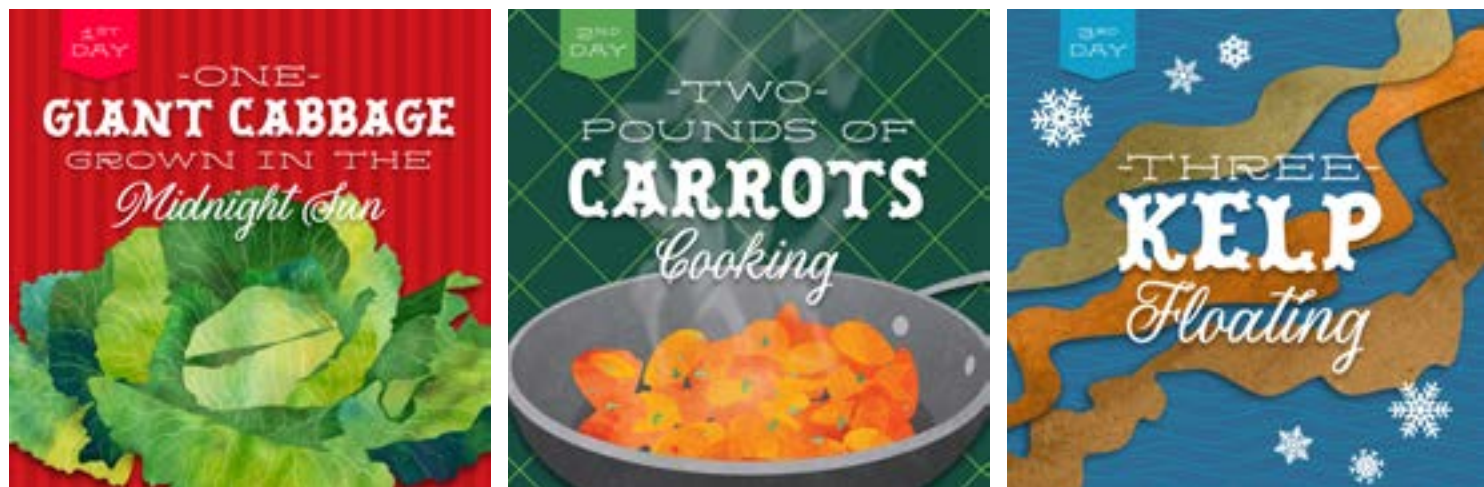




Warm Up For The Holidays With An Alaska Grown Feast

A Message from Director Bryan Scoresby

The Division of Agriculture is promoting the 12 Days of Alaska Grown Christmas. Can you grow one giant cabbage in the midnight sun? Or cook two pounds of Alaska-grown carrots? Please see our Division of Agriculture and Alaska Grown Facebook pages for these festive postings celebrating Alaska Grown. Keeping with the season's spirit, can your holiday celebration consist of locally sourced products? Can your Holiday dinner be an Alaska Grown dinner with 51% coming from Alaska Grown sources? This is my challenge to you.



To qualify for Alaska Grown designations, a producer must simply apply—no fee required—to secure their marketing supplies (in-house) and follow simple guidelines. A sampling of the rules is that vegetable plants must live 90% of their lives in Alaska, livestock must be grown in the state for 51% of its life, and eggs and honey must be produced in-state.

You can find and learn where to get Alaska Grown products, such as farm-grown turkeys, the best-flavored ham in the state, fantastic prime rib, Alaska-grown potatoes, carrots, beets, cabbage, local leafy greens, dairy products, etc. The Alaska Grown Source Book has been replaced by ["Marketspread"](https://marketspread.com/alaskagrown/) online (<https://marketspread.com/alaskagrown/>). Farmers want to grow the best tasting, highest quality food for you and yours. These Alaskan-grown products are a treat, a highlight for an appetizer, or the table's centerpiece. If you are a producer, I encourage you to add your business and products to this new sourcebook so the public can locate you.

For my own family meal, we have a 4-H turkey purchased at the Alaska State Fair Livestock Auction and a ham from Delta Meat and Sausage, homegrown potatoes, onions, fresh eggs, Alaska carrots, and Alaska milk purchased locally at a retail store. I recently made sourdough biscuits with barley flour, which my wife said were excellent. Several people have suggested we try sourdough rolls from barley flour. The ready-made mix is available locally for those who don't bake from scratch.

One of the most wonderful things about our country is the free flow of goods from north to south and east to west. In Alaska, the cost to us is the local price at the location plus freight. That allows us consumers to purchase many products (95%) not grown in Alaska, sometimes at a reasonable price, sometimes not. Any salesman would look at these numbers and see a 95% market share to gain.

We look forward to the new year with resolutions and hope for a better year. I can see big things in the future for Alaskan Agriculture. Opportunity is everywhere in agriculture. Farmers and producers are self-employed capitalists, which is the strength of the American agriculture industry. We, as farmers, hope for better weather, optimal growing conditions, more sunshine, higher temperatures, and timely rains. We time our harvest between rain events for the highest quality product. We are always optimistic when producing our high-quality products and hopeful our input costs will be lower than last year. And we know our loyal customers will buy everything we produce.

The traditions of this Holiday season come to mind here, too. I recommend timeless classics for the holidays: "A Christmas Carol," the play based on the novel by Charles Dickens, and "It's a Wonderful Life," a movie starring Jimmy Stewart. I also recommend Christmas Eve dinner with family and friends and sharing of gifts on Christmas Day. Whatever your holiday season brings, and however you celebrate the Christmas season, my wish to you is "Merry Christmas" and a "Happy New Year."



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