A guide to locally grown and raised foods in West-Central Missouri (Bates, Cass, Clay, Henry, Jackson, Johnson, Lafayette, Platte, Ray, Vernon and St. Clair counties)

For a more complete listing of locally grown foods in West-Central Missouri go to www.foodcircles.missouri.edu

Spring 2009
The purchasing of fresh, locally grown and produced fruits, vegetables, meats, eggs and dairy can offer you the highest quality and finest flavors of food imaginable. After eating a fresh, locally grown product you will become more aware of the impact that seasonality of food products has on quality, taste and overall eating enjoyment.

Buying fresh, locally grown and produced foods assists in the support of our local economies by keeping our food purchasing dollars in our local communities. This provides incentives for food producers to continue farming and retailers to source additional locally grown and produced goods.

Purchasing from local farmers decreases the number of miles that your food travels to get to you; decreases the number of miles by as much as 1,300 miles! Thus, your food gets to you in a more timely and TASTIER manner.

This publication contains a number of farms and farmers’ markets in the area that have farm-fresh goods. A harvest calendar has been included to assist you in determining when season-sensitive products are available.

Continue to check our website at www.foodcircles.missouri.edu for an up-to-date listing of your area food producing farms.

Please remember that the University of Missouri is not in a position to evaluate or guarantee the food products listed in this directory. However all of these producers have established businesses selling to the public. It is their responsibility to conform to local health ordinances and issues regarding taxation of products. We encourage you to learn for yourself the advantages of buying direct from local farmers, to build a relationship and trust, as well as learn more about the way each farmer raises their crops so you are able to make informed and healthy choices for you and your family.

www.foodcircles.missouri.edu
Definition of local food terms

Farms, farmers’ markets, retailers and u-picks have been listed in the county in which they are located and also indicate other locations, such as farmers’ markets, grocery stores, restaurants or road-side stands where products can also be purchased. For consumer convenience, this guide also denotes the following types of farm operations:

- **Agri-Tourism** (Ag) enables consumers to visit a working farm or agricultural business operation for enjoyment, education or active involvement in the activities of the farm operation. Many farms offer festival-like atmospheres that the entire family can enjoy.
- **Farmers’ Markets** (FM) enable farmers to bring produce and other products to sell at a common location. Variety is often diverse so individual items are not listed. At many farmers’ markets, demand is high, so plan to arrive early.
- **Greenhouses** (G) sell crops that need protection from winter cold, such as bedding plants, vegetable transplants, house plants and cut flowers. Most greenhouses have plants and/or produce available for sale year-round.
- **Organic** (O) growers using the term ‘organic’ must meet the terms described by the USDA National Organic Program which includes on-farm inspections and documents of support referred to as ‘certification.’ Many growers will use various organic practices but choose not to undergo certification. These farmers may not legally call their products ‘organic’ but may refer to products as raised using ‘environmentally sustainable methods’. For this reason it is important to talk with the grower about his/her cultural practices. If you desire USDA Organic products ask to see a document of certification.
- **Pick-Your-Own** (U) or U-Pick operations are located on individual farms and are usually associated with fruits and berries. Harvest your own produce at its peak freshness.
- **Roadside Stands** (R) or on-farm retail operations are usually located on the farm or close by. Some are small markets offering a wide variety of items.
- **Winery** (W) operations sell bottled wines that are often produced from grapes grown in local vineyards. Check ahead to see if the winery offers tastings.
- **Community Supported Agriculture** (CSA) farms charge a fee for membership that entitles subscribers to a weekly share of fresh food grown on the farm. Plan ahead and join a CSA in the fall before membership fills up.

For a complete and up-to-date listing of locally grown foods, agri-tourism destinations and wineries in the West-Central region of Missouri or for information on other local food guides for other areas of Missouri, please visit:

[www.foodcircles.missouri.edu](http://www.foodcircles.missouri.edu)
The dates on this and the next page are general listings of harvest times for fruits and vegetables grown in Missouri. *The harvest time of some fruit or vegetable crops may be altered with the use of greenhouse or hoop house structures or with the use of season extending products such as row covers. Harvest times may also be affected because of weather, pests or disease. If you are seeking a harvest time it may be useful to contact the producer of the product directly.*

## Harvest Calendar for Vegetables

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<th>Vegetable</th>
<th>Harvest Period</th>
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<tr>
<td>Artichokes</td>
<td>Mid July-September 1</td>
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<td>Asparagus</td>
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<td>Beans, Lima</td>
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<td>Beans, Snap</td>
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<td>Beets</td>
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<tr>
<td>Broccoli</td>
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<td>Brussels Sprouts</td>
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<td>Cabbage</td>
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<tr>
<td>Carrots</td>
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<tr>
<td>Cauliflower</td>
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<tr>
<td>Cucumbers</td>
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<tr>
<td>Eggplant</td>
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<td>Garlic</td>
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<td>Greens</td>
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<td>Horseradish</td>
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<td>Kohlrabi</td>
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<td>Leeks</td>
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<td>Lettuce</td>
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<td>Okra</td>
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<td>Peppers, Hot</td>
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<td>Pumpkins</td>
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<tr>
<td>Radishes</td>
<td>Early May-Early November</td>
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<td>Rhubarb</td>
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<td>Spinach</td>
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<td>Fruit</td>
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<tr>
<td>Apples</td>
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<td>Apricots</td>
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<td>Blackberries</td>
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<td>Blueberries</td>
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<td>Cantaloupe</td>
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<td>Cherries</td>
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<td>Pears</td>
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<td>Plums</td>
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<td>Raspberries, Black</td>
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<td>Strawberries</td>
<td>Mid May-September 1</td>
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<tr>
<td>Watermelon</td>
<td>June 1-November 1</td>
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Bates County Produce
3 Miles after the Hwy A & Hwy PP intersection, Rich Hill, MO 64779
Products: Assorted Variety Vegetables & Fruit, Farm-Fresh Eggs
Store Hours: closed Sunday

Pecans & More, LLC
Jay & Charlotte Payne
Rt 3 Box 191 (1 1/2 miles S of Rich Hill on Hwy 71), Rich Hill, MO 64779
417-395-4242, 660-679-1220 or 660-464-0163
Products: Natural and flavored pecans, almonds, cashews, peanuts, Amish-made cheese & jerky, fudge, dip & cheese ball mixes, BBQ sauces, variety of fresh produce, honey, sorghum, jams and jellies, crafts and cookbooks
Hours: 9-5 (winter), 9-6 (spring, summer and fall), extended hours during summer and pecan season

Gift Giving Ideas
During the next gift giving season spend less time stressing about what to get and instead send your family or friends a great tasting Missouri product.

You can find bottled or packaged Missouri grown products at a number of retail stores ready for shipping. A number of farms in this publication offer online shopping and shipping options. If you are still having trouble, log onto the AgriMissouri website at www.agrimissouri.com for listings of products that will travel well.

Here are just a few of the Missouri products that would make a well-rounded gift basket:

- Beef, Pork, Lamb or Buffalo
- Pecans or Walnuts
- BBQ Sauces
- Sodas
- Salsa
- Baked Goods & Desserts
- Any many more items

- Various Cheeses
- Wines & Beers
- Jams & Jellies
- Chips
- Syrups & Molasses
- Snack Foods
Baxter’s Orchard (O)
28522 S Kauffman Road, Garden City, 816-862-8532 (5 miles south of Harrisonville on 7 Hwy South)
Products: Peaches, apples in season, vegetables, our own honey, jams and jellies
Hours: 9:5-5:30 Tuesday-Saturday and 11-5 Sunday

The Berry Patch (U)
Tom & Penny Willis, 25509 State Line Road, Cleveland, MO 64734
816-618-3771 or 816-658-3663
Website: theberrypatchonline.com
Products: Blueberries, blackberries and frozen blueberries, blueberry jam, syrup, blueberry lemonade, blueberry plants, day-lilies, gifts, honey, jams
Directions: From Kansas City, go south on 69 Hwy or Holmes Road (D Hwy) to 223rd Street, then to State Line Road, south to the patch.
Hours: Tuesday-Friday 7am-9pm, Saturday 7am-3pm

Good Life Gardens
Roger Toomey, 39001 E 323rd St, Creighton, MO 64739
816-773-8561 or 816-716-4906
Email: goodlifegardens@juno.com
Products: Pumpkins, squash, gourds, fall bouquets, spray millet, bird seed
Farm Hours: Call ahead

John Riffle Angus Farms
John & Jean Riffle, 22010 Riffle Road, Pleasant Hill, MO 64080
816-540-2929, fax 816-540-3131
Email: jjriffleangus@webtv.net
Products: Sweet corn, potatoes, okra, zucchini, onions, squash, lettuce, tomatoes, radishes, peaches, turnips, square bales of straw, tomato cages and more.
Cass County and farm and office located 4 miles south of Pleasant Hill on Highway 7 to 219th Street, 2 miles east to Riffle Road, right or south to first farm house on the west side of the road. Farm buildings are white with green roofs. Wholesale accounts delivery weekly

Johnson Farms Plants and Pumpkins (Greenhouse) (FM) (W) (Ag)
Jeanne Johnson, 17701 S. State Rte. D or 177th & Holmes Rd, Belton, MO 64012, 816-331-1067
Website: www.johnsonfarms.net
Email: johnsonfarms1006@sbcglobal.net
Products: Full-service greenhouse and educational center. Spring: bedding plants, perennials, hanging baskets and planters, custom planting. Fall: U-pick pumpkin patch, farm animal corral, fall mums, concessions and more.
Hours: Seasonally adjusted: Spring - Mon-Sat 9-6 pm; Sundays 11-5 pm; Fall-Retail: Mon-Fri 12pm-6 pm, Saturday & Sunday 9am-6pm. School tours only Mon-Fri 9am-12pm.

Pleasant Hill Farmers’ Market (FM)
Lori Kays, 816-256-8889
First & Wyoming Streets in downtown Pleasant Hill, MO
Email: phillfarmersmarket@yahoo.com
We offer vegetables, fruit, mushrooms, honey, baked goods, and crafts
Every Saturday, June-September, 8am till sold out

KC BUFFALO
Peter & Cathy Cole, 2201 E. 203rd Street, Belton, MO, 64012, 816-322-8174
Website: www.kcbuffalo.com
Products: USDA Processed Buffalo cuts and products-ground buffalo
Saturday morning, City Market, Kansas City, MO
Hours: Thur & Fri 10am-6pm, Sat 10am-5pm
ShroomHeads (O)
Tena Bellovich, 12301 E 264th St, Freeman, MO 64746, 816-966-9446
Email: tena@shroomheads.com
Website: www.shroomheads.com
Products: Organic & Naturally Grown Mushrooms (Shitake, Wood Ears, Maitake, Oyster, Chanterelles and Lions Mane), heirloom corn, tomatoes, peppers, garlic & herbs and blackberries
Farmers’ Markets: KC Organics & Natural Farmers’ Market Saturday mornings May through October and Grand Court Farmers’ Market at 107th & Wornall Rd Saturdays from 10am until 1pm throughout the year

Timberline Farms (O)
Cobern Schrock, 32906 E 283rd St, Garden City, MO 64747
Products: Organic sorghum syrup, soybeans, buckwheat and hay, all-natural beef
Farmers’ Markets: Harrisonville & Belton

Two Saucy Sisters
Harrisonville, MO, 816-898-3073
Email: 2saucysisters@comcast.net
Products: Barbeque Sauce
Description: Two Saucy Sisters is proud to carry on the great Kansas City Barbeque tradition of flavor, spice and that special extra ingredient that leaves families & guests coming back for more.
Clay County

Carolyn’s Country Cousins (Ag), (R) (U Pick) (W) (FM)
Carolyn Raasch, 17607 NE 52nd St, Liberty, MO 64068
816-781-9196
Email: raaschew@mindspring.com
Web: www.carolynscountrycousins.com
Products: Sweet corn, pumpkins, squash, honey, apple & peach butter, crafts, cookbooks and more, 50 acre pumpkin patch open in the fall.
Pumpkin Patch and Country Store Hours: Sept. 19-Oct. 31—7 days a week, 10am—7pm, anytime by appt.

Fair Share Farm (CSA), (O)
Rebecca Graff & Tom Ruggieri, 18613 Downing Rd, Kearney, MO 64060
816-320-3763
Email: tom@fairsharefarm.com or rebecca@fairsharefarm.com
Website: www.fairsharefarm.com
Products: arugula, beets, broccoli, cabbage, carrots, cauliflower, celeriac, cucumbers, eggplant, fennel, various greens, green beans, green onions, kale, kohlrabi, leeks, lettuce, okra, onions, peas, peppers, potatoes, radishes, rhubarb, rutabaga, shallots, sorrel, spinach, squash, Swiss chard, heirloom tomatoes, tomatillo, turnips and various herbs
We sell exclusively to our CSA, however, extra produce is occasionally for sale as listed on our Bulk List (see our Members Services web page).
Other CSA Products: Eggs & meat in conjunction with Parker Farms. Bread shares in conjunction with Bread of Life Bakery.
Farm Hours: Call ahead
CSA Pick-up Locations: Liberty, Bad Seed Market (in the Crossroads area of KCMO) and on-farm

Historic Downtown Liberty Farmers’ Market (FM)
Patrick McDowell, Historic Liberty Square, Liberty, MO 816-914-7396
Web: www.historicdowntownliberty.org
Wide variety of fruits and vegetables, farm fresh eggs, cheeses, baked goods, prepared food items, crafts.
Hours: Saturdays, May - October 7am-12 noon

Community Supported Agriculture or CSAs

Thinking of new ways to tap into your area’s supply of fresh foods? Investigative Community Supported Agriculture farms, better known as CSAs.

CSAs offer members the opportunity to increase their connection to food production. In return for a pre-determined membership fee, members share the risks (weather, pests, drought, etc) with farmers. In return, members receive an allotted amount of the farm’s bounty and create a community connected to agriculture and food.

CSA members may also find added benefit in joining. A fresh supply of season produce may increase your consumption of healthy vegetables and fruits. Membership may inspire you to cook a greater variety of foods. CSA membership can also develop a more educated food consumer. Members become familiar with food production and may even have the chance to plant, weed or harvest some of their own foods.

To find out more information about the options and opportunities of joining a CSA contact a CSA farm today.
**Clay County**

**Liberty Area Farmers Market (FM)**
Buddy Raasch  
17607 NE 52nd St, Liberty, MO 64068, 816-781-9196  
Email: raaschew@mindspring.com  
Website: www.libertyfarmersmarket.com  
Products: Sweet corn, green beans, tomatoes, potatoes, pumpkins, squash, cabbage, peas, lettuce, beets, carrots, okra, eggplant, and more; apples, peaches, berries, bedding plants, shrubs and cut flowers  
Hours: Wed 7-1 Hwy 152 & 291 next to Crowley Furniture

**Liberty Corn Maze (Ag)**
Errie Raasch and Bernie Raasch, 17607 NE 52nd St, Liberty, MO 64068, 816-781-9196  
Web: www.libertycornmaze.com  
22 acres of corn maze - largest in the state of Missouri  
Hours: Sept. 4-Oct. 31st Fri. 5pm-10pm, Sat. 10am-10pm, Sun. 10am-5pm

**Mr. Dell Foods, Inc**
300 West Major; PO Box 494, Kearney, MO 64060  
816-628-4644  
Email: mrdell@uniteone.net  
Web: www.mrdells.com  
Products: Frozen Foods  
Description: The unique ability to process and package potatoes with no additives or preservatives ensures that Mr. Dell’s frozen products offer the true nutrition, and flavor of fresh products. No oils or sugars of any kinds are used in the processing of Mr. Dell’s products. Additionally, Mr. Dell’s uses no genetically modified products or seed (non-GMO). These unique processing secrets yield a final product that contains true potato taste; nothing more, nothing less.

**Nine Shoes Farm**
Karen Whedon, 5150 SE Barnesville Rd, Lawson, MO 64062  
816-695-3491  
Website: www.nineshoesfarm.com  
Products: Green beans, sweet corn, tomatoes, zucchini, summer squash, sweet peas, grapes, raspberries, blackberries, over 26 varieties of jams and jellies including Apple-Cider Cinnamon, Jalapeno, Pineapple-Kiwi-Lime and many more made from locally grown fruits and vegetables.  
Farm Hours: Call ahead  
Farmers’ Markets: Zona Rosa, Parkville and North Kansas City

**North Kansas City Farmers’ Market (FM)**
Cheryl Melton, 708 Armour Road (Caboose Park), North Kansas City, MO 64116  
816-472-7700  
Email: Cheryl@nkcbusinesscouncil.com  
Website: www.nkcbusinesscouncil.com  
Products: Fresh produce, bedding & flowering plants, fresh herbs, local honey, jams, jellies, cheeses, baked goods, emu products (meats, lotions & oils), prepackaged gourmet meals-in-a-bag, fresh flavored pastas, homemade tamales, chips and salsas, exotic fragrances for your bath, body and home, bath & beauty products, jewelry, candles, crafts and more.  
Hours: Friday 7:00am—1pm, May 8 thru October 20, 2009

**Prairie Birthday Farm**
Linda Hezel, Kearney, MO 64060  
816-781-9654  
Email: lindahazel@aol.com  
Products: Heirloom vegetables, herbs, edible flowers, berries, brambles and edible wild fruits  
Volunteer apprenticeships available through Kansas State Growing Growers Program, www.growinggrowers.org  
Farm Hours: Call ahead or email to receive notice of available produce
**Clinton County**

**Campo Lindo Farms**  
Jay & Carol Maddick, 2390 SE 228th St, Lathrop, MO 64465  
816-740-3625  
Email: clf@grm.net  
Web: www.CampoLindoFarms.com  
Products: All-Natural Chicken and Eggs, Thanksgiving Turkeys, Beef & Lamb by piece or side.  
Saturday Mornings: Parkville Farmers’ Market  
Farm Hours: call ahead  
Retail Locations: Hen House (sold under Good Natured Family Farms label), Cosentino’s Brookside Market, Cosentino’s Price Choppers at 95th & Mission, Brookside, Liberty and Woods Chapel Rd, Hy-Vee Stores at State Line & 72nd, 135th & Antioch and in St Joseph, Mother Nature’s and Nature’s Pantry, Piropo’s (BriarCliff).

**Paradise Locker Meats (R)**  
Teresa & Mario Fantasma, 405 W 208th St, Trimble, MO 64492  
816-370-6328  
Website: www.paradisemeats.com  
Email: paradiselockermeats@centurytel.net  
Products: Meats: featuring locally-raised, pastured Pork, Lamb (Green Dirt Farm) and Chicken (Campo Lindo Farms) as well as heritage breeds of Pork (Heritage Foods, USA) and much more  
Fresh Meat Products: 8 varieties of Kielbasa, Italian Sausages, Summer Sausage and more all made with Old-World family recipes.  
Custom Processing: USDA-inspected facility, call for pricing  
Store Hours: 9am-6pm Monday-Friday and 9am-3pm Saturday, closed Sundays and Holidays

**Shatto Milk Company (Ag), (R)**  
Leroy Shatto, 9406 N Hwy 33, Osborn, MO 64474  
816-930-3862  
Website: www.shattomilkcompany.com  
Products: No additional hormones-added skim, 1%, 2% and whole white milk, chocolate, strawberry, root beer, banana, and orange dream flavored milks as well as butter, cream and half and half  
Farm Store: M-F 8-6, Sat 8-4, Sun 9-4  
Retail Locations in/near KC: Price Chopper, Hy-Vee, Wild Oats, Whole Foods, Nature’s Pantry and other independence grocers

**Windy Ridge Produce (FM)**  
Bill or Clara Hanks, 4850 SW Middle Road, 816-930-2175  
Email: williamlhanks482@centurytel.net  
Produce: tomatoes, cucumbers, eggplants, sweet bell peppers, hot peppers, watermelons, cantaloupes, pumpkins, summer squash, winter squash, cabbage.  
Hours: Call ahead

**Ask Questions**  
As you shop your local grocery store, farmers’ market or farm or roadside stand, don’t forget that your food buying experience can be improved by asking a few simple questions that will lead you to the perfect solution.  
Here are some questions to help you:  
Where is this product grown and who does the growing?  
When was this product picked?  
What types of food safety measures do you use when harvesting or storing products?  
What qualities do you feel are important in picking out one of your products?  
Do you have any ideas on how to prepare this product?  
Can you freeze, can or dry this product?  
Just asking a few questions can give you meal ideas, teach you how to preserve your foods or help you avoid a purchase that will go uneaten.
Rains Natural Meats (R)
David Rains & Steve Rains, 23795 260th Rd, Gallatin, MO 64640
660-663-3674
Web Address: www.rainsnaturalmeats.com
Email: rainsmeat@gallatinmo.net
Store Hours: Mon-Fri 9-5:30, Sat 9-1:30, shipping available

Songbird Creek Farm (O)
Esther Hughes, 21401 Harbor Ave, Jameson, MO 64647
660-828-4167
Email: estherh@hughes.net
Products: Organically grown vegetables and vegetable plants, meat, dairy or eggs, process foods, specialty items.
Farm Hours: Call ahead
Saturday Mornings: City Market, KCMO

Restaurants and Grocery Stores
A number of area restaurants and grocery stores carry locally grown and produced products. Don’t forget to ask your waiter, produce manager, dairy manager, meat department manager or general manager about them during your next visit. Your asking may just be the motivation your store needs to source and begin carrying these products.
Clinton Farmers’ Market (FM)
Jennifer Ifer Shadwick, 660-885-4700
Products: Eggplant, beans, okra, tomatoes, squash, cucumbers, peppers, sweet corn, watermelon, eggs, farm-raised shrimp, cut flowers, jams, jellies and more
Location: North side of the Courthouse Square, downtown Clinton, MO
Farm Hours: Tuesdays 2pm till sell-out and Saturdays 7am till sell-out (April - October)

Golden Valley Farmers’ Market (FM)
In Clinton near the Corner of Hwy 13 & Hwy 18 in Clinton-right on your way to the Lake of the Ozarks
Products: Sweet corn, tomatoes, squash, peppers, peaches and more
Hours: Friday Evenings: 4-sellout, Saturday Mornings: 7-sellout

Oak Springs Farm
Martin & Kathy O’Dell, 881 NE 801 Rd, Calhoun, MO, 660-694-2550 or 660-723-1171
Email: oakspringsfarm@local.net
Web:  www.oakspringsfarm.tripod.com
Products: (limited anti-biotic usage) chickens, Cornish hens, USDA hog sausage, grass-fed beef (whole or sides), ducks, geese & turkey (ask about heritage breeds): chicken, goose & duck eggs; live animals: goats, kids, geese, chickens, APHA paint horses; vegetables: tomatoes, sweet corn, peppers, squash, pumpkins and gourds
Farm Hours: call ahead
Tuesday Afternoon: Clinton Farmers’ Market

Freezer Ideas for Green Beans

Before freezing, green beans need to be blanched to destroy the enzymes that cause flavor and color changes that occur during cold storage. To blanch, safely drop clean beans in boiling water. Remove after one to two minutes and place directly in an ice bath. Once cooled, remove from water, blot dry and package in moisture-proof bags or containers for freezer storage.

To keep beans from sticking together when frozen you can place cooled beans in a single layer on a cookie sheet, place the cookie sheet in the freezer, remove beans when frozen and bag in a moisture-proof bag and freeze.

Recipe source: University of Missouri & Missouri Department of Agriculture
39th Street Community Market (FM), (O)
39th & Genessee, KC MO, 64111, 816-507-8698 (Near KU Medical Center) regular music events and activities are also scheduled—see the website
Jessica Ratliff, Market Manager
Website: www.39thStreetMarket.com
Products: Organic vegetables (from A-Z), fruit, free range meat and other goodies
Hours: Wednesdays 5-8pm, May 7-Oct 8

Amigon Vineyards (Ag)
Michael Amigoni
Centerview, MO, 888-984-WINE
Email: Michael@amigon.com
www: inlandseawines.com
Products: USDA Inspected Meat, dairy or eggs, processed foods, specialty items, locally grown grapes for local wine. Cabernet Franc, Cabernet Sauvignon, Chardonnay, Viognier, and Malbec.
Retail Outlets: Royal Liquor (KC), Lukas Liquor (KC), Berbiglias (KC), Justus Drugstore Restaurant (Smithville), PotPie Restaurant (KC), Room 39 (KC), Gorner Liquor (KC), JJ’s Restaurant (KC) Happy Hour Liquor (Independence)
Tasting Room Hours: 4-7pm on Fridays, 1600 Genessee, Livestock Exchange Building, Kansas City in West Bottoms.

Azomite Mineral Products, Inc.
7406 NE 84th Terrace, Kansas City, MO 64157, 816-415-1925
Email: information@azomite.com
Web: www.azomite.com
Products: Non-Food Products, Other, Minerals and fertilizer
Description: Natural Trace Minerals—Over 70 Trace Minerals and Elements for soil Re-mineralization and Feed Additive (Anti-Caking Agent)
Azomite ® Micronized—for plant or animal use
Azomite ® Slow-release—for plant use
Azomite ® Feed-Grit—for animal use
All products are safe for organic production and approved by OMRI (Organic Materials Review Institute) and certified Halal.
AZOMITE ® falls under General Recognized as safe (GRAS) FDS Classification.

Bad Seed Farm (O)
Brooke Salvaggio, 1210 Bannister Rd, Kansas City, MO 64114, 913-522-3458
Email:badseedfarm@hotmail.com
Website: www.badseedfarm.com
Products: Heirloom vegetables, edible flowers, culinary herbs, a variety of confectionary delights, dried flower & herb arrangements, recipe books
Farm Hours: Call ahead—visitors welcome
Farmers’ Markets: 39th Street Farmers’ Market-Wed, The Ugly Tomato ‘2nds’ farmers’ Market at 1909 McGee Friday evenings in Crossroads

Bannister Federal Complex Farmers’ Market (FM)
Sandra Dukes, 92nd & Troost, 816-926-3501
Produce and bakery items.
Open every Tuesday beginning June 16 thru Sept. 29th. 10:30am - 1:30pm

Barber Farm (U-pick)
Teresa Barber, Brookside Area, 816-516-1358
Email: barbertl@yahoo.com
Products: Fresh cut and dried flowers (over 50 varieties), lavender, custom dried flower arrangements and wreaths, fresh herbs, and vegetables. Teresa employs sustainable growing methods and does not use any chemical fertilizers, pesticides or weed killers. CSA subscriptions for herbs and flowers are still available (pick up arranged by appointment).
Jackson County

Beacon Complex Market Farmers’ Market (FM)
Debbie Crow, Market Manager, 816-926-3039
Location: Beacon Complex, 6501 Beacon Drive, KCMO 64133
Products: Fruit, eggs, honey, cut flowers, bakery items and bedding plants
Tuesday Mornings: 10:30-1:30 (June 10-Sept 30)

Berries & More (U)
Mary Yates, 505 W Lone Jack-Lee’s Summit Rd, Lone Jack, MO 64070, 816-697-3400
Products: Blueberries
Farm Hours: Monday & Friday 7-Noon, Wednesday 4 PM-Dark

Blue Springs Farmers’ Market (FM)
Wayne Stoll, Market Manager, 660-394-2432
Products: Beef, berries, eggs, vegetables (various variety), baked goods and fruits (various variety)
Location: Old Downtown Blue Springs-corner of 11th & Main
Saturday Mornings: 8-Noon

Brookside Farmers’ Market (FM), (O)
Timothy Walters, Market Chair, 816-254-6233
Products: Organic products only: beef, poultry, eggs, vegetables (various variety), baked goods, berries, sauces, pasta, and much more
Location: Border Star Montessori School lot at 63rd St & Wornall Rd, KCMO
Saturday Mornings: 8-1

Drumm Farm Garden
Independence, MO 816-286-6233
Email: bruce@drummfarm.org
Products: Certified organic vegetables, herbs and cut flowers
Saturday morning, 8:00 to 1:00 Farmer’s Community Market Brookside
Wednesday afternoon 4:30pm to 7:30pm, 39th Street Community Market

East Wind Gardens (O)
Bruce & Maureen Branstetter and Timothy Walters, Independence, MO, 816-254-6233
Email: eastwindgardens@sbcglobal.net
Products: USDA Certified Organic Vegetables & Herbs, cut flower bouquets, and more
Wednesday Evenings: 39th St. Farmers’ Market
Saturday Mornings: Brookside Farmers’ Market & Drumm Farm on Lee’s Summit Road in Independence

What are Heirlooms?

If you frequent farmers’ markets you have probably seen signs advertising a variety of heirloom products. Have you ever wondered what an heirloom food really is?

Heirloom varieties of fruits and vegetables are actually cultivars, or varieties that were commonly grown years, decades, even centuries again.

For a variety of reasons these cultivars are not typically grown in large-scale production and may be more difficult to find in the seed section of your local nursery, hardware or grocery store. Instead, growers of heirloom varieties may rely on seed-saving techniques, handing down seeds through families or marketing seeds via the internet or growers networks. If you are curious as to where you can find heirloom seeds, start by asking your favorite heirloom gardener.
Jackson County

Farmers’ Community Market at Brookside (FM), (O)
Products: Vegetables, hormone and antibiotic-free beef, herbs, fruit, edible and cut flowers, free range chicken eggs, organic freshly prepared artisan food and baked goods including vegan and gluten-free items, organic hand-crafted soap & locally hand-made crafts.
Location: Border Star Montessori School at 63rd & Wornall-Look for the white tents
Hours: Saturday 8am-1pm April 14-Oct 13

Independence Farmers’ & Craft Market (FM)
Mike Vieth, Market Manager, 816-650-3233
Products: Vegetables, fruit, flowers, herbs, and more
Location: Truman Road & Main Street in historic downtown Independence, MO
Wednesday Mornings: 7-1 and Saturday Mornings: 7-1

Herb Gathering Inc and Twelve Winds Tea Company
5742 Kenwood Avenue, Kansas City, MO 64110, 816-523-2653
Email: herbgathering@earthlink.net
Web: www.herbgarthing.com
Products: Beverages, fresh herbs, pet toys, lavender dryer bags, and hand crafted teas
Hours: Call ahead

Kansas City Market (FM)
20 East 5th Street, Kansas City, MO 64106, 816-842-1271
Email: dconnors@cwbkc.com
Website: www.thecitymarket.com
The City Market is open year round, seven days a week with vendors setting up at the market on Wednesdays 10am to 2pm, Saturdays 6am to 3pm, and Sundays 8am to 3pm. The City Market Vendors accept WIC and SNAP.EBT.
Products: Locally grown fruits and vegetables, bedding plants, vegetable plants, fresh herbs, house plants, cut flowers, cheeses, milk, farm fresh eggs, meats (buffalo, beef, lamb and chicken, sausage, tilapia), pasta, jams and jellies, dressings, baked goods, fudge, honey, salsa, seasonings and handmade arts and crafts.

KC Organics & Natural Farmers’ Market (FM), (O)
Peter Stauffacher, Market Manager, 816-444-3663
Website: http://www.kcorganics.com
Email: kcorganics@yahoo.com
Products: Fruit, free-range meats, herbs, fresh cut flowers, grains, baked goods, free-trade coffee, eggs, mushrooms, soaps, raw honey, eco-products and much more
Location: Minor Park just E of Holmes on Red Bridge Road, KCMO (1 mile S of I-435 at Holmes) Saturday mornings 8-12:30 May 3-Oct 18

Lee’s Summit Farmers’ Market (FM)
Sandy Kilkenny, Market Manager, (816) 246-6598
Website: www.downtownls.org
Products: Vegetables, fruit and more
Location: Historic Downtown corner of 2nd & Douglas
Wednesday Mornings: 7-sellout and Saturday Mornings: 7-sellout

Old World Italian Foods
709 S.W. Admiral Byrd Drive, Lee’s Summit, MO 64082, 816-366-0038
Email: Carmen_cerra@comcast.net
Products: Pasta Sauce, Other Sauces
Description: Our line of spaghetti sauces are made with all natural fresh ingredients, blended flavors that are not found in any other brands. It’s what you buy “when gourmet is not enough”. Rich red whole and diced tomatoes are the base for what is known internationally as the “best spaghetti sauce in the world”.
Root Deep Urban Farm (CSA)
Sherri Harvel, PO Box 300683, Kansas City, MO 64130, 816-924-3523
Email: rootdeepurbanfarm@copper.net  Email: rduf@copper.net
Products: Potatoes, tomatoes, peppers, eggplant, purple hull peas, snap peas, filet beans, cabbage, broccoli, beets, fava beans, carrots, kohlriabi, and a good variety of herbs.
Retail: 39th Street
Farmers’ Markets: 39th Street Community Market, 39th & Genesee, KCMO every Wednesday 4:30 - 7:30pm from May-October, Bad Seed Market, 1909 McGee, Downtown KCMO, Fridays 4-9pm

Sibley Orchards & Cider Mill (R) (U)
Pat Farrell & Family, 3717 N Buckner-Tarsney Rd (Hwy BB) 1 mile N off Hwy 24, Buckner, MO 64088, 816-650-5535
Website: www.sibleyorchards.com
Products: Apples, peaches, cider, pumpkins, vegetables, nuts, honey, jellies & jams, hayrides and more
U-Pick Farm Hours: call ahead for picking schedule
Farm Stand Hours: 10-6 daily

Stephenson’s Orchard & Fruit Market (R) (W)
Market: 16501 E. 40 Hwy, Independence, MO 64055, 816-373-4990
Office phone: 816-373-5138
Email: cider2c@mindspring.com
Products: Apple cider, fresh fruit, Amish jams, jellies, candies, sorghum, specialty jams, preserves, relishes, syrups, toppings, nuts (Missouri pecans in fall), apple butter, fruit-themed gifts
Description: Our cider is made from apples grown by local Missouri and Kansas growers, primarily from the St. Joseph, Waverly and Boonville areas. The cider is filtered clear and flash pasteurized. It is available in gallons, half-gallons and 16 ounce sport bottles. Our cider is available at our retail market and at many area grocery stores, distributed by the Kansas City AWG Warehouse.
Hours: 9:30am—5:30pm Daily mid-June through mid-November (9am-5pm November 1 to end of season)

The Slabs, LLP
405 N Carrico Drive, Lone Jack, MO 64070, 816-682-4166
Email: info@theslabs.com
Web: www.theslabs.com
Products: Barbecue Sauce, Flavorings/Seasonings
Description: We market:
The Slabs Pork Up Your Pork Rub
The Slabs Complete Your Meat BBQ Sauce
The Slabs Wow Up Your Cow Beef Rub
The Slabs Birds & Bones Chicken and Rib Rub

Townshend’s English Garden (O)
Simon Townshend
6609 Ralston Ave, Raytown, MO 64133, 816-737-0804
Email: thetownshends@gmail.com
Web: www.townshendsenglishgarden.com
Products: Heirloom vegetables, herbs, flowers, bedding plants, and more
Farm Hours: Call ahead

Troostwood Youth Garden (O), (FS)
Ericka Wright
5142 Paseo Blvd, Kansas City, MO 64110, 816-444-5788
Products: Vegetables (from A-Z)
Farm Hours: Saturday 8-2 or call ahead
Jackson County

VanWalsh Gardens (O)
Kelly Vandendaele, 9905 NE Vrooman Dr, Kansas City, MO 64161, 816-510-7724
Website: www.vanwalshgardens.com
Products: Native perennials, hosta, daylilies, lots of native plants and blackberry jam
Farmers’ Markets: City Market-KCMO-Sat., North Kansas City Market-Fridays

VinoGrad Winery (W)
501 S. Sterling, Sugar Creek, MO 64054, 816-836-5903
Email: paul@vinogradwinery.com
Web: www.vinogradwinery.com
Products: Barbecue Sauce, Gifts, Winery

Vegetable Party Platter

2 English cucumbers
6 whole carrots
1 package dry Ranch dip (follow instructions for preparation, substituting plain low-fat yogurt for sour cream)

1/4 lb Fresh green beans
1 cup cherry or grape tomatoes

Thoroughly clean all vegetables. Slice cucumbers into spears and carrots into sticks. Arrange all vegetables on a platter with ranch dip in the center.

Recipe source: University of Missouri Extension
**Johnson County**

**Aldridge Acres**  
10999 Hwy 50, Knob Noster, MO 65336, 660-747-8929  
Products: Chicken & turkey, pork and eggs  
Farmers’ Markets: Tuesday Evenings: Lafayette County Farmers’ Market & Saturday Mornings: Warrensburg Farmers’ Market

**Alewel’s Country Meats (R)**  
Randy Alewel, 911 N Simpson Dr, Warrensburg, MO 64093, 800-353-8553  
Email: alewels@sprintmail.com  
Website: www.country-meats.com  
Products: Frozen foods, gifts, USDA Inspected meats, cured meats, processed meats (sausages & jerky)  
Store Hours: 8am-5pm

**Benedict Builders Farm**  
Calvin & Laura Benedict, 474 NE 951, Knob Noster, MO 65336  
660-563-3309  
Products: Completely 100% grass-fed beef, no added growth hormones or antibiotics, pastured and free-range chicken, mild, lean pork sausage in 1# packages or as fully cooked Brats and Polish and brown eggs  
Farm Hours: Call ahead  
Farmers’ Markets: Brookside Farmers’ Market Saturdays April-October 8am-1pm

**Breezy Hill**  
Art Ozias, 62 SW Hwy 58, Centerview, MO 64019, 660-656-3409  
Email: aozias@gmail.com  
www.breezy-hill-farm.com  
Products: Grass-finished beef sold in wholes, 1/2 side or 1/4s, free range poultry and milk products  
Store Hours: Call ahead

**Buckeye Acres (U)**  
Counts Family, 91 NE 600, Warrensburg, MO 64093, 660-747-8929  
Products: Cherries, strawberries, red raspberries, blackberries, jams, jellies and cut flowers  
U-Pick Blackberry Farm Hours: Call ahead for picking schedule  
Farmers’ Markets: Warrensburg Farmers’ Market

**Burden Farms**  
Gary & Gloria Burden, 842 SW 725th Rd, Holden, MO 64040, 816-732-6584  
Products: Sweet Corn  
Farm Hours: call ahead  
Farmers’ Markets: Wednesday Morning: Warrensburg Farmers’ Market & Saturday Mornings: Holden & Warrensburg Farmers’ Markets

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**Chilled Blueberry Soup**

4 1/2 C blueberries, fresh or frozen  
1 1/2 tsp lemon juice  
2 TB low-fat yogurt, plain  
1 1/2 C pineapple juice, unsweetened  
3/4 tsp vanilla extract

Place 3 C blueberries, vanilla, pineapple and lemon juice in blender and puree until smooth. Divide into 6 bowls that have been chilled. Stir 1/4 C of the remaining blueberries into each bowl and top with a teaspoon of yogurt.

Recipe source: University of Missouri & Missouri Department of Agriculture
Johnson County

Coon Creek Farm
Ken & Sharon Jackson, 150 SW 500 Rd, Warrensburg, MO 64093, 660-429-2199
Products: Culinary Herbs-Parsley, Basil, Sage, Oregano, Thyme, Cilantro and many more; farm-fresh eggs (eggs are available year-round), soy wax candles
Farm Hours: Call ahead
Farmers’ Markets: Warrensburg Farmers’ Market

Deans Produce (FM) (R)
Allan & Sandy Dean, 431 SW 1201 Rd, Holden, MO 64040, 816-732-6464
Products: Green beans & assorted produce
Farm Hours: call ahead or stop by
To get to Farm: 1/4 miles on 1201 Rd. south of Lloyd’s store. Gray trailer on east side with telephone tower just south in pasture.
Farmers’ Markets: Saturday Mornings: Holden Farmers’ Market & Wednesday mornings: Downtown Holden

Farmhouse Soaps
Lisa Wright, 1396 SW 100 Rd, Holden, MO 64040, 816-732-3337
Email: lisa_marie_wright@yahoo.com
Products: Natural grass-fed beef; Candied Jalapeños; breads, cakes and cookies; all-natural soap & body products
Farm Hours: call ahead
Farmers’ Markets: Holden Farmers’ Market

Fetch 'n Honey Farm
Barbara Fetchenhire, 387 SE 171 Rd, Warrensburg, MO 64093, 660-747-6406
Products: Honey, flavored-infused honey, soaps, body butters, creamed honey, lip balm, leather sealer, all using hive by-products. Seasonal—Shiitake Mushrooms from Spawn Innoculated logs.
Farm Hours: Call ahead
Retail Location: Powell Gardens Gift Shop, Parker’s Supermarket

Glover Farm
Roy Glover, 571 SW 601, Centerview, MO 64019, 660-238-3178
Products: Strawberries and assorted vegetables
Farm Hours: call ahead
Farmers’ Markets: Holden Farmers’ Market

Hidden Valley Produce
Kerben & Jana Gehman, 441 NW 400 Rd, Warrensburg, MO 64093, 660-747-4131
Products: Greenhouse-raised Tomatoes, Green Beans and Sweet Corn
Farm Hours: 9-5
Farmers’ Markets: Independence Farmers’ Market

Hill Valley Acres
Bill & Jan Evans, 114 NE 500, Warrensburg, MO 64093, 660-747-5238
Products: Blackberries, asparagus, green beans, eggplant, broccoli, cucumbers, lettuces, tomatoes, strawberries, blackberries, gooseberries, raspberries, pie crusts, pies, cakes, cookies, breads and special orders available
Farm Hours: call ahead
Farmers’ Markets: Warrensburg Farmers’ Market
Holden Farmers’ Market (FM)
Jo Ann Alpert, Market Manager, 816-597-3353
Email: info@holdenmarket.com
Website: www.holdenmarket.com
Products: Assorted vegetables, fruit, baked goods and more
Location: City Park, South of Hwy 58
Saturday Mornings: 7-Noon June through September

A Little Muddy Farm
Robert W Jones, 661 SW 23 Hwy, Knob Noster, MO 65305, 816-377-8370
Email: misterjones@kc.rr.com
Website: www.knobnoster.info
Products: Assorted vegetables in season; hay
Farm Hours: call ahead
Wednesday Mornings: Lee’s Summit Farmers’ Market & Saturday Mornings: Lee’s Summit Farmers’ Market

The Mixing Bowl (R)
Julia Brubaker
383 NW 501, Centerview, MO 64019, 660-429-2466
50 West to 58 S, turn north at this crossroad on 501, go north 2.8 miles.
Products: Cinnamon rolls, cookies, pies, breads, farm fresh eggs, jams and more. Products are preservative-free.
Store Hours: Thur-Sat 10-6
Farmers’ Markets: Lee’s Summit Farmers’ Market

Montserrat Vineyards (W)
Phil & Kelly Weinberger, 104 NE 641, Knob Noster, MO 65336, 660-747-WINE (9463)
Wines: Chambourcin, Mont Blanc, Tramonto, Damifino, Tre’Belle, Jolie Blonde, Norton, Mead. FREE wine tasting daily
Farm Hours: open daily 10:30 AM –Sunset Monday-Sunday; live music and entertainment on Saturday nights, May-Sept.
Available for corporate events, reunions, weddings, special occasions. Bed & Breakfast will be open soon.
(please no outside food or beverages).

Powell Gardens
1609 NW U.S. Highway 50, Kingsville, MO 64061, 816-697-2600
Email: czind@powellgardens.org
Web: www.powellgardens.org
Products: Community Harvest Festival, flavorings/seasonings, fresh vegetables and herbs, fresh fruit, gifts, botanical garden with food garden
Description: The Heartland Harvest Garden is a beautiful “edible landscape” that showcases food plants of every shape and size within distinct gardens, including a Quilt Garden with an overlook, a grape vineyard, kitchen garden and orchards.
Visitors will find something fresh-picked to sample everyday, and the food festivals will feature sweet corn, tomatoes, peppers and harvest foods. Chef demonstrations and tips for home gardeners are offered and a children’s garden has a tutti-frutti maze, a fun foods garden that explores the origin of candy flavors, sculptures for climbing and a worm dig.

RKS Farms
Sue Stropes, 189 SW Hwy 2, Chilhowee, MO 64733
660-653-4467 or 816-405-9545
Email: sue.stropes@gmail.com
Website: www.rskfarms.com
Products: Grass-fed beef (1/4, 1/2 and whole, by order), goat meat (by order), chicken (by order) and brown & white eggs
Farm Hours: Call ahead
Farmers Markets: Holden and Warrensburg
Johnson County

**Siegfried Farms**  
Scott & Lisa Siegfried, 198 NW 701 Rd, Centerview, MO 64019, 660-909-3244  
Products: Whole, sides and quarters of Beef and sweet corn  
Farm Hours: call ahead

**Shawnee Farms**  
John & Judy Williams, 1222 NW 201, Chilhowee, MO 64733, 660-885.8411  
Products: Sweet corn & assorted veggies  
Farm Hours: call ahead  
Farmers’ Markets: Friday Evening: Golden Valley Farmers’ Market in Clinton, Saturday Mornings: Golden Valley Farmers’ Market in Clinton

**Van-Aker Orchard (R)**  
Randy VanWey, 521 NW UU Hwy, Centerview, MO 64019, 660-747-5894  
Email: vanworch@kcweb.net  
Products: Asparagus, blueberries, raspberries, blackberries, peaches, apricots and apples  
Farm Hours: Call ahead for availability and hours  
Farmers’ Markets: Warrensburg Farmers’ Market

**Warrensburg Farmers’ Market (FM)**  
Jessica Thomas, 109 N Holden St, Warrensburg  
Email: behm@cmsu1.cmsu.edu  
Website: www.warrensburg.net  
Products: Assorted vegetables and fruits  
Location: Corner of Holden St and North St  
Hours: Saturday Mornings 7-Noon
Adams Farm
Dan Adams, 1127 Dover Depot Rd, Dover, MO 64022, 660-259-3419
Products: Watermelon, cantaloupe, berries, cucumbers, broccoli, zucchini, tomatoes, tomato plants, eggplant, spinach
Farm Hours: call ahead
Farmers’ Markets: Blue Springs on Tuesday morning, Lafayette County Farmers’ Market on Tuesday evening, Independence Farmers’ Market on Wednesday and Saturday mornings.

Alma Farm Fresh Meats (R)
Jerry Bublitz, 113 S Country Rd, Alma, MO 64001, 660-674-2314 OR Hwy 13 & I-70 (exit 49), Higginsville, MO 64037, 660-584-3336
Email: info@almameats.com
Website: www.almameats.com
Products: Locally produced beef, pork and turkey and sausages
Alma Store Hours: M-F 8-6, Sat 9-2
Higginsville Store Hours: M-Sat 9-6, Sun 12-6

Baltimore Bend Vineyard (W)
27150 Hwy 24, Waverly, MO 64096, 660-493-0258
Baltimorebend2yahoo.com
www.baltimorebend.com
Products: Winery, Other, Grapes
Description: Dry, Semi Dry, Semi Sweet, Sweet, Fruit
Hours: call ahead

Beans & More
Norman Schmutz, 8970 Houx Rd, Mayview, 1 1/2 miles SW of Mayview, 660-237-4532 or 816-726-1707
Email: farmersdaughter@ctcis.net
Products: Green beans and more things if I can. No preservatives used! Fresh! Will deliver large quantities or pick up from field.
Available at Hy-Vee and Price Chopper

Beckner Orchards (O)
RR1 Box 392, Wellington, MO 64097, 816-934-8149
Products: Peaches, sweet corn & asparagus
Farm Hours: Call ahead

Breezy Acres Farms
Marilyn & Charles Cole, 608 W 29th St, Higginsville, MO 64037, 660-584-2898
Products: Blackberries, cherries, peaches, apricots, apples, strawberries, cucumbers, eggplant, okra, onions, tomatoes and more
Farm Hours: call ahead
Farmers’ Markets: Tuesday Evenings: Lafayette County Farmers’ Market & Saturday Mornings: Warrensburg Farmers’ Market

Orchards & U-Picks
Orchards and u-pick operations offer customers an opportunity to reconnect to the food that they are eating and the land that it is grown on.

Families can take the opportunity to participate in a day of fun, out-door activity and instill healthy eating habits in children. Young and old alike can be reminded of what really grows on trees, shrubs, bushes and plants.

So, the next time you are looking for a fun, outdoor activity, or a side trip on your next vacation, visit a local orchard or u-pick farm.
Lafayette County

Butterfly Fields
Jeff & Terrie Shepherd, 1093 NW 850 Rd, Odessa, MO 64076, 816-529-3427
Products: Corn, zucchini, squash, cucumbers, potatoes, okra, beets, green beans, tomatoes, onions, peppers, chives, oregano, marjoram, tarragon, rosemary, mint, dill, parsley, cantaloupe and more
Farm Hours: call ahead
Farmers’ Markets: Blue Springs Farmers’ Market

Cornerstone Farm (CSA)
Heather Laudie, Higginsville, MO, 816-352-8201
Email: CornerstoneFarm@gmail.com
Products: Heirloom tomatoes, 6 types of cucumbers, 6 types of summer squash, 20 heirloom lettuces and peppers,
Hours: Call ahead

County Line Pumpkin Patch
Clyde & Rebecca Burchett, 20371 Hwy YY, Higginsville, MO 64037, 660-584-3879
Email: ugotit@ctcis.net
Products: In the summer we offer tomatoes, peppers, squash & sweet corn. In the fall we have pre-picked or pick-your-own pumpkins from the end of September through the end of October. We also sell winter squash, small decorative gourds, broom corn, corn shocks, Indian corn, large green gourds and dried gourds.
Directions: We have a stand at our home which is on the corner of Hwy 13 and YY. Located between Higginsville and Warrensburg right on Highway 13 at the (Lafayette-Johnson) County Line Road which is YY. You can go North on 13 Hwy out of Warrensburg about 10 miles or South off of I-70 about 5 miles.

Fahrmeier Bros. Produce (U)
Bret Fahrmeier & Brandon Fahrmeier
9364 Mitchell Trail (Hwy 24 W of Lexington, exit Howe Rd), Lexington, MO 64067
816-934-2472 (farm), 816-289-2496 (Bret) or 330-701-3210 (Brandon)
Email: fahrmeierbros@msn.com www.fahrmeierfarms.com
Products: Produce from A-Z, asparagus to zucchini that are grown in Missouri, red raspberries, blackberries & rhubarb. Farm fresh eggs available late in 2009, jams, jellies, salsa, wines from our own vineyard. USDA inspected meats—beef, port & Meat goats, available on availability and special request.
U-Pick Farm Hours: call ahead for picking schedule or to schedule farm or educational tours
Hours: M-Sat 10-5
Farmers’ Markets: Overland Park Farmers’ Market (Sat) and City Market, KCMO (Sat & Sun)

Fahrmeier Farms
Lynn & Donna Fahrmeier, 13305 Flournoy School Rd, Wellington, MO 64097
660-934.8651
Email: lfahrmeier@msn.com
Products: Katahdin Sheep (call for pricing)
Farm Hours: Call ahead

Five Oaks Tree Farm (U)
Bob & Carolyn Rauch, 2 Miles North of I-70 on Hwy 13 toward Higginsville, 660-584-7375
Email: fiveoakshoneytreefarm@yahoo.com
Products: Christmas trees—Scotch Pine, White Pine & Spruce with free stand drilling, needle shaking and bagging; locally produced Locust, Clover/Wild Flower and comb honey
Hours: Weekends after Thanksgiving from 9 AM-5 PM
Retail Locations: (Honey only) Sibley Orchard, Gordon’s Orchard, Osceola Cheese Store, Rasa’s, Schreiman’s and 20 other locations, call for details
Lafayette County

**The Garden Cart (G)**
Russ & Diane Erdman, 29775 Three Groves Rd, Alma, MO 64001, 660-674-2653
Located 3 miles North of Alma on Highway 23
Products: Bedding plants, vegetable plants, hanging baskets, perennials (spring season greenhouse)
Open early April 9-6 daily and Sunday 1-5, Open May 9-7 daily and Sunday 1-5, close for the season the 1st weekend of June

**Greenton Orchard (U)**
Corner of Greenton Rd & Barkertown Rd, Odessa, MO 65661, 816-230-7484
Products: Apples and peaches
U-Pick Farm Hours: call ahead for picking schedule
Directions: 3 Miles North of 1-70 on Hwy 131 to Greenton Rd.

**I-70 Farmers’ Market (FM)**
Odessa Outlet Mall, Odessa, MO, 913-563-6846
mom81549@yahoo.com
Products: Farmers’ Market
Description: We have restricted our market to only locally grown produce and farm products, vendor produced crafts, jams, jellies and baked goods.
Hours: Saturday mornings 8-noon, and starting May 18th, Tuesdays 4:30pm—6:30pm.

**Lafayette County Farmers’ Market (FM)**
Betty Mendenhall, Market Master, 660-584-2526
Products: Peaches & apples, various varieties of conventional and organic vegetables, jams, jellies, baked goods and much more
Location: Farmers’ Market Pavilion in downtown Higginsville
Hours: Tuesday Evenings 4-7PM

**Le Ferme du Bonheur**
Doug & Danielle Schroeder, 22061 Poplar Rd, Higginsville, MO 64037, 660-584-6460
Website: www.danalirob.com
Products: Free-range chicken & turkey, yogurt, goats milk, goat butter, goat cream and cheeses and free-range eggs
Farm Hours: call ahead
Farmers’ Markets: Saturday Mornings: Troost Community Market

**Mother Earth (R) (Ag)**
Sherri Thorp, 21246 Mobley Landing Rd, Waverly, MO 64096, 660-493-2615
Location: 17 miles East of Lexington on Hwy 24 or 3-4 miles West of Waverly on Hwy 24. Please watch for signs.
Products: Peaches, apples, all varieties, garden vegetables, Deli Meats, Cheese, jam, jellies, jar goods
Farm Hours: Call ahead

**New Oak Vineyards (W)**
Tim & Barbara Gasperino, 11644 Flournoy School Rd, Wellington, MO 64097, 816-240-2391
Email: mail@newoakvineyards.com
Website: www.newoakvineyards.com
Products: Norton, Chambourcin, Chardonel, New Oak Red, Giuseppe, Vino Rosa, Saint Vincent, New Oak Blush, Seyval, Vignoles, New Oak White, New Oak Peach, Apple, Sole Dolce
Hours—Wed-Sun 11-6pm

**Ostermeyer Farm**
Robert Ostermeyer, 28 Ussery Dr, Lexington, MO 64067, 660-259-4124
Products: Beans, sweet corn, cucumbers, eggplant, okra, onions, peppers, tomatoes and melons
Farm Hours: call ahead
Farmers’ Markets: Saturday Mornings-Blue Springs Farmers’ Market
Lafayette County

**PG Farms**  
Geri Ransdall, 359 S Main St, Mayview, MO 64071, 660-237-4492  
Products: Lettuce, radishes, kohlrabi, cabbage, peas, beans, beets, carrots, turnips, potatoes, onions, cucumbers, zucchini, tomatoes, apples, pears, peaches and cherries  
Farm Hours: call ahead  
Farmers’ Markets: Tuesday Evenings-Lafayette County Farmers’ Market and Saturday Mornings-Blue Springs Farmers’ Market

**Panther Creek Farm (U), (O)**  
Kevin & Lori Brunkhorst, 31919 Hwy PP, Concordia, MO 64020, 660-463-2767  
Website: www.panthercreekfarms.biz  
Email: kevlor@centurytel.net  
Products: Blackberries, blueberries, raspberries, grass-fed beef & natural pork (sold by the 1/2 or 1/4)  
U-Pick Farm Hours: call ahead for picking schedule  
Farmers’ Markets: Saturday Mornings-Blue Springs Farmers’ Market and Wednesday Evenings-39th Street Farmers’ Market, KCMO

**Peacock Farms (CSA)**  
Betty Mendenhal, 12589 Salem Cemetery Road, Higginsville, MO 64037, 660-584-2526  
Email: peacockfl@ctcis.net  
Products: Lettuce, greens, asparagus, spinach, radishes, rhubarb, Swiss chard, herbs, green onions, potatoes, green beans, beets, fresh peas, tomatoes, cucumbers, onions, zucchini, cabbage, sweet corn, peppers, eggplant, a variety of squashes, chicken & quail eggs, strawberries, sweet cherries, blueberries, raspberries, blackberries, peaches, a variety of apples, cinnamon jelly and baked goods  
Farm Hours: Call ahead  
Farmers’ Markets: Lafayette County Farmers’ Market Tuesdays and City Market of KCMO on Saturdays

**Peter’s Market (R)**  
Jim & Judy Marshall, 20 Miles East of Lexington on Hwy 24 and 1 mile East on Hwy 65, 660-493-2368  
Products: Peaches, apples, fruit butters, farm produce, pecans, nuts, honey, sorghum and more  
Hours—July through Thanksgiving Mon-Sat 8-5 and Sun Noon-5

**Peters Orchards, Inc**  
1400 Washington, Waverly, MO 660-493-2291  
Web: www.petersorcharids.com  
Products: Fresh Fruit  
Orchard Hours: Mon-Fri 8am-5pm.

**Rasa Orchards (R)**  
Norman Rasa and Family, 19510 Garr Road, 8 miles East of Lexington on Hwy 24, 660-259-4228 (market #) or 660-259-2938  
Email: rasaorch@myturbonet.com  
Products: Apples, peaches, pears, pumpkins, squash, nectarines, fresh vegetables and herbs, honey, liquid or creamed flavored honey, jellies, jams, apple butter  
Hours: 8:30am—5:30pm, Sun 10am-5:30pm

**Schreiman Orchards (R)**  
Jim & Judy Marshall, 18 Miles East of Lexington on Hwy 24, 660-493-2477  
Products: Peaches, apples, breads, fruit pies, jams jellies and more  
Open Mid June through October

**Share-Life Farm (CSA)**, Jim & Rose Thomas, Rt 2 Box 134, Marshall, MO 65340, 660-886-3936  
Products: Organic vegetables (asparagus to zucchini), berries and eggs  
Farm Hours: Call ahead  
Farmers’ Markets: Blue Springs Farmers’ Market and Columbia Farmers’ Market @ the ARC.  
CSA is delivered to Eastern Kansas City and Columbia
Lafayette County

Stoll’s Veggies
Wayne Stoll, 26606 Hwy 20, Corder, MO 64021, 660-641-2261
Email: veggie@ctcis.net
Products: Sweet corn & greenhouse-grown tomatoes
Farm Hours: call ahead
Farmers’ Markets: Saturday Mornings: Blue Springs Farmers’ Market

Terre Beau Vineyard (W)
PO Box 193, 22807 E. Highway 24, Dover, MO 64022, 660-259-4077
Email: john@terrebeauvineyards.com
Web: www.terrebeauvineyards.com
Products: Wines: Norton (dry red), Chardonel (semi-dry white), Lafayette Red (semi-sweet red), Cannonball Red (sweet red), Frontier Lady (semi-sweet white)
Grapes: We grow Norton, Chardonel, Catawba, Vignoles, St. Vincent and Niagara
Hours: Wednesday-Sunday noon-6 PM
Retail Location: 100 South Lynn, Dover, MO 64022

Three Trails winery, LLC
Brandon Fahrmeier
9374 Mitchell Trail, Lexington, MO 64067, 330-701-3210
Hours: Call ahead

Western Hills Produce
Alice & Marvin Huenefeld, Wellington, MO
816-934-2549
Hours: By appointment, please call ahead for availability
Products: Free range eggs, vegetables, berries, some fruits, jams with sugar or Stevia. No antibiotics, pesticides or growth hormones. Wood-turned items.
Farmers’ Markets: 39th St. Farmers’ Market, KCMO, Wednesdays 4:30pm-7:30pm.

Wood Mood Gardens (O)
Curtis Wood, 20987 Hwy 20, Higginsville, MO 64037, 660-584-3552
Email: woodmood@ctcis.net
Products: Organically raised asparagus, potatoes, tomatoes, eggs and more
Hours: Call ahead
Platte County

Aldridge’s Apple Man Orchard (Ag)
Curt Aldridge, 10455 County Rd N, Platte City, MO 64079, 816-330-3448
Products: Apples (u-pick), peaches, cherries, strawberries, raspberries, blackberries, gooseberries, U-pick pumpkin patch, apple butter, honey, hay rides, school tours, parties, weddings, receptions and more
Hours: September-October M-F 9:30-1, Saturday 10-5, Sunday 12-5 or by appointment

CriKat Farms (O)
Kathy Plant, 10220 Baker Rd, Platte City, MO 64079, 816-560.9285
Website: www.crikatfarms.com
Products: Free-range chickens & eggs and Vermilizer (all-natural worm tea for soil amendments)
Farm Hours: Call ahead
Saturday Mornings: Brookside Farmers’ Market

Green Dirt Farm, LLC (FM) (U) (W)
Jacqueline Smith, PO Box 74, Weston, MO 64098, 816-386-2156
Website: www.greendirtfarm.com
tony@greendirtfarm.com
Products: Grass-fed lamb, sold in frozen retail cuts or “locker lamb” in which you specify the cuts you want, eggs, sheeps milk cheese
Farm Hours: call ahead
Saturday Mornings: Brookside Farmers’ Market, City Market, Overland Park, KS Farmers’ Market

Jowler Creek Vineyard & Winery (W)
Colleen Gerke
16905 Jowler Creek Rd, Platte City, MO 64079, 816-858-5528
Email: info@jowlercreek.com
Products: Norton, Chambourcin, Vignoles, Traminette, Critter Cuvee, Butterfly Blush, Nort (Port-Style version of the Norton)
Fresh-cut, u-pick herbs & dried herbs.
Winery Hours: Wednesday - Sunday 11am-5pm

Karbaumer Farm (O), (CSA)
Klaus and Lee Karbaumer, 12200 Hwy 92, Platte City, MO 64079, 816-270-2177
KarbaumerFarm@yahoo.com, Web:  www.KarbaumerFarm.com
Products: Assorted organic heirloom tomatoes & lettuce, assorted other organically raised vegetables, organically grown peaches & apples, free-range eggs
Description: Our farm is powered by Belgian draft horses, no tractors. CSA families join us for several farm events, bonfires and horse-drawn wagon and buggy rides. We have a huge cider press and small farm pond stocked with catfish. Visitors welcome. Come see how your food is grown and meet the farmers who grow it. Farm Hours: Any time

Missouri Wines

Because of Missouri’s climate, native North American species of grapes that are cold-hardy have the best chance for survival.

In 1980, August Missouri became the first designated Official Viticultural Area in the United States.

The Norton/Cynthiana is the official grape of Missouri.

The Institute for Continental Climate Viticulture & Enology conducts research for Missouri and Midwestern grape producers. The institute is housed at the University of Missouri’s College of Agriculture, Food and Natural Resources.
Platte County

Parkville Farmers’ Market (FM)
Contact: Ida Lake 816-450-8810
Location: English Landing Park, Hwy 9 to downtown Parkville, MO
Email: lmj@embarqmail.com
Products: Free-range chickens & eggs, lamb, assorted fruits and vegetables, local honey & honey by-products, beef & pork, goat’s milk soap, heirloom vegetables, jams and jellies from homegrown fruits, homemade baked breads & sweet rolls, dip seasonings & beer bread mixes, elk meat/jerky/sticks, blueberries/blackberries (in season), fudge (all varieties), flowering plants, mums, potted herbal plants (common & uncommon), pumpkins, gourds and pasta (many flavors)
Hours: Wednesday afternoons 2-6pm (might change due to weather) and Saturday mornings 6am-sellout

Platte City Farmers’ Market (FM)
Mary Anne Brooks, 2601 Running Horse Road, “Ranch & Home Farm Store”
Products: Fruits, vegetables, lamb, chicken, eggs, certified organic or ??? And handcrafted items.
Farm Hours: open to customers
Saturday Mornings: 7-10:30 AM, 2nd Sat of May-Sept 29

Pirtle Winery (W)
Pirtle Family, 502 Spring St, Weston, MO 64098, 816-640.5728
Website: www.jowlercreek.com
Email: info@jowlercreek.com
Winery Hours: Mon-Sat 10-6, Sun 11-6

Pleasant Pasture Farms
Mike & Mindy Juhnke, 22395 Hwy DD, Dearborn, MO 64439, 816-790-3108
Website: www.pleasantpasturefarms.com
Email: info@pleasantpasturefarms.com
Products: No added hormones & antibiotic-free beef, pork & chicken and free-range eggs
Farm Hours: call ahead or order via website
Saturday Mornings: Weston Farmers’ Market & New Market Farmers’ Market

Pumpkins, Etc. (U)
Kathy & Bill Wright, 10701 Farmers Lane, 15650 Hwy HH, Platte City, MO 64079, 816-858-5758
Website: www.pumpkinsetc.com
Email: pumpkins-etc@excite.com
Products: Home-made fudge and we grow over 7,000 mums and asters. Also, herbs, tomatoes, Walla Walla onions, winter squash, gourds and much more; U-pick-pumpkins, and enjoy the free haystack and two hay-bale mazes. Group visits, schools, etc need to be scheduled
Farm Hours: 2nd weekend of Sept thru Oct 31 10 AM to 6 PM daily
Saturday Mornings: Parkville Farmers’ Market
Tuesday Evenings: Zona Rosa Farmers’ Market
Retail Locations: 10701 Farmers’ Lane, Platte City, MO. We’re East of Platte City between HH and 92 Hwy

Quick ‘N Fresh Ideas for Grapes
For a delicious one-course summer dinner, add chilled grapes to your favorite pasta, chicken or seafood salad. Serve with a crusty bread or roll.
Recipe source: University of Missouri & Missouri Department of Agriculture
Riverwood Winery (W)
David & Ginah Naatz, 22200 Hwy 45 N, Weston, MO 64098
www.riverwoodwinery.com
Email: owner@riverwoodwinery.com
Products: Wines: Dry Reds & Whites, Semi-Sweets, Sweet Red & Whites, Apple and Blackberry
Grapes: Norton/Cynthiana, Cayuga White, Concord & French Hybrids
Winery Hours: Wed-Sat 11-5, Sun 12-5

Vaughn Orchard & Country Store (U), (Ag) (R)
L.R. & Scott Vaughn, 23200 N Hwy 273, Weston, MO 64098, 816-386-2900
Products: Apples, U-pick pumpkin patch (Seasonal)
Hours: Call ahead

Weston Farmers’ Market (FM)
Mary Beverlin
Email: marybev48@yahoo.com
South end of Main Street, Weston, MO, 816-640-5500
Products: Assorted seasonal vegetables, assorted seasonal fruit and baked goods.
Saturday Mornings: 7-Sellout, April 28-Sept 29

Weston Red Barn Farm (Ag), (R)
Steve Frey, 16300 Wilkerson Rd, Weston, MO 64098, 816-386-5437
Website: www.westonredbarnfarm.com
Email: westonredbarnfarm2000@yahoo.com
Products: Peaches and apples, pumpkins & assorted vegetables
Events: Fall Festival, hayrides, corn & prairie trail mazes, pony rides, bonfires, weddings, company & church picnics
Hours: Open April-November, M-Sat. 8-6, Sun 12-6
Call ahead to arrange group outings

Zona Rosa Farmers’ Market (FM)
Contact Person: Ali Guilfoil, 8640 N. Dixson Ave., KC MO, 816-587-8180
Email: aguilfoil@steiner.com
Website: www.zonarosa.com
Products: Fresh produce, honey, homemade fudge, breads, pies, jams, plants, herbs, handmade soaps, lotions, eggs, organic certified produce, candles, bread mixes, dip mixes and more!
Hours: Every Tuesday from 4-8pm, June-September
Market located in the cool covered breezeway between Victoria’s Secret & Hot Topic
Fence Stile Vineyards & Winery (W)
31010 W. 124th Street, Excelsior Springs, MO 64024, 816-500-6465
Email: info@fencestile.com
Web: www.fencestile.com
Products: Beverages, candles, community harvest festival, educational farm, entertainment farm, flavorings/seasonings, gifts, non-food products, winery, vineyard
Description: Fence Stile Vineyards & Winery is a working vineyard where we grow several varieties of grapes and make affordable wine. We offer tastings, picnics, event space and music. From time to time, we also have planting parties, weeding parties and harvest parties. It is a great way to learn about growing grapes, making wine and appreciating wine.

Parker Farms (CSA)
Tom & Paula Parker, 43602 Hwy F, Richmond, MO 64085, 816-470-3276
Email: parkerfarms@peoplepc.com
Web: www.ParkerFarmsMeats.com
Products: Grass-fed beef and Katahdin lamb, pasture-raised chickens and pork; free-range eggs
Other Farm Services: CSA meat & egg shares in conjunction with Fair Share Farm
Farm Hours: Call ahead
Locations: We make several monthly deliveries into KC, just call for details

Rayville Baking Company (O), (R)
VanTill Family, 202 W 3rd St., Rayville, MO
Email: vtillian@accesmo.us
Web: www.rayvillebaking.com
Products: Fresh-made sausages and salamis: Bratwurst, Polish, hot/sweet Italian, Cajun, sage or maple breakfast sausages, turkey-apple breakfast sausage, chorizo, Portuguese linguica, genoa, mortadella, Craig’s summer sausage and cabernet summer sausage; baked goods: fruit and cream pies, cheesecake, artisan breads, rolls, danish and cakes; various seasonal vegetables, various seasonal fruit; cut flowers, jams and muffin mixes and box lunch delivery available
Store Hours: Tue-Sat 7:30-1 PM, Wed-Sat 5-9 PM
Farmers’ Markets: City Market in Kansas City, Liberty Farmers’ Market and Zona Rosa Farmers’ Market

Vantill Farms
Debbie Einerson
13986 Hwy C, Rayville, MO 64084, 816-776-2720
Web: www.vantillfarms.com
Products: Baked goods including, artisan breads, assorted cookies, rolls, danish and cakes, fruit pies and cheesecake. Various seasonal vegetables, strawberries, various hanging baskets and patio flowers. We also have jams and jellies. Box lunches and full catering is available. Pizza on the Patio every Friday night starting at 4:30pm-8:00pm
Store Hours are Tues-Sat 9:00am –6:00pm
Closed Monday and Sunday
Farmers’ Markets: City Market in Kansas City and Richmond Missouri Farmers’ Market
St. Clair County

Bear Creek Farm
Jim & Robbins Hail, 12595 NE 50 Road, Osceola, MO, 64766, 417-282-5894
Email: robinshail@hotmail.com
Products: Certified organic fruits, vegetables, flowers & herbs. Ornamental plants for your garden. We specialize in Heirloom varieties, with over 600 varieties of tomatoes. Winter produce.
Farm Hours: Please call
Saturday Mornings: Brookside Farmers’ Market
Retail Locations: Whole Foods, Kansas City Country Club, and other fine restaurants, Wild Oats.

Gordon’s Orchard (R)
Kay Gordon, Intersection of Hwy 13 & SE 250, Osceola, MO, 417-646-8889
Email: bkgorden@wildblue.net
Products: Apples, peaches, nectarines, cherries, pears, strawberries, blackberries, melons, asparagus, sweet corn, tomatoes, pumpkins, cider and much more
Farm Hours: Daily 8am-5pm, Sunday 11am-5pm

Quick ‘N Fresh Ideas for Nuts
Add nuts to homemade trail mix to give tired hikers a much needed energy boost.
For the flavor of fall, sprinkle baked squash, sweet potatoes or apples with chopped nuts.
To make the difference between good and extra special, sprinkle hot cereal with chopped nuts or add them to pancake, waffle, cookie, cake, quick bread and muffin batters.
Recipe source: University of Missouri & Missouri Department of Agriculture

Freezer Ideas for Tomatoes
Tomato skins toughen in the freezer and should be removed before tomatoes are frozen whole or sliced.
Frozen tomatoes can be added to soups, stews and sauces without being thawed.
Recipe source: University of Missouri & Missouri Department of Agriculture
Coffman’s Produce & Custom Smoking
Pat and Shanda Coffman, Rt 1 Box 75, Richards, MO 64778, 417-927-3475 or 417-684-1289
Products: Tomatoes, zucchini, corn, pumpkins, turnips, Indian corn, corn stalks and more
Meat Smoking: Custom Smoking & Catering (you buy it, we smoke it)
Store Hours: call ahead for pricing and to make an appointment

Missouri Northern Pecans (O), (R)
Drew Kimmell, 3400 Industrial Parkway, Nevada, MO 64772, 417-667-3501
Email: marketing@mopecans.com
Website: www.mopecans.com
Products: Pecans
Description: The native pecan grows wild in our area. Due to our shorter growing season, they are higher in monounsaturated oil, which gives them a sweeter flavor than the larger southern hybrids. We offer “Missouri Northern” conventional, pesticide-free pecans, certified 100% organic “American Native” pecan halves & pieces, and roasted & Salted pecans.
Store Hours: Monday-Friday 9-5

The Organic Way (O), (CSA)
Dan & Denise May, Rt. 1 Box 104, Milo, MO 64767, 417-944-2818
Email: danndm@ticon.net
Website: www.theorganicwayfarm.com
Products: heirloom varieties of tomatoes, beans, beets, broccoli, cabbage, cauliflower, celery, cucumbers, carrots, radishes, eggplant, garlic, gourds, herbs, lettuce, onions, peppers, potatoes, radishes, summer and winter squash, sweet corn, turnips, peas and more; cantaloupe, watermelon, strawberries, blackberries, peaches, pears, cherries and apples; eggs, chicken, beef, pork, goat, tomato sauce & juice, apple sauce, sour kraut, chow chow, canned beets, plant starts, bedding flowers, jellies and more.
Farm Hours: Wednesday and Friday 4-6 PM
Farmers’ Markets: Overland Park Farmers’ Market

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Old Fashioned Pecan Pie

3 eggs, beaten
1/2 C white Karo syrup
1 C Missouri pecans
1 tsp vanilla
1 pie shell

3/4 C sugar
1/2 C dark Karo syrup
1/2 C margarine, melted
1/4 tsp salt

Mix eggs, sugar, syrups, vanilla, salt and margarine together. Spread pecans on bottom of pie shell. Pour in filling. Bake at 350oF for 30 minutes or until filling sets—an inserted knife should come out clean when set.

Recipe source: University of Missouri & Missouri Department of Agriculture
MONDAY

Kansas City Market (Jackson County - page 16)
The City Market is open year round, seven days a week with vendors setting
10 to 2pm, Vendors accept WIC and SNAP.EBT.

TUESDAY

Clinton Farmers’ Market (Henry County - page 13)
2pm - sellout
April thru October

Bannister Federal Complex (Jackson County—page 14)
10:30am - 1:30pm
June thru September

Beacon Complex Market (Jackson County—page 15)
10:30am - 1:30pm
June thru September

Kansas City Market (Jackson County - page 16)
The City Market is open year round, seven days a week with vendors setting
10 to 2pm, Vendors accept WIC and SNAP.EBT.

I-70 Farmers’ Market (Lafayette County—page 25)
4:30pm - 6:30pm
Starting in May

Lafayette County Farmers’ Market (Lafayette County - page 25)
4pm-7pm

Zona Rosa Farmers’ Market (Platte County - page 30)
4pm - 8pm June thru September

Blue Springs Farmers Market (Jackson County - page 15)
8am-noon

Crown Center Farmers’ Market (Jackson County)
7-1 2450 Grand Blvd

WEDNESDAY

Liberty area Farmers’ Market (Clay County - Page 10)
7am-1pm

39th Street Community Farmers’ Market (Jackson County - page 14)
5-8pm
May thru October

Independence Farmers’ Market & Crafts (Jackson County - page 16)
7am-1pm

Kansas City Market (Jackson County - page 16)
The City Market is open year round, seven days a week with vendors setting
10 to 2pm, Vendors accept WIC and SNAP.EBT.
Lee’s Summit Farmers’ Market (Jackson County - page 16)
7am-sellout

**WEDNESDAY (cont.)**

Parkville Farmers’ Market (Platte County - page 29)
2-6pm

Harrisonville Market (Cass County)
3-6pm at Mill Walk Mall parking lot

**THURSDAY**

Kansas City Market (Jackson County - page 16)
The City Market is open year round, seven days a week with vendors setting
10 to 2pm, Vendors accept WIC and SNAP.EBT.

Hospital Hill/Truman Medical Center Market (Jackson County)
10 AM to 3 PM on the east side of 23rd Street and Charlotte

Belton Farmers’ Market (Cass County)
5-9 PM on Main Street

Briarcliff Shops Farmers’ Market (Clay County)
3-7 PM in the shops parking lot on Mulberry Drive

Lawson Farmers’ Market (Ray County)
4-7 PM downtown on the square

**FRIDAY**

North Kansas City Farmers’ Market (Clay County - Page 10)
7am-1pm May thru October

Golden Valley Farmers’ Market (Henry County - page 13)
4pm-sellout

Kansas City Market (Jackson County - page 16)
The City Market is open year round, seven days a week with vendors setting
10 to 2pm, Vendors accept WIC and SNAP.EBT.

Badseed Farmers’ Market
4:30 to 9 PM at 1909 McGee, KCMO

**SATURDAY**

Pleasant Hill Farmers’ Market (Cass County - page 7)
8am—sellout

Historic Downtown Liberty Farmers’ Market (Clay County - Page 9)
7am-noon May thru October
SATURDAY (cont.)

Clinton Farmers’ Market (Henry County - page 13)
7am-sellout
April thru October

Golden Valley Farmers’ Market (Henry County - page 13)
Blue Springs Farmers Market (Jackson County - page 15)
8am-noon

Brookside Farmers’ Market (Jackson County - page 15)
8am-1pm

Farmers’ Community Market (Jackson County - page 16)
8am-1pm
April thru October

Independence Farmers’ Market & Crafts (Jackson County - page 16)
7am-1pm

Kansas City Market (Jackson County - page 16)
The City Market is open year round, seven days a week with vendors setting
10 to 2pm, Vendors accept WIC and SNAP EBT.
The City Market Vendors accept WIC and SNAP EBT.

Lee’s Summit Farmers’ Market (Jackson County - page 16)
7am-sellout

Holden’s Farmers’ Market (Johnson County - page 21)
7am-noon
June thru September

Warrensburg Farmers’ Market (Johnson County - page 22)
7am-noon

I-70 Farmers’ Market (Lafayette County - page 25)
8am-noon
Starting in May

Parkville Farmers’ Market (Platte County - page 29)
6am-sellout

Platte City Farmers’ Market (Platte County - page 29)
7am-10:30am
May thru September

Weston Farmers’ Market (Platte County - page 30)
7am - sellout
April thru September

Harrisonville Market (Cass County)
7:30-Noon at Mill Walk Mall parking lot

Pleasant Hill Market (Cass County)
8-Sellout in historic downtown Pleasant Hill
SATURDAY (cont.)

Troost Community Market (Jackson County)
8-2 at corner of Troost & Linwood

Grand Court Farmers’ Market (Jackson County)
107th St & Wornall Rd

Raytown City Center Market (Jackson County)
7-sellout 6224 Blue Ridge Blvd

Lowry City Farmers’ Market (St. Clair County)
8-1 at 3rd & Main St

Nevada Market Days (Vernon County)
8-Noon at the Courthouse Square
South Kansas City Farmers’ Market (Jackson County)
9-3 1 block west of Blue Ridge on 87th St

Troostwood Youth Farmers’ Market (Jackson County)