

THE NORTHWEST'S FINEST ORGANICALLY GROWN



BOUCHEY POTATOES

Steve & Jody Bouchey
Wapato, Washington



The Bouchey farming legacy began in 1954 with Jody and Steve's father. The brothers took over the daily operations in 1998, the year their farm became certified organic. Their farm is located in a rural agricultural community with Mt. Adams in the background on the Yakima Indian Reservation. Some of the acreage is leased from the Yakima Nation tribal members, and they work closely with the BIA Irrigation District and Soil Conservation Program. They coordinate crop plans with their neighbors and practice crop rotations to improve soil quality. The Boucheys grow about 16 different varieties of potatoes and are always looking for new varieties to try.



Giving Back

The farm donates a lot of produce to local food banks, church camps, community fund raisers and local FFA High School programs.

Acreage

120 acres
Certified Organic
since 1998



Steve & Jody

"We look forward each year to harvest and the return of our employees. We feel we make a difference to the local economy by providing jobs and hope that we will be able to continue to farm."



Crops

Blue Potatoes
French Fingerling Potatoes
Purple Potatoes
Purple Fiesta Potatoes
Purple Peruvian Potatoes
Purple Viking Potatoes
Red Potatoes
Ruby Crescent Potatoes
Russet Potatoes
Russian Banana Potatoes

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

