



Favoring Fresh Eats

Why dining on Alaskan-grown products is worth the effort

By Vanessa Orr

Restaurant owners are heeding the call of the many Alaskans who want to support local farmers by buying local produce. But that’s easier said than done in the 49th State, where getting the food from farm to table takes extra time, money, and effort. Fortunately, there is an increasing number of people in the food industry—from farmers to distributors to restaurant owners—who are committed to creating a sustainable pipeline.

“While it’s trendy to work directly with farms, most restaurateurs find that the logistics are too challenging; you have to have an avenue to consolidate and move products over great distances, and that’s a huge undertaking,” explains David McCarthy, owner and founder of Northern Hospitality Group, which operates 49th State Brewing Company. “It’s taken us more than fifteen years to create a network of farmers and ranchers that we can work with all over the state.”