Field to Table

2010 Edition

Directory of Local Producers & Their Farm Fresh Products
# Table of Contents

<table>
<thead>
<tr>
<th>Name of Farm</th>
<th>Page Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>A.L.P.S. Beefalo</td>
<td>8</td>
</tr>
<tr>
<td>Anderson's Orchard</td>
<td>4</td>
</tr>
<tr>
<td>Birch Meadow Farm</td>
<td>13</td>
</tr>
<tr>
<td>Blue Heron Orchard</td>
<td>12</td>
</tr>
<tr>
<td>Burkholder's Greenhouse</td>
<td>14</td>
</tr>
<tr>
<td>Christen Farms</td>
<td>7</td>
</tr>
<tr>
<td>Country Gardens Greenhouse</td>
<td>13</td>
</tr>
<tr>
<td>Darn Small Farm</td>
<td>9</td>
</tr>
<tr>
<td>Devon's Fine Swine</td>
<td>12</td>
</tr>
<tr>
<td>Double L Farm</td>
<td>13</td>
</tr>
<tr>
<td>Farmer Jay's Homemade Delights</td>
<td>4</td>
</tr>
<tr>
<td>Green Valley Farms</td>
<td>12</td>
</tr>
<tr>
<td>Jacob's Vineyard and Winery</td>
<td>13</td>
</tr>
<tr>
<td>Lazy L Elk Ranch/Premium Elks, Inc.</td>
<td>5</td>
</tr>
<tr>
<td>Lost Branch Blueberry Farm</td>
<td>7</td>
</tr>
<tr>
<td>Moore Acres Produce</td>
<td>5</td>
</tr>
<tr>
<td>Peony Acres</td>
<td>14</td>
</tr>
<tr>
<td>Primmer Pasture Pork</td>
<td>8</td>
</tr>
<tr>
<td>Sandhill Farm, Inc.</td>
<td>6</td>
</tr>
<tr>
<td>Schmucker's Vegetables</td>
<td>13</td>
</tr>
<tr>
<td>Slaughter Farm</td>
<td>6</td>
</tr>
<tr>
<td>Stateline Woodworking</td>
<td>4</td>
</tr>
<tr>
<td>Sunrise Pastures</td>
<td>11</td>
</tr>
<tr>
<td>The Possibility Alliance Farm &amp; Sanctuary</td>
<td>10</td>
</tr>
<tr>
<td>US Wellness Meats</td>
<td>9</td>
</tr>
<tr>
<td>Valentine, Kraig &amp; Annette</td>
<td>10</td>
</tr>
<tr>
<td>West Orchards</td>
<td>14</td>
</tr>
</tbody>
</table>
Why Buy Local Foods and Products

Buying locally grown foods and farm products is easy to do. Just find a local farmers market or the product you're looking for in this directory. The farmers will get a fair price for their products, and you will get delicious fruits, vegetables, eggs, meats, honey, and more, fresh from the farm. Local food is fresher, more nutritious, and tastes better than food picked before it's ripe and after it is shipped long distances. Local farmers can offer varieties chosen for flavor and nutrition rather than for uniform size, shape, color, and long shelf life.

And if that isn't enough, here are more reasons to buy local foods and products.

Cheap food prices and overflowing store shelves are hiding the true environmental and social costs of our current food and agriculture system. Since the 1970's, research has identified the excessive amounts of energy used to transport and package foods from distant states and countries. In the future as petroleum supplies decline, food systems will need to adjust. To conserve energy, to reduce global warming, and to decrease costs, farms and consumers should attempt to participate in more local food systems.

The good news is that we now have an alternative. A growing number of farmers are choosing to use sustainable or organic practices that build up the soil, reduce runoff, create habitat for wildlife, treat livestock humanely and, produce safe, wholesome food.

But the most environmentally sound farming practices in the world don't mean a thing if they don't provide a good income for the farmer. Farmers using sustainable methods cannot prosper without the help of urban and rural consumers. As these farmers explore creative new ways to grow and market their products, consumers can support their choice to farm sustainably by purchasing their products.

In our local market, you as a consumer have the power to communicate with farmers and to encourage them to grow your favorite foods in an environmentally and socially sound manner. You have the power to make farming less about price and more about the natural and social communities in which you live.

Thus, your actions will help us rebuild local food systems, which are the foundations for our local communities.

Communities depend on the surrounding environment for clean water, clean air, and food. Promoting relationships between consumers and farmers makes these linkages more apparent and real. With closer relationships, food-buying transactions can focus on more than just price. Consumers may then actively support and encourage practices that support the environment and society.
Farmer Jay’s Homemade Delights
Jason Sandner
14055 State Hwy D
Green Castle, MO 63544
660-342-3161
Forms of Payment: Cash and Check
E-mail: farmerj@nemr.net
Products: Homemade salsa, pickles, relishes, pie fillings, apple butter, jams, jellies, and preserves.

Products are sold at the Kirksville Farmers’ Market May through October and then at craft shows in November and December. Orders can be made during the off season.

Stateline Woodworking
David & Rosanna Zeiset & family
RR 2 Box 61
Memphis, MO 63555
660-328-6278
Forms of Payment: Check and cash
Products: Free-range poultry. We also do custom poultry butchering. Rabbits live or dressed. Ducks, all custom furniture building.

We have a family farm, kind of like old McDonald had. We have six sons ages three to seventeen and two daughters. We enjoy working together as a happy family.

Anderson’s Orchard
Rt 1 Box 28
Coatsville, MO 63548
660-457-2114
Products: Apples- 20 varieties- harvested August to September.

On-farm sales and farmers’ markets.
Lazy L Elk Ranch/Premium Elks, Inc.
Joyce LaRue
10713 State Hwy 149
Unionville, MO 63565
660-933-4682 or 660-341-7992
Website: Premium Elks.com
E-mail: larulj@nemr.net
Forms of Payment: Cash, check, and money order
Product Brand name-Premium Elks Inc.
We raise and sell all cuts of elk meat, including snack sticks and summer sausage. We ship worldwide. Everything is USDA inspected. We sell retail and wholesale.
Member of the Farm Bureau, Rocky Mountain Elk Foundation, Missouri Elk Farmers’ Association, and North American Elk Breeders Association.

Moore Acres Produce
N. Jean Moore or Ling Go
16902 Leech Road
Atlanta, MO 63530
660-332-7366
Forms of Payment: Cash
Products: Produce from garden, jams & jellies, marmalade. As well as, items made from used denim: aprons, pillows, rugs, lap quilts, and eggs from free-range chickens.
Baked goods: cookies, muffins, and homemade fudge and peanut butter fudge.
Licensed to sell eggs, salsa and pickles at the Kirksville Farmers’ Market on Saturdays between 6:00 am and noon from May to October.
Slaughter Farm
Connie or Quincy Slaughter
Route 1 Box 51
Queen City, MO 63561
660-766-2457, 660-216-6613 (Connie), or 660-342-5369 (Quincy)
Forms of Payment: Cash
E-mail: connie_1s@hotmail.com
Products: We raise farm fresh free-range chickens for eggs. Will be ready in November or December as we have a small flock.
We have approximately 30 acres that we use organic practices on. Never had herbicides or pesticides on it. It will have been in the family for 4 generations.

Sandhill Farm, Inc.
Stan Hildebrand or Gigi Wahba
Rt 1 Box 155
Rutledge, MO 63563
660-883-5543
Forms of Payment: Cash, check, or PayPal
Website: www.sandhillfarm.org
E-mail: Products@sandhillfarm.org
Products: We sell produce at the Rutledge and Memphis farmers’ markets. We make value-added products: sorghum, honey, mustard, horseradish, and salsas for sale at our farm, farmers’ markets, local fairs, and grocery stores in Missouri, southern Iowa, and western Illinois.
We are a communal farm of 7 members and have interns & frequent visitors during the growing season. We grow most of our own food. Our farm and all products (except the honey) are certified organic. We have an annual sorghum festival the last Saturday of September.
Darn Small Farm
Sherwin Dent
28632 Hwy 63
Macon, MO 63552
660-385-5255 or 660-346-0471
Forms of Payment: Cash or checks with references
Products: High quality alfalfa hay. Large or small bales.
Our farm is located 1/2 miles north of Macon on Hwy 63.

Christen Farms
Rolf Christen
60731 Hwy M
Green City, MO 63545
660-874-4714
Fax: 660-874-4711
Forms of Payment: cash and check
E-mail: chrifarm@nemr.net
We are very proud to offer you some of the best beef and chicken products in the Green Hills area in Northern Missouri. Our animals are not fed antibiotics, steroids, animal by-products, or other artificial ingredients. We butcher the animals right here on the farm. Beef is available in quarters, halves, or whole sides. All of our animals are treated humanely and with dignity.
A member of the Harmony Farms Cooperative.

Lost Branch Blueberry Farm
Robert Price
21507 Lost Branch Way
Brashear, MO 63533
660-665-4771/660-342-1771
Forms of Payment: Check and Cash
Web-site: lostbranchblueberries.blogspot.com
E-mail: rprice@kvmo.net
Product: U-pick Blueberries-No pesticides used.
A.L.P.S. BEEFALO

Alva Lynn Purvis
RR#1 Box 172
Memphis, MO 63555
660-883-5582

Forms of Payment: Cash and check

Products: Beefalo-(Beef) 95% Lean—If you are on a special diet, you can eat beefalo! USDA Test—All Natural—No Antibiotics—No Hormones and the meat is just as tender, flavorful, and delicious as regular beef. You will love it!

I have been raising beefalo for 30 years. If you are interested in the meat, call or write. I can explain how you can raise your own or possibly how you can get some meat. Beefalo has so much to offer! The consumer gets a more nutritious meat product that is healthy. The producer gets a more profitable animal that is easy to raise. I am a lifetime member of American Beefalo Association.

Primmer Pasture Pork

Tom & Colleen Primmer
16519 Hazel Green Way
Brashear, MO 63533
660-323-5548
E-mail: primmer@marktwain.net

Forms of Payment: Cash and Check

Products: We produce hogs in a non-confinement environment from birth to market weight. We sell whole or half hogs along with retail cuts at Farmers’ Markets. Delivery is available for retail meat in Kirksville. All meat is processed in a Federally inspected facility. We specialize in Heritage breeds of hogs and raise Duroc, Poland China, and Hereford.

We also sell breeding stock and pigs for 4-H and FFA projects.
US Wellness Meats
John Wood or Kenneth Suter
PO Box 9
Monticello, MO 63457
877-383-0051 or 573-767-9040
Website: USWellnessMeats.com
E-mail: eathealthy@grasslandbeef.com
Forms of Payment: All credit cards

Products: US Wellness Meats is a grass-fed meat company specializing in grass-fed beef that has branched into veal, bison, lamb, goat, rabbit, free-range poultry, certified humane pork, seafood, dairy products and organic snacks. We use the best practices of sustainable farming, allowing us to avoid using hormones and antibiotics, so our grass-raised animals pass all the health benefits directly to the consumer. Grass-fed beef is one of the best sources of omega-3 fatty acids and CLA, a proven cancer fighter, making it one of the healthiest foods on the market.

Our company was founded by four farm families from Northeast Missouri and West Central Illinois. Our farms cover thousands of acres in Northeast Missouri where we use rotational grazing and careful grass management to provide the best forage for our livestock. We are currently members of the American Grass-fed Association, Weston A. Price Foundation, and Agri-Missouri.

Devon’s Fine Swine
Devon Askew
709 N. Williamson Street
Atlanta, MO 63530
660-988-1348
Forms of Payment: Cash
E-mail: wildberry@missionrd.com

Products: My hogs are corn fed, hormone and antibiotic free, and are raised out in the open. As of August 2009, my list of products is whole or half hogs, single cuts, and breeding stock.

Devon’s Fine Swine is a small “farrow to finish” hog farm, which means that I sell everything from breeding stock to sausage links.
Kraig & Annette Valentine
16600 170th Street
Lucerne, MO 64655
660-793-3291 or 660-216-1433
E-mail: kraigann@grm.net

Forms of Payment: cash, check, and money order.

Products: Farm fresh corn-fed natural beef that is raised on the farm from birth. We prefer to sell by half or whole beef but would consider by the pound. References Available.

We are a member of the Missouri Farm Bureau.

The Possibility Alliance Farm & Sanctuary
Ethan & Sarah Hughes
28408 Frontier Lane
LaPlata, MO 63549
660-332-4094

Forms of Payment: Cash or check

Products: When available, we offer free range organic eggs, pasture fed organic goat cheese and milk, seasonal fruits and vegetables, peaches, raspberries, garlic, onions, tomatoes and any other vegetable you could imagine. Our farm is unique because it is also an educational center teaching ways to live sustainability on the land and produce your own food. We also are a petroleum-free farm using horses and hand tools. Our farm also has over 40 acres of wildlife habitat and nature reserves.

We are only 2 years old and have had over a thousand visitors for educational stays and tours!
Sunrise Pastures

Tauna or Jessica Powell
19554 Fort Rd.
Laclede, MO 64651
660-963-2685

Web-site: www.sunrisepastures.com
E-mail: atpowell@windstream.net

Forms of Payment: Cash, check, money order, and paypal.


We feel it our duty as landowners to be good stewards of the land. We see it not only as a means of making money; but also as an attempt to educate others about taking care of the land & animals, and providing customers with clean, natural, locally-raised products. Sheep and cattle are 100% pasture-raised year round without supplements, synthetic pesticides, chemicals, antibiotic, or artificial growth hormones. Shetland sheep thrive in northern Missouri. Lambs are born in May on the pasture without interference unless needed. No vaccinations, hoof trimming, or tail docking. Feel free to contact us with more questions via e-mail.

Green Valley Farm
Steven & Velda Salt
28461 Linderville Trail
Kirksville, MO 63501
660-332-7217

Forms of Payment:  Cash and checks
Web-page: localharvest.org
E-mail: Saltsgvf@wildblue.net

Products:  Diverse vegetables, herbs, and small fruits.  Oriental and Mid-eastern and heirloom vegetables.  Tomatoes, beans, squash, okra, eggplants, basil, many greens, beets, carrots, turnips, radishes, darkens, asparagus, strawberries, raspberries, blackberries, tomatillos, ground cherries, and many others.  Also free-range eggs.  
Family farm in hills west of Chariton River.  We sell memberships via farmers’ markets, restaurants, grocery stores, and subscriptions (CSA-Community Supported Agriculture).

Blue Heron Orchard
Dan Kelly
32974 220th Street
Canton, MO 63435
573-655-4298

Web-site: blueheronorchard.com
E-mail: blueheronorchard@centurytel.net

Forms of Payment:  Check

Products:  Certified organic: apples, apple cider (on-pasteurized), apple syrup, apple sauce, apple butter, apple cider vinegar, habanero vinegar, and mixed vegetables (in season).

Member of  Agri-Missouri, Missouri Organic Association, and the Upper Midwest Organic Tree Fruit Network.  Certified organic by the Iowa Department of Agriculture and Land Stewardship.
Birch Meadow Farm
Berkley and Luetta Barton
Rt. 2 Box 26
Lancaster, MO 63548
660-457-3834
Email: berk@marktwain.net
Products: White and Scotch Pine trees, wreaths
Payment: Cash or Check
Type of sale: On-farm sales
Hours of operation: Thanksgiving weekend through Christmas. Monday-Friday 1:00-5:00 pm, Saturday and Sunday all day. Hayrides available.
Member of the Mid-America Christmas Tree Association and the Missouri Christmas Tree Association.

Double L Farm
Janina Snell
18943 Four Hill Way
Kirksville, MO 63501
660-665-0545
Product: Over 300 varieties of daylilies in all colors, sizes and forms.
Farm visits and sales June-July by appointment only.
Payment: Cash or Check

Schmucker’s Vegetables
Willis Schmucker
25522 Fort Madison Way
Greentop, MO 63546
Product: Tomatoes, sweet corn, green beans, cucumbers, eggplant, peppers, cantaloupe, watermelon, squash, pumpkins, and peaches.
Payment: Cash or Check
On farm sales or by chance at Kirksville Farmers’ Market
Directions: Seven miles north of Kirksville on Highway 63 to Fort Madison Way, then east 1/2 mile, or one mile south of Joe’s Carpet Barn then east 1/2 mile.

Jacob’s Vineyard and Winery
26078 Eagle Lane
Kirksville, MO 63501
660-627-2424
Email: jacobsvinery@marktwain.net
Product: Wine
Payment: Cash or Check
Hours of operation: Open Thursday 11:00-6:00; Friday-Saturday 11:00-7:00 pm; all other sales by appointment only.
Member of the Scenic River Grape and Wine Association.
**West Orchards**
Dan West
Jewell Avenue
Macon, MO 63552
660-385-5067
Email: danwest@centurytel.net
**Product:** Apples, apricots, nectarines, pears, peaches, plums, cinder mill (fresh apple cider made on the premises), and pre-picked produce, restrooms, school tours, events at your location (call for info).
Crops are usually available in July, August, September, October, and November.
**Hours of operation:** Monday to Friday 8 am - 7 pm; Saturday 8 am - 6 pm; Sunday 12 pm - 5 pm.
**Payment:** Cash or Check

**Burkholder’s Greenhouse**
James Burkholder
Rt. 3 Box 169
Edina, MO 63537
660-397-4115
**Product:** Bulk garden seeds, onion plants & sets, raspberry & blackberry plants, strawberry and rhubarb plants, asparagus crowns, herbs, roses, vegetable transplants, annual and perennial flowers, hanging baskets, mulch, potting soil, large selection of blocks, pavers, edgers, and decorative stones.
**Payment:** Cash, check, debit or credit cards
**Hours of Operation:** Open Monday–Saturday, March 1 through the end of June, 8:00-6:00 pm. All other sales by appointment only.
**Directions:** 4 miles north of Edina on Highway 15 to Gravel Rd. 125, then 1 mile south.

**Peony Acres**
Mona Beckley
RR 3 Box 232
Memphis, MO 63555
660-883-5885
Email: monabeckley@gmail.com
**Product:** Over 100 varieties of peonies in yellow, white, coral, pink and red.
**Payment:** Cash or Check
Open House fourth weekend in May; all other farm visits and sales by appointment only.
Country Gardens Greenhouse  
Victor or Karan Farrell  
P O Box 81  
Lancaster, MO 63548  
660-341-3436 or 660-341-3104  
Web-site: countrygardensgreenhouse.biz  
E-mail: Karan@gravyranch.com  

**Forms of Payments:** Cash and Check with ID  

**Products:** Bedding plants grown from seed or cuttings for your gardening needs. We offer a wide variety of different vegetable and flower bedding plants. We use mostly organic practices, and no chemicals are used at our greenhouse. Come by and see how we are growing.  

Home based greenhouse. We will assist as best we can with your growing needs. If we don’t know the answer, we will try to find the answer for you. We are locally licensed for resale and try to help anyone that comes to our door.  

The funds for this project are being made available by the University of Missouri Extension Community Economic and Entrepreneurial Development (ExCEED) program and the USDA Cooperative State Research, Education, and Extension Service Food Defense grant.
Products by Category

**Baked Goods**
Moore Acres Produce 5

**Beef**
Christen Farms 7
US Wellness Meats 9
A.L.P.S. Beefalo 8
Valentine, Kraig & Annette 10
Sunrise Pastures 11

**Buffalo**
US Wellness Meats 9
A.L.P.S. Beefalo 8

**Christmas Tree Farms**
Birch Meadow Farm 13

**Dairy**
US Wellness Meats 9
The Possibility Alliance Farm & Sanctuary 10

**Elk**
Lazy L Ranch/Premium Elks, Inc. 5

**Eggs**
Slaughter Farm 6
The Possibility Alliance Farm & Sanctuary 10
Moore Acres Produce 5
Sunrise Pastures 11
Green Valley Farm 12

**Fruits**
Moore Acres Produce 5
The Possibility Alliance Farm & Sanctuary 10
Green Valley Farm 12
Lost Branch Blueberry Farm 7
Country Gardens Greenhouse 13
Anderson’s Orchard 4
Blue Heron Orchard 12
West Orchards 14

**Furniture**
Stateline Woodworking 4

**Goat**
US Wellness Meat 9

**Hay**
Darn Small Farm 7

**Honey**
Sandhill Farm, Inc. 6

**Lamb**
US Wellness Meats 9
Sunrise Pastures 11

**Ornamentals**
Peony Acres 14
Double L Farm 13

**Pork**
US Wellness Meats 9
Devon’s Fine Swine 9
Primmer Pasture Pork 8

**Poultry**
Stateline Woodworking 4
Christen Farms
US Wellness Meats

**Rabbit**
US Wellness Meats

**Seafood**
US Wellness Meats

**Value-Added Products**
Farmer Jay’s Homemade Delights
Sandhill Farms, Inc.
US Wellness Meats
Moore Acres Produce
Sunrise Pastures

**Vegetables**
Moore Acres Produce
The Possibility Alliance Farm & Sanctuary
Green Valley Farm
Country Gardens Greenhouse
Schmucker’s Vegetables

**Vineyard and Wineries**
Jacob’s Vineyard & Winery

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Equal opportunity is and shall be provided to all participants in Extension programs and activities, and for all employees and applicants for employment on the basis of their demonstrated ability and competence without discrimination on the basis of their race, color, religion, sex, sexual orientation, national origin, age, disability, or status as a Vietnam-era veteran. This policy shall not be interpreted in such a manner as to violate the legal rights of religious organizations or military organizations associated with the armed forces of the United States of America.”