

Good Afternoon!

I am the founder of Mat-Su Farm Co-Op, the fastest growing local fresh food co-op in the state. I started MSFC in 2015 for our friends, family and neighbors seeking Alaska grown foods . Now, our co-op specializes in 100% Alaskan Grown food, year round. We supply three local grocery stores with fresh eggs, as well as meat and vegetable boxes direct-to-consumer, every week. Our co-op has grown a minimum of 50% annually over the last 6 years.

If you weren't aware, Alaskan agriculture has grown by leaps and bounds over the last several years, leading the nation in agriculture growth. Not only is Alaskan farm fresh food nutrient dense, but food dollars spent in Alaska are multiplied 4-5 times before eventually leaving Alaska.

Creating value-added products could make a world of difference to local family farms with a herdshare program. It could also open doors for other farm products to enter the market with a share program, to then upgrade to a Grade A dairy for retail sale.

Our family has been lucky enough to have participated in two different herdshare programs over the last decade, skimming our own cream, blending up our own butter, culturing our own yogurt at home.

I've learned how valuable my dollar is to local family farms and small businesses. How much impact we have on our local economy. Thankfully we have been able to pass that knowledge along to our young adults.

I'm excited to finally see this evolution in raw milk legislation and wholeheartedly approve of HB22.

Thank you for your time and effort.

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Pictured:

From 1 gallon of raw milk you can create...

1 half gallon of yogurt

8oz of cream

8oz of butter

16oz of fluid milk

Buying the pasteurized equivalent Fred Meyer.... \$20.72

Buying through a high quality local share program... \$15 and 20-30mins in my kitchen





Richelle Plummer  
Mat-Su Farm Co-Op