

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.

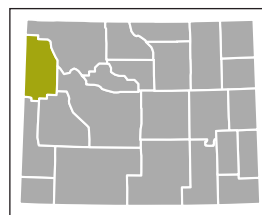
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# Teton

## C O U N T Y



### **Alpenglow Farm**

*Sells salad greens, cherry tomatoes, herbs, and other produce in Jackson and the Teton Valley of Idaho and Wyoming; hardneck garlic for seed and culinary use; and fresh flowers*

**Owner:** Ted Wells

**Location:** Victor, Idaho

**Email:** [twells@silverstar.com](mailto:twells@silverstar.com)

**Phone:** 208-313-7157

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

### **Alta Elementary School Garden**

*Students, along with adult mentors and others, produce vegetables, herbs, and fruits in a greenhouse and five outdoor raised beds; grow various species of flowers in a pollinator garden; care for berry shrubs and apple trees; and help operate a compost system.*

*They learn many aspects of plant sciences and horticulture, including photosynthesis, soil health, and how plants are pollinated. Native American history is part of the curriculum, including planting species native to the area.*

*Staff and volunteers with Teton Full Circle lead 10 classes per school year, and the program culminates with a pizza*



party. Students and adults make pizza using ingredients they harvest from the gardens. Produce is also used in school lunches, and surplus goods are sold to families, with proceeds helping to purchase seeds and other items for the gardens.

*“The gardens give students at Alta Elementary School an opportunity to learn life-long skills, come together as a community, and a break from the academic rigors of our daily routines,” says the school’s principal, Jenna Beck. “We are grateful for the support from Mountain Roots Education, our school board, and parents.”*

**Coordinator:** Jenna Beck

**Location:** Alta

**Email:** jbeck@tcsd.org

**Phone:** 307-353-2472

### **Bear Root Bitters**

*Handcrafted artisanal bitters*

**Owner:** Anthony Martino

**Location:** Jackson

**Email:** bearrootbitters@gmail.com

**facebook.com/bearrootbitters/**

**Phone:** 630-362-5751

**Website:** www.bearrootbitters.com/

### **Canewater Farm**

*Sells farm-raised fresh, organic vegetables and flowers at the Jackson Hole Farmers Market, restaurants, and retail stores in Jackson, and the Teton Valley Farmers Market in Driggs, Idaho*

**Owners:** Rafe Rivers, Ansley West Rivers, and family

**Location:** Victor, Idaho

**Email:** raferivers@gmail.com

**instagram.com/canewater\_farm**

**Phone:** 307-690-6629

**Website:** www.canewaterfarm.com/

### **Chasing Paradise**

*Sells local raw honey, pesto, hot sauce, fresh hummus, “all good” bars, and organic walnuts at the Jackson Hole Farmers Market, Slow Food in the Tetons Farm Stand, Slow Food in the Tetons Online Marketplace, Slow Food in the Tetons Summer People’s Market, and Slow Food in the Tetons Winter People’s Market, all in Jackson; the Teton Valley Farmers Market in Driggs, Idaho; and through direct sales (in the prepared products, uses locally produced, organic products whenever possible); also sells hard apple cider and mead (honey wine) through direct sales and several retail outlets*

**Owner:** Rob Dupré

**Location:** Driggs, Idaho

**Email:** chasingparadise1@gmail.com

**facebook.com/RobDupre01/**

**Phone:** 307-413-0580

### **Clawson Greens**

*Sells hydroponically grown, premium leafy greens year-round in Jackson, and the Teton Valley of Idaho and Wyoming*

**Owner:** Dave Ridill

**Location:** Tetonia, Idaho

**Email:** dave@clawsongreens.com

**facebook.com/pg/ClawsonGreens/**

**Phone:** 781-738-8021

**Website:** www.clawsongreens.com/

### **Cosmic Apple Gardens**

*Certified organic and biodynamic vegetables, herbs, beef, pork, and eggs sold through CSA shares available in Jackson and Wilson, and the Teton Valley of Idaho and Wyoming; sells vegetables, herbs, and flowers at the Jackson Hole Farmers Market and the Slow Food in the Tetons People’s Market in Jackson, and the Teton Valley Farmers Market in Driggs, Idaho; sells vegetable and herb starts; and offers garden consultations*



**Owners:** Jed Restuccia and Dale Sharkey  
**Location:** Victor, Idaho  
**Email:** dale@cosmicapple.com  
**Facebook:** Cosmic Apple Gardens  
**Phone:** 208-787-2082  
**Website:** www.cosmicapple.com/

### **Custard Mustard**

*Sells creamy, robust mustards (for dipping, marinades, and spreads) at the Slow Food in the Tetons People's Market in Jackson and through direct sales*

**Owner:** Judy Baer  
**Location:** Jackson  
**Email:** baergroup@verizon.net  
**Phone:** 215-620-4143

### **Dinner's Ready**

*Sells canned goods, salsas, marinara sauces, salad dressings, organic pesto, bone broth, and frozen dinners and soups at the Slow Food in the Tetons People's Market in Jackson, through the Slow Food in the Tetons Online Marketplace, and at the Etna Trading Co. in Etna; makes deliveries to Jackson and Star Valley*

**Owner:** Paige Savarese  
**Location:** Etna  
**Email:** dinnersready307@gmail.com  
**Facebook:** Dinners Ready 307  
**Phone:** 307-413-0107

### **Dusty Hound Farms**

*Sells seasonal produce, honey, eggs, lamb, and goat meat in the Teton Valley of Idaho and Wyoming, and Jackson*

**Owners:** Amanda and Rebeca Nolan  
**Location:** Tetonia, Idaho  
**Email:** dustyhoundfarms@gmail.com  
**facebook.com/justkeeponkeepinon/**

### **Farmstead Cider**

*Produces a variety of hard ciders handmade from apples grown in Teton County and other areas of Wyoming and the Rocky Mountains; plants new orchards in places where growing apples was thought to be impossible; partners with the Teton Conservation District to locate both recently planted and old apple trees (in some cases heirloom varieties) in Teton County and, with permission, uses some of these apples in the cider; provides link on its website so residents can notify the business about the location of apple trees; offers workshops on high-altitude farming and reviving the art of high-altitude cider making*

**Owners:** Orion Bellorado and Ian McGregor  
**Location:** Jackson  
**Email:** info@farmsteadwyo.com  
**facebook.com/farmsteadcider/**  
**Phone:** 307-690-6039  
**Website:** https://farmsteadwyo.com/

### **Fish Creek Gardens**

*Sells jam, fruit syrups, pickled vegetables, herb salt, baked goods, and calendula cream at the Jackson Hole Farmers Market and the Slow Food in the Tetons People's Market in Jackson (many of the herbs, vegetables, fruits, garlic, and berries used in the products are grown organically by the owner)*



**Owner:** Lynn Hammond  
**Location:** Wilson  
**Email:** tetongardenhouse@aol.com  
**Phone:** 307-413-7801

### **Foraging Farmers**

*Sells fresh produce, free-range chicken eggs, foraged mushrooms, and antler dog chews direct from the farm to customers in the Teton Valley of Wyoming and Idaho, and at Barrels & Bins Natural Market in Driggs, Idaho; sells seed garlic and dog chews on Etsy*

**Owner:** Josh Arthur  
**Location:** Victor, Idaho  
**Email:** foragingfarmers@gmail.com  
etsy.com/shop/ForagingFarmers  
**facebook.com/foragingfarmers**  
**instagram.com/foragingfarmers/**  
**Phone:** 970-987-3426  
**Website:** www.foragingfarmers.com

### **Garlic Fête**

*Gourmet garlic*

**Owners:** Julia Kellogg Scheller and Michael Scheller  
**Location:** Alta, Wyoming  
**Email:** garlicfete@gmail.com  
**Facebook:** Garlic Fete  
**Phone:** 307-264-0407  
**Website:** garlicfete.com



### **Glory Bowl Soup & Supper**

*Makes homemade soups, stews, chowders, chilies, and suppers with locally produced products whenever possible, including fresh vegetables and herbs, beef, poultry, and pork; deliveries are throughout the winter on Wednesdays and Fridays to Teton Village and Wilson, and on Wednesdays to Jackson and Teton Valley, Idaho*

**Owner:** Laina Skill  
**Location:** Driggs, Idaho  
**Email:** laina@glorybowlsoup.com  
**facebook.com/glorybowlsoupcompany/**  
**Phone:** 208-313-5313  
**Website:** http://glorybowlsoup.com

### **Gros Ventre Gardens**

*Fresh vegetables*

**Owners:** John Fournelle and Jan Bauer  
**Location:** Kelly, Wyoming  
**Email:** john.fournelle@jacksonhole.com

### **Hole Food Rescue**

*Non-profit organization that works to reduce food waste in Jackson and cultivate food security in Teton County; participating food retailers set aside unsellable—yet perfectly edible—food products including vegetables, fruits, and other items, which, in turn, are donated to no-cost grocery programs, local food pantries, shelters, after-school programs, and other programs that help people in need*

**Executive director:** Lisa Lent; along with four paid staff members, volunteer helpers, and a volunteer board  
**Location:** Jackson  
**Email:** info@holefoodrescue.org  
**instagram.com/holefoodrescue/**  
**Phone:** 307-201-3010  
**Website:** www.holefoodrescue.org/



### **Huidekoper Ranch**

*Fresh vegetables and fruits including tomatoes, beets, carrots, salad greens, microgreens, and other produce, in addition to growing hay and boarding horses*

**Owners:** Nate Fuller and Brent Tyc  
**Location:** Wilson, Wyoming  
**Email:** huidekoperranch@gmail.com  
**facebook.com/huidekoperranch/**  
**Phone:** 307-690-0006

### **I Love Natural**

*Sells artisanal preserves and chutneys made with locally produced and wild harvested berries and other ingredients, pickled asparagus and other pickled vegetables, and wild game tallow at the Slow Food in the Tetons People's Market in Jackson and through the Slow Food in the Tetons Online Marketplace; sells hand-crafted natural and organic essential oil lip balms, extreme hand salves, shave and body soaps, laundry soap, and stain sticks through the I Love Natural Etsy shop and facebook page*

**Owner:** Lisa M. Potzernitz  
**Location:** Jackson  
**Email:** iln.lisa@yahoo.com  
 Etsy shop: <https://www.etsy.com/shop/ILoveNatural>  
**facebook.com/Ilovenaturalme/**  
**Phone:** 307-699-1304

### **Jackpine Lavender**

*Sells fresh and dried lavender; salt, pepper, and herb blends; honey; herbal teas; sugars; essential oils; aromatherapy blends and sprays; and body products in Jackson, and Driggs, Idaho*

**Owners:** Ann and Jeff McMullen  
**Location:** Teton Valley and Felt, Idaho

**Email:** atpm@comcast.net  
**facebook.com/jackpinelavender**  
**Phone:** 801-608-7734  
**Website:** jackpinelavender.com

### **Jackson Hole Community Gardens**

*Provides gardening opportunities for people without home gardens; cultivates green space; increases access to fresh and healthy food; acts as a living classroom for growers of all ages and abilities; and helps to build community*

**Manager:** Slow Food in the Tetons  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**facebook.com/SlowFoodintheTetons/**  
**instagram.com/tetonslowfood/**  
**Website:** tetonslowfood.org/community-garden/

### **Jackson Hole Farm-to-Fork Festival**

*Annual fall event dedicated to local food production, education, celebration, and community; offers workshops and presentations on a variety of topics*

**Sponsor:** Slow Food in the Tetons  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Facebook:** Farm to Fork Festival Jackson  
**Website:** www.jhfarmtofork.com/

### **Jackson Hole Farmers Market**

*Fresh fruits, vegetables, and herbs; locally grown gourmet mushrooms; locally produced honey; jams, jellies, pickles, and other homemade canned goods; homemade cookies, pies, and other baked goods; homemade tamales; raw milk and cheese; teas; maple syrup; butcher cuts; handcrafted bitters; CBD products; fresh cut flowers; and other items*

**Market manager:** Jenny May Shervin  
**Location:** Town Square in Jackson  
**Email:** jhfmts@gmail.com  
**facebook.com/**  
**JacksonHoleFarmersMarketOnTheTownSquare**  
**Phone:** 307-698-5489  
**Website:** www.jacksonholefarmersmarket.org/

### **Jackson Hole Winery**

*Grows and sources grapes from seven of its own vineyards in the Sonoma region of California, and sources additional grapes from the Sonoma and Napa regions of California, and the Walla Walla region of Washington, and then produces, ages, and bottles red, rosé, and white wines at its winery in Jackson Hole. The wines are produced and cellared at 6,200 feet, so the cool*

*mountain air preserves the wine's aromatics through a slow fermentation and aging process, allowing the wines to develop their distinctive personality. Jackson Hole Winery offers tastings by appointment only.*

**Owners:** Bob, Linda, and Anthony Schroth; winemaker: Anthony Schroth; assisted by a team of employees in Jackson and its California vineyards

**Location:** Jackson

**Email:** info@jacksonholewinery.com

**facebook.com:** JacksonHoleWinery/

**instagram.com:** jacksonholewinery/

**Phone:** 307-201-1057

**twitter.com:** jacksonholewine

**Website:** https://jacksonholewinery.com/

### King Kraut

*Makes rotating flavors of small-batch, probiotic-rich sauerkraut in Polish crocks, using organic and locally produced products whenever possible; products sold at the Slow Food in the Tetons People's Market in Jackson and through direct sales*

**Owner:** Jeremy Minor

**Location:** Jackson

**Email:** kingkrautjh@gmail.com

**Phone:** 307-413-0255

### Late Bloomer Ranch

*Sells fruit, eggs, pastured pork, and cut flowers at the Slow Food in the Tetons People's Market in Jackson and through the Slow Food in the Tetons Online Marketplace; planning to start an incubator farm program in 2021 to help beginning farmers get their start*

**Owner:** Corinne McAndrews

**Location:** Driggs, Idaho

**Email:** hello@latebloomerranch.com



**instagram.com:** latebloomerranch

**Phone:** 307-200-9793

**Website:** latebloomerranch.com

### Maya Organics

*Makes raw fermented vegetables, fruits, condiments, drinks, sprouted nut and seed butters, teas, and natural skincare products; sold at the Jackson Hole Farmers Market, at the Slow Food in the Tetons Winter People's Market in Jackson, and through subscriptions and deliveries*

**Owner:** Maya Nagy

**Location:** Jackson

**Email:** mayaorganicsjh@gmail.com

**facebook.com:** mayaorganics.jh/

**Phone:** 307-699-3961

### Morning Dew Mushrooms

*Sells gourmet mushrooms through direct sales; at the Jackson Hole Farmers Market and the Slow Food in the Tetons People's Market in Jackson; to restaurants in Jackson, Teton Village, and Wilson; and at Barrels & Bins Natural Market in Driggs, Idaho*

**Owners:** Sarah and Patrick McDonnell

**Location:** Tetonia, Idaho

**Email:** morningdewmushrooms@gmail.com

**facebook.com:** morningdewmushrooms/

**Phone:** 208-313-9344

**Website:** https://morningdewmushrooms.com/

### Mountain Meadow Natural Garden

*Sells pesticide- and herbicide-free tomatoes, cucumbers, salad greens, chard, lettuce, arugula, bok choy, kale, raspberries, basil, and other produce at the Slow Food in the Tetons Farm Stand in Jackson and through direct sales*

**Owners:** Dick and Sandy Shuptrine

**Location:** Jackson

**Email:** sandy.shuptrine@gmail.com

**Phone:** 307-733-6371

### Mountain Roost Farm

*Sells holistically grown fresh vegetables; pastured, grass-fed, heritage meats; free-range eggs; and other seasonal farm products through direct sales, at the Slow Food in the Tetons People's Market in Jackson, and at the Teton Valley Farmers Market in Driggs, Idaho; and offers workshops related to farming, homesteading, eco-living, and growing your own food*

**Owner:** Heather McLendon

**Location:** Driggs, Idaho



**Email:** mountainroostfarm@gmail.com  
**facebook.com:** MountainRoostFarm/  
**Phone:** 208-243-9643  
**Website:** mountainroostfarm.com

### **Penfold Farms Inc.**

*Sells seed potatoes, barley, buckwheat, split peas, and quinoa through direct sales and at the Slow Food in the Tetons Farm Stand in Jackson*

**Owners:** Penfold family  
**Location:** Driggs, Idaho  
**Email:** spudseed@gmail.com  
**Phone:** 208-709-6810, 208-709-5411, or 435-757-1418  
**Website:** penfoldfarms.com

### **Roots Kitchen & Cannery**

*Sells homemade pickles, preserves, jams, and other canned goods at the Jackson Hole Farmers Market, at the Slow Food in the Tetons People's Market in Jackson, in several grocery stores in Jackson, and through online orders; sells pre-ordered homemade pies and quiches at the Jackson Hole Farmers Market; uses locally produced ingredients, including vegetables, fruits, and herbs, whenever possible*

**Owners:** Orion Bellorado, Patrick Burr, and Willi Brooks  
**Locations:** Jackson and Bozeman, Montana  
**Email:** sales@rootskitchencannery.com; for bakery and pie orders email pieguys@rootskitchencannery.com  
**facebook.com:** rootskitchencannery/  
**instagram.com:** rootskitchencannery/  
**Phone:** 406-219-7461  
**Website:** www.rootskitchencannery.com/

### **Slow Food in the Tetons**

*Non-profit organization that works to grow the local and regional sustainable food economy by supporting producers, educating consumers, and connecting them together in the spirit of three interconnected principles: good (flavorful and healthy food), clean (production practices that do not harm the environment), and fair (accessible prices for consumers, and fair conditions and pay for producers)*

**Management team:** Scott Steen, executive director; Gretchen Cherry, director of programs and partnerships; Mari Allan Hanna, communications and outreach manager; along with a volunteer executive board  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**facebook.com:** SlowFoodintheTetons/



**instagram.com:** tetonslowfood/  
**Website:** <https://tetonslowfood.org/>

### **Slow Food in the Tetons Farm Stand**

*Sells locally and regionally grown vegetables, herbs, fruits, and grains based on seasonal availability*

**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Website:** [tetonslowfood.org/slow-food-farm-stand/](https://tetonslowfood.org/slow-food-farm-stand/)

### **Slow Food in the Tetons Online Marketplace**

*Seasonal, online market to connect local and regional producers and facilitate sales of farm and ranch products and packaged foods; market hours vary*

**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Website:** [tetonslowfood.org/online-markeplace/](https://tetonslowfood.org/online-markeplace/)

### **Slow Food in the Tetons Summer People's Market**

*Weekly farmers' market featuring a variety of fresh, packaged, prepared, and artisanal foods from local and regional producers June through September*

**Manager:** Slow Food in the Tetons  
**Location:** Jackson  
**Email:** tetonslowfood@gmail.com  
**Website:** [tetonslowfood.org/summer-peoples-market/](https://tetonslowfood.org/summer-peoples-market/)

## **Slow Food in the Tetons Winter People's Market**

*Offers locally and regionally produced foods December through April*

**Manager:** Slow Food in the Tetons

**Location:** Jackson

**Email:** tetonslowfood@gmail.com

**Website:** tetonslowfood.org/events/the-peoples-market/

## **Summit Innovations School Sustainable Agriculture**

*Students enrolled in the Summit Innovations School's Sustainable Agriculture course learn about many aspects of plant sciences, horticulture, gardening, greenhouse management, food production, and running a startup business as they grow fresh produce in a 720-square-foot greenhouse and outdoor raised beds. The students help run a four-season market garden from the school, sell cool-season greens and microgreens to the school district food service program during spring and winter, and offer fresh produce at the Slow Food in the Tetons markets.*

*"During the course of the year, students explore the current industrial farming system through the lens of soil health, chemical inputs, ecologic impacts, and profit per-acre, and compare this system with the regenerative methods that may have been around for thousands of years, but are only now starting to gain traction domestically," says teacher Brian Hager.*

*"Each year, we take on a farm-design project locally, and work through the process of designing and introducing elements that decrease the need for off-farm inputs, while improving soil fertility and increasing the total diversity and productivity of the space," he adds.*

*Starting in 2021, students completing Sustainable Agriculture earn a career and technical education (CTE) credit for college.*

**Science and agriculture teacher:** Brian Hager

**Location:** Jackson

**Email:** bhager@tcsd.org

**Phone:** 307-733-9116

**Website:** <https://www.tcsd.org/1/Home>

## **Sweet Hollow Farm**

*Sells vegetables, herbs, and cut flowers using organic methods at the Slow Food in the Tetons People's Market and the Slow Food in the Tetons Farm Stand, both in Jackson, as well as through CSA shares and direct sales from the farm by shopping online. The owners hope to begin offering free-range chicken eggs by August 2021.*

*Also in 2021, they constructed a new 30' x 100' high tunnel, and plan to expand their offerings of fresh produce, including cold-hardy greens during winter.*

**Owners:** Ben Hawkins and Jonah Sloven

**Location:** Victor, Idaho

**Email:** sweetholloworganic@gmail.com

**instagram.com/sweetholloworganic**

**Phone:** 515-556-3687

**Website:** sweetholloworganic.com

## **Tea Hive**

*Subscription box company offering a selection of teas and associated products related to the brewing, sipping, and enjoyment of tea; Tea Hive is a hive, a place where tea growers, blenders, sellers, and drinkers can come together; in addition to online sells, teas also sold at the Jackson Hole Farmers Market*

**Manager:** Rebecca Sgouros, with help from others

**Location:** Jackson

**Email:** info@myteahive.com

**Website:** myteahive.com

## **Teton Botanical Garden**

*Inspires local residents and visitors to develop a greater appreciation for plants and gardening; provides the public with year-round enjoyment and education relating to native and introduced plants in its sustainable botanical garden, including fruits, vegetables, flowers, grasses, shrubs, trees, and other plants; educates students about organic gardening and growing healthy, nutritious foods through its Farm to School program; collaborates with schools, students, local producers, and others to plant gardens at local schools and other sites*





**President:** Steven Deutsch; along with other volunteers  
**Location:** Jackson  
**Email:** [steve@tetonbotanicalgarden.org](mailto:steve@tetonbotanicalgarden.org)  
**facebook.com:** [TetonBotanicalGarden](https://www.facebook.com/TetonBotanicalGarden)  
**instagram.com:** [tetonbotanical/](https://www.instagram.com/tetonbotanical/)  
**Phone:** 307-734-9235  
**Website:** <http://tetonbotanicalgarden.org/>

### **Teton Conservation District**

*Teton Conservation District offers grant support for local agriculture, including irrigation and specialty crops; helps secure Small Water Project Program (SWPP) funding through the Wyoming Water Development Commission; provides funding to local nonprofits including Slow Food in the Tetons (SFT), Vertical Harvest, and Full Circle Education; supports local food markets, including the SFT Farm Stand, SFT Online Marketplace, and Jackson Hole Farm-to-Fork Festival; supports agriculture education, the maintenance and improvement of community gardens, and composting and recycling initiatives; provides well-water testing and guidance, and soil-sampling guidance; and offers online resources, including a quarterly e-newsletter at [www.tetonconservation.org](http://www.tetonconservation.org)*

**Executive director:** Tom Segerstrom; administrative manager: Emily Hagedorn-Wegher; land resources specialist: Robb Sgroi; communications specialist: Phoebe Coburn; along with other paid staff and an elected volunteer board of supervisors  
**Location:** Jackson  
**Email:** [info@tetonconservation.org](mailto:info@tetonconservation.org)  
**Facebook:** Teton Conservation District  
**Instagram:** @tetonconservation  
**Phone:** 307-733-2110  
**Website:** [www.tetonconservation.org/](http://www.tetonconservation.org/)

### **Teton Full Circle Farm**

*Sells certified biodynamic/organic vegetables, herbs, fruits, and cut flower bouquets through CSA vegetable/flower shares and the Circle of Friends market discount program in the Teton Valley of Wyoming and Idaho; at the Teton Valley Farmers Market in Driggs, Idaho; and at select grocery stores and restaurants; and offers a work-share program and educational opportunities*

**Owners:** Erika Eschholz and Ken Michael  
**Location:** Victor, Idaho  
**Email:** [fullcirclefarmers@gmail.com](mailto:fullcirclefarmers@gmail.com)  
**facebook.com:** [tetonfullcirclefarm/](https://www.facebook.com/tetonfullcirclefarm/)  
**Phone:** 307-287-5417 or 208-201-1593  
**Website:** [www.tetonfullcirclefarm.org/](http://www.tetonfullcirclefarm.org/)

### **Two Brothers Teton Honey**

*Locally produced honey and beeswax candles; sells products through website and word-of-mouth in Teton County*

**Owner:** Michael Halpin with help from sons Kane and Cash  
**Location:** Jackson Hole  
**Email:** [honey@tetonhoney.com](mailto:honey@tetonhoney.com)  
**Phone:** 307-690-8506  
**Website:** <https://tetonapiaries.com/>

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

*Workshops based on community interest, such as horticulture; 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; oversees Master Gardener classes, pesticide testing, and 4-H club programs; oversees the Cent\$ible Nutrition Program (CNP), teaching individuals and families with limited resources to get the most for their food dollars and health; and teaches Leadership Jackson Hole classes and other community development courses*

**Program contacts:** Hudson Hill (agriculture & horticulture), Glenn Owings (4-H & youth), Shelley Balls (CNP, food, & nutrition), Mary Martin (community development), and Valerie Adams (office associate)  
**Location:** Jackson  
**Email:** [vadams4@uwyo.edu](mailto:vadams4@uwyo.edu) or [aallerdi@uwyo.edu](mailto:aallerdi@uwyo.edu)  
**facebook.com:** [TetonCountyExtension/](https://www.facebook.com/TetonCountyExtension/)  
**Phone:** 307-733-3087  
**Website:** <https://wyoextension.org/tetoncounty/>



### **Vertical Harvest**

*Sells microgreens, lettuce, specialty petite greens, and cherry tomatoes at Vertical Harvest Market Store in Jackson, Slow Food in the Tetons Online Marketplace, Albertsons and Whole Foods Market in Jackson, and local restaurants; produce is also available through direct online sales with delivery in Jackson, Teton Village, and Wilson*

*Vertical Harvest is a public/private partnership that provides employment opportunities for people with disabilities in its three-story hydroponic greenhouse*

**Management team:** Nona Yehia, co-founder and CEO; Caroline Croft Estay, co-founder and director of diversity and inclusion; Arik Griffin, CFO; and other paid managers and staff along with a volunteer executive board

**Location:** Jackson

**Email:** info@verticalharvestfarms.com

**facebook.com/verticalharvestfarms/**

**instagram.com/verticalharvestfarms**

**Phone:** 307-201-4452

**Website:** verticalharvestfarms.com

### **William Frederick's Finest Sauerkraut**

*Homemade organic white and organic red sauerkraut produced under the William Frederick's Finest Sauerkraut label sold at (1) the Jackson Hole Farmers*

*Market, the Slow Food in the Tetons Winter People's Market, Whole Foods Market, and Jackson Hole Marketplace in Jackson; (2) Hungry Jack's General Store in Wilson; and (3) a number of restaurants in Jackson Hole (see 'Fremont County' section for a story behind the William Frederick's sauerkraut name)*

**Owner:** Fred Groenke

**Location:** Lander

**Email:** groenkef@yahoo.com

**facebook.com/farmerfredlanderwy/**

**Phone:** 307-438-1416

### **Wilson Elementary School Garden Club**

*Students learn various aspects of horticulture, gardening, and food production as they raise vegetables and fruits in five outdoor raised beds. Each fall, cafeteria staff members use fresh produce in meals for the students.*

**Coordinators:** teachers and members of the Wilson Elementary School Parent Teacher Organization; school principal: Scott McDowell

**Location:** Jackson

**Email:** smcdowell@tcsd.org

**Phone:** 307-733-3077

**Website:** <https://www.tcsd.org/10/Home>