



BOURBON COUNTY WHOLESALE FOOD DIRECTORY

**A resource for local buyers and suppliers by
The Healthy Bourbon County Action Team**

ABOUT THIS DIRECTORY



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

BEST USES

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 not included in this version who would like to be included in the future should contact Bourbon County Economic Development Director, Jody Hoener.

620-223-3800 (o) • 620-215-5725 (c)
jhoener@bourboncountyks.org

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Pathways businesses

These businesses have pledged to use locally-grown and produced food, and are featured throughout in this directory.

The Butcher Block, Common Ground, FSCC Cafeteria, G&W, Holm-town, La Hacienda, Luther's BBQ, Mildred Store, Miller Feed, Papa Don's, Sharky's Pub and Grub, and Union Station.

BUY & EAT • MEET & GREET

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.



WHY EAT LOCAL?

Buying local provides you with the opportunity to meet local farmers and learn about their common practices in growing and harvesting crops. The more you know, the more you can buy with confidence knowing your food is healthy and you're getting the most bang for your buck.

Supporting local food production expands consumer choice and fresh food access, it 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.



SUPPLIERS CHART

NAME	ADDRESS	CONTACT INFO	PRODUCTS										Other	SELL TO					DELIVERY CHARGE	LIABILITY & GAP	ON-FARM FOOD SAFETY & QUALITY ASSURANCE PRACTICES
			Eggs	Fruit	Greens	Herbs	Poultry	Meat	Vegetables	Value-added	DISTRIBUTOR	GROCERY STORE		RESTAURANT	SCHOOL	WORK CSA					
Black Dogs Farm Brian & Barbara Ritter	351 230th St. Garland, KS 66741	(620) 223-2702 (913) 636-4892 blackdogsfarm2@gmail.com www.blackdogsfarm.net																	No	\$500k n/a	
Freedom Farms Gary & Kyrene Palmer	1863 Eagle Rd. Fort Scott, KS 66701	(620) 719-9909 freedomfarmseagle@gmail.com																	One week		
Good Natured Family Farm Coop Diana Endicott	1976 55th St. Bronson KS 66716	(913) 636-9989 allnatural@ckl.net www.gnff.org																	Min. 7-10 days for new orders	\$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	No	On-farm cold storage
Lundberg Farm Josh & Jacki Lundberg	2587 Hackberry Rd. Fort Scott, KS 66701	(620) 224-4793 thechickenshed@yahoo.com																	One week	No	
Maid in Marmaton Stacey Atkins	1192 154 Terrace Fort Scott, KS 66701	(620) 224-7124 maidinmarmaton@outlook.com																	One week	No	
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 Aspath David Goodyear	1728 Horton St. Fort Scott, KS 66701	(620) 223-0131 dgoodyear@hotmail.com fortscottazene.org/ministries																	Approx. 2-3 days	No	On-farm cold storage
Ponderosa Farm Chet & Linda Bower	1550 215th St. Fort Scott, KS 66701	(620) 223-3076 (620) 215-4359																	Approx. 2-3 days	No	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	No	
Schenker Family Farms Kevin & Cherie Schenker	604 Hickory 1126 Hwy McCune, KS 66753	(620) 687-1222 cschenker@ckl.net www.schenkerfarms.com																	Approx. 2-3 days	No	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		
Skyview Farm & Creamery Bill and Sheri Noffke	22722 E. 800 Rd. Pleasanton, KS 66075	godacre@ckl.net skyviewfarm.net																			On-farm cold storage
Sweet Rose Farm Randy Gregg	592 1600th St. Fort Scott, KS 66701	sweetrosefarm@yahoo.com																	No	\$100k n/a	Season extension

SUPPLIERS

BLACK DOGS FARM



Black Dogs Farm is here to solve the bee crisis. And rescue dogs. And shear sheep. And basically anything else they feel like doing on their 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 it 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, 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 to know that it's never too late to do what you love.

MAID IN MARMATON

Stacey Atkins is President of the Fort Scott Farmer's Market, is a wife, mom, farmer, and business woman. Her farm, Maid In Marmaton, is located west of Fort Scott in what used to be 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 start a "pick your own" style of berry farm. For now she will stick to offering chicken and duck eggs, vegetables, baked goods, and various flavors of jams and jellies from a variety of fruits.

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 this truly is a labor of love.



Pathways AgPath



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 those on our community's margins. The project has been made possible through community and individual support. Although a local church sponsors pathways, it is nondenominational, and labor is mostly volunteer.

In 2018 Pathways AgPath was the recipient of the BCBSKS Pathways to Healthy Kansas grant through the Healthy Bourbon County Action Team's community wellness project to increase access to healthy food. The generous grant of \$20,005 was used to purchase equipment and needed resources.

The first year was a learning period, both in the production and distribution of food and relationship development. In the spring of 2018, AgPath planted approximately 2,400 corn seeds, 50 squash seeds, 180 tomato starts, and 180 pepper starts. That year they donated several hundred vegetables to the Beacon Food Pantry, sold to local Pathways store G&W Foods, and to Pathways restaurant Common Ground. They began the project with a key goal of employing people in the community who were coming out of incarceration or were in rehabilitation and needed a hand up for transitional work opportunities.

In 2019, the second season, it was determined there was a need to "right-size" the project to ensure enough labor would be available to manage the project. AgPath partnered with First Presbyterian Church and raised tomatoes, peppers, and squash. Fresh local produce was donated to Common Ground, the Beacon Food Pantry, G&W, and Feeding Families.

Now, in the third year of the project, they plan to donate tomatoes, peppers, and squash to Common Ground, the Beacon Food Pantry, individuals in need, and Feeding Families. While some of the numbers have diminished from the initial year, the project is still increasing access to locally produced food and making the healthy choice the default choice regardless of socio-economic status. In the future, they hope to expand as they develop relationships with a target group of laborers and continue to provide healthy food to the community.



PONDEROSA FARM

What began as a simple landscaping job turned into a hobby bigger than Chet and Linda Bower 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. They liked the idea and, since they were both raised on a farm, 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 – for 20+ 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. When Fort Scott's farmer's market was only open two days a week, Linda 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 and even more excited about bringing their local produce to our community restaurants and food retail.



R&B PRODUCE



Ron "Ronnie" and Beverly Brown, owners of R&B Produce, are passionate about people, the local economy, and increasing access to locally produced food. Ronnie has farmed his whole life, living on the same farm since 1946.

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 is 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.

Skyview Farm and Creamery

Skyview Farm and Creamery is a family owed, raw milk, Grade A, micro-dairy located in rural Pleasanton, Kansas. Their small herd of beautiful Jersey's provide them with delicious raw milk that they sell fresh in their farm store, as well as make into cave-aged cheese, fresh cheese, silk (a yogurt culture product that is thicker than Greek yogurt), and yogurt. You can find a full list of products on their website at www.skyviewfarm.net. They would love for you to come and visit at their farm!



BUYERS CHART

BUYER NAME	TYPE	ADDRESS	CONTACT INFO	VEGETABLES	SPECIALTY VEG	GREENS	DAIRY	EGGS	FRUIT	GRAINS	MEATS	POULTRY	VALUE-ADDED	SAFETY PLAN	GRADING
The Butcher Block Rebecca & Brian Williams, Owners	Retail	1735 S Nat'l Ave. Fort Scott, KS 66701	(620) 644-5115 thebutcherblockfortscott@gmail.com												
Common Ground Coffee Co. Vicki Waldron, Manager	Restaurant	12 E. Wall Fort Scott, KS 66701	(620) 223-2499 fscommongrounds@gmail.com												
FSCC Cafeteria Mary Marinick, Food Services Dir.	Restaurant	2108 S. Horton St. Fort Scott, KS 66701	(620) 223-2700, ext. 5071 foodservice@fortscott.edu												
G&W Cash Saver Rick Watts, Produce Sup.	Grocery	11 E. 6th St. Fort Scott, KS 66701	(417) 469-4000 gwftscott2746@att.net												
Holmtown Pub Kristy Holmes, Owner	Bar/ Restaurant	206 N. National Fort Scott, KS 66701	(620) 223-1477 holmtownpub@hotmail.com												
La Hacienda of Fort Scott Jose & Mirna Santana, Owners	Restaurant	24 N. Main St. Fort Scott, KS 66701	(620) 223-4400 bella71loca@yahoo.com												
Luther's BBQ David Lipe, Owner	Restaurant	3 W. Oak Fort Scott, KS 66701	(620) 223-1477 (816) 392-2825 davidbenlipe@gmail.com												
Mildred Store Loren & Regina Lance, Owner	Retail	86 3rd. St. Fort Scott, KS 66701	(620) 215-2060 (620) 215-2614 regenalance@gmail.com themildredstore.com												
Miller Feed & Oil Inc. Geoff Southwell, Owner	Retail	115 W. Wall St. Fort Scott, KS 66701	(620) 223-3420 southwellcompanies@gmail.com												
Papa Don's Brita Bolton, Owner	Restaurant	10 N. Main St. Fort Scott, KS 66701	(620) 223-4171 papadons@hotmail.com												
Sharky's Pub & Grub David Lipe, Owner	Restaurant	10 N. National Ave. Fort Scott, KS 66701	(620) 223-4777 davidbenlipe@gmail.com												
Union Station Ronni & Dane Clayton, Owners	Retail	684 Maple Rd. Fort Scott, KS 66701	(620) 224-0329 claytonsincorporated@gmail.com												

BUYERS

BUTCHER BLOCK



The Butcher Block, owned by Brian and Becca Williams, offers many quality products at an affordable price. In-house butcher Scott Allen can cut anything you desire. They also offer a variety of catering options and have been expanding to provide more ready to eat products including a selection of smoked meats, pulled pork, brisket, ribs, meatloaf, turkey legs, and many more. They look forward to serving you in their Fort Scott store.

COMMON GROUND

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



FSCC CAFETERIA

The FSCC Cafeteria, located on the Fort Scott campus, offers a number of exciting additions to traditional cafeteria fare, including festive meals, monthly premium specials, and final exam snacks. All dormitory residents have a meal plan which provides three meals a day, Monday through Friday, and two meals a day on Saturdays and Sundays. Meal plans are available for off-campus students and employees also. Food service is not available on school holidays. Great Western Dining is the Fort Scott Community College food service provider.



Great Western Dining also serves the community by catering banquets and dinners for large or small groups. For more information, call (620) 223-2700.

G&W



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

HOLMTOWN

Holmtown is a locally-owned family pub that has a diverse menu, which includes locally-sourced food when it's available in season. Stop by and see them - they are open seven days a week and happy to see you!



LA HACIENDA



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." -Mirna

LUTHER'S BBQ

Luther's BBQ is a locally-owned, family-friendly restaurant with a western theme. We use quality meats, smoked low and slow. Our unique dining experience starts with our scratch kitchen, outstanding service, and vibrant decor. It's old school BBQ with a new school twist.



MILDRED STORE



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.

MILLER FEED

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.



PAPA DON'S



Papa Don's is a family-owned business that has been in business since 1991 in downtown Fort Scott, Kansas. They serving made from scratch food with fresh ingredients and strive to get the bulk of their fresh produce from local producers. Their menu includes pizza, pasta, a salad bar, deli sandwiches, and homemade soups, plus ice cream or homemade cookies for dessert. Family oriented with dine in,

carry out, and catering. Enjoy indoor seating, or their patio for Al Fresco dining, and a celebration room for larger parties and meetings.

SHARKY'S PUB AND GRUB

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 has menu options that 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.



UNION STATION



Dane and Ronni Clayton purchased Union Station from long-time owners Ron and Susan Eldridge In 2019. In addition to selling fuel, the station has become a small retail food outlet, restaurant, coffee club, and social gathering. The Station also offers produce boxes each week, continuing the effort to provide fresh and healthy options for their community. Stop in, buy some fresh produce, eat

lunch or just visit with long-time manager Schotze Griffiths.

PRODUCE AVAILABILITY

	JAN-MAR	APR.	MAY	JUNE	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.
Apples										
Apricots										
Arugula										
Asparagus										
Basil										
Beans (Lima)										
Beans (Snap)										
Beets										
Blackberries										
Blueberries										
Broccoli										
Brussels 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: eggs, honey, meat, mushrooms.

Dates are approximate.



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