



2018

BOURBON COUNTY WHOLESALE FOOD DIRECTORY

A resource for producers and buyers
By The Healthy Bourbon County Action Team





USING THIS DIRECTORY

This directory exists to make it easier for local foods to reach wholesale buyers in Bourbon County, KS.

How can I use it?

Contact a potential buyer or producer to set up an introductory meeting. Use the information in each listing to guide your conversation. Address relevant issues of production practices, post-harvest handling, packaging, ordering and delivery logistics, marketing, pricing and product availability, and invoicing. Establishing clear communication and shared understanding of purchase expectations will help ensure you start a productive relationship with a new buyer or supplier.

Plan pre-season arrangements with local food partners with whom you enjoy working.

How can I be in the directory?

Wholesale buyers and producers who would like to be included in the future should contact: Rhonda Dunn, Bourbon County Food Alliance Chair; rdunn@fscity.org; 620-223-0550.

Find this directory online: fscity.org | fortscott.com | visitfortscott.com



Photography by Kenny Felt Photography





The Bourbon County Food Alliance seeks to identify the benefits, challenges and opportunities for a successful, sustainable local food system. The Alliance will serve as a forum for discussion and coordination for community-wide efforts to improve access to healthy food options.

Ordinance #3515, adopted July 18, 2017, establishes the name of council as the Bourbon County Food Alliance, herein referred to as BCFA.

The BCFA's objectives are to:

- Increase access to nutritious and safe food for all residents.
- Enhance economic development and entrepreneurial opportunities related to local food production and consumption. Improve health outcomes.
- Increase education and awareness of how to use healthy foods, including locally produced, at home, or at businesses and institutions.
- Bring stakeholders together and provide mechanisms for seeking stakeholder advice and expertise.
- Coordinate and collaborate with new and existing programs within the community and other county and state food policy organizations regionally.
- Support local producers, processors, and distributors of food products.
- Engage youth of the community to build healthy life skills.
- Enhance the ability of local organizations to impact awareness and consumption of healthy food options.





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SUPPLIER'S DIRECTORY

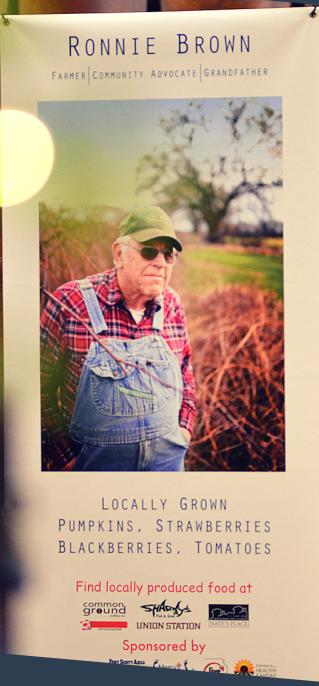
NAME	ADDRESS	CONTACT INFO	PRODUCTS										SELL TO					DELIVERY CHARGE	LIABILITY & GAP	ON-FARM FOOD SAFETY & QUALITY ASSURANCE PRACTICES				
			Eggs	Fruit	Greens	Herbs	Poultry	Meat	Veggies	Value-added	Other			DISTRIBUTOR	FMV's MKT	GROCERY STORE	RESTAURANT				SCHOOL	NON-CSA	Order notice	
Black Dogs Farm Barbara Ritter	351 230th St Garland, KS 66741	(620) 223-2702 (913) 636-4892 blackdogsfarm12@gmail.com www.blackdogsfarm.net																		One week	None	\$500k n/a		
Good Natured Family Farm Coop Diana Endicott	1976 55th St Bronson KS 66716	(913) 636-9989 allnatural@ckt.net www.gnff.org																		Min. 7-10 days for new orders	Yes; minimum order required	\$4 mil Yes	Federal USDA Meat Inspection; USDA GAP for produce	
Happy Hens Egg Farm Natalie Snyder	1890 Cavalry Rd. Fort Scott, KS 66701	(620) 224-4303 natsuern@gmail.com																		Approx. 2-3 days	None		On-farm cold storage	
Lundberg Farm Josh & Jacki Lundberg	2587 Hackberry Rd. Fort Scott, KS 66701	(620) 224-4793 thechickenshed@yahoo.com																			None			
Maid in Marmaton Stacey Atkins	1192 154 Ter. Fort Scott, KS 66701	(620) 224-7124 maidinmarmaton@outlook.com																		One week	None			
Nordic Roots Farm Mary Daniels	166 4000th St. Savonburg, KS 66772	(620) 212-4587 (620) 476-0193 mddaniels@ksu.edu																		One week	Free w/ \$50 order		On-farm cold storage; season extension	
Pathway Agpath David Goodyear	1728 Horton St. Fort Scott, KS 66701	(620) 223-0131 dpgoodyear@hotmail.com fortscottnazarene.org/ministries																		Approx. 2-3 days	None		On-farm cold storage	
Ponderosa Farm Chet & Linda Bower	1550 215th St. Fort Scott, KS 66701	(620) 223-3076 (620) 215-4359 clbowen1965@gmail.com																		Approx. 2-3 days	None		On-farm cold storage	
R & B Produce Ronnie & Beverly Brown	1269 Birch Rd. Fort Scott, KS 66701	(620) 547-2544 (620) 215-3020 randbproduce@hotmail.com																		One week	None			
Schenker Family Farms Kevin & Cherie Schenker	604 Hickory 1126 Hwy McCune, KS 66753	(620) 632-447 (620) 687-1222 cschenker@ckt.net www.schenkerfarms.com																		Approx. 2-3 days	None	\$2 Mil Livestock	On-farm cold storage	
Shead Spread Farms Larry & Vicky Shead	2468 Cavalry Rd. Fort Scott, KS 66701	(620) 223-4363 (620) 224-4149 vickieshead@gmail.com																			Free local			
Sweet Rose Farm Randy Gregg	592 160th St. Fort Scott, KS 66701	sweetrosefarm@yahoo.com																		Prefer pre-season agreement & checking in periodically	None	\$100K n/a	Season extension	
Tea House Meats Aaron & Rebekah Houser	2513 Limestone Rd. Fort Scott, KS 66701	(620) 215-3810 (620) 215-5658 info@teahousemeats.com www.teahousemeats.com																		Depends	Depends		On-farm cold storage	

BUYER'S DIRECTORY

[illegible]



BUY & EAT | MEET & GREET



We can make a difference in our community's food system.

Choosing to use food dollars locally can impact our community's access to fresh food and strengthen our local economy. The Healthy Bourbon County Action Team, Live Local and the Fort Scott Area Chamber of Commerce sponsored an event to introduce entities that buy and sell food to promote and grow the utilization of locally produced, fresh, food. From that event we have developed this directory.



EAT LOCAL

Buying local allows you to ask the farmer about their common practices in growing and harvesting their crops. The more you know, the more you can buy with confidence!

Supporting local food production expands consumer choice and fresh food access, supports rural economic revitalization, improves negotiating power of local producers, provides incentives for entrepreneurship and innovation, and protects the food system against severe shock.

Next time you are planning your menus or food retail items, consider purchasing from your local farmers: you won't be disappointed!





We're Black Dogs Farm, and we're here to solve the bee crisis. And rescue dogs. And shear sheep. And basically anything else we feel like doing on our family-owned- and-operated farm.

Somehow it was an in-flight magazine article, not his wife's hysterics, that made Bryan realize what a crisis this was. But living in the Kansas suburbs, he and Barbara felt powerless to help the situation. And they couldn't accept that.

So they got a map. And drew a circle around Kansas City that spanned 100 miles. And started looking for land where they could raise bees.

Then, in 2010, they found it. Eighty acres just outside of Garland, Kansas. Black Dogs Farm—their Act II. They knew starting a small farm at age 50 would be a challenge, but they felt empowered to make a difference. Not just with bees, but with rescue dogs too. And sheep. And just good, honest farming.

Today Bryan and Barbara live on Black Dogs Farm full-time and continue to support the honey bee population by maintaining hives on behalf of fellow bee activists all over the country. They are passionate about providing locally made goods, and hope to inspire others that it's never too late to do what you love.

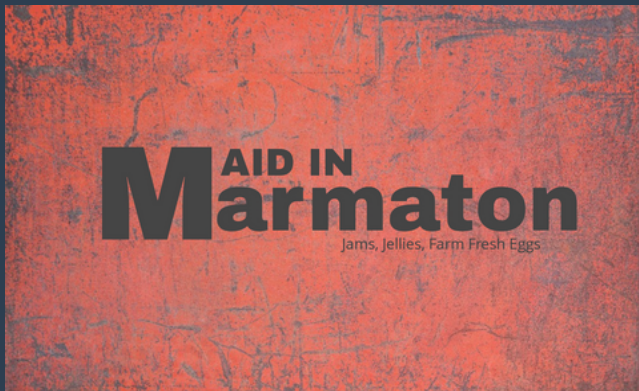


They sell free range eggs, lamb, artistic woolen garments, and honey from their hives.

Contact info

**blackdogsfarm.net
bees@blackdogsfarm.net
(620) 223-2702**





Stacey Atkins is President of Fort Scott Farmers Market, a wife, a mom, a farmer, and a business woman. Her farm, Maid In Marmaton, is located West of Fort Scott in an area that used to be called the town of Marmaton.

Stacey started selling produce and value added products like jams and jellies because she has always loved gardening and feeding people. She has been selling goods for a few years now and plans to eventually build a "pick your own" style of berry farm. For now she will stick to offering chicken and duck eggs, various flavors of jams and jellies from various fruits, vegetables and baked goods.

Her chickens free range during the day to act as a natural pesticide for the garden without having to use harsh chemicals. Stacey tries to focus on growing heirloom variety produce, starting from a seed. She loves growing and being outside so truly is a labor of love.



Stacey Atkins sells free range chicken and duck eggs, jams, jellies, various vegetables, and baked goods.

Check out her Farmer's Market booth every Tuesday and Saturday May-October at Skubitz Plaza in Fort Scott.

Contact info

**maidinmarmaton@outlook.com
(620) 224-7124**





Pathways incorporates several strategies aimed at integrating people at risk with a faith community. AgPath is a tactic of Pathways. The overall goal is to re-establish a sense of belonging and develop kinship within local churches and with those on the margins of our community. The three-year goal is to have people of faith working side by side with program volunteers within an agricultural environment.

The project has been made possible through community and individual support. Although Pathways is sponsored by a local church, it is nondenominational in nature and labor is largely volunteer. They obtained the use of two acres and farm equipment through a local farmer that shares a mutual vision. Pathways AgPath was the recipient of the BCBSKS Pathways to Healthy Kansas and Healthy Bourbon County Action Team Year 2 Project to increase access to healthy food. This generous grant was used to purchase equipment and needed resources.

The first year is a learning period, both in the production/distribution of food and the development of relationships.

The program donates food to the local food bank and feeding family's project, and sells to local stores and coffee shops. Their passion stems from a strong belief that as Christians they are to have a concern for, and take an active role in, the overall health of the community in which they live.



Pathways AgPath sells sweet corn, peppers, tomatoes, green beans, and squash.

Contact info

**fortscottnazarene.org/ministries
dpgoodyear@hotmail.com
 (620) 223-0131**



Panderosa Farm

What began as a simple landscaping job turned into a hobby bigger than they could imagine. Chet cut an old locust tree down on their property and his father-in-law suggested he till up a garden in its place. Chet and Linda were both raised on a farm so growing vegetables wasn't new to them.

The Bowers spent all weekend, every weekend, gardening, canning, pickling, and making salsa. Soon they were growing more produce than they could keep up with so off to the Farmer's Market they went and have been hooked on it ever since - going on 19 years.

Each year brings new challenges and solutions. In the beginning, Chet worked as a bridge builder and tri-owner of a construction company. His work often took him away from home during the week so he spent his weekends gardening before retirement in 2003.

Before Fort Scott Farmer's Market was open two days a week, Linda, who worked as a secretary at Community Christian Church, would load up her car with veggies on Wednesday, park in the shade, and head straight for Nevada Farmer's Market after work.

They are thankful to have a Farmer's Market Tuesday and Saturdays and even more excited about bringing their local produce to our community restaurants and food retail.

Chet and Linda's one acre garden is located at the back of their property behind a pond which is used for watering the garden. The irrigation system was installed 3 years ago versus dragging the hose from one end to the other.



The Bowers offer five kinds of lettuce, spinach, broccoli, kale, radishes, onions, beets, potatoes, snap peas, tomatoes, peppers, zucchini, yellow squash, cherry tomatoes, heirloom tomatoes, and green beans.

Check out Linda's Farmer's Market booth every Tuesday and Saturday May-October at Skubitz Plaza in Fort Scott.

Contact info

**clbower1965@gmail.com
(620) 215-4359 or (620) 223-4359**





Ron "Ronnie" and Beverly Brown, owners of R&B Produce, are passionate about people, the local economy, and increasing access to locally produced food in Bourbon County. Ronnie has farmed his whole life, living on the same farm since 1946. Many people don't realize how much work farming is when they first start out. Ronnie says, "I've worked it all my life, I guess I just don't know any different."

R&B Produce Farm consist of 5 acres of farm land with a high tunnel to help elongate the season. During some mild winters they have been able to grow greens all winter! Ronnie and Beverly find joy in watching things grow and once something is planted Ronnie finds himself looking at it every day to make sure it's ok.

Ronnie and Beverly became involved with the Farmers Market in 2002. R&B Produce are well known for a variety of fresh produce as well as Beverly's salsa, jellies, jams, pies, and rolls that can be found and purchased at the Fort Scott Farmer's Market. They average 200-300 jars of jelly sold each year.

R&B Produce has developed a tremendous regional patronage for pumpkins, with over 70 different varieties of pumpkins, squash, and gourds.

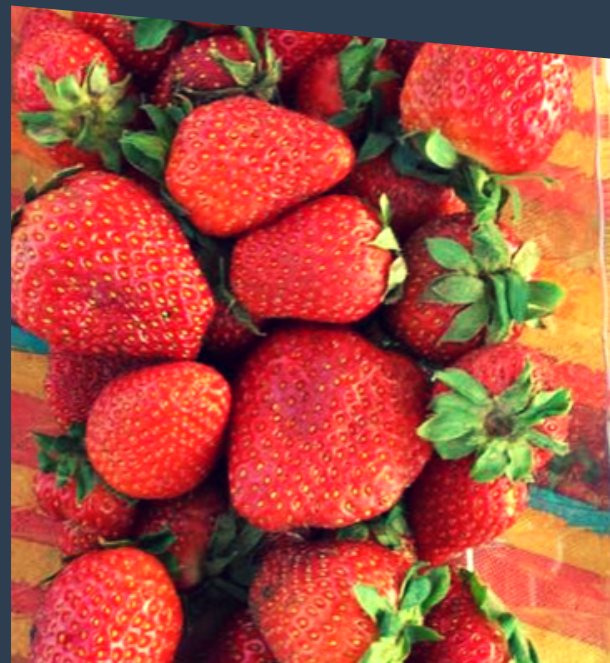


R & B Produce sells potatoes, strawberries, onions, green beans, peppers, cucumbers, winter and summer squash, watermelons, cantaloupe, black berries, gooseberries, elderberries, tomatoes, pumpkins, gourds, lettuce, radishes, okra, spinach, pecans, and Bback walnuts.

Check out their Farmer's Market booth every Tuesday and Saturday May-October at Skubitz Plaza in Fort Scott.

Contact info

**randbproduce@hotmail.com
(620) 547-2544**





At 22 years old, and before their first anniversary, Aaron and Rebekah Houser had already purchased their first farm animals - a couple milk goats from the Amish community north of Fort Scott. They didn't really have a plan for the goats at the time, but they both loved animals and knew they wanted to have their own businesses and be their own bosses. Rebekah's passion for freelance graphic design and Aaron's for agriculture seem like the perfect match to make those dreams come true!

Now, at 25, they've expanded to sheep, meat goats, cows, and plan to expand to pork and pastured poultry next year.

Tea House Meats - a play on "Team Houser" - is more than just meat, though. Soon they'll offer herbs, spices, teas, honey, vegetables, and meat rubs, too.

The Housers are committed to sustainable agriculture and raising healthy, happy animals with just one "bad" day in their lives.

They're going back to the basics by working with what God gave them - grass. They're chemical-free and provide a diet that's as grain-free as possible too. Pasture-raised *everything* to provide the best quality meats and produce the most natural flavors possible.



The Housers offer pasture-raised beef, lamb, and goat meat. Pork, chicken, honey, herbs, spices, teas, vegetables, and meat rubs will be available soon.

Contact info

teahousemeats.com
info@teahousemeats.com
(620) 215-3810

**Photography on this page by
Rebekah Houser**

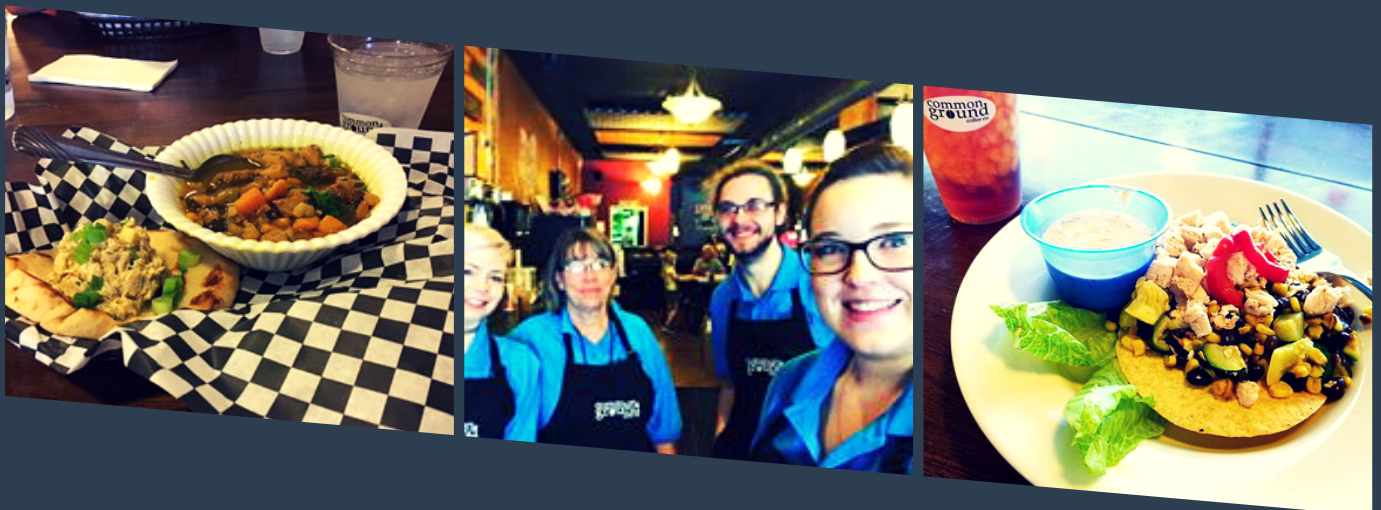


common ground coffee co.

TOOK THE PLEDGE

Common Ground is more than a coffee shop. It is an invitation to hang out with others, catch up on some studying, or just find a little solitude, all while enjoying specialty drinks and scrumptious foods.

Common Ground is a non-profit organization owned by The Fort Scott Church of the Nazarene. We strive to bring our community closer and provide a "Common Ground" for meetings, parties, study sessions, and more. We welcome all who wish to stop in and we enjoy the company of newcomers as well as our regulars. Any profit that Common Ground makes gets put back into our community in one form or another.





TOOK THE PLEDGE

We are proud to offer the very best in beef, pork, and garden fresh fruits & vegetables. If you are looking for dairy specials, frozen favorites, deli delights, or bakery specials, you just as well get the best!

"We provide only fresh and tasty products."





Lupe and Mirna Santana, owners of La Hacienda in Downtown Fort Scott, grew up in different parts of Central America. Together, they now live in Kansas, still a much different culture than where they gained their heritage. Food is love and something they know brings people together. To them, the main key is to support each other and to remember it takes team work. "A community is a familiar thread used to bring people together to advocate and support each other in the fight to overcome threats. As human beings, we need a sense of belonging and that sense of belonging is what connects us to the many relationships we develop."

"Food brings people together."



Mildred Store

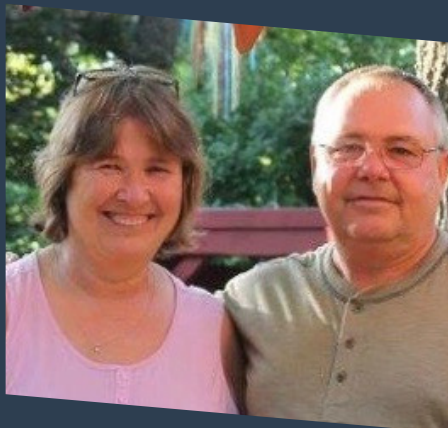
100 years and counting

TOOK THE PLEDGE

Mildred Store is a 100+ year old store located in Mildred, KS: a very small community in northeastern Allen County that serves the surrounding counties of Anderson, Bourbon, and Linn.

Mildred Store, formerly known as Charlie Brown's Store, was famous for their deli sandwiches, a tradition that is carried on today. Owners Loren and Regena Lance like to use Kansas products as much as possible and have a deli filled with several Kansas products, including Fanestil meats and Alma cheese.

Mildred has a rich history and has gone from boom town to ghost town in the last 100 years. Mildred Store carries a wide variety of groceries, produce, fresh cut meats, and other supplies, including anything from fishing supplies to old-fashioned Christmas candy. On the 3rd Saturday of every month, come and enjoy free, live country music and a sandwich, all while taking in all the nostalgia of the store.

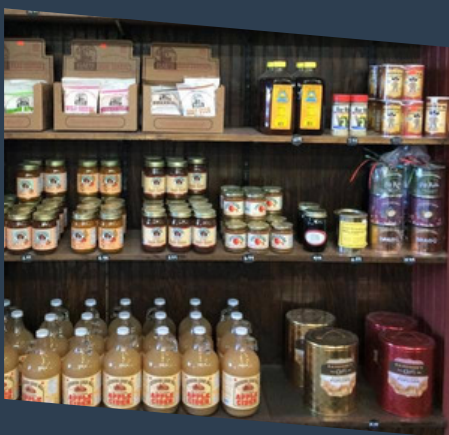




TOOK THE PLEDGE

Miller Feed is known for their warm welcoming environment that caters to farmers, ranchers, and the local community.

Miller Feed has been operated by third-generation owner Geoff Southwell and his uncle since 1993. Miller Feed opened in 1948 by Geoff's grandpa on the square in Downtown Fort Scott. In 1971 the store was moved to its current location. Miller Feed is going back to its roots by offering a variety of locally produced food in the store. Although Geoff didn't grow up in Fort Scott, he came to the community to visit his grandpa a lot and spent most of his time at the feed store. These childhood memories grew a strong sense of nostalgia and he became attached to the business. Geoff and his wife Carrie moved to Fort Scott in 2014 because Fort Scott offers a feeling of trust, community, and the want to build relationships larger cities aren't able to offer.





NATE'S PLACE

TOOK THE PLEDGE



Housed in the South Mansion, Nate's Place is a dining experience like no other. Enjoy breakfast, lunch, or make a reservation for our Fine Dining by Candlelight. Choose from a variety of made from scratch menu items, including omelets, eggs benedict, signature sausage burrito, and homemade granola. Our lunch menu offers healthy alternatives to fast food, including, fresh spring mix salads, delectable club sandwiches, and freshly prepared pastas.



Historic Downtown
Fort Scott, Kansas

SHARKY'S

Pub & Grub

TOOK THE PLEDGE

Congrats!

Finest Pub
Food



David Ben and Tina Lipe have been around – from Manhattan, KS to The Lake of the Ozarks, from Texas to Kansas City —they're serious about building places where people love to go. When you enter Sharky's Pub and Grub in rural southeast Kansas, you will discover a fun, family-friendly atmosphere that has a little something for everyone. Whether you are an avid sports enthusiast, seeking locally produced food, planning an event, or just want to catch up with an old friend, Sharky's Pub and Grub is the place you want to go.

Sharky's is very excited to announce menu options that will include locally produced food and is very interested in building relationships with local farmers and producers. A new lighter side menu will be the perfect spot for local farms to be highlighted in each of the dishes.

"It's a great atmosphere to just relax with either the family on a night out, or to have a few with friends."



UNION STATION

TOOK THE PLEDGE

A small-town filling station turns into the only food outlet for Uniontown residents.

20 years ago Ron and Susan Eldridge built Union Station when community members voiced a need. Today, he is responding to another need: access to fresh quality food.

Ron doesn't see offering locally produced food as giving his business any great gains. He sees an opportunity to give our friends, children, and neighbors the option to choose healthy.

In addition to selling fuel, the station has become a small retail food outlet, restaurant, coffee club, and social gathering.

Stop in, buy some fresh produce, eat lunch or just visit with long-time manager Schotze Griffiths.



PRODUCE AVAILABILITY

PRODUCT	JAN-MAR	APR.	MAY	JUNE	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.
Apples										
Apricots										
Arugula										
Asparagus										
Basil										
Beans (Lima)										
Beans (Snap)										
Beets										
Blackberries										
Blueberries										
Broccoli										
Brussel Sprouts										
Cabbage										
Cantaloupe										
Carrots										
Cauliflower										
Cherries										
Collards										
Corn (Sweet)										
Cucumbers										
Eggplant										
Garlic										
Gourds										
Grapes										
Horseradish										
Kale										
Lettuce										
Melons										
Nectarines										
Okra										
Onions										
Onions (Green)										
Peaches										
Pears										
Peas										
Peppers										
Plums										
Potatoes										
Pumpkins										
Radish										
Raspberries										
Spinach										
Squash										
Squash (Winter)										
Strawberries										
Sweet Potatoes										
Tomatoes										
Turnips										
Watermelon										
Zucchini										

Year-round: Honey, Meat, Mushrooms.

Dates are approximate.

A photograph of a bicycle on a stage. In the background, a banner reads "Join us to celebrate the first Community Champion Event".

A BCBSKS Pathways to Healthy Kansas Community

YEAR 1 FOCUS

Our focus for year one was increasing physical activity. Playgrounds, complete streets, and trails are just a few of the ways we are working to build a healthy community on a systemic level. The Healthy Bourbon County Action Team is working to build a sustainable built environment that encourages play and recreation.

A photograph of two men smiling. The man on the right is wearing a dark t-shirt with a yellow eagle logo and the text "SEMPER PARATUS".

2017 COMMUNITY CHAMPION

During the year one event, local champion, Frank Halsey, was honored for his grassroots initiative to build biking trails. While not alone in his efforts, his leadership demonstrates how one person can be an agent of change, engage community members, and increase awareness of a healthy lifestyle.



BIKE SHARE Take & Ride!



EXPLORE FORT SCOTT

Get outside for your work-out or just roll around town exploring all Fort Scott has to offer. Bikes can be checked out for free on a daily basis during normal business hours.

BIKE SHARE HUB LOCATIONS:

Chamber of Commerce/CVB, 231 E. Wall St., 620-223-3566

Fort Scott Community College - Admin. Bldg., 2108 S. Horton, 620-223-2700

Nate's Place/Lyons Twin Mansions, 750 S. National Ave., 620-223-3644

Peerless Products, 2403 S. Main St., 620-223-4610

GET OUTSIDE & RIDE!

Visit fortscott.com for more information

City of Fort Scott Trail Locations

SPONSORED BY



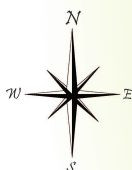
PATHWAYS to a
HEALTHY KANSAS



To improve the quality of life and
increase community engagement
in leading healthy lifestyles.

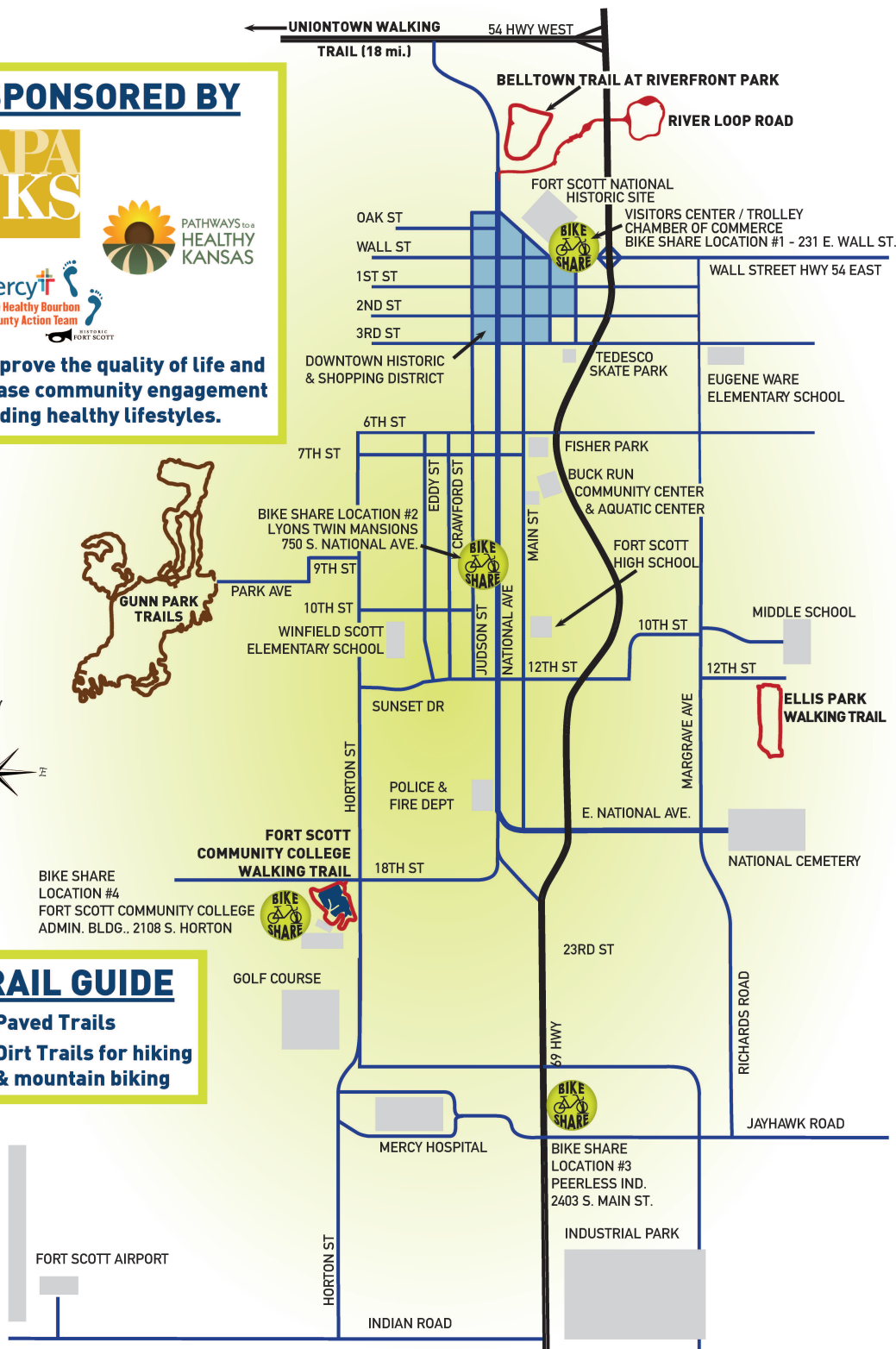


GUNN PARK
TRAILS



TRAIL GUIDE

- Paved Trails
- Dirt Trails for hiking
& mountain biking



fortscott.com
620.223.3566



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BIKE SHARE Take & Ride!



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HEALTHY KANSAS

A Blue Cross and Blue Shield of Kansas Initiative



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