

ALASKA GROWN

Farmer Profile



A.D. Farm: Family Man Works Like a Mule

PALMER—Alex Davis is a family man. He and his wife Kathy run A.D. Farm with their children.

The reason? “I’m entrenched in this lifestyle,” Alex said, “and I like spending time with my kids- chasing hogs and watching them eat broccoli like ice cream. I’m there when they wake up and when they go to sleep. I eat breakfast, lunch and dinner with them.”

His love for his family is also the driving force behind farming organically. Davis said he wants the healthiest and

most sustainable food for his children— and he believes that food is organic. “I can only eat my own vegetables anymore,” Davis said, laughing, “so when we’re out of broccoli, I don’t eat broccoli.”

Even if they run out of broccoli, Davis can still consume his other 50 vegetable varieties in addition to the turkeys, ducks, geese, and hogs he raises.

Davis’ hogs are some of the few produced for consumption in the state. His website states: “No GMO feed, no antibiotics,

no hormones, no confinement, no kidding!” Their full range of pasture raised pork cuts include chops, steaks, roasts, breakfast sausage patties, spicy sausage, ground pork and Italian sausage.

Davis sells at the Center Market on Wednesdays and Saturdays in the summer, and a few years ago, began selling there during the winter as well. Before long, Davis was joined by five other vendors selling storage vegetables all winter long.

But selling in the winter time is dependent on what might be left over. “Between the bad weather and the moose,” Davis said, “farming in Alaska is a gamble.”

It also takes a lot of hard manual labor. “I work as hard as a mule,” Davis said, “but I’ve never minded working that way.”



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Division of Agriculture
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