

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

**Editor:** Robert Waggener

**Graphic designer:** Tana Stith, T<sup>2</sup> Communications

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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.

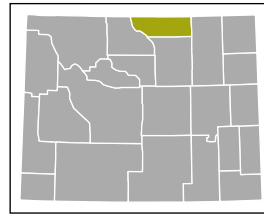
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# Sheridan

C O U N T Y



## **Adams Fresh Produce**

*Sells tomatoes, cucumbers, peppers, and other vegetables at Cross E Dairy & Freedom Foods and Landon's Farmers Market (produce is grown in a greenhouse at the family ranch); also sells beef through special order.*

**Owners:** Deb and Warren Adams, and family

**Location:** Sheridan

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

**Phone:** 307-737-2429 or 307-751-4798

## **Annie's Farm**

*Family operated, small-scale organic farm that offers sustainably grown produce and flowers through direct sales and at the Landon's Farmers Market and Sheridan Farmers Market. The business also sells produce to local restaurants and food trucks, and it provides assistance and educational support to individuals and businesses with gardening projects.*



**Owner:** Annie Addlesperger  
**Location:** Sheridan  
**Email:** addlesperger3@gmail.com  
**instagram.com/annies.farm**  
**Phone:** 307-752-4996  
**Website:** www.alignable.com/sheridan-wy/annies-farm

### **Berried Delights**

*Sells a variety of homemade jams and jellies at Cottonwood Kitchen + Home in Sheridan (see Weston County section for more details about Berried Delights)*

**Owner:** Elizabeth Townsend  
**Location:** Newcastle  
**Email:** elizabetht@berrieddelights.com or et@tribcsp.com  
**facebook.com/berrieddelights/**  
**Phone:** 307-746-9334  
**Website:** www.berrieddelights.com/

### **Bighorn Aquaponics**

*Fresh herbs, including basil, thyme, Cuban oregano, mint, and cilantro; vegetables, including carrots, beets, and cabbage; in-season greens; functional mushrooms, including chaga, lion's mane, and reishi; tinctures and*



*teas for healing, including sida, lady's mantle, mint, meadowsweet, lavender, devil's claw, mullein, Chinese skullcap, and kudzu; and soy-free chicken and duck eggs. Customers can ask the owners to custom-grow other specialty crops. The business, which grows herbs and some produce year-round in a sunroom, sells produce to local restaurants, at the Landon's Farmers Market, and through direct sales.*

**Owners:** Krys Park and Yale Preston  
**Location:** Big Horn  
**Email:** yale@bighornaquaponics.com  
**Phone:** 307-752-2706  
**Website:** <http://bighornaquaponics.com/>

### **Big Horn Ram Harvest Garden**

*Vegetables, fruits, herbs, and flowers, including pollinators, are grown in the educational garden at Big Horn School; students learn about various aspects of gardening, including the importance of bees, and they work side-by-side with teachers, parents, and others throughout the year on a variety of garden-related projects.*

**Garden partners:** Sheridan County School District 1, Rooted in Wyoming, and others; contacts: Tammy Scheuber or Denise Brewer  
**Location:** Big Horn  
**Email:** tscheuber@sheridan.k12.wy.us or dbrewer@sheridan.k12.wy.us  
**Phone:** 307-674-8190  
**Websites:** [www.sheridan.k12.wy.us/1/Home](http://www.sheridan.k12.wy.us/1/Home) and <https://rootedinwyoming.org/>

### **Box Cross Road Farms**

*Fresh produce and free-range eggs sold at Good Health Market, Landon's Farmers Market, and Sackett's Market (see listings below); homemade sauerkraut at Landon's Farmers Market; and eggs through direct sales*

**Owner:** Tom Varcalli  
**Location:** Sheridan  
**Email:** tvarca@gmail.com  
**Phone:** 307-752-6422

### **Brooke's Jams and Jellies**

*Mr. Holstedt sells homemade chokecherry jam and syrup, dill and sweet gherkin pickles, and canned tomatoes at Landon's Farmers Market*

**Owner:** Brooke Holstedt  
**Location:** Sheridan  
**Email:** bholstedt@yahoo.com  
**Phone:** 503-931-9618

### **C&B Chokecherry Syrup and Jellies**

*Sells homemade chokecherry syrup, jelly, and preserves, and wild plum/grape jelly at Landon's Farmers Market and through direct sales (in August and September 2020, Mr. Cates picked 60 gallons of chokecherries in numerous yards in Sheridan after being given permission; he says it's a bit difficult to stay ahead of the robins and other birds)*

**Owner:** Mike Cates

**Location:** Sheridan

**Email:** catesm3@yahoo.com

**facebook.com/mike.cates.733**

**Phone:** 307-672-2211

### **CIRCLE Garden**

*The CIRCLE Garden (short for Cultivating Integration in Rural Communities and Local Engagement) is a community garden located at the Sheridan Research and Extension Center adjacent to Sheridan College. CIRCLE facilitator Lori Dickinson in 2019 worked with others to create the garden as a way to engage community members in local food efforts, including veterans, 4-H youths, Boy Scouts, Girl Scouts, high school and Sheridan College horticulture students, University of Wyoming Extension Master Gardeners, and community volunteers.*



*CIRCLE offers opportunities for both learning about gardening and volunteer service. In 2020, the garden produced approximately 1,100 pounds of produce, which was donated to local agencies and organizations that help residents with limited resources, says Dickinson, the Cent\$ible Nutrition Program (CNP) educator for University of Wyoming Extension in Sheridan and Johnson counties. CNP teaches individuals and families with limited resources to get the most for their food dollars and health.*

**Garden partners:** Sheridan County Extension, Sheridan College, Sheridan Research and Extension Center, and UW Master Gardeners; program contact: Lori Dickinson

**Location:** Sheridan

**Email:** sheridan.county@uwyo.edu or lori.dickinson@uwyo.edu

**facebook.com/SheridanExtension/**

**Phone:** 307-674-2980

**Website:** to learn more do a search for University of Wyoming Sheridan CIRCLE garden

### **Clear Creek Valley Produce**

*Offers organic vegetables, herbs, and fruits, including heirloom varieties, to a small number of local customers through direct sales*

**Owner:** Carol LeResche

**Location:** Clearmont

**Email:** leresche@rangeweb.net

**Phone:** 307-751-4011

### **Cloud Peak Cultures**

*Sells homemade kombucha, sauerkraut, and other fermented products at Cross E Dairy & Freedom Foods, at Landon's Farmers Market, and through direct sales*

**Owners:** Britni Haar and Kandi Broersma

**Location:** Sheridan

**Email:** britnihaar@gmail.com or kandibroersma@yahoo.com

**facebook.com/cloudpeakcultures/**

**instagram.com/cloudpeakcultures/**

**Phone:** 307-751-6497

### **Cross E Dairy & Freedom Foods**

*An indoor farmers' market that prides itself in selling foods produced and made in Sheridan County and across Wyoming, including fresh vegetables, fruits, and herbs year-round; home-canned jams, jellies, salsas, hot sauces, sauerkraut, pickled vegetables, pasta sauces, and vinegars; locally produced honey; and homemade baked goods.*

*It also offers grains and flours; dry beans; a variety of meats, including beef, lamb, pork, and chicken; raw a2 milk, cream, butter, yogurt, cheese, and ice cream; and fresh roasted coffee.*

**Owner:** Christine Hampshire; manager: Shawna Hampshire

**Location:** Sheridan

**Email:** crossefreedomfoods@gmail.com

**facebook.com:** CrossEFreedomFoods/

**Phone:** 307-751-3127

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

### **Emerson Garden**

*Local residents are able to rent plots at this privately owned, 50,000-square-foot garden, which is one of the largest community gardens in Sheridan County. Residents grow a variety of vegetables, fruits, herbs, and flowers (including pollinators). Some of the produce is donated to people in need.*

*An historic barn sits on the property, which adds to the beauty. The garden is also home to several dozen chickens, which are cared for by volunteers, who, in turn, get to enjoy farm-fresh eggs.*

**Contacts:** Julie Chadwick and Jamie O'Dell

**Location:** Sheridan

**Email:** julie@sheridanmedia.com or amiejodell@gmail.com

**Phone:** 307-461-1107 (Julie) or 307-286-4879 (Jamie)



### **Farmer Frank Ferments**

*Sells a variety of homemade fermented products at Cross E Dairy & Freedom Foods (see listing above), including sauerkraut, water and raw milk kefir, kombucha, garlic, cranberries, blueberries, and pickles*

**Owner:** Frank Wallis

**Location:** Gillette

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

**Phone:** 307-670-1094

### **Frani's Jelly and Syrup**

*Sells homemade chokecherry, grape, wild plum, and hot pepper jellies; and chokecherry syrup at the Dayton Mercantile and Gallery on Main (Dayton); Innominate Coffeehouse & Bakery and This Joyful Home (Ranchester); and Designing Dinners, Longhurst Farms Nut Factory, and Roosters (Sheridan)*

**Owner:** Frani Morris

**Location:** Dayton

**Email:** moe.frani@yahoo.com

**Phone:** 307-763-0197

### **Garden of Grace**

*Grace Anglican Church's Garden of Grace brings members of the church and community together in a ministry of fellowship and teamwork focused on growing vegetables, herbs, fruits, and pollinators and sharing the love of Jesus. Throughout the growing season, participants and their families are able to enjoy the fruits of their labors by consuming fresh produce that they nurtured from seed to harvest, and they are also able to share produce with those in need. Each fall, garden volunteers and members of the church and community gather for the Grace Anglican Church Harvest Banquet, where homemade foods, including produce from the garden, are served.*

**Project partners:** Grace Anglican Church, Fletcher Construction, Rooted in Wyoming, and others; contacts: Amy Bouley or Grace Anglican Church

**Location:** Sheridan

**Email:** amy@fletcherconstruction.com or gracesheridan.assistant@gmail.com

**Phone:** 307-752-3245 (Amy Bouley) or 307-655-8700 (Grace Anglican Church)

**Websites:** [www.graceanglicansheridan.com/](http://www.graceanglicansheridan.com/) and <https://rootedinwyoming.org/>

### **Garden of Isidore**

*Holy Name Catholic School's Garden of Isidore—named after the patron saint of farmers—has been in production since 2017. Students, teachers, parents, and others grow*



*a variety of fresh produce in the garden, which serves as an extension of the school's science laboratory and classes. Students enjoy vegetables and fruits as school snacks, and when there is a bumper crop of zucchini and other produce it is donated to families.*

*Various local organizations and companies (including Rooted in Wyoming, SWCA Environmental Consultants, and the University of Wyoming Master Gardeners) have donated time and services to the garden's success.*

**Contact:** Principal Mary Legler

**Location:** Sheridan

**Email:** m.legler@hncswy.org

**Phone:** 307-672-2021

**Websites:** <https://holynamesheridan.org/school> and <https://rootedinwyoming.org/>

### **Garden of Pride**

*Woodland Park Elementary School's Garden of Pride is an educational project for students, teachers, parents, and others. It consists of 20 raised beds, a grape teepee, a pizza garden that includes tomatoes, peppers, and herbs, a pumpkin patch, and a hoop house. Students are able to enjoy the fruits of their labor by eating fresh produce (including pizza topped with veggies and herbs) and carving pumpkins that they nurtured from seed to harvest.*

**Project partners:** Woodland Park Elementary School, Woodland Park Parent Teacher Organization, Sheridan County School District 2, Sheridan Research and Extension Center, Whitney Benefits, Rooted in Wyoming, and others; contact: teacher Donna Johannesmeyer

**Location:** Sheridan

**Email:** donna.johannesmeyer@scsd2.com

**facebook.com/WPGardenofPride**

**Phone:** 307-674-7937

**Websites:** <https://scsd2.com/schools/woodland-park-elementary> and <https://rootedinwyoming.org/>

### **Garlic Queen**

*Sells home-canned pickled items, including garlic in a variety of flavors (Thai chili, teriyaki, Italian, hot Italian, tamari ginger, and dill), beets, jalapenos, and asparagus; home-canned sauerkraut; and homemade caramel topping at Cross E Dairy & Freedom Foods (see listing above) and Landon's Farmers Market (see listing below)*

**Owner:** Liz Weber

**Location:** Buffalo

**Email:** lizweber323@gmail.com

**Phone:** 320-405-8204

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

### **GK Meat & Produce**

*Sells ranch-raised beef, lamb, and pork under the Grass King name; farm-fresh eggs; in-season locally produced vegetables and fruits; and in-season regionally sourced sweet corn, peaches, pears, cherries, and melons at Cross E Dairy & Freedom Foods, Landon's Farmers Market, and Sheridan Farmers' Market*

**Owners:** Karen and Jim Zezas

**Location:** Buffalo

**Email:** grasskingcattle@gmail.com

**facebook.com/grasskingcattle/**

**Phone:** 307-620-0146 (Karen) or 307-620-0145 (Jim)

### **Good Health Market**

*Family owned health-food store that carries a wide range of natural and organic fresh produce, fresh and dried herbs, grass-pastured and finished meats, free-range eggs, honey, homemade granola, a variety of coffees and teas, goat milk soap, and other items. Many of the products are produced locally and across northern Wyoming.*

*Good Health Market is also looking to expand its inventory of locally made products, so interested entrepreneurs should contact the business.*

**Owner:** Anna Bridger

**Location:** Sheridan

**Email:** info@goodhealthmarketsheridan.com

**facebook.com/goodhealthemporium/**

**Phone:** 307-674-5715

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

### **Heart Mountain Creations**

*Sells drinking vinegars (aka shrubs) and infused vinegars at Cross E Dairy & Freedom Foods (see listing above)*

**Owner:** Cindy Gifford

**Location:** Cody

**Email:** heartmtncreations@yahoo.com

**facebook.com/HeartMtncreations/**

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



### Highland Park Garden

*The Highland Park Garden at Highland Park Elementary School is an educational project for students, teachers, parents, and others. It consists of raised beds in the shape of an 'H' and a 'P' to represent Highland Park pride. The garden was established in 2017 with the help of teacher Jennifer Craft and her husband, Dave (who provided a garden soil mix for the raised beds), Principal Scott Cleland, and many others.*

*In 2020, founding Rooted in Wyoming (RiW) board member Pam Standish and her husband, John, created a "square-foot-gardening" project in the 'P' and a pumpkin patch in the 'H.' Students are able to enjoy the fruits of their labor by eating fresh produce and carving pumpkins that they nurtured from seed to harvest.*

**Project partners:** Highland Park Elementary School, Highland Park Parent Teacher Organization, Rooted in Wyoming, and others; contacts: school secretary Carol Reed or RiW representative Pam Standish

**Location:** Sheridan

**Email:** carol.reed@scsd2.com or pamstandish@gmail.com

**Phone:** 307-672-2113

**Websites:** <https://scsd2.com/schools/highland-park-elementary> and <https://rootedinwyoming.org/>

### Honey with a Hit

*Combines locally produced honey from Tongue River Honey (see listing below) with dried pepper powder from PepperKing (see listing below), lime, or cinnamon to make 'Honey with a Hit' products, which are sold at Roosters and Sackett's Market, both in Sheridan*

**Owner:** Joyce Lofgren

**Location:** Sheridan

**Email:** jglofgren@gmail.com

**Phone:** 907-350-6067

### Jamie's Cheese

*Sells homemade artisan cheeses, farm-fresh eggs, and seasonal produce at the Landon's Farmers Market and Sheridan Farmers' Market*

**Owner:** Jamie O'Dell

**Location:** Sheridan

**Email:** amiejodell@gmail.com

**Phone:** 307-286-4879

### Janet's Kitchen

*Sells a variety of homemade jams, baked goods, and in-season produce at Landon's Farmers Market and Sheridan Farmers Market; also offers handcrafted Angie's Mini Stickhorse Ornaments at the Sheridan Farmers Market*

**Owner:** Janet Miech

**Location:** Big Horn

**Email:** miechjbaker21@gmail.com

**Phone:** 307-683-7761

### Jenny Family Honey

*Sells unfiltered raw honey at the Landon's Farmers Market and through direct sales (the family also raises raspberries, which is a nice compliment to the bee operation in terms of pollination)*

**Owners:** Peter and Barbara Jenny

**Location:** Sheridan

**Email:** jpeterjenny@gmail.com

**Phone:** 208-283-6188

### Kathryn's Creations

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

**Owner:** Kathryn Moore

**Location:** Buffalo

**Email:** kathrynfmoore49@gmail.com

**Phone:** 307-272-6835

### KMA Valhalla LLC

*Sells locally produced raw honey and creamed honey through direct sales and at the Landon's Farmers Market; also offers Scottish Highland beef and live calves (the Aitchison's are building a greenhouse in 2021, and plan to begin offering fresh produce in 2022)*

**Owners:** Marlene and Ken Aitchison

**Location:** Sheridan

**Email:** maitchison@live.com

**Phone:** 307-287-2558



### **Koltiska Pumpkin Patch**

*Pick-your-own pumpkins in mid-September through mid-October; also sells squash, potatoes, and melons; and offers hayrides and refreshments*

**Owners:** Vicki and Gary Koltiska

**Location:** Sheridan

**Email:** vickijokoltiska@rangeweb.net

**facebook.com/koltiskapumpkinpatch/**

**Phone:** 307-737-2272

### **Landon's Farmers Market**

*The Landon's Farmers Market focuses solely on locally produced foods. Among the products are fresh vegetables, fruits, and herbs; a variety of canned goods, including honey, jams, jellies, syrups, pickles, horseradish, sauerkraut, salsas, sauces, and tomatoes; infused olive oils and salts; dried herbs and spices; dry beans, lentils, and peas; heritage grains; a variety of homemade baked goods, granola, and candies; artisan cheeses; raw a2 milk; free-range eggs; coffees, kombucha, teas, and tinctures; and beef, lamb, pork, and goat.*

*Landon's Farmers Market is a year-round market, held each Saturday at Landon's Greenhouse and Nursery; the market is held outdoors during late spring, summer, and early fall, and indoors the rest of the year.*

**Owners:** Jennifer and Keith Kershaw; market manager: Jessica Bohnsack

**Location:** Sheridan

**Email:** info@landongreenhouse.com or jessicab@landongreenhouse.com

**Facebook:** Landon's Farmers Market

**Phone:** 307-672-8340

**Website:** <https://landongreenhouse.com/local-foods-market/>

### **Landon's Greenhouse and Nursery**

*Annual and perennial flowers; vegetable, herb, and fruit starts; trees, including fruit (apple, apricot, cherry, cherry plum, crabapple, peach, pear, and plum), shade, ornamental, and evergreen varieties; shrubs, including a variety of fruits (blackberry, blueberry, cranberry, currant, gooseberry, grape, and raspberry); roses; hanging baskets; and gardening and landscaping supplies.*

*Landon's also hosts a farmers' market (see listing above), carries a wide variety of helpful resources on its website (click on the 'Advice' link), and conducts various workshops throughout the year.*

**Owners:** Jennifer and Keith Kershaw; general manager: Keith Kershaw; store manager: Jessica Bohnsack;



production manager: Marlene Aitchison; houseplant manager and assistant production manager: Erin Kinsey; perennial manager: Turner Schroth; nursery manager: Chelsea Kukowski; greenhouse manger: Lindsey Aegerter; office manager: Jennifer Kershaw; and others

**Location:** Sheridan

**Email:** info@landongreenhouse.com or jessicab@landongreenhouse.com

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

**Phone:** 307-672-8340

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

### **Lloyd Craft Farms**

*Offers a wide variety of fresh vegetables, some herbs, and strawberries and melons through its CSA program centered in Worland with outreaches in Sheridan and other locations in central and northern Wyoming; also offers fresh produce commercially throughout northern and central Wyoming, including Good Health Market and Sackett's Market, both in Sheridan*

**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/>

### **Lohof Grass-Finished Meats and Honey**

*Sells honey, grass-fed and finished beef, lamb, and goats, and homemade soaps at the Sheridan Farmers Market; also offers internships to young people interested in careers in agriculture*

**Owners:** Christy and Patrick Lohof and family  
**Location:** Otter, Montana (15 miles north of the Wyoming-Montana border)  
**Email:** lohofmeats@gmail.com  
**facebook.com/LohofGrassFinishedBeef/**  
**Phone:** 406-784-2549  
**Website:** <https://lohofgrassfinishedbeef.com/>

### **Lower Piney Heirloom Vegetable Gardens**

*Sells a wide variety of vegetables, fruits, fresh and dried herbs, spices, farm-fresh eggs, and homemade granola at Cross E Dairy & Freedom Foods, Good Health Market, Landon's Farmers Market, and Sackett's Market*

**Owners:** Rachel and Luc Bourgault, and family  
**Location:** Ucross  
**Email:** heirloom.vegetables.co@gmail.com  
**Facebook:** Lower Piney Heirloom Vegetable Gardens  
**Phone:** 307-737-2274

### **Lupine Lane Food and Flowers**

*Sells fresh herbs, mini lettuces, mini cauliflowers, carrots, radishes, zucchini, tomatoes, cucumbers, and other produce; farm-fresh eggs; and fresh cut flowers at Landon's Farmers Market; also sells fresh herbs and mini lettuces at Sackett's Market*

**Owners:** Janelle Gray and Phil Gilmore, and daughter Maya Gilmore  
**Location:** Sheridan  
**Email:** jgigi@fiberpipe.net  
**Phone:** 307-674-8518

### **Mountain View Honey**

*Sells unfiltered honey through direct sales and to Rice's Lucky Clover Honey in Greeley, Colorado*

**Owner:** Craig Stoner  
**Location:** Sheridan  
**Email:** cstoner3@gmail.com  
**Phone:** 307-674-9838



### **Murphy Gulch Ranch**

*Artisan breads (including wood-fired rounds), baguettes, dinner rolls, cinnamon rolls, pretzels, tortillas, pasta, and pies; artisan cheeses (including a variety of flavored goat cheeses and fresh or smoked cows' milk mozzarella); ranch-raised beef and goat (including burger, steaks, and other cuts); jellies, honey, and prepared horseradish; and ranch-fresh eggs. Products are primarily sold at Landon's Farmers Market, but are also available through direct sales, through custom orders, and at Cross E Dairy & Freedom Foods.*



**Owners:** Pam Belus and Bernard Holz  
**Location:** Banner  
**Email:** bernardholz@yahoo.com or steelsun72@yahoo.com  
**facebook.com/murphygulchranch/**  
**Phone:** 307-737-2258

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

*Sells homemade all-natural pasta sauces and other foods at Cross E Dairy & Freedom Foods in Sheridan*

**Owner:** Patti Lindell  
**Location:** Cheyenne  
**Email:** nonnasprimopastasauce@yahoo.com  
**facebook.com/Cheyenne1273/**  
**Phone:** 307-256-7851  
**Website:** <https://nonnasprimopastasauce.com>

### **Old Joe's Barbecue Sauce**

*Old Joe's proprietor Zach McDermott uses an old family recipe to make homemade barbecue sauce, which is sold at Sackett's Market and through direct sales*

**Owner:** Zach McDermott  
**Location:** Sheridan  
**Email:** info@oldjoesbbqsauce.com  
**Phone:** 307-752-1212



### **Papa Joe's Produce**

*Offers hydroponically grown lettuces and other greens, kale, Swiss chard, peppers, tomatoes, cucumbers, strawberries, and herbs year-round (the business has two 1,000-square-foot greenhouses—and in 2021 is adding a 1,700-square-foot greenhouse, because of increasing demand); Scottish Highland beef; homemade jams, jellies, and fruit butters; and infused olive oils. Products are available at Cross E Dairy & Freedom Foods, Landon's Farmers Market, and Sackett's Market in Sheridan, and DJ's Grocery & Variety in Buffalo; fresh produce also served at two Sheridan restaurants.*

**Owners:** Joe Wesnitzer, Carol Sims, Adam Bunker, and Amanda Bunker

**Location:** Sheridan

**Email:** papajoesproduce@gmail.com

**facebook.com/papajoesproduce/**

**Phone:** 307-763-8248 (Joe Wesnitzer) or 307-751-7422 (Adam Bunker)

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

### **PepperKing**

*Sells homemade hot sauces, salsas, pepper jellies, spicy snacks and candies, and pepper-infused salts at Cross E Dairy & Freedom Foods, Landon's Farmers Market, Sackett's Market, and Sheridan Farmers' Market*

**Owner:** Ryan Williams

**Location:** Sheridan

**Email:** pepperkingwyo@gmail.com

**facebook.com/PepperKingWYO/**

**Phone:** 307-262-8771



### **Piney Island Native Plants**

*Offers locally sourced, locally adapted, containerized native plants for restoration, reclamation, and conservation-focused projects. A wide variety of herbaceous perennials, shrubs, willows, and grasses provide habitat and food for wildlife, and many of the species are pollinator-friendly.*

**Owner:** Alisha Bretzman

**Location:** Sheridan

**Email:** pineyislandnatives@gmail.com

**facebook.com/pineyislandnativeplants/**

**Phone:** 307-683-6753

**Website:** [pineyislandnatives.com](http://pineyislandnatives.com)

### **Pond View Farms**

*Sells lettuce, microgreens, basil, and other produce at Landon's Farmers Market*

**Owner:** Tonia Hanson

**Location:** Buffalo

**Email:** [contact@pondviewproduce.com](mailto:contact@pondviewproduce.com)

**Phone:** 307-217-1553

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

### **Powder River Basin Resource Council**

*Since 1973, the conservation group has worked to protect Wyoming's air, land, and water quality, and to promote sustainable agricultural practices and policies in the state. Among its focuses are supporting independent farmers and ranchers, building local food systems, helping to increase the number of year-round and part-time food producers, and ensuring that food producers have a voice in local, state and national debates. PRBRC members are assisting with a variety of projects, including the farm-to-school movement, Sheridan Food Forest (see listing below), and Sheridan County Seed Library (see listing below).*

**Contact:** PRBRC

**Location:** Sheridan

**Email:** [info@powderriverbasin.org](mailto:info@powderriverbasin.org)

**Facebook:** Powder River Basin Resource Council

**Phone:** 307-672-5809

[twitter.com/PRBResCouncil](https://twitter.com/PRBResCouncil)

**Website:** [www.powderriverbasin.org/what-we-do/agriculture-local-foods/](http://www.powderriverbasin.org/what-we-do/agriculture-local-foods/)

### **Queen Bee Gardens**

*Sells locally produced honey; honey caramel sauce and whipped honey; a variety of truffles, almond barks, caramels, and other candies made out of ingredients including honey, chocolate, and nuts; and other honey products at the Galley on Main in Dayton and Sackett's Market in Sheridan*

**Owners:** Ben Zeller, Jason Zeller, and April Christensen  
**Location:** Lovell  
**Email:** queenbee@queenbeegardens.com or jason@queenbeegardens.com  
**facebook.com/QueenBeeGardens/**  
**Phone:** 307-548-2818  
**Website:** <https://queenbeegardens.com/>

### **Ranchester Farmers Market**

*Fresh vegetables, herbs, and fruits; locally produced honey; homemade canned goods, including pickles, jams, and jellies; baked goods; farm-fresh eggs; homemade barbecue; handmade alpaca fleece sweaters, hats, gloves, and socks; dog biscuits; a variety of arts and crafts; and University of Wyoming Master Gardeners' information*

**Host:** Town of Ranchester; market contact: Barbara Kepley  
**Location:** Ranchester  
**Email:** townclerk@ranchesterwyoming.com  
**Facebook:** Ranchester Wyoming Farmers Market  
**Phone:** 307-655-2283

### **Rocking Chair Farms**

*Sells potatoes, pulse crops (including dry beans, lentils, and peas), heritage grains (including barley, rye, and wheat), and stone-ground, whole-grain flour at Cross E Dairy & Freedom Foods and Landon's Farmers Market*

**Owner:** John Buyok  
**Location:** Ranchester  
**Email:** jbuyok@honyocker.com  
**Facebook:** Rocking Chair Farms  
**Phone:** 307-673-0068



### **Rooted in Wyoming**

*RiW partners with community organizations and schools to facilitate outreach programs and cultivate educational gardens. The organization envisions a future where residents in Sheridan County and across Wyoming have access to fresh local foods and are motivated to grow their own food.*

*RiW has helped to establish five gardens in Sheridan (Garden of Grace at Grace Anglican Church, Garden of Isidore at Holy Name School, Garden of Pride at Woodland Park Elementary School, Highland Park Garden at Highland Park Elementary School, and Meadowlark Elementary School); five farm walls in Sheridan (partnering schools and community host partners include Coffeen Elementary School, Sagebrush Elementary School, Sheridan County YMCA, and Smith Alley Brewing Co.); one garden at Big Horn School (Big Horn Ram Harvest Garden), and one garden in Ranchester (Tongue River Eagle's Nest Garden).*

*RiW also partners with The Brinton Museum and Science Kids each summer to produce a 'garden camp' for youths ages 9–12.*

**Executive director:** Lise Foy  
**Location:** Sheridan County  
**Email:** [executivedirector@rootedinwyoming.org](mailto:executivedirector@rootedinwyoming.org)  
**facebook.com/RootedInWyoming/**  
**instagram.com/rootedinwyoming/**  
**Phone:** 307-675-2088  
**Website:** <https://rootedinwyoming.org/>

### **The Rusty Bucket**

*Sells goat milk, goat milk kefir, cheeses, meat chickens, and goat milk soap at Cross E Dairy & Freedom Foods (see listing above); microgreens and goat milk soap at Good Health Market (see listing above); and microgreens and caramel apples at Sackett's Market (see listing below)*

**Owner:** Joanne Engelhaupt  
**Location:** Rozet  
**Email:** [joanne@rustybucketwy.com](mailto:joanne@rustybucketwy.com)  
**facebook.com/benchesbarbwirecreations/**  
**Phone:** 307-299-7497  
**Website:** <http://rustybucketwy.com/>

### **Sackett's Market**

*Family owned, farm-to-table store that sources locally produced foods throughout the year, including fresh vegetables, microgreens, herbs, and fruits; a variety of honey products; canned goods, including jams, jellies, salsas, barbecue and hot sauces, and sauerkraut; dry-aged beef; pork, lamb, veal, bison, and poultry; a wide variety of sausages and lunch meats; and four Sackett's*

seasonings, including one Greek-style, one Cuban-style, a dry meat rub for grilling and smoking meats, and a multi-purpose mix that is wonderful on beef.

**Owners:** Paul Sackett Haworth, Christina Haworth, and Calvin Eisenach

**Location:** Sheridan

**Email:** paul@sackettmarket.com or christina@sackettmarket.com

**Facebook:** Sackett's Market Sheridan

**Phone:** 307-672-3663

**Website:** www.sackettmarket.com/

## Sagebrush Community Garden

Local residents and groups can rent plots to grow vegetables, herbs, fruits, and pollinators. Many of the gardeners share fresh produce with various nonprofit organizations, friends, and others, and experienced gardeners also help new gardeners get started. Annual fees are between \$25 and \$75 for plots ranging in size from 250 square feet to more than 1,750 square feet. There are a total of 47 plots, and most or all of them are rented each year.



The land, which is located near Sagebrush Elementary School, is owned by the City of Sheridan.

**Committee members:** Donna and Mark Bullick, Stella and Clarence Montano, Jessica Winter, and Dennis Zowada; city liaison: Steve Gage, city parks manager

**Location:** Sheridan

**Email:** stellamontano.sm@gmail.com or sgage@sheridanwy.net

**Phone:** 307-752-3552 (Stella Montano) or 307-751-8039 (Steve Gage)

**Website:** City of Sheridan Sagebrush Community Garden

## Sagebrush Student Seed Starters

Sagebrush Elementary School teacher Jesse Bennick facilitates a variety of gardening-related activities at school, where students in her science and STEM (science, technology, engineering, and math) classes, and students involved in after-school programs learn many farm-to-table skills including planting vegetable and herb seeds, transplanting starts, caring for plants including

watering and fertilizing, and harvesting. Students utilize a hydroponic farm wall that was installed in the school in 2020 to grow vegetables, and they have been able to enjoy the fruits of their labor by eating fresh produce that they nurtured from seed to harvest.

**Project partners:** Sagebrush Elementary School, parents, Rooted in Wyoming (RiW), and others; contacts: Jesse Bennick (RiW awarded its 2000 'teacher of the year' award to Ms. Bennick)

**Location:** Sheridan

**Email:** jesse.bennick@scsd2.com

**Phone:** 307-672-9059

**Websites:** <https://scsd2.com/sagebrush-elementary-school> and <https://rootedinwyoming.org/>

## Savage Cabbage

Wyoming Foods LLC owner David Thorne of Sheridan sells his homemade, small-batch 'Savage Cabbage' sauerkraut at Cross E Dairy & Freedom Foods, Good Health Market, and Sackett's Market. The sauerkraut is made from cabbage grown at Lloyd Craft Farms near Worland (see Washakie County section).

"In 2020, I purchased 2,650 pounds of green and red cabbage from Terri and Lloyd Craft. That is a lot of cabbage to shred on my antique mandoline," Thorne says with a laugh.

Thorne believes the best sauerkraut comes from 'dry brining,' which means adding just the right amount of salt to the cabbage, but no extra water. "I use a wooden oak post to mechanically break the cell wall of the cabbage, and this is where the water comes from," he says. "The bludgeoning occurs after the cabbage is shredded, and then pickling salt is added."

The cabbage and its natural juices, along with the salt, are then fermented in stainless steel tanks for 14 to 16 days at 68 degrees. "It's such a simple food, but such a wonderful food, whether eaten by itself or incorporated into other recipes to add a lot of flavor."





*Mr. Thorne, like others who make homemade sauerkraut, recommends eating it raw (uncooked) to enjoy the flavor and texture, and to also realize the benefit of the fermentation process, which leads to a food that is rich in healthy enzymes and probiotics.*

**Owner:** David Thorne

**Location:** Sheridan

**Email:** dave@wyomingfoods.com

**Phone:** 307-760-5658

**Website:** wyomingfoods.com

### **Sheridan College Plant Sciences**

*Sheridan College offers an associate of science degree in plant sciences. This program helps students to pursue careers in horticulture; greenhouse, nursery, or garden management; vegetable/fruit/herb production; golf and sports turf management; and many other related fields. In addition to class work in agroecology, agriculture economics, range plant identification, and horticulture science, students have many opportunities for hands-on study in the four student-run greenhouses, indoor and outdoor gardens, a newly planted orchard, a research vineyard, and a variety of laboratories, herbarium, and teaching greenhouse within the Mars Agriculture Center.*

**Instructors:** Ami Erickson, Brett Burke, and Mae Smith

**Location:** Sheridan

**Email:** amie@sheridan.edu, bburke@sheridan.edu, or msmith@sheridan.edu

**Facebook:** Sheridan College horticulture

**Phone:** 307-675-0544 (Ami Erickson), 307-675-0543 (Brett Burke), or 307-675-0541 (Mae Smith)

**Website:** www.sheridan.edu/academics/programs-a-z/horticulture/

### **Sheridan County Conservation District**

*Offers a variety of trees and shrubs through its seedling tree program, including fruit and berry varieties that are suited to Sheridan County; and involved in a variety of other conservation-related projects, among them water quality and land management (future programming may include projects directly related to pollinators)*

**District manager:** Carrie Rogaczewski; program specialist: Jackie Turner; along with an elected volunteer board of supervisors

**Location:** Sheridan

**Email:** carrie.rogaczewski@sccdwy.org or jackie.turner@sccdwy.org

**facebook.com/sccdwy.org/**

**Phone:** 307-672-5820, ext. 3

**Website:** www.sccdwy.org/

### **Sheridan County Master Gardeners**

*The Sheridan County Master Gardeners promote research-supported horticulture and teach the science of gardening. Members conduct workshops with Rooted in Wyoming (see listing above), teaching elementary school students how to plant seeds and later transplant vegetable, fruit, and flower starts into gardens. SCMG is also increasing awareness of the importance of pollinators (primarily insects), and will be establishing demonstration gardens at the Rooted in Wyoming community gardens.*

*Master Gardeners conduct yard visits to help homeowners with a variety of plant-related questions, ranging from disease and pest identification to selecting plant varieties that work well in the local environment; offer workshops on flower, vegetable, and fruit gardening, including pruning young fruit trees and training grape vines; volunteer at local community gardens, including the Sheridan Food Forest; and write garden-related columns for The Sheridan Press newspaper.*

**Contacts:** Harold Golden (Sheridan County Master Gardener) and Cori Enders (Sheridan County Extension administrative assistant)

**Location:** Sheridan

**Email:** hgolden922@gmail.com or sheridan.county@uwyo.edu

**Phone:** 307-674-2980

**Websites:** www.wyoextension.org/sheridancounty/ or www.uwyo.edu/mastgardener/

### **Sheridan County Seed Library**

*Residents can take seeds from the seed library at Sheridan County Fulmer Public Library free of charge, and also make seed donations back to the library so*

*that it becomes a self-sustaining source; available seeds include vegetable, herb, fruit, and flower, including heirloom varieties. Among the goals is to encourage residents to grow locally produced, wholesome produce.*

**Partners:** SCFPL and Powder River Basin Resource Council (PRBRC); contact: PRBRC

**Location:** SCFPL

**Email:** [info@powderriverbasin.org](mailto:info@powderriverbasin.org)

**Facebook:** Sheridan County Seed Library

**Phone:** 307-672-5809 (PRBRC) or 307-674-8585 (SCFPL)

**Website:** [www.powderriverbasin.org/what-we-do/agriculture-local-foods/](http://www.powderriverbasin.org/what-we-do/agriculture-local-foods/)

### **Sheridan Farmers Market**

*Fresh vegetables, fruits, and herbs; a variety of canned goods, including honey, jams, jellies, and salsas; a variety of homemade baked goods; free-range eggs; beef, lamb, and pork; and arts and crafts*

**Host:** Downtown Sheridan Association; executive director: Zoila Perry

**Location:** Sheridan

**Email:** [sheridanfarmersmarket@downtownsheridan.org](mailto:sheridanfarmersmarket@downtownsheridan.org)

**facebook.com/SheridanFarmersMarket/**

**Phone:** 307-672-8881

**Website:** <https://downtownsheridan.org/events/farmers-market/>

### **Sheridan Food Forest**

*SFF was created in 2016 to provide ‘Public Food in Public Places.’ Local residents are able to harvest—at no cost—perennial fruits, vegetables, and herbs, including strawberries, raspberries, apples, pears, cherries, plums, asparagus, and garlic.*

*A thicket was created in 2020 to mimic the flowering plum, serviceberry, and chokecherry bushes that populate draws and gullies in and around Sheridan, and a native elderberry patch has also been established.*

*SFF has established pollinator gardens (including one with all native plants), and performs a census each year to track bees and other beneficial insects that pollinate the fruit trees and berry bushes. The forest provides food and habitat for birds, frogs, toads, and other wildlife.*

*SFF volunteers are attempting to recreate a forest floor by ‘edenizing’ ground around the bushes and trees. They cover wet cardboard with grass clippings, compost, and wood chips—this layer, which is up to 12 inches thick, provides organic matter, maintains soil moisture, dramatically cuts down on weeds and grass, and helps to*



*protect the shrubs from extreme temperature fluctuations during winter.*

**Partners:** Sheridan Recreation District, Powder River Basin Resource Council, and SFF committee members and volunteers

**Location:** Sheridan

**Email:** [info@powderriverbasin.org](mailto:info@powderriverbasin.org) (PRBRC), [leresche@rangeweb.net](mailto:leresche@rangeweb.net) (Carol LeResche), or [donkey-7@live.com](mailto:donkey-7@live.com) (Nancy Drummond)

**facebook.com/SheridanFoodForest/**

**Phone:** 307-672-5809

**Website:** [www.powderriverbasin.org/what-we-do/agriculture-local-foods/](http://www.powderriverbasin.org/what-we-do/agriculture-local-foods/)

### **Sheridan Research and Extension Center**

*The University of Wyoming Sheridan Research and Extension Center (ShREC) focuses on horticulture, forages, and rangeland restoration for north-central and northeast Wyoming’s climate. The station at Wyarno, east of Sheridan, includes approximately 250 acres, where a variety of research projects are underway, including field crops, fruit trees, grapes, weed science, native plant materials, soil science, and rangeland restoration.*

*Facilities in Sheridan include the Watt Regional Agriculture Center, which has two research greenhouses for a variety of studies, among them horticulture; and the 400-acre Adams Ranch owned by Whitney Benefits, where multiple studies are ongoing, including apples (see statewide section), grapes (see listing below), horticulture, grasses, alfalfa, and cover crops. ShREC is also a partner in the Garden of Pride at nearby Woodland Park Elementary School (see listing above).*

Summaries of the research are contained in the annual Wyoming Agricultural Experiment Station Field Days Bulletin ([www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html)).

**ShREC director:** Brian Mealor; assistant professor: Donna Harris; assistant research scientist: Beth Fowers; farm manager: Dan Smith; assistant farm managers: Mike Albrecht and Tyler Jones; office associate: Rochelle Koltiska

**Locations:** Sheridan and Wyarano

**Email:** [shrec@uwyo.edu](mailto:shrec@uwyo.edu) or [bamealor@uwyo.edu](mailto:bamealor@uwyo.edu)

**facebook.com/UWSHREC/**

**Phone:** 307-673-2856

**Website:** [www.uwyo.edu/uwexpstn/centers/sheridan/](http://www.uwyo.edu/uwexpstn/centers/sheridan/)

### ShREC Evaluation of Grape Cultivars

A grapevine cultivar evaluation was established in 2013 at the University of Wyoming's Sheridan Research and Extension Center (ShREC) to evaluate table, wine, and juice grape cultivars for cold-hardiness, yield, and fruit quality under a short growing season. To date, Frontenac, Frontenac Gris, Osceola Muscat, Brianna, and Edelweiss are the highest yielding cultivars, producing about 8 to 9 pounds yield per vine.

Most *Vitis labrusca* hybrids, such as Elvira, Concord, Ives, and Fredonia, are extremely late-maturing and ripening for the Sheridan area and not suitable for production due to the risk of the crop being lost to an early fall freeze.

A summary of the research is contained in the Wyoming Agricultural Experiment Station's 2018 Field Days Bulletin.

**ShREC director:** Brian Mealor

**Location:** Sheridan

**Email:** [shrec@uwyo.edu](mailto:shrec@uwyo.edu) or [bamealor@uwyo.edu](mailto:bamealor@uwyo.edu)

**facebook.com/UWSHREC/**

**Phone:** 307-673-2856

**Websites:** [www.uwyo.edu/uwexpstn/centers/sheridan/](http://www.uwyo.edu/uwexpstn/centers/sheridan/) (main page); and [www.uwyo.edu/uwexpstn/publications/index.html](http://www.uwyo.edu/uwexpstn/publications/index.html) (2018 Field Days Bulletin)

### Shiloh Valley Family Farm

A sustainably operated family farm that offers GMO-free gourmet pork from pasture-raised Berkshire pigs, chevon from grass-finished Boer goats, lamb from grass-finished Icelandic sheep, and eggs from free-range and pastured heritage hens. Fresh, organically grown produce, including heirloom vegetables, is offered seasonally. Products are sold through direct and on-farm sales, and at Landon's Farmers Market.



Future offerings will include organically grown apples, pears, plums and cherries from an orchard planted in 2016, and raspberries and strawberries from berry patches planted in 2020.

**Owners:** Theresa and Chris Shaw, and children Kaitlin, Michael, Nathan, and David

**Location:** Sheridan

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

**facebook.com/shilohvalleyfamilyfarm**

**instagram.com/shilohvalleyfarm/**

**Phone:** 307-429-8636

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

### Stingers Honey

Sells locally produced raw and processed pure honey at Albertsons, the Farmers Co-op, and Killy's Smokehouse Deli in Sheridan, and the Story Store in Story

**Owners:** Kim and John Peters, and son Jed

**Location:** Buffalo

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

**Facebook:** Stingers honey Buffalo Wyoming

**Phone:** 307-217-1790 or 307-217-2882

### Story Garden Club

The Story Garden Club hosts monthly meetings that focus on a variety of garden- and plant-related educational topics, ranging from native species to



growing flowers, vegetables, herbs, and fruits in Story, which has a short growing season. SGC members share flower, vegetable, and fruit starts that are suited for the local environment, including hardy grape and strawberry varieties. They maintain flower gardens at the fire hall, library, post office, Story Lions Club welcome sign, and Story Woman's Club. Another popular activity is making garden-related crafts.

**President:** Joelle Marcoux; vice president: Sue Feck; treasurer: Anne Knapstad; secretary: Patsy Pulman

**Location:** Story

**Email:** marcoux2creeks@aol.com

**Phone:** 307-683-2954

**Website:** www.storywyoming.org

### **Tongue River Eagle's Nest Garden**

Vegetables, fruits, herbs, and flowers, including pollinators, are grown in the educational garden; children in grades two through five learn about various aspects of gardening, including the importance of bees, and they also work side-by-side with teachers to prepare both fresh and preserved foods using produce they helped raise. Fresh vegetables from the garden are also sold at the Ranchester Farmers Market.

**Garden partners:** Town of Ranchester, Tongue River Valley Community Center, Sheridan County School District 1, Rooted in Wyoming, and others; garden managers and contacts: Erin Kilbride, Lacie Schwend, and Chad Aksamit

**Location:** Ranchester

**Email:** trvccwellness@gmail.com or trvccprograms@gmail.com

**facebook.com/TongueRiverValleyCommunityCenter/**

**Phone:** 307-655-9191 or 307-655-9419

### **Tongue River Honey**

Locally produced honey sold under the Tongue River Honey label in stores in Dayton (Corner Grocery and Dayton Mercantile); Ranchester (Buckhorn Travel Plaza); and Sheridan (Good Health Market, The Health Nut, Pack & Mail, Roosters Marketplace, Sackett's Market, and Thrifty Foods Bargain Market). Tongue River Honey 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; and offers pollination services to almond producers in California.

**Owners:** Cliff and Roxanne Reed; sales manager: Sarah Van Buggenum

**Location:** Ranchester

**Email:** sarahvanbuggenum@gmail.com

**Phone:** 307-751-5506



### **Tongue River Garden Club**

The TRGC is open to youths in grades two through five; participants and adult leaders meet on Fridays during the school year to learn about all aspects of farm to table, including seed selection, planting, watering, fertilizing, harvesting, cooking, and canning. They conduct activities within the Tongue River Valley Community Center and at the Tongue River Eagle's Nest Garden (see listing above), and they also help at the Ranchers Farmers Market (see listing above).

**Program host:** Tongue River Valley Community Center; program director: Chad Aksamit

**Location:** Ranchester

**Email:** trvccprograms@gmail.com

**Phone:** 307-655-9419

**Website:** www.trvcc.org

### **Twisted Whiskey BBQ Sauce**

Locally produced barbecue sauce that is sweet and tangy, with a bit of kick at the end (it's wonderful on beef, chicken, pork, and wild game). Twisted Whiskey BBQ can be purchased through the website's online store, through direct sales, and at Sackett's Market (Sheridan) and Parkman Bar and Grill (Parkman).

**Owner:** Carolyn Cox

**Location:** Sheridan

**Email:** twistedwhiskeybbq@hotmail.com

**facebook.com/TwistedWhiskeyBBQ/**

**Phone:** 307-752-1785

**Website:** www.twistedwhiskeybbq.com/index.html



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

*Provides workshops and classes based on community interest, such as horticulture and canning; tests pressure cookers; assists the Sheridan County Master Gardeners; helps area landowners, agencies, and others manage invasive grasses; 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:** Jaycie Arndt (invasive grasses), Emily Swinyer (4-H & youth development), Lori Dickinson (CNP), and Cori Enders (administrative assistant); area educators serving Sheridan County are Vicki Hayman (nutrition and food safety), and Michelle Vigil (community development)

**Location:** Sheridan

**Email:** sheridan.county@uwyo.edu

**facebook.com/SheridanExtension/**

**Phone:** 307-674-2980

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

### **Welch Cancer Center Garden**

*The Welch Cancer Center Garden, adjacent to Sheridan Memorial Hospital, has 28 plots ranging in size from 200 to 400 square feet, for a total of approximately 8,000 square feet. Hospital employees, board members, and foundation members grow a variety of vegetables, herbs, fruits, flowers (including pollinators), and other plants. Some of the fresh produce is donated to organizations that help residents with limited resources, including the Sheridan People Assistance Food Bank.*

*The garden is located adjacent to a bank of windows at the cancer center, which allows patients to view the beauty of the garden and watch people care for plants.*

*Volunteers with AmeriCorps are among the many people who have helped at the garden.*

**Owner:** Sheridan Memorial Hospital; contact: Gene Davis

**Location:** Sheridan

**Email:** [genedavis602@charter.net](mailto:genedavis602@charter.net)

**Phone:** 307-752-6085

### **Wild Hollow Artisan Baking**

*Baked goods, including handmade breads, rolls, and all-natural sourdough breads; a variety of canned goods, including salsas, sauces, jams, and jellies made with fresh ingredients from the garden; and in-season fresh produce. Products sold at Cross E Dairy & Freedom Foods, at Landon's Farmers Market, and through special orders. Ms. Duncan also teaches baking and cooking classes at Cottonwood Kitchen + Home in Sheridan.*

**Owner:** Rhonda Duncan

**Location:** Sheridan

**Email:** [wildhollowbaking@gmail.com](mailto:wildhollowbaking@gmail.com) or [rrbduncan@gmail.com](mailto:rrbduncan@gmail.com)

**facebook.com/wildhollowbaking/**

**Phone:** 307-752-3115

### **Yoder's Country Market**

*Sells a variety of home-canned fruits, vegetables, pickles, jams, jellies, and other foods at Cross E Dairy & Freedom Foods in Sheridan (see separate Johnson County section for details about the Yoder's Country Market store south of Buffalo)*

**Owners:** Daniel and Anna Yoder, along with other members of the family

**Location:** Buffalo

**Phone:** 307-217-9737

### **Zorumske Creations**

*Sells a variety of homemade salsas; pickles; pickled beets, asparagus, and green beans; and other goods at Landon's Farmers Market and Sheridan Farmers Market*

**Owner:** Raymond Zaske

**Location:** Sheridan

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

**facebook.com/zorumskecreations**

**Phone:** 307-683-7795