

JACKSON HOLE & TETON VALLEY

Local Food Guide

A PROGRAM OF SLOW FOOD IN THE TETONS

Brought to you in partnership with *Dishing* magazine




Slow Foods
IN THE TETONS

dishing


SNAKE RIVER
BREWING

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.

2021 SUMMER EVENTS AND PROGRAMS

The Jackson Hole Community Gardens: The JH Community Gardens provide gardening opportunities for people without home gardens, cultivate green space, build community, increase access to fresh and healthy food, and act as a living classroom for growers of all ages. The May Park Garden is located in East Jackson and the Blair Garden is located across from Jackson Hole Middle School.

Slow Food in the Tetons People's Market: 4–7 p.m. every Wednesday from **June 2–September 22** at the Center for the Arts Lawn.

Slow Food Farm Stand: 11 a.m.–6 p.m. Thursdays and Fridays **June 24–September 24** in the MovieWorks Plaza beside 890 U.S. 89.

Slow Food Online Marketplace: Shop for food online from local and regional producers, pick up orders weekly at the Slow Food Farm Stand. **Year Round.**

The Jackson Hole Farm-to-Fork Festival: A three-day event for the entire family at the Center for the Arts dedicated to local food education and celebration, **October 1–3.**

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

After-School Farm-to-Table Kids Cooking Classes: Kids learn to cook the Slow Food way, with recipes that incorporate local, seasonal ingredients, afternoons throughout the school year.

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.

KEY



BEEF



GRAIN



CHEESE



USDA Certified Organic



POULTRY



BREAD



FLOWERS



Biodynamic by Demeter USA



PORK



PRODUCE



PACKAGED FOOD



Accepts Veggie Vouchers



LAMB



EGGS



The Snail of Approval recognizes restaurants that source ingredients from at least 3 local or regional farms and ranches.



GOAT



DAIRY

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

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

LOCAL AND REGIONAL FARMERS AND RANCHERS

Farmers and ranchers that are located within 100 miles of Jackson, Wyo. Regional farmers and ranchers that are located within 250 miles of Jackson, Wyo.

ALPENGLOW 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
facebook.com/ashlandproduce



Ashland Produce in Rigby, Idaho is a 25 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.

BLUEBIRD RANCH

Chicken eggs
307.699.4433



Bluebird Ranch is a mother-daughter operation, begun in 2020, where they hand-care for 25 beautiful chickens and offer fresh, free range, all natural, hand gathered eggs in a variety of colors. Hens are chemical and vaccination free. Find at Slow Food Online Marketplace and the JH Farmer's Market.

BOB GOKEY

White gourmet corn, raspberries, plums, gooseberries, pie cherries, apples and other produce
208.521.7672



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 on-farm, order in the Idaho Falls area, and at the Slow Food Farm Stand.



CANEWATER FARM

Organic vegetables
raferivers@gmail.com



A Certified Organic family farm located in Teton Valley, Idaho, with a team that shares a deep connection to their surroundings and feels lucky to call this valley home. The farm produces a mix of Organic vegetables and flowers for farmers markets, restaurants, and retail stores in Idaho and Jackson, Wyoming. full list at canewaterfarm.com

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, Idaho. 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 and pasture raised poultry
crowfootjmeats.com



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

DUSTY HOUND FARMS

Eggs, honey, seasonal produce
dustyhoundfarms@gmail.com



Dusty Hound Farms located in Teton, Idaho is in it's third year of selling the products they produce. However, the land itself has been in the family since the late 1800's and for the past twenty years the land has been enrolled in the Conservation Reserve Program. Find their produce at the Driggs Farmers Market.

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, raw goat cheese
Find us on Facebook and Instagram



Endless Winter Farm in Victor, ID produces raw goat milk and cheese. Goats are on chemical free summer pasture and fed Certified Organic and Biodynamic hay and barley from Paradise Springs Farm in Victor, ID in winter. Find at Barrels and Bins in Driggs, ID, Teton Valley Online Farmers Market, and direct farm sales (including home delivery).

FARMER FRED

Sauerkraut, lamb, vegetables
groenkef@yahoo.com



Growing vegetables for 30 years in Lander, WY without commercial fertilizers, pesticides, or herbicides. Farmer Fred's traditional sauerkraut is USDA Certified Organic. He also raises all natural, hormone, antibiotic free, and grass fed lamb. Find at area stores, Slow Food People's Market and Online Marketplace, and JH Farmers Market.

GARLIC FETE

Gourmet garlic
garlicfete.com



Garlic Fete in Alta, Wyoming grows gourmet garlic that focuses on the best yielding and largest culinary bulbs. There are currently 21 varieties which include mostly hardneck garlic. Their garlic is grown without pesticides or herbicides and with only all natural soil amendments. Find through direct sales through their website or 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, cut flowers in season, local honey and compost
haderlicfarms.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.



Haystack Mountain Orchard

HAYSTACK MOUNTAIN ORCHARD

Heirloom Apples, Sour Cherries
jssides@gmail.com



Established in 2007, this small family orchard in Bedford, WY features heirloom varieties of tree-ripened apples available Sept through Oct. Montmorency cherries coming soon. Chemical and pesticide free. Sustainable practices include mulching and gravity irrigation. Visitors welcome. Find at Slow Food Farm Stand and on-farm sales.

HISTAKES SPELT/FOOD DUDES

Fresh grown produce and ancient varieties of wheat (spelt and khorasan)
histakes-spelt.com



Food Dudes (aka HiStakes-Spelt) operates a 1000-acre farm in the Sugar City, Idaho area focusing on a biological and thoughtful approach to conventional farming. They grow potatoes, hay, and ancient varieties of wheat. Find through direct sales, east-Idaho farmers markets, and at Slow Food Farm Stand.

HUBBARD RANCH

Beef, chicken, eggs, potatoes
hubbardsranch.com



The Hubbard family came to the Tetons from the flatlands of Illinois over forty years ago. They are fulfilling their dream of farming and raising cattle and sharing experiences with the visitors that come annually to their guest ranch. Find at People's Market.

HUIDEKOPER RANCH

Vegetables & microgreens
Find us on Facebook



Located in Wilson, Huidekoper Ranch operates a half-acre market garden to grow flavorful, nutrient-dense produce. They make their own compost and never use chemicals or pesticides. Find at Slow Food Online Marketplace and Farm Stand and at select local restaurants and grocery stores.

JACKPINE LAVENDER

Fresh and dried lavender, essential oil, honey, teas, sugars, salts, herb blends, body products aromatherapy blends and sprays
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 CO.

Grass-fed heritage breed beef
killpeckercreekcattleco.com



Located in Daniel, Wyoming, Killpecker Creek Cattle Company is a low input, environmentally focused, heritage breed, beef ranch. They raise USDA certified no antibiotic, no hormone beef. Find at the Slow Food Online Market Place, the summer People's Markets, Pinedale High Altitude farmer's market, and farm-direct sales (including delivery).

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 since 2011 and is located in Teton Valley, Idaho. 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



Specializing in East Freisian/Lacaune dairy sheep in Southeastern Idaho, Lark's Meadow produces unapologetically rustic cheeses, pasture raised lamb and bread on their 20 acre family run farm. The farm brings together a stunning landscape, an ongoing family farming legacy, and a commitment to natural methods. Find at grocery stores, Slow Food People's Market, and JH Farmers Market.

LATE BLOOMER RANCH

Pastured pork, eggs, fruit, and cut-flowers
latebloomerranch.com



Late Bloomer Ranch located in Driggs, ID on a 65 acre ranch was founded in 2019 with the goal to provide high quality pork, eggs, fruit, and cut-flowers. They use organic inputs, regenerative practices, and soil-focused pasture management to create products with exceptional flavor and integrity. Find at local Farmers Markets as well as direct sales.

LOCKHART CATTLE CO.

Locally grown grass-fed and grass-finished beef, beef jerky and snack sticks
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, stores, restaurants, and farm-direct sales.

MEAD RANCH NATURAL BEEF

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



Mead Ranch black angus cattle graze mountain pastures in Spring Gulch that are permanently protected with conservation easements. Cattle are finished on spent grains from local breweries and the Wyoming Whiskey distillery and are never given hormones, steroids or antibiotics. Find at the People's Market, JH Farmers Market, local restaurants and stores, and farm-direct sales.

MORNING DEW MUSHROOMS

Gourmet mushrooms

Find us on Facebook



A gourmet mushroom farm in Teton Valley, Morning Dew Mushrooms offers an elegant assortment of fresh, all-natural mushrooms, grown using organic practices on an in-house created substrate and cultivated year-round in the Tetons! Find at Slow Food Online Marketplace, direct sales and at select restaurants in Jackson and Teton Valley.

MOUNTAIN MEADOW GARDENS

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



Mountain Meadow Gardens in Jackson, Wyo. 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.

PAINTED SAGE FARM

Sugar snap peas, asian greens, hakurei turnips, salad mix, other greens, root veggies, garlic and more. We also bring in peaches, apricots, and other fruit from Palisade, CO.

paintedsagefarm@gmail.com



On a scant 1/3 acre just outside Pinedale, Painted Sage grows a wide variety of Veggies. Farming in Sublette Co since 2006. Growing methods are according to organic standards, but not certified. Find at Slow Food Farm Stand and the Farm Stand at 12 Lake Rd in Pinedale.

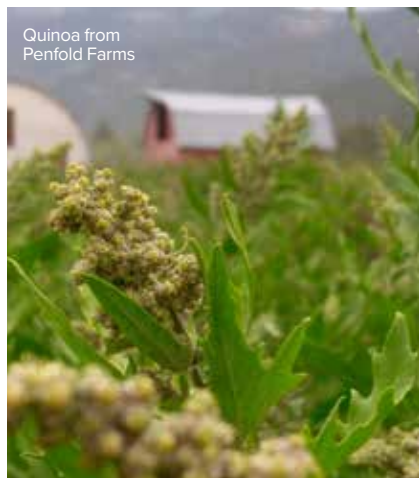
PARADISE SPRINGS FARM

Raw milk, raw cheese, eggs and whey

paradisefarms.com



Paradise Springs Farm in Victor, Idaho 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, buckwheat, split peas and quinoa
spudseed@gmail.com



For 5 generations, Penfold Farms in Driggs, Idaho has grown seed potatoes. They recently began growing and processing quinoa, split peas, buckwheat and barley 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- Free Birds, LLC. is a 4th generation Teton Valley ranch family. 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, 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 Winter People's Market and through direct sales.

SECOND STREET FARM

Pastured chickens and turkeys, produce
www.secondstreetfarm.com



Second Street Farm is a diverse farm owned and operated by Pat and Bailey Brennan raising pastured chickens and turkeys fed Non-GMO feed, fruits, vegetables and good dirt in Lander's backyard. Find at the Lander Valley Farmers Market, Summer People's Market and direct through their website.



SHUMWAY FARMS

Raw milk, raw cream, ice cream, Icelandic Skyr (yogurt), grass-fed beef, 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.

SNOWDRIFT FARMS

A wide variety of in-season vegetables
snowdriftfarm.org



Snowdrift Farms is a 5 acre family farm utilizing sustainable, regenerative practices to provide the freshest local vegetables. Previously Certified Organic for 10-years, they are now a non-GMO farm and use absolutely no chemicals. Find at Barrels and Bins Community Market and local restaurants.

SQUIRE FARMS

Raw milk, yogurt, raw cheese, cream, eggs, pork, chicken, beef
Find us on Facebook



Family owned and operated, Squire Farms is located on 10 acres in Afton, WY and thrives on a passion for local, quality food, with specialization in traditional French products. Suzanne recently immigrated and enjoys getting to know local products. Methods are pesticide free. Find at JH Farmer's Market, People's Market, and direct sales.

SWEET HOLLOW FARM

Produce, microgreens, herbs, fruit, cut flowers, and eggs
sweetholloworganic.com



Operating on under two acres in Victor, ID, Sweet Hollow specializes in produce, herbs, microgreens, fruit, eggs, and cut flowers and utilizes no-till, sustainable practices. Their open-gate policy welcomes visitors to observe growing methods and shop the on-site farm stand. Also find at Slow Food People's Market and Farm Stand, Driggs Farmers Market and CSA program.

TETON FULL CIRCLE FARM

Vegetables, herbs and specialty cut flowers
tetonfullcirclefarm.org



A 20 acre Certified Organic & Biodynamic farm in Victor, Idaho. TFCF provides an abundance of food, flowers & fun while cultivating a community that lives in harmony with the web of life! Farm products include vegetables, herbs, eggs & cut flowers Find at Teton Valley Farmers Market, stores in Victor/Driggs, wedding/event flower program, CSA, & scheduled farm pickups.

THE HOMESTEAD INSTITUTE

A wide variety of vegetables eggs, poultry, and pork
danchristman7@gmail.com and find us on Facebook



The Homestead Institute raises a variety of fruits, vegetables, meat & eggs. They are especially proud of their heirloom tomatoes, garlic, & pastured farm fresh eggs. Find at Teton Valley Farmers Market, JH Farmers Market, on farm sales, CSA, & Reed's Dairy. Also, talk to them about how to grow more of your own food!

THISTLE BROOKS FARM

Goat, chicken, turkey, pork, lamb, beef, eggs (chicken and duck), 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 direct.

VERTICAL HARVEST JACKSON HOLE

Microgreens, speciality greens, lettuce and tomatoes
verticalharvestfarms.com



Vertical Harvest is a 3-story hydroponic vertical greenhouse that utilizes 1/10th of an acre to grow 10 acres of produce! A public/private partnership that provides meaningful employment for people with disabilities. Find through direct sales, select grocery stores and restaurants, and Slow Food in the Tetons.



The Homestead Institute

WINTER WINDS FARM

Artisan goat cheeses
winterwindsfarm.com



Winter Winds Farm is a true farmstead operation offering a variety of fresh, soft cheeses and raw-milk, aged cheeses made by hand in small batches in the summer and fall when they are milking their home-raised goats. Find them through direct sales, Jackson and Driggs Farmers Markets, and select grocery stores and restaurants.

WOODS GARDENS/DOUBLE K FARMS

Lots of fruits and vegetables
 208.201.4598



Located in St. Anthony, Idaho, Double K Farms at Woods Gardens has four acres including four greenhouses that are well utilized to grow lots of fruit and vegetables. They have the first vertical strawberry system in Idaho. Find at the Double K Farms at Woods Gardens Farm Stand, as well as through weekly deliveries to Rigby and Idaho Falls.

LOCAL FARMERS MARKETS

Farmers Markets that are within 100 miles of Jackson.

VV SLOW FOOD IN THE TETONS SUMMER PEOPLE'S MARKET
 4-7 p.m. Wednesdays, June 2-Sept. 22
 Center for the Arts lawn

VV SLOW FOOD IN THE TETONS FARM STAND
 11 a.m.-6 p.m. Thursdays and Fridays June 24-Sept. 24
 890 US-89, Next to Twigs Nursery in the MovieWorks Plaza

VV SLOW FOOD IN THE TETONS WINTER PEOPLE'S MARKET
 Every other Saturday, Dec.-April

JACKSON HOLE FARMERS MARKET
 8 a.m.-noon Saturdays July 10-Sept. 25
 Jackson Town Square

VV SLOW FOOD IN THE TETONS ONLINE MARKETPLACE
 Weekly Online Ordering of local/regional produce, meat, dairy, and packaged foods
 Order at tetonslowfood.org. Pick Up at MovieWorks Plaza beside 890 US-89.

STAR VALLEY FARMERS MARKET
 4-7 p.m. Thursdays, July 1-Sept. 9
 Marge Grover Memorial Park, Alpine

TETON VALLEY FARMERS MARKET
 9 a.m.-1 p.m. Fridays, June 4-Oct. 1
 Driggs City Center Plaza

TETON VALLEY WINTER FARMERS MARKET
 11 a.m.-2 p.m. every other Saturday, Dec.-April
 Driggs City Center Plaza

TETON VALLEY FARMERS MARKET ONLINE
 Weekly Jan.-May & Oct.-Dec.
 Ordering Period: 8 a.m. Sunda-6 p.m. Wednesday; Pick up: 2-6 p.m. Friday

PINEDALE HIGH ALTITUDE FARMERS MARKET
 3:30-6:30 p.m. Thursdays, June 10-Sept. 2
 Court House Lawn

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, Idaho, 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.

BAKE ME VEGAN

Vegan cakes, cookies, pies, cheesecakes, cupcakes
bakemeveganjh@gmail.com



Operating in Wilson, WY, offering indulgent sweets that cater to a plant based lifestyle and are free of common allergens. Recipes incorporate local flour from Wyoming Heritage Grains, some Certified Organic ingredients, and gluten free options. Find at Slow Food Online Marketplace and via direct sales.

BEAR ROOT BITTERS

Hand crafted bitters and vinegar infusions
bearrootbitters@gmail.com



A small batch company that make artisanal bitters and vinegar infusions crafted from wild plants, herbs, roots, fruit and flowers. Some Certified Organic ingredients. Find at Slow Food Online Marketplace, People's Market, shops and restaurants in the Jackson area, and via direct sales.

BREAD AND BLOSSOM

Sourdough products (bread, pizza dough, brioche buns, pretzels, baguette) fresh salad dressings and sauces

info@breadandblossom.com



Bread and Blossom started in May of 2020 with a passion for nourishing people with fresh/local ingredients. Find at Slow Food Online Marketplace, People's Market and direct orders through Instagram @breadandblossom.

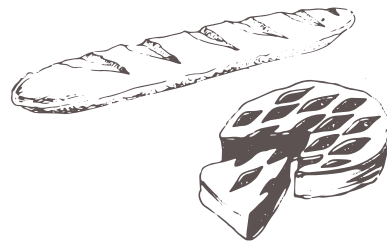
CHASING PARADISE

Local raw honey, pesto, fresh hummus, "all good" bars, "world famous" hot sauce, organic walnuts, hard apple cider and meads (honey wines)

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; hard cider and meads are also available at most local liquor stores and restaurants.



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.

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.



FARMSTEAD CIDER

Locally made hard ciders
farmsteadwyo.com



The only Wyoming hard cider. Resurrecting the high-altitude cider making styles of the western frontier by foraging wild and forgotten apples from the region. Farmstead focuses on sustainability by promoting biodiversity and abstaining from synthetic sprays and fertilizers. Ciders are unfiltered, fermented with native yeasts, with nothing added. Find at People's Market, select area restaurants and stores, and via direct sales.

FISH CREEK GARDENS

Whole fruit jams, fire cider, turmeric honey, baked goods, pickled vegetables, calendula cream, arnica/comfrey cream

tetongardenhouse@aol.com



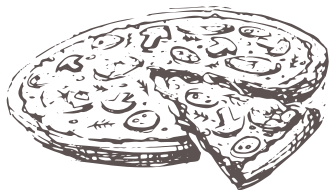
Lynn Hammond of Fish Creek Gardens sources herbs, fruits and vegetables from her own garden, as well as other local farms in Jackson and Teton Valley to create her various products. Find at the Jackson Hole Farmers Market and the People's Market.

I LOVE NATURAL

Naturally grown raspberries; ketogenic friendly breads, biscuits, crackers, treats and sweets
iln.lisa@yahoo.com



Products include hand-crafted preserves that use locally grown-pesticide and chemical free raspberries and wild-harvested local serviceberries to produce small batch mouthwatering Jams. I Love Natural also offers a variety of pickled asparagus, vegetable medlies & cauliflower; bread and butter pickles & trios, and chutneys; along with wild harvested elk, deer and bison tallow. Find at People's Market & Slow Food Online Marketplace.



IN SEASON

Wood fired pizza & sourdough bread
inseasonjh.com



In season offers farm to table dining experiences for weddings and gatherings in the Tetons. Try their delicious wood-fired & sourdough pizzas at Grand Teton Brewing in Victor, Idaho.

K LAZY M RANCH Y

Sourdough breads, sourdough crackers, sauerkraut, copper pot jams, in-season garden produce
k_dirt@yahoo.com



An eclectic array of small batch, high quality offerings from garden to kitchen, including a specialization in local comb honey, using organic practices. Find at Slow Food Online Marketplace, Garden Shed in Freedom, ID, and at on-farm sales.

KING KRAUT

Sauerkraut
kingkrautjh@gmail.com



King Kraut has been making raw, probiotic rich sauerkraut since 2012. 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 Slow Food Online Marketplace and through direct sales.

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.

TRAM JAM

Homecrafted jams
tramjamjh.com



Locally owned & operated in Jackson Hole, Tram Jam got its start in 2020 with inspiration from an old family recipe. Homecrafted in small batches with local ingredients, Tram Jam donates a proceeds of all jam sales to Coombs Outdoors, a local organization empowering children to reach their full potential through outdoor recreation. Find at Slow Food in the Tetons, area farmers markets, sold locally at MADE in Gaslight Alley, and online at tramjamjh.com

WILDFLOUR BAKERY


Fresh baked goods and bread
 307.413.4422



WildFlour Bakery was created over 20 years ago in Jackson, Wyo. 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, Aspens Market, Pearl Street Market, Hoback Market, and the Slow Food Farm Stand.

RESTAURANTS

The Snail of Approval is a program of Slow Food USA to recognize food and beverage related businesses that are putting Slow Food values into practice. The aim is to raise awareness about local food resources within communities and to reward the organizations that incorporate a variety of sustainable food ideals.

With guidance from the national program, Snail of Approval recipients are awarded at the local level by chapters like ours. The initial 2021 criteria for a Slow Food in the Tetons Snail of Approval is a restaurant that sources ingredients from at least 3 local (within 100 miles) or regional (within 250 miles) farms and ranches. Look for the snail! 
 Updated list available online at tetonslowfood.org.

JACKSON

AMANGANI
 Canewater Farm, Morning Dew Mushrooms, Lockhart Cattle Co., Vertical Harvest

BIN22
 Morning Dew Mushrooms, Persephone, Vertical Harvest

CAFÉ GENEVIEVE
 460 Bread, Canewater Farms, Mead Ranch, Morning Dew Mushrooms, Teton Maple Exchange, Vertical Harvest

COELETTE
 Canewater, Huidekoper Ranch, Sweet Checks Meats, Vertical Harvest, Winter Winds Farm

GATHER
 460 bread, Purely By Chance Farm, Vertical Harvest

GLORIETTA
 Canewater Farm, Paradise Springs Farm, Lark Meadows Farm, Snake River Farms

HEALTHY BEING CAFE & JUICERY
 Haderlie Farms, Huidekoper Ranch, Canewater Farm, Sweet Checks Meats

THE KITCHEN
 Morning Dew Mushrooms, Vertical Harvest, Cosmic Apple Gardens, Huidekoper Ranch

LOCAL RESTAURANT & BAR
 460 Bread, Huidekoper Ranch, Lockhart Cattle Co, Morning Dew Mushrooms, Snake River Farms, Snake River Ranch, Winter Winds Farm

ORSETTO
 460 Bread, Canewater Farms, Mead Ranch, Morning Dew Mushrooms, Vertical Harvest

PERSEPHONE BAKERY
 Farmer Fred, Huidekoper Ranch, Shumway Farms, Sweet Checks Meats, Vertical Harvest, Winter Winds Farms

PICNIC
 Huidekoper Ranch, Sweet Checks Meats, Vertical Harvest, Winter Winds Farm

SNAKE RIVER BREWING
 Mead Ranch, Farmer Fred, King Kraut, Vertical Harvest

SNAKE RIVER GRILL
 Canewater Farms, Haderlie Farms, Huidekoper Ranch, Lark's Meadow Farms, Mead Ranch Natural Beef, Morning Dew Mushrooms, Purely By Chance Farm, Shumway Farms, Vertical Harvest, Winter Winds Farm

SWEET CHECKS MEATS
 Cosmic Apple Gardens, Haderlie Farms, Mead Ranch, Shumway Farms

TRIO
 460 Bread, Huidekoper Ranch, Lockhart Cattle Co, Morning Dew Mushrooms, Snake River Ranch, Winter Winds Farm

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

BUTTER CAFE
 460 Bread, Clawson Greens, Vertical Harvest

CITIZEN 33
 Canewater Farm, Clawson Greens, Crowfoot J Ranch, Double K Farms, Easy Acres, Hagerman Melons, Heber Valley Farm, Late Bloomer Ranch, Mountain Valley Mushrooms, Snowdrift Farm, Teton Full Circle Farm, Thistle Brooks Farm

FORAGE BISTRO & LOUNGE
 460 Bread, Easy Acres Farms, Canewater Farms, Morning Dew Mushrooms, Winter Winds Farm

PIZZERIA ALPINO
 Clawson Greens, Morning Dew Mushrooms, Crowfoot J Ranch

RISE COFFEE HOUSE
 460 Bread, Mad Mountain Greenery, Teton Valley Farmers Market

WARBIRDS CAFE
 Clawson Greens, Morning Dew Mushrooms, Crowfoot J Ranch, Winter Winds Farm

TETON VALLEY



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.**

