

Creating a Carbon-Negative CBD Farm

Hello! We are *Baked in Montana*—a farm and business based in Gallatin County. We grow hemp, extract CBD, and process our products locally. Our goal is to promote a healthy lifestyle by using natural products, while addressing some of our cultural and environmental problems. Today we would like to share our farming philosophy with you.

Creating and sustaining healthy soil is part of restoring an ecosystem. We find ways to partner with natural processes instead of working against them. This has been our passion over the last several seasons of growing. We work to heal the soil by reintroducing organic materials and microorganisms. We cut back on practices that damage natural soil systems, such as tilling, pesticides, herbicides, commercial fertilizing, and over-irrigating.

Our approach is a form of “no-till” agriculture that relies heavily on compost and biochar (charcoal made from wood, crop residues, manure,



bone, and other naturally occurring, high-carbon, organic matter). Using readily available manure, bokashi fish, leaves, straw, and biochar, we hot-compost the mix. The biochar serves to absorb

gaseous compounds and store them as nutrients, as well as provide a home for microbes and sequestering carbon. This compost mix returns nutrients to the earth and begins to create a healthier topsoil. Increasing the organic matter and adding biochar also increases the water retention potential of the soil,

reducing the amount of irrigation required.

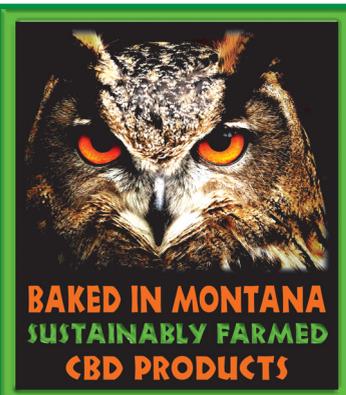
As these compounds begin to reestablish the ecosystem, mycillium, beneficial bacteria, and insects, worms, and protozoa populations all increase dramatically. This healthy soil produces a high-quality hemp plant that is able to resist disease and

insect infestation. The nutrients and water available create a full spectrum of terpenes and cannabinoids, and the cannabis plant itself continues the process of carbon sequestration.

CBD crops are hand-harvested, and this is part of why we are able to grow in the indigenous tradition and keep our farm carbon-negative.

Since we grow and process our own products, while using these permaculture practices and sustainable farming techniques, we are able to be selective about the ingredients we use. This ensures that we know what goes into our products from start to finish. You can be certain you are receiving the highest-quality full-spectrum CBD products. Our self-sustaining systems allow us to save on production costs, so we can provide the best-quality products at reasonable prices.

This is a glimpse of who we are and what we are about. For more information, and to order our CBD products, please visit our website: BakedInMontana.wixsite.com/enjoy, or give us a call! ■



- **CBD OIL**—Locally grown & processed
- **PET CBD PEANUT BUTTER**
- **CBD MASSAGE OIL**
- **BAKED GOODS**

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