

THE NORTHWEST'S FINEST ORGANICALLY GROWN



ANDERSEN ORGANICS

Brian & Denise Andersen
Othello, Washington



Denise and Brian Andersen, along with their two daughters, farm in the beautiful Columbia Basin. Being born and raised on farms “infused farming in their blood,” so they began farming in 1984. Working with the land and considering the value of soil health and productivity lead to the Andersen’s desire to become certified organic. In addition to improving soil health organically, they recycle used drip tape, which is laborious and time-consuming but is part of their stewardship philosophy.



Growing Healthier Soils

Composted manures are applied early, most of them months before planting, and never onto an already growing crop. By doing this, they are planting their crops into very healthy, fertile soil.

Acreage

500 acres
Certified Organic
since 2003



Brian Andersen

“Organic farming has become a rewarding way to farm. We enjoy the challenge of producing a healthy crop... it never ceases to amaze us just how good a crop can be when it is grown in healthy soil.”



Crops

Asparagus
Cipollinis
Red Onions
Sweet Onions
Yellow Onions
White Onions
Red Potatoes
Russet Potatoes
Shallots
Winter Squash

LADYBUG Brand is brought to you by



Organic and beyond — LADYBUG represents family-owned and operated, organic and Salmon-Safe certified farms located throughout the Pacific Northwest. Working in a spirit of cooperation, LADYBUG farms plan the production of nearly 100 fruit and vegetable crops each year. We take pride in the quality of our crops and our role in creating environmentally-conscious agriculture.
www.organicgrown.com

