

# THE NORTHWEST'S FINEST ORGANICALLY GROWN



## BLUE FOX FARM

Chris Jagger & Melanie Kuegler  
Applegate, Oregon



Chris and Melanie began their farming careers in 1998 as interns on multiple farms in California. In 2003, they planted roots in Applegate, Oregon. Upon their arrival they discovered a family of foxes with blue-tinted fur on the land who inspired the name, Blue Fox Farms. Over the years, they've worked hard to protect their diverse landscape, even spending 5 years to stabilize their stream bank and reduce erosion to protect the surrounding wildlife. Beyond preserving their 30 acres of organic cropland and 37 acres of pasture and forest land, they wish to nourish their soil and people by providing a holistic community on the farm. Cover cropping and fallow pasturing helps keep some of their land in a static state. With careful planning and extra labor, the soil builds nutrient density and biodiversity.



### Holistic Approach

People matter at Blue Fox Farm. They offer workers:

- Fair wages
- Mutual respect
- Open-communication
- Flexible scheduling
- Safe work environment
- Personal days

### Crops

Broccoli • Cabbage  
Carrots • Chards • Cilantro  
Cucumbers • Fennel  
Garlic • Kales • Lettuces  
Parsley • Peppers • Radishes  
Roots • Summer Squash  
Tomatoes

Certified Organic  
since 2003

### Chris Jagger

"Growing organic takes into account the environment around us and how our farms can be a part of the land and not just placed on top of and mining nutrients from the soil."

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](http://www.organicgrown.com)

