-548-9462

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

### **Low Land Apiary**

*Fresh vegetables and fruits; jams and jellies; farm-fresh eggs; locally produced raw wildflower honey; and goat's milk soap; products sold at the Bighorn Basin Farmers Market in Cody and Powell, and through direct sales in the Bighorn Basin*

**Owners:** Sarah and Wayne Lowe

**Location:** Powell

**Email:** [garwood23@yahoo.com](mailto:garwood23@yahoo.com)

**Phone:** 307-899-2660

### **The Market at Powell**

*Family owned grocery store that sells locally produced products when possible, including fresh lettuce and herbs from Greybull Valley Produce (see listing above); potatoes and sweet corn from Gallagher Natural Beef and Produce (see listing above); honey sticks, chocolate, and other products containing locally produced honey*

*from Queen Bee Gardens (see listing below); honey from Bryant Honey Inc. (see Washakie County section); gluten-free oats and other products from GF Harvest (Powell); and beef snacks from Wyoming Gourmet Beef (Cody)*

**Store manager:** Kami Scott

**Location:** Powell

**Email:** [powell@mountaingrocery.com](mailto:powell@mountaingrocery.com)

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

**Phone:** 307-754-3602

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

### **Mauch Honey**

*Locally produced raw honey*

**Owners:** Mel and Betty Mauch, and grandson Case Bradish

**Location:** Powell

**Email:** [mnmhandyman2014@gmail.com](mailto:mnmhandyman2014@gmail.com)

**Phone:** 307-202-0881 or 307-754-4462

### **Meeteetse Community Garden**

*Local residents can rent space in the hoop house at the Meeteetse Recreation District's recreation center for \$10 per season to grow vegetables, fruits, herbs, and flowers. There are 10 livestock water tanks in the hoop house, and each one is filled with a soil mix that is ideal for growing produce and flowers; the water plug at the base of each tank has been removed to allow for drainage.*

**Garden owner:** Meeteetse Recreation District; garden manager: Brodie Bennett, director of the Meeteetse Recreation District, with help from volunteers

**Location:** Meeteetse

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

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

**Phone:** 307-899-2698 or 307-868-2603

**Website:** [www.meetrec.org/](http://www.meetrec.org/)

### **Meeteetse Conservation District**

*Provides technical assistance to landowners with shrub and tree planting and selecting varieties suitable for the local environment, including berry, fruit, ornamental, shade, and conifer; and involved in a variety of other conservation-related projects including ones focused on water quality, range management, wildlife habitat, wetland and floodplain planning, weed and pest best management practices, and land-use planning*

**District manager:** Steffen Cornell; along with a volunteer board of supervisors

**Location:** Meeteetse

**Email:** [meeteetse@conservevwy.net](mailto:meeteetse@conservevwy.net) or [steffen.cornell@conservevwy.net](mailto:steffen.cornell@conservevwy.net)



facebook.com/MeeteetseCD/  
**Phone:** 307-868-2484  
**Website:** <https://meeteetse-conservewy.net/>

### **Meeteetse School High Tunnel Project**

*Students in the Meeteetse School special education program grow vegetables, herbs, fruits, and flowers in the high tunnel at the school. Among the goals are to teach a variety of academic and life skills, including teamwork, maintaining schedules (e.g., watering, fertilizing, and harvesting), caring for facilities, financial management, and customer relations. Another goal is to provide fresh produce for the school cafeteria.*

**Special education teacher:** Ernie May, with help from volunteers

**Location:** Meeteetse School

**Email:** [emay@park16.org](mailto:emay@park16.org)

**Phone:** 307-868-2501

### **Mountain High Health Foods**

*Full-service health food store that sells local products when possible, including fresh lettuce and potted basil from Greybull Valley Produce (see listing above); honey from River Road Honey (see Big Horn County section); bee pollen from Queen Bee Gardens (see listing below); bread and other baked goods from Country Bakery (Lovell); gluten-free oats, oat flour, and other products from GF Harvest (Powell); farm-fresh eggs from several local producers; among other locally produced products*

**Owner:** Jim Clark

**Location:** Cody

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

**Facebook:** Mountain High Health Foods

**Phone:** 307-587-1700

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

### **Northern Gardens LLC**

*Full-service garden center and nursery offering vegetable and herb starts; a variety of seeds including vegetables, fruits, and herbs; frost blankets to extend the growing season; fruit trees; shrubs including berry varieties; evergreen, ornamental and shade trees; perennial and annual flowers; roses; soil amendments and potting soil; bark; and other products and services, including landscape design*

**Owners:** Kay and Rodney Soulek

**Location:** Cody

**Email:** [soulek@tctwest.net](mailto:soulek@tctwest.net)

**facebook.com/northerngardenswy/**

**Phone:** 307-527-6272

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



### **Northwest College Hops Program**

*Faculty within the Northwest College (NWC) Department of Agriculture, in collaboration with the Powell Research and Extension Center, are researching hops to determine, in part, which varieties work best for the local environment and if hops are a feasible specialty crop for the Bighorn Basin. The research is a subject of discussion in NWC's agroecology and soil science classes, and is of interest to several local farmers. In 2019 and 2020, two local producers used the NWC hops' harvester to harvest their own hops, which were marketed to microbreweries in Wyoming and Montana.*

**Project partners:** NWC Department of Agriculture and Powell Research and Extension Center; research team leader: Jim Heitholt, director of PREC (see listing for PREC, below); NWC agroecology and range management instructor: Will Rose

**Location:** NWC farm near Powell

**Email:** [will.rose@nwc.edu](mailto:will.rose@nwc.edu), [uwprec@uwyo.edu](mailto:uwprec@uwyo.edu), or [jim.heitholt@uwyo.edu](mailto:jim.heitholt@uwyo.edu)

**facebook.com/NorthwestCollegeWyo/**

**Phone:** 307-754-6465 or 307-754-2223

**Website:** <https://nwc.edu/>

### **Our Life Farm**

*Family owned producer of pesticide-free vegetables and flowers; also makes homemade baking vanilla and homemade soaps; products available from their farm stand at 941 Road 12, spring through fall*

**Owner:** Lee-Ann Freire

**Location:** Powell

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



**Facebook:** Our Life Farm Powell  
**Phone:** 802-309-5773

### **Park County Extension Outreach Garden**

*Established in 2021, the educational garden allows horticulturists, nutritionists, and others to make presentations and teach workshops on growing vegetables, fruits, herbs, and flowers, including pollinator species. The plan is to offer twice-monthly classes throughout the growing season on a variety of gardening-related topics (there could be occasional fees to help cover materials). A portion of the garden is designed to allow people with disabilities to fully participate in workshops and presentations; among the garden features are planting tables with wheelchair accessibility.*

**Project collaborators:** University of Wyoming Park County Extension, Cody Conservation District, and Park County Library System; garden contacts: Bobbie Holder and Debbie Kelly

**Location:** Park County Complex in Cody  
**Email:** bholder@parkcounty.us or dkelly@parkcounty.us

**facebook.com/UWEParkCounty/**  
**Phone:** 307-527-8560  
**Website:** <https://wyoextension.org/parkcounty/>

### **Park County Master Gardeners**

*Teaches classes on vegetable, fruit, herb, flower, landscape, and other gardening topics to a variety of community organizations and groups; writes articles for the quarterly publication *The Sage Gardener* and posts other publications on its website that address a variety of topics including vegetable and flower gardens, trees, shrubs, lawns, insects, and diseases (see website address below); contributes gardening-related columns to the *Cody Enterprise* and *Powell Tribune* newspapers; hosts meetings on a near monthly basis; and participates in a variety of other gardening-related activities*

**Contact:** Jeremiah Vardiman, University of Wyoming Extension horticulture educator in Park County; assisted by officers of the Park County Master Gardeners and other volunteers (2021 officers include Kathy Clarkson, Brian Beauvais, Linda Pettengill, and Rhonda Faulkner)

**Locations:** Cody and Powell

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

**Phone:** 307-754-8836

**Website:** <https://wyoextension.org/parkcounty/horticulture/park-county-master-gardeners/>

### **Park County Seed Libraries**

*Allows patrons of the three Park County Library System libraries to take seeds free of charge, and make seed donations back to the libraries so that the seed libraries become a self-sustaining source; available seeds include vegetable, herb, and fruits, including heirloom varieties, as well as flowers. Among the goals are to encourage residents to grow locally produced, wholesome produce, to plant pollinator species of flowers, and to beautify the community.*

**Owner:** Park County Library System; PCLS director: Karen Horner

**Locations:** Cody, Meeteetse, and Powell libraries

**Email:** [khorner@parkcountylibrary.org](mailto:khorner@parkcountylibrary.org)

**facebook.com/parkcountylibraries/**

**Phone:** 307-527-1880 (Cody), 307-868-2248 (Meeteetse), or 307-754-8828 (Powell)

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

### **Powell Clarks Fork Conservation District**

*Provides technical assistance to landowners with shrub and tree planting and selecting varieties suitable for the local environment, including berry, fruit, ornamental,*

shade, and conifer; and involved in a variety of other conservation-related projects including ones focused on water quality, range management, and wildlife habitat

**District manager:** Ann Trosper; along with a volunteer board of supervisors

**Location:** Powell

**Email:** ann.trosper@wy.nacdnet.net

**Phone:** 307-271-3125 or 307-272-6678

**Website:** <https://www.pcfcd.org/>

### **Powell Community Garden**

Local residents can rent plots for \$20 per season to raise fresh produce; plots are also used by clients and staff of Big Horn Enterprises to raise vegetables, fruits, herbs, and flowers. Proceeds from sales of produce and flowers help to financially sustain the nonprofit organization, which serves people with disabilities. The garden also provides educational opportunities for clients of Big Horn Enterprises as well as students of all ages and those interested in learning more about gardening. Volunteers, including members of the Park County Master Gardeners and students from Northwest College in Powell, help to maintain the garden, and each year there are workdays in spring and fall.

**Garden manager:** Patty Paulsen, with assistance from many volunteers

**Location:** Powell

**Email:** mansfieldp@bhewy.com

**facebook.com:** Powellgarden/

**Phone:** 307-754-5101, ext. 2

**Website:** [www.bighornenterprises.org/](http://www.bighornenterprises.org/)

### **Powell Research and Extension Center**

The University of Wyoming Powell Research and Extension Center (PREC) conducts irrigated crop research that includes screening varieties of specialty crops including chickpea, dry bean, and hops for yield and tolerance to stress; conventional and glyphosate-tolerant alfalfa variety trials; grain corn, silage corn, and malt barley variety trials; tillage and soil fertility trials on barley, dry bean, emmer, spelt, and sugar beet; planting configuration and planting date studies with dry bean; high tunnel production; intercropping systems; weed control; and western wheatgrass soil fertility and seed yield trials. Summaries of the research are contained in the annual Wyoming Agricultural Experiment Station Field Days Bulletin.

**PREC director:** Jim Heitholt; Wyoming Seed Certification Service manager: Mike Moore; Wyoming Seed Analysis Laboratory registered seed analysis technician: Pamela Bridgeman



**Location:** Powell

**Email:** uwprec@uwyo.edu or jim.heitholt@uwyo.edu

**Facebook:** Powell Research and Extension Center

**Phone:** 307-754-2223

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

### **Primary Beans**

Sells single-origin dried beans from Wyoming's Bighorn Basin, including cannellini (aka white kidney), cranberry (aka borlotti), Michelet, and others; orders can be placed online, and products are shipped throughout the United States. Primary Beans worked with the University of Wyoming's Powell Research and Extension Center (see listing above) to test various varieties of beans to determine which ones were most adapted to the local environment.

**Owner:** Lesley Sykes

**Location:** San Francisco (beans sourced from farms and cleaned by farmers in the Powell area)

**Email:** [hello@primarybeans.com](mailto:hello@primarybeans.com)

**facebook.com:** primarybeans

**instagram.com:** primarybeans/

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

### **Queen Bee Gardens**

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



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

**Locations:** Cody and Powell

**Email:** queenbee@queenbeegardens.com or jason@queenbeegardens.com

**facebook.com/QueenBeeGardens/**

**Phone:** 307-548-2818

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

### **Sauers Family Farm**

*Offers a wide variety of homemade and farm-produced products, including goat's milk, goat's milk cheeses, goat's milk muesli, and kefir made from either goat's milk, coconut milk, or elderberry juice; elderberry jelly and syrup; chokecherry jelly; farm-fresh eggs; poultry and lamb; kombucha; baked goods including gluten-free muffins; beeswax food wraps; and body lotions and scrubs. Products are available at the Cody Farmers Market and through local delivery to homes and offices in Cody; products that do not need refrigeration can be shipped (see the online store)*

**Owners:** Jo-el and Bruce Sauers

**Location:** Cody

**Email:** sauersfamilyfarm@gmail.com or

joeltheriotsauers@gmail.com

**facebook.com/sauersfamilyfarm/**

**Phone:** 307-272-0701

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

### **Shoshone River Farm**

*Bio-friendly producer of vegetables, fruits, and herbs available (1) through CSA shares and online orders from May to November; (2) through the FarmTableWest online store (see listing above) and Yellowstone Valley Food Hub in Billings, Montana; (3) at the Bighorn Basin Farmers Market in Cody and Powell, Cody Farmers Market, and Red Lodge Farmers' Market in Red Lodge, Montana; and (4) at several restaurants and stores in Cody including Whole Foods Trading Co. The business also offers a variety of flower bedding plants, and herb, vegetable, and fruit starts each spring; these products are available through online orders. Produce and starts grown in 11 high tunnels and 2.5 acres of outdoor farm ground at Shoshone River Farm between Cody and Powell, and another high tunnel to be constructed in 2021, because of growth in the business.*

**Owner:** Scott Richard

**Location:** Cody

**Email:** shoshoneriverfarm@gmail.com

**facebook.com/ShoshoneRiverFarm/**

**Phone:** 307-899-6316

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

### **Treasure Valley Seed**

*Offers a wide variety of dry beans and seed treatment options; the website has production resource information for Wyoming and other dry bean growing locations*

**Powell production supervisor:** Randy Drewes

**Offices:** Powell and five locations in Idaho

**Email:** rdrewes@tvseed.com

**Facebook:** Treasure Valley Seed

**Phone:** 307-754-3121

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

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

*Provides workshops and classes based on community interest, such as horticulture and canning; tests pressure cookers; conducts yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; offers pesticide testing and training; oversees 4-H club programs; and manages the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources*

*to get the most for their food dollars and health*

**Program contacts:** Bobbie Holder (horticulture), Jeremiah Vardiman (agriculture & horticulture), Tycee Mohler (4-H & youth development), Debbie Kelly (CNP), Lynn Foote (Cody office manager), and Darcy Street (Powell office manager); area educators serving Park County are Chance Marshall and Caitlin Youngquist (agriculture & horticulture), and Barton Stam (rangelands)

**Locations:** Cody and Powell

**Email:** lfoote@parkcounty.us or dstreet@parkcounty.us

**facebook.com:** UWEParkCounty/

**Phone:** 307-527-8560 (Cody office); 307-754-8836 (Powell office)

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

### **Whole Foods Trading Co.**

*Sells fresh vegetables, fruits, and herbs, including locally produced vegetables from Greybull Valley Produce (Greybull) and Shoshone River Farm (Cody); beef, pork, and lamb from Ishawooa Mesa Ranch (Cody); eggs from Ishawooa Mesa and Jen's Hens (Powell); drinking and infused vinegars from Heart Mountain Creations (Cody); digestive bitters, herbal tinctures, salves and other products from Enchantment Creek Apothecary (Powell); a variety of gluten- and dairy-free foods; and other products from local producers when possible. Supports companies, farms, and other food producers whose values and practices reflect Whole Foods Trading's commitment to sustainable agriculture, humane animal stewardship, and GMO-free.*

**Owner:** Faith Model

**Location:** Cody

**Email:** faithmodel@yahoo.com

**Facebook:** Whole Foods Trading Co.

**Phone:** 307-587-3213



### **Wyoming Buffalo Company**

*Offers a variety of Wyoming-made products at its store in Cody and through online orders, including hickory-smoked buffalo, elk, and venison sausage, salami, and jerky; pickled vegetables; salsas, sauces, seasonings, and rubs; fruit spreads and syrups; honey; coffees and teas; among many other items. Wyoming Buffalo Company is also looking to expand its inventory of Wyoming-made products, so interested entrepreneurs should contact the business.*

**Owner:** Lisa del Valle

**Location:** Cody

**Email:** wyobuffalo@wyoming.com

**facebook.com:** WyomingBuffaloCompany/

**Phone:** 307-587-8708

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