

JACKSON HOLE & TETON VALLEY

Local Food Guide

A PROGRAM OF SLOW FOOD IN THE TETONS

Brought to you in partnership with *Dishing* magazine



*With help from Full Circle Education, The Teton Food & Farm Coalition
and the University of Idaho Extension Teton County*



SUPPORTS

SLOW FOOD IN THE TETONS



THE HUB BICYCLES

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CONNECTING THE COMMUNITY WITH LOCAL, HEALTHY FOOD

TETONSLOWFOOD.ORG

Slow Food in the Tetons' mission is to grow the local and regional sustainable food economy by supporting producers, educating consumers, and connecting them together in the spirit of good, clean and fair food. This directory of local food is one way in which we accomplish our mission. We hope you find the guide useful and fun.

2019 SUMMER EVENTS AND PROGRAMS

Snail of Approval, look for the Slow Food Snail of Approval in the Jackson Whole Grocer next to products that are also featured in this guide.

Veggie Vouchers, a program to increase access to fresh, local food and combat food insecurity and diet-related illnesses. Locations to spend Veggie Vouchers have a "VV" icon.

Slow Food in the Tetons People's Market, 4–7 p.m. every Wednesday from May 29–Sept. 18 at the base of Snow King Mountain.

Teton Food Tour, a local food tour via bicycle from Stilson to Teton Village, July 28.

Slow Food Farm Stand, 11 a.m.–6 p.m. Thursdays and Fridays starting July 4 in the MovieWorks Plaza beside 890 U.S. 89.

Farm-to-Fork Festival, a day for the entire family at the Center for the Arts dedicated to local food education and celebration, Oct 5.

Slow Food Kids Cooking & Farming Camps, an entire week "working" in a garden and cooking in an outdoor kitchen.

People's Market Kids Cooking Camp, kids shop the People's Market for ingredients and then prepare a yummy meal.

KEY	 BEEF	 GRAIN	 CHEESE	 USDA Certified Organic
	 POULTRY	 BREAD	 FLOWERS	 Biodynamic by Demeter USA
	 PORK	 PRODUCE	 PACKAGED FOOD	 Accepts Veggie Vouchers
	 LAMB	 EGGS		
	 GOAT	 DAIRY		

LOCAL= grown within 100 miles or less of Jackson, Wyo. **REGIONAL**= grown within 250 miles or less of Jackson, Wyo.

LOCAL FARMERS AND RANCHERS

Farmers and ranchers that are located within 100 miles of Jackson, Wyo.

ALPENGLLOW FARM

Hardneck garlic, salad greens, sungold cherry tomatoes, flowers and herbs
alpenglowfarm.com



Alpenglow Farm is one of the first organic farms in Teton Valley. Family owned and operated, they advocate for healthy soil and healthy land. Find at markets and grocery stores in Jackson, Barrels and Bins in Driggs, and at the Slow Food Farm Stand.

ASHLAND PRODUCE

Garden vegetables
[Find us on Facebook](#)



Ashland Produce in Rigby, Idaho is a 30 acre family-owned farm that uses sustainable practices such as hand weeding and minimal spraying. Find their produce at the Driggs, Rexburg, Idaho Falls and Rigby Farmers Markets, at their home and at the Slow Food Farm Stand.



Cosmic Apple Gardens located in Victor, Idaho.

BOB GOKEY

White gourmet corn, raspberries, apples and other produce



Bob Gokey has been growing pesticide and herbicide free fruits and vegetables on his 1.5-acre garden in Roberts, Idaho for 40 years. Find his produce at the Slow Food Farm Stand.

CLAWSON GREENS

Lettuce and other leafy greens
clawsongreens.com



Clawson Greens grows non-GMO and pesticide free hydroponic clean greens out of repurposed shipping containers in Teton. Find at Hand Fire Pizza, The Royal Wolf, Grand Targhee Resort, Forage Bistro, Warbirds Café, Hunstman Springs or sign up for their weekly CSA.

COSMIC APPLE GARDENS

Beef, pork, eggs, vegetables, berries, herbs and flowers
cosmicapple.com



Cosmic Apple Gardens is a 50-acre USDA Certified Organic and Biodynamic farm in Teton Valley. Find their products at all area Farmers Markets or through their popular CSA.

CROWFOOT J RANCH & MEATS

Grass-fed and finished beef
crowfootjmeats.com



Located in Teton Valley, Idaho, Crowfoot J Ranch & Meats has been family operated for nearly 100 years. The Ranch is focused on practices that restore soil and provide a low stress environment for animals. The cattle graze on 1,000 acres of native grasses with most of it in conservation easements. Find at the Teton Valley Farmers Market, Warbirds Cafe, Arugula Deli, and direct from the ranch.

EGAN'S GREENHOUSE

Fresh vine ripe tomatoes and cucumbers
tomatogrower15@gmail.com



Egan's Greenhouse is a fourth generation, family owned and operated tomato and cucumber farm in Idaho Falls. Find their produce at the Slow Food Farm Stand, and at their nursery in Idaho Falls.

ENDLESS WINTER FARM

Raw goat milk, goat cheese, goat meat, turkeys, turkey eggs and hen eggs
[Find us on Facebook](#)



Endless Winter Farm in Victor, ID produces meat, dairy and eggs. They use no antibiotics, hormones or GMOs, and their animals have unlimited access to pasture. They source certified organic hay grown in Teton Valley for the goats to eat. Find at Barrels and Bins and by appointment at the farm.



FARMER FRED

Sauerkraut, lamb, vegetables
groenkf@yahoo.com



Farmer Fred has been growing vegetables for 30 years without commercial fertilizers, pesticides, or herbicides. His traditional sauerkraut is USDA certified organic. He also raises all natural hormone, antibiotic free, and grass fed lamb on his farm in Lander, WY. Find Farmer Fred's sauerkraut at most Jackson Hole grocery stores, the Winter People's Market and the Jackson Hole Farmers Market during the summer.



Rosemary and Thyme Creamery in Rexburg, Idaho.

GARLIC PARTY

Gourmet garlic
garlicpartywy@gmail.com



Garlic Party in Alta, Wyoming grows garlic that focuses on the best yielding and largest bulbs. There are currently 21 varieties which include mostly hardneck garlic. The seeds are certified organic and the garlic is grown without pesticides or herbicides with only all natural soil amendments. Find through direct sales and at the People's Market.



GROS VENTRE GARDENS

Produce
john.fournelle@jacksonhole.com

Gros Ventre Gardens has a small garden in Kelly that never uses chemicals, pesticides or fertilizers, just manure and ladybugs. Find at the Slow Food Farm Stand and through weekly CSA shares and deliveries.

HADERLIE FARMS

Raw milk, beef, pork, lamb, vegetables and cut flowers in season, and local honey
haderlifarms.com



Haderlie Farms is your local source of nutrient-dense foods. They create biologically active soils through the addition of compost that is created from food scraps from participating individuals and businesses. Find at the People's Market, the Jackson Hole Farmers Market and through farmmatch.com.

HISTAKES SPELT

Ancient varieties of wheat (Spelt and Khorasan) and Yukon Nugget Potatoes
histakes-spelt.com



HiStakes Spelt operates a 1,000-acre farm in Sugar City, Idaho, with a biological and thoughtful approach to conventional farming practices. They grow ancient varieties of wheat and potatoes. Find through direct sales, their farm stand and multiple Farmers Markets in Idaho under the name of Food Dudes.

HUIDEKOPER RANCH

Salad greens, microgreens, tomatoes, and seasonal vegetables
 Find us on Facebook



Based in Wilson, Huidekoper Ranch farms on half an acre to grow flavorful, nutrient-dense produce. They make their own compost and do not use chemicals or pesticides. Find at the Slow Food Farm Stand, People's Market, Aspens Market, Jackson Hole Grocer and over 10 area restaurants.

JACKPINE LAVENDER

Lavender-based teas, sugars, salts and herb blends
jackpinelavender.com



Jackpine Lavender is a family-owned lavender farm in Felt, Idaho. The farm has more than 700 lavender plants and 12 varieties of lavender. All products are handmade. Find at all area Farmers Markets.

KILLPECKER CREEK CATTLE COMPANY

Grass-fed heritage breed beef
killpeckercreekcattleco.com



Located in Daniel, Wyoming, Killpecker Creek Cattle Company is a low input, environmentally focused, heritage breed, certified natural beef ranch. Find through direct orders and delivery to Teton County.



Haderlie Farms & WyoFarm Composting located in Thayne, Wyoming.

KNIT TOGETHER KINDERS FARM

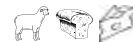
Raw goats milk and cheese, soaps and gluten-free baked goods
dbass@knit2getherkinders.com



KnitTogether has been in the goat business for eight years and is located in Teton Valley. They strive to have good and clean farming practices. Find at the Summer People's Market, additional area Farmers Markets, and Barrels and Bins.

LARK'S MEADOW FARMS

Sheep cheese, bread, and pasture raised lamb
larksmeadowfarms.com



Lark's Meadow Farms has around 160 rugged East Freisian/Lacaune dairy sheep situated in the Upper Snake River Valley of Southeastern Idaho. They produce unapologetically rustic cheeses, pasture raised lamb and bread on their 20 acre family run farm. Lark's Meadow Farms brings together a stunning landscape, an ongoing family farming legacy, and a commitment to farming using organic and natural methods. Find at Jackson Whole Grocer, the People's Market and the Jackson Hole Farmers Market.

LOCKHART CATTLE CO.

Locally grown grass-fed and grass-finished beef, beef jerky
lockhartcattle.com



Lockhart Cattle Co. is a sixth-generation, family-owned and operated cow outfit in Jackson. This ranch does everything from birth to butcher to ensure top-quality, humanely raised grass-fed and grass-finished beef without antibiotics or added hormones. Find at local Farmers Markets, the Jackson Whole Grocer and local restaurants, as well as through direct sales.

MEAD RANCH NATURAL BEEF

Locally grown grass-fed and grain-finished beef
meadranch.net



Mead Ranch cattle graze mountain pastures in Spring Gulch that are permanently protected with conservation easements. Mead black Angus cattle are finished to perfection on spent grains from local breweries and the Wyoming Whiskey distillery and are never given hormones, steroids or antibiotics. Dry aged for 21 days, Mead Ranch Beef is consistently delicious! Find at Snake River Grill, Snake River Brewery, Teton Pines, Sweet Checks Meats, the People's Market, Jackson Hole Farmers Market, direct sales and online.



Mead Ranch Natural Beef located in Jackson, Wyoming.

MORNING DEW MUSHROOMS

Gourmet mushrooms

Find us on Facebook



Morning Dew Mushrooms is a small gourmet mushroom farm located in Teton, ID. They focus on growing the highest quality and freshest mushrooms using the best proven indoor cultivation equipment and techniques. Morning Dew Mushrooms are grown without pesticides, herbicides or fertilizers and the substrate is all natural and chemical free. Find at various restaurants both in Teton Valley and Jackson or through direct sales.

MOUNTAIN MEADOW GARDENS

Tomatoes, cucumbers, basil, raspberries, salad greens, chard, lettuce, arugula, bok choy and kale



Mountain Meadow Gardens in Jackson grows a variety of pesticide and herbicide-free vegetables, raspberries and herbs on their half acre of land and greenhouse. Find at the Slow Food Farm Stand.

MOUNTAIN ROOST FARM

Pastured pork and chicken, grass-fed yak and lamb, free-range eggs, hardy vegetables, fruit, honey, and homemade soaps

Find us on Facebook



Female owned and operated, Mountain Roost Farm uses holistic management practices to transform five neglected acres of invasive weeds back to healthy, biodiverse pastures, hedgerows and gardens. Mountain Roost Farm uses regenerative practices to build soil fertility and strengthen natural systems, resulting in nutrient dense, delicious, top-quality food. Find at the Teton Valley Farmers Market and on site at Mountain Roost Farm.

MOUNTAIN VALLEY MUSHROOMS

Fresh King Oyster and Shiitake mushrooms
fungitye@gmail.com



Mountain Valley Mushrooms is a family owned operation located in Driggs, Idaho, focused on sustainability. Their fresh mushrooms are grown on Certified Organic local straw and locally sourced hardwood. Find at Barrels and Bins, Teton Valley Farmers Market, Jackson Hole Farmers Market, and the Summer People's Market.

PARADISE SPRINGS FARM

Raw milk, raw cheese, eggs and whey
paradisefarms.com



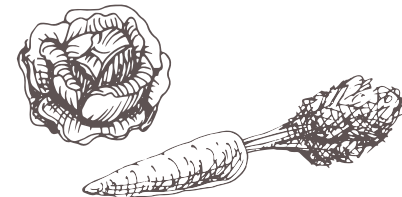
Paradise Springs Farm in Victor is a 400+ acre certified organic, certified biodynamic dairy. Idaho's first raw milk provider, permit #1, they were selected by the Cornucopia Institute in 2018 as the #1 organic dairy in the USA. Find at the Jackson Whole Grocer, Barrels and Bins, and through home delivery.

PENFOLD FARMS INC.

Seed potatoes, barley and quinoa
spudseed@gmail.com



For 5 generations, Penfold Farms in Driggs has grown seed potatoes. They recently began growing and processing quinoa in Darby Canyon. Find through direct sales and at the Slow Food Farm Stand.



PK LAND AND CATTLE AND FREE BIRDS, LLC

Beef and eggs

Find us on Facebook and Instagram



PK Land and Cattle and Free Birds, LLC. is a 4th generation Teton Valley rancher. They believe in integrity farming and regenerative agriculture practices. They decided to add laying chickens to their production as an experiment for better soil health. As a result, they now sell pasture raised eggs. Purchase through a monthly subscription—eggs are delivered weekly.

PURELY BY CHANCE FARM

Pasture raised broiler chickens, turkeys, pork sausage, eggs and produce
purelybychance.com



Based in Alta, Purely by Chance Farm is free from GMOs, chemicals and hormones. Their goal is to help heal the land while raising good food and to help others learn to do the same. Find at the Jackson Hole Farmers Market, the Winter People's Market and through direct sales.



Sue and Andy Heffron from Purely By Chance Farm located in Alta, Wyoming.

ROSEMARY AND THYME CREAMERY

Farmstead artisan sheep cheese

rosemaryandthymecreamery.com



Rosemary and Thyme Creamery is a farmstead artisan cheese business located in Rexburg, ID that strives to make delicious 100% sheep cheese. Caring for the flock of 24 sheep is the most important part of the cheese making process, therefore the sheep are fed the very best pasture and hay. Find at the People's Market, direct sales and at Jackson Whole Grocer.

SERVICEBERRY FARM

Eggs from organically fed hens, natural goat milk & milk products, goat milk soap, cheese, pastured pork, some vegetables

Find us on Facebook



Serviceberry Farm is a family owned farm located in Victor, Idaho. They feed their animals organic feed and hay that they grow themselves without the use of pesticides and herbicides. Their goats and pigs are rotated and their hens are free-range. Find through home delivery or pick up at farm.

SHUMWAY FARMS

Raw milk, raw cream, ice cream, Icelandic Skyr (yogurt), grass-fed beef, pastured poultry, free-range eggs

shumwayfarms.com



Shumway Farms is a 6th generation dairy located in Star Valley, Wyoming. Owned and operated by a family with a passion for local foods and regenerative agriculture. Find their products at the Shumway Farms store, the Jackson Farmers Market and the People's Market.

SILVERSTAR PREMIER MEATS

Premium Wagyu beef

silverstarpremiermeats@gmail.com



SilverStar Premier Meats is a small family owned ranch located in Swan Valley, Idaho. SilverStar is focused on quality over quantity and prides themselves in raising the best Wagyu. Their cows are grass fed, grain finished, hormone and antibiotic free. Find direct from the ranch and at various local restaurants.

SNOWDRIFT FARMS

A wide variety of in-season vegetables

snowdriftfarm.org



Snowdrift Farms is a five acre family farm that has utilized sustainable, regenerative practices providing our local community with the freshest vegetables. For the past ten years, they have been a Certified Organic Farm, however have decided to not renew their certification this year. They are a non-GMO farm and use absolutely no chemicals. Find at Barrels and Bins Community Market and local restaurants.

TETON FULL CIRCLE FARM

Seasonal vegetables, fruits and flowers

tetonfullcirclefarm.org



Teton Full Circle Farm is a 20-acre certified organic and biodynamic farm in Victor, ID. TFCF provides an abundance of food, flowers and fun while cultivating a community that lives in harmony with the web of life. Find their products through their CSA, and work-share program, Teton Valley and Jackson Hole Farmers Markets as well as select grocery stores and restaurants.

THISTLE BROOKS FARM

Goat, chicken, turkey, pork, lamb, chicken and duck eggs, and baked goods

thistlebrooksfarm.com



Thistle Brooks Farm is a family owned establishment. They adhere to the Slow Food vision of a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet. Find through the Summer People's Market or direct.

VERTICAL HARVEST JACKSON HOLE

Lettuce, herbs, tomatoes, and microgreens

verticalharvestjackson.com



Vertical Harvest is a three-story stacked greenhouse that utilizes one-tenth of an acre in Jackson. A public/private partnership that provides consistent, meaningful employment for people with intellectual and physical disabilities. Find through direct orders, Vertical Harvest Market Store, most grocery stores, dozens of restaurants, St. John's Medical Center Market and at the Winter People's Market.

WINTER WINDS FARM

Artisan goat cheeses

winterwindsfarm.com



Winter Winds Farm is a true farmstead operation, offering fresh soft cheese in small batches in the summer and fall when they are milking their home-raised goats. Find through direct sales, most Jackson Farmers Markets and select grocery stores and restaurants.



PACKAGED AND PREPARED FOOD PRODUCERS

Producers that source from local and regional farms and ranches.

460 BREAD

Artisan breads and rolls

460bread.com



Based in Driggs, 460 Bread blends pure ingredients and traditional processes to craft premium quality artisan bread with whole grain flours and wheat grown on local farms. Find in local grocery stores and in more than 60 local restaurants.

CHASING PARADISE

Pesto, hummus, honey, jam, hard cider, Meads (honey wines) and bars

chasingparadise1@gmail.com



Based out of Driggs, Chasing Paradise creates the highest quality products using local and organic ingredients whenever possible. Find at area Farmers Markets and through direct sales.

COLT 45 BAKERY

Beer bread and bread mix

checolt45@gmail.com



Colt 45 Bakery belongs to an up and coming chef, Colt Walker. He started this venture to earn his way through culinary classes and grow his talents and skills. He makes bread using locally sourced beer, bread mix (add your favorite beer), and apple crisp (on request). Find at the People's Markets or by direct ordering.

CUSTARD MUSTARD

Creamy robust mustard

baergroup@verizon.net



Custard Mustard is based in Jackson and has been creating mustard and other products for 30 years. Find at local Farmers Markets and through direct sales.



DAILY ROOTS

Raw fermented vegetables, vinegar tonics and fermented hot sauce

wydailyroots.com



Daily Roots makes a variety of fermented products and other goodies. Owner Poa Jacobsen Van Sickle is a registered dietitian and a certified fermentationist. Find at Healthy Being Juicery, Sweet Cheeks Meats, Vertical Harvest Market, Barrels & Bins, as well as through direct sales.

DINNER'S READY

Canned goods, salsas, marinara sauces, salad dressings, organic pesto, bone broth, frozen dinners and frozen soups

Find us on Facebook



Dinner's Ready is based on the concept of making life easier! Healthy and nutritious entrees, salads, soups, sides and sauces are frozen or canned and are easy to heat up and serve when ready. Dinner's Ready can be ordered and delivered directly or can be found at various markets.



Rob Dupré from Chasing Paradise located in Driggs, Idaho.

FISH CREEK GARDENS

Jam, chutney, fruit syrup, pickled vegetables, herb salt, baked goods, calendula cream
tetongardenhouse@aol.com



Lynn Hammond of Fish Creek Gardens sources herbs, fruits and vegetables from her own garden, as well as other local farms in Jackson and Teton Valley to create her various products. Find at the Jackson Hole Farmers Market and the People's Market.

GLORY BOWL SOUP COMPANY

Soup, eggs, chai, hummus

glorybowlsoup.com



Glory Bowl Soup Co. makes and delivers worldly gourmet soups to Jackson and Teton Valley. They raise their own poultry and eggs, use local beef and pork and use primarily organic ingredients. "Soupscriptions" are available. Purchase through their online store, the People's Market and Hungry Jacks.

I LOVE NATURAL

Naturally grown raspberries; ketogenic friendly breads, biscuits, crackers, treats and sweets

iln.lisa@yahoo.com



Based in Jackson, WY, I Love Natural produces keto friendly home baked breads and goodies to support the Ketogenic Lifestyle. Ingredients include locally produced milk, cream, eggs and herbs. In addition to the keto friendly goodies, fresh picked, family grown, pesticide and chemical free raspberries are available mid-summer. Find at the People's Market.

IN SEASON BREAD

Sourdough breads, pizza dough and brioche
inseasonjh.com



In Season is a sourdough bread business and private chef service based out of Victor, Idaho. In Season sourdough bread is 100 percent organic and naturally leavened. Crafted with no sweeteners or oils, it only contains organic flour, fresh Teton water and their own live yeast culture. Most ingredients are hand selected from either side of the Tetons. Find through the In Season Bread Share Program or at the Jackson Hole Farmers Market.



KING KRAUT

Sauerkraut

kingkrautjh@gmail.com



King Kraut has been making raw, probiotic rich sauerkraut for 5+ years. Organic and local ingredients are used when possible. The small batch kraut is fermented in Polish crocks and comes in 4-5 rotating flavors. Find at the Summer People's Market and through direct sales.

MAYA ORGANICS

Raw fermented vegetables, fruits, condiments, drinks, sprouted nut and seed butters, teas and skincare products

mayaorganicsjh@gmail.com



Maya Organics offers a line of probiotic rich and gut loving ferments and traditionally prepared artisanal creations. Find at the Jackson Hole Farmers Market, Winter People's Market or through subscriptions and deliveries.

ROOTS KITCHEN & CANNERY

Jams, pickles, quiche, and pie

rootskitchencannery.com



Roots Kitchen & Cannery preserves the delicious products available within the Teton region through canning. They hope to build the local food economy by selling regional foods to local and regional communities. Find at the People's Market, the Jackson Hole Farmers Market, Sweet Checks Meats and at most area grocery stores.

SKY HIGH CUISINE

Gluten free baked goods

skyhighcuisine.com



Based in Jackson, Sky High Cuisine makes delicious gluten free, non GMO baked goods. Ingredients from the dirty dozen list are always organic. Find at various Jackson coffee shops, grocery stores and at the Slow Food Farm Stand.

WILDFLOUR BAKERY

Fresh baked goods and bread

307.413.4422



WildFlour Bakery was created over 20 years ago in Jackson. They bake home style favorites from bagels to biscotti, cookies, pies, granola and artisan breads. All products are baked from scratch with local herbs and love! Find at Hungry Jacks in Wilson, Aspens Market, Pearl Street Market, Hoback Market, and the Slow Food Farm Stand.



Chef Colt from Colt 45 Bakery located in Pinedale, Wyoming.

RESTAURANTS

Restaurants that source ingredients from at least three local producers.

JACKSON

AMANGANI
Cosmic Apple Gardens, Huidekoper Ranch, SilverStar Premier Meats, Vertical Harvest

BAR ENOTECA
460 Bread, SilverStar Premier Meats, Vertical Harvest

BIN22
460 Bread, Huidekoper Ranch, SilverStar Premier Meats, Vertical Harvest

CAFÉ GENEVIEVE
Huidekoper Ranch, Morning Dew Mushrooms, Sweet Checks Meats, Vertical Harvest

CALICO RESTAURANT AND BAR
Calico Garden, Huidekoper Ranch, Morning Dew Mushrooms

GATHER
Cosmic Apple Gardens, Purely by Chance Farm, Snowdrift Farms, Swore Farms, Vertical Harvest

GLORIETTA TRATTORIA
460 bread, Haderlie Farms, Lark's Meadow Farms, Vertical Harvest

HAND FIRE PIZZA
Clawson Greens, Reed's Dairy, Vertical Harvest, Winter Wind Farms

HEALTHY BEING JUICERY
460 Bread, Daily Roots, Huidekoper Ranch

IL VILLAGGIO OSTERIA
460 Bread, SilverStar Premier Meats, Vertical Harvest

JACKSON DRUG
460 Bread, Jackson Hole Hereford Ranch, Reed's Dairy, Vertical Harvest

THE KITCHEN
Cosmic Apple Gardens, Huidekoper Ranch, SilverStar Premier Meats, Vertical Harvest

LOCAL RESTAURANT & BAR
Huidekoper Ranch, Lockhart Cattle Co., Paradise Springs Farm, Winter Winds Farm

NORTH GRILLE
Cosmic Apple Gardens, Haderlie Farms, North Grille Greenhouse & Garden, Purely by Chance Farm, Shumway Farms

PALATE
Daily Roots, Haderlie Farms, Purely by Chance Farm, Vertical Harvest

PERSEPHONE BAKERY
Huidekoper Ranch, Reed's Dairy, Vertical Harvest

PICNIC
Huidekoper Ranch, Reed's Dairy, Vertical Harvest

RENDEZVOUS BISTRO
Huidekoper Ranch, SilverStar Premier Meats, Vertical Harvest

SNAKE RIVER BREWERY
Haderlie Farms, Mead Ranch Natural Beef, Vertical Harvest

SNAKE RIVER GRILL
Alpenglow Farm, Haderlie Farms, Mead Ranch Natural Beef, Morning Dew Mushrooms, SilverStar Premier Meats, Vertical Harvest

ST. JOHN'S MEDICAL CENTER CHOICES CAFE
4H Extension, St. John's Medical Center Hydroponic Garden, Vertical Harvest

vv SWEET CHECKS MEATS
Cosmic Apple Gardens, Haderlie Farms, Jackson Hole Hereford Ranch, Lark's Meadow Farms, Lockhart Cattle Co., Mead Ranch Natural Beef, Purely by Chance Farm, Shumway Farms, Sweet Checks Farm, Teton Full Circle Farm

THE WHITE BUFFALO CLUB
Haderlie Farms, SilverStar Premier Meats, Vertical Harvest

TRIO AN AMERICAN BISTRO
460 Bread, Huidekoper Ranch, JG Shire Farms, Lockhart Cattle Co.

DRIGGS FORAGE BISTRO & LOUNGE
Clawson Greens, Cosmic Apple Gardens, Mad Mountain Greenery, Morning Dew Mushrooms, Snowdrift Farms

WARBIRDS CAFE
460 Bread, Clawson Greens, Crowfoot J Ranch & Meats, Mad Mountain Greenery, Morning Dew Mushrooms, Winter Winds Farm

YETI'S POST
Clawson Greens, Mad Mountain Greenery, Morning Dew Mushrooms, Purely by Chance, Yeti's Post Garden

VICTOR BUTTER CAFE
460 Bread, Haderlie Farms, Vertical Harvest

TASTE BUDS
460 Bread, Teton Valley Honey, Vertical Harvest

TETONIA BADGER CREEK CAFE
Clawson Greens, Mad Mountain Greenery, Morning Dew Mushrooms, Winter Winds Farms

LOCAL FARMERS MARKETS

Farmers Markets that are within 100 miles of Jackson.

JACKSON HOLE FARMERS MARKET
8 a.m.–noon Saturdays,
June 22–Sept. 21
Jackson Town Square

vv SLOW FOOD FARM STAND
11 a.m.–6 p.m.
Thursdays and Fridays
July 4–October
Movieworks Plaza
beside 890 U.S. 89

vv SLOW FOOD IN THE TETONS SUMMER PEOPLE'S MARKET
4–7 p.m. Wednesdays,
May 29–Sept. 18
Base of Snow King
Mountain in Jackson

STAR VALLEY FARMERS MARKET
4–7 p.m. Thursdays,
June 28–Sept. 13
Marge Grover Memorial Park,
Alpine

TETON VALLEY FARMERS MARKET
9 a.m.–1 p.m. Fridays,
June 7–Oct. 8
60 S. Main St., Driggs, Idaho

vv SLOW FOOD IN THE TETONS WINTER PEOPLE'S MARKET
1–4 p.m. every other Saturday,
Dec.–April
Teton County
Fairgrounds Building,
350 W. Snow King Ave.

LOCAL CSA PROGRAMS

Community Supported Agriculture Programs within 100 miles of Jackson.

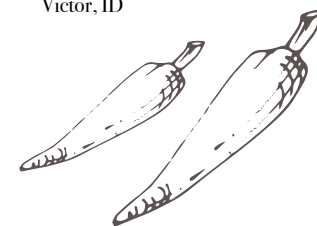
CLAWSON GREENS
Pesticide free hydroponic clean greens
Tetonia, ID

COSMIC APPLE GARDENS
Freshly harvested seasonal organic/biodynamic veggies, herbs and flowers
Victor, ID

JACKSON HOLE HEREFORD RANCH
10 lbs of sustainably raised local beef each month
Jackson, WY

PURELY BY CHANCE FARM
Bulk orders available for chickens, turkeys and pigs
Alta, WY

TETON FULL CIRCLE FARM
Organic Teton Valley grown vegetables
Victor, ID





Brewery TO Ranch TO Table

At Snake River Brewery, all spent grains from the beer-making process are given to Mead Ranch, which uses it to supplement the grass diet of



SNAKE RIVER
BREWING

their cattle. The Brewery then uses beef from their cattle for their burgers. **Stop by to try our burgers, and our beers.**

