

THE NORTHWEST'S FINEST ORGANICALLY GROWN



CIRCLE H FARM

Joel Hucka & Sarah Hucka
Dexter, Oregon



Circle h is very much a family farm — its name comes from a cow brand their great grandparents used on their homestead in 1917. The land they care for today has been with the family since 1964 and has been certified organic since 2006. Part forest, part wetland and part field, the farm is about 4 acres of land surrounded by natural beauty and serves as a habitat for many animals and beneficial insects. Joel is a fix-it, design-it, make-it kind of guy and is the logistical planner. His sister Sarah heads up the planting and field work and is dubbed the “fearless weeder.” The culinary herbs they grow for LADYBUG have been a vital part of their success.



Earthen Root Cellar

Harvested crops are kept cool in a 13ft deep cellar, controlling the temperature and quality of their produce naturally before being distributed.



“After being around the soil, plants, bugs — being amazed at their vitality and function — we realize man-made chemicals have no place here.”

Off the Electric Grid

PV panels power their well pump, pumping water to a tank at the highest point on the property, which trickles down through drip irrigation. In the propagation house, starts are heated by thermosiphoning. Propane heats water which is then circulated through coiled hoses on a bench-top by the principle of “hot water rises” rather than by an electric pump.



Crops

Chives
Dill
Oregano
Rosemary
Sage
Spearmint
Tarragon
Thyme

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

