

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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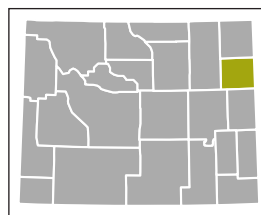
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# Weston

## C O U N T Y



### **Berried Delights**

*Makes a wide variety of homemade jams and jellies “like Grandma used to make.” Many of the products are crafted using home-grown fruits.*

*Orders can be placed via email, and products are also available at a number of venues in the region, including Something Healthy Market, The Strawberry Patch Quilt Shop, and Woody’s Food Center in Newcastle; Mt. Moriah Gift Shop in Deadwood, South Dakota; and bazaars and crafts fairs in Hot Springs, Rapid City, and Spearfish, South Dakota.*



**Owner:** Elizabeth Townsend, with assistance from her two daughters and grandchildren

**Location:** Newcastle

**Email:** [elizabetht@berrieddelights.com](mailto:elizabetht@berrieddelights.com) or [et@tribcsp.com](mailto:et@tribcsp.com)

**facebook.com/berrieddelights/**

**Phone:** 307-746-9334

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



### **Bigfoot Sauces**

*Sells a variety of homemade sauces at the Newcastle Farmers' Market in Newcastle and the Old Time Farmers Market in Upton (some of the sauces contain Sweet n Sassy mustard from The Garden Table, which is listed below).*

**Owners:** Deb and Ed Pacola

**Location:** Sundance

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

**Phone:** 307-281-1420

### **Broken Arrow Farm**

*Sells all-natural pastured poultry, meat rabbits, and beef; raw milk, and products made from the milk, including cheese and caramels; farm-fresh eggs; and in-season fresh produce at the Newcastle Farmers' Market and through direct sales. All-natural pastured turkeys are also available through direct sales on a limited basis.*

**Owners:** Bailey and Paul Eitel

**Location:** Newcastle

**Email:** paul\_eitel@hotmail.com

**facebook.com/brokenarrowfarm307/**

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

**Website:** www.brokenarrowfarm307.com/

### **The Garden Table**

*Provides a variety of in-season fresh vegetables and fruits, and also offers the following products year-round: multiple flavors of caramel popcorns, homemade salsas, pasta sauces, jams, jellies, Sweet n Sassy mustard, and a wide variety of pickled items, including asparagus, garlic, green beans, peppers, and cucumbers.*

*Products are available through direct sales and at several venues in Newcastle, among them The Antlers, Cutting Edge, Face 2 Feet Fantasy, and the Newcastle Farmers' Market.*

**Owners:** Denise and Dave Ehlers

**Location:** Newcastle

**Email:** dehlers.twins@outlook.com

**facebook.com/thegardentablewy**

**Phone:** 307-629-0750

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

### **Happy's Produce**

*Sells in-season fresh vegetables at the Old Town Farmers Market*

**Owners:** Joyce and Sam Haptonstall

**Location:** Upton

**Email:** johaptonstall@rtconnect.net

**Phone:** 307-468-2587

### **Howdy Bakery**

*Offers homemade baked goods, including breads, pies, cinnamon rolls, Danish pastries, cakes, and cookies; a variety of homemade jams and jellies, including raspberry, blackberry, strawberry, peach, and peach/orange; and homemade apple butter. The bakery, which is open Thursday through Saturday, also takes custom orders for special occasions.*

**Owners:** Linda and Jonathan Stoltzfus, assisted by family members

**Location:** Newcastle

**Phone:** 307-941-0444

### **K&M Apiary**

*Sells locally produced raw honey at the Newcastle Farmers' Market and through direct sales; also offers pollination services. The business is named after Scott and Kelsey Johnson's daughters, Kalyn and Mesa.*

**Owners:** Scott and Kelsey Johnson, with assistance from their daughters

**Location:** Newcastle

**Email:** kmapiaryllc@outlook.com

**Facebook:** K&M Apiary

**Phone:** 307-629-2551

### **Karen's Fresh Produce**

*Sells fresh vegetables at the Old Town Farmers Market in Upton*

**Owner:** Karen Harvey

**Location:** Sundance

**Email:** kiharvehawk@gmail.com

**Phone:** 307-756-3451



### **Kasi's Pies**

*Sells homemade fruit pies, pecan pies, and other baked goods at the Old Town Farmers Market in Upton*

**Owner:** Kasi White

**Location:** Upton

**Email:** kwhite@weston7.org

**Phone:** 307-468-9323

### **Newcastle Farmers' Market**

*Fresh vegetables, herbs, and fruits; homemade canned goods, including salsas, pasta sauces, jams, jellies, and mustard; a variety of pickled items, including asparagus, garlic, green beans, peppers, and cucumbers; locally produced honey; meat products, including beef, pork, and chicken; free-range chicken eggs; homemade baked goods, including breads and pies; caramel popcorns; arts and crafts, including woodworking and handcrafted quilts; and many other items.*

*The market is on Thursday evenings from mid-July through late September.*

**Market manager:** Andy McKay

**Location:** Newcastle

**Email:** newcastlewyfarmersmarket@gmail.com

**facebook.com/newcastlewyfarmersmarket/**

**Phone:** 307-630-6169

### **Old Town Farmers Market**

*Fresh vegetables, herbs, and fruits; canned goods, including jams, jellies, fermented and pickled products, barbecue sauce, and salsas; locally produced honey; meat products, including beef; free-range chicken eggs; homemade baked goods; arts and crafts; and many other items.*

**Market managers:** Diana White, and daughter-in-law Kasi White; Old Town board chairman and manager: Sam Haptonstall

**Location:** Upton

**Email:** diwhite@rtconnect.net or kwhite@weston7.org

**Phone:** 307-468-2702 (Diana) or 307-468-9323 (Kasi)

### **R&H Greenhouse**

*Offers vegetable, herb, fruit, and flower starts from May through July at the home of Theresa and Jim Kangas, just north of Upton*

**Managers:** Theresa and Jim Kangas, who also operate T&J Veggies (see listing below). R&H Greenhouse is owned by Richard and Helen Haptonstall (see Crook County section for more details)

**Location:** north of Upton

**Email:** jimk5214@yahoo.com

**Phone:** 307-941-0347 (Theresa) or 307-660-8416 (Jim)

### **T&J Veggies**

*Offers in-season fresh vegetables, herbs, and fruits; homemade jams and jellies; a variety of relishes; pickled items, including asparagus, beets, eggplant, green tomatoes, and squash; and sauerkraut at the Old Town Farmers Market and through direct sales.*

*"All of our products are made from vegetables, herbs, and fruits grown in our garden," says Theresa Kangas. "We have a big garden every year; we are very passionate about what we do."*

*She notes that the sauerkraut is made through 'dry brining,' which means adding just the right amount of salt to the cabbage, but no extra water. Sauerkraut is shredded with an antique mandolin, and then a wooden pounder is used to mechanically break down the cell wall of the cabbage, which releases juices for the fermentation process.*

**Owners:** Theresa and Jim Kangas

**Location:** Upton

**Email:** jimk5214@yahoo.com

**Phone:** 307-941-0347 (Theresa) or 307-660-8416 (Jim)

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

*Provides workshops and classes based on community interest, such as nutrition, food preservation, and food safety, including the ServSafe program in partnership with the Wyoming Department of Agriculture; offers community cooking classes; tests pressure canner dials; collaborates with the University of Wyoming Master Gardeners program; offers pesticide applicator license testing; and organizes and facilitates 4-H club programs.*



*The Campbell County Extension office is available to provide community development and financial literacy education, and Cent\$ible Nutrition Program classes for residents of Weston County (CNP teaches individuals and families with limited resources to get the most for their food dollars and health).*

**Program contacts:** Vicki Hayman (nutrition and food safety), Brittany Hamilton (4-H & youth development), and Christia Ault (administrative assistant); area educators serving Weston County are Tailor Morris (CNP) and Michelle Vigil (community development)

**Location:** Newcastle

**Email:** vhayman@uwyo.edu (Vicki), bhamilt6@uwyo.edu (Brittany), or westoncounty@uwyo.edu (Christia)  
**facebook.com/uwextensionweston/**

**Phone:** 307-746-3531

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

### **Upton Food Bank Community Garden**

*Local residents and groups can use space in the garden to grow vegetables, herbs, fruits, and flowers. The 130' × 135' garden was established in 2020 in a vacant lot in Upton. It allows residents to grow produce for themselves and the Upton Food Bank, which assists local citizens in need.*

*The garden, which consists of rows of flowers along with traditional ground plots for produce production, also helps to beautify the neighborhood and provide habitat for pollinators, butterflies, and other beneficial insects.*

**Garden managers:** Mike and Nancy Dodd, who also oversee the Upton Food Bank, with help of volunteers

**Location:** Upton

**Email:** mikedodd@rtconnect.net

**Phone:** 307-941-0553

### **Upton High School Plant Sciences Program**

*Students learn about plant sciences, horticulture, and gardening, including many related topics such as soils, water, nutrients, root systems, what species of plants do well in the local environment and why, and how to keep land sustainable and economically viable.*

*In addition to classroom studies, students participate in hands-on activities by growing starts in trays placed in an indoor grow room, and caring for produce grown in an indoor horizontal hydroponic grow system situated next to a bank of windows.*

*“Because of strong interest in the program, we’re hoping to add garden space outside,” said teacher Bill Dalles, in his third year at the school in 2021.*

**Ag teacher and FFA advisor:** Bill Dalles

**Location:** Upton High School

**Email:** bdalles@weston7.org

**Phone:** 307-468-2361

### **Weston County Community Garden**

*Local residents and groups can rent space in the garden at Weston County Senior Services (WCSS) to grow vegetables, herbs, fruits, and flowers. They can use the produce themselves and also donate it to people in need through BREAD Inc., which is located at WCSS. The garden features numerous raised beds in a variety of sizes.*

*“The community garden is very popular; we normally have a waiting list,” says WCSS Director Carolyn Shields, noting that the garden provides educational and social opportunities for residents, including seniors; helps to beautify the area; and provides habitat for pollinators, butterflies, and other beneficial insects.*

**Garden partners:** WCSS, Weston County Natural Resource District (WCNRD), and City of Newcastle

**Garden contacts:** Carolyn Shields and Caleb Carter (WCNRD district manager)

**Location:** Newcastle

**Email:** carolyn.shields@wccs.us or ccarter.wcnrd@gmail.com

**Phone:** 307-746-4903 or 307-746-3264, ext. 4

**Website:** [www.westoncountynrd.org/](http://www.westoncountynrd.org/) (click on the ‘Community Garden’ link)

### **Weston County Natural Resource District**

*Offers a seedling tree and shrub program, including fruit and berry varieties, and also offers technical assistance including species selection and planting advice, free of charge; offers cost-share programs to help county residents plant trees; assists landowners conserve natural resources, improve wildlife habitat, and manage pests; offers natural resource education; helps fund the Weston County Community Garden (see listing above); and has a number of other conservation-related programs.*

**District manager:** Caleb Carter; along with an elected volunteer board of supervisors

**Location:** Newcastle

**Email:** ccarter.wcnrd@gmail.com or asommerville@nwtf.net

**facebook.com/westoncountynrd**

**Phone:** 307-746-3264, ext. 4

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