

To Whom It May Concern:

January 14, 2011

Currently my wife and three children are helping me to begin a family based business called "Our Chosen Heritage Enterprises". In June 2009, we moved to Pilot Mountain area to start our business to support the community in providing pasture raised meats and "Better than Organic" Fruits and Vegetables (my wife's parents were both born and raised in Pilot Mountain). In addition, we plan to have a Hospitality Center that will provide educational seminars on how to grow, eat, and live a healthy lifestyle. We are also planning to provide 4-5 rooms within our home as a Bed & Breakfast to provide lodging needs for conference attendees and regional attractions (Pilot Mountain Cruse Inn's etc.) The Hospitality Center will provide meals for conferences and weekend meals for patrons attending the Bed & Breakfast and/or evening events and catered events for the community. We are in the process of designing the buildings and plan to break ground the first quarter of 2011.

For over four years we apprenticed at Creekside Meadows Farm (<http://www.creeksidemeadowsfarm.com>) in New York to learn how to manage a farm. Over the past thirty years I have worked in numerous positions and facilities ranging from a Chef-Mass. Maritime Academy, Baker- Va. Tech, manager- W&L University, Senior Production Manager-Syracuse University, Associate Director-Messiah College, Cazenovia College & Advanced Meal Production-15,000 meals per day for adult feeding. I have a degree from Va. Tech in Hotel & Restaurant Management and have been certified in Serve-Safe, HACCP, and GAP (with Surry County).

Lisa, my wife, has a degree from Va. Tech in Physical Education with a minor in Nutrition and has also completed her CNHP (Certified Natural Health Professional). She is currently studying with Trinity College of Natural Health working towards the completion of its Naturopathic Doctor program,

Cora, our eldest daughter, is a certified CNHP (Certified Natural Health Professional) and is studying with Trinity College of Natural Health working towards the completion of its Naturopathic Doctor program while she works with an area Naturopath/Chiropractor gaining valuable experience. She also apprenticed at the Park Farm for 4 ½ years and has processed over 2000 chickens. She completed the GAP training with the Surry County Cooperative Extension Service.

Lily, our second daughter, is self motivated and has had her own sewing business, Our Chosen Heritage Clothier, since she was 13 years old. She and her sister were selected to present their business at the NY State Homeschooling convention in spring 2009. She has been a tremendous help with the research and planning for the fruit and vegetables we desire to grow in the future.

Aaron, our youngest child, loves the outdoors and farming. We have been on the property since summer of 2009 and have started to revitalize the soil since the last crop of tobacco was harvested in the fall of 2009. We have seeded for pasture and used organic fertilizer to assist its growth. We began our polyculture of animals in 2010 by acquiring beef cattle, hogs, egg layers, and meat chickens. In addition, we have built 1000 feet of square foot gardens and have placed on the farm a 96 X 16 Commercial Greenhouse (photo's below).

Our apprenticeship with Creekside Meadows Farm, coupled with my food service experience, my wife and eldest daughter's knowledge of health, my youngest daughter's motivation and business sense, and my son's interest in the outdoors and farming, are all skills and abilities that will contribute to the successful completion of this project.

Our Chosen Heritage Enterprises - SITE PLAN Legend

1. Hospitality Center: 2450 square feet (40X60) Entertaining approximately 50 guests for workshops, seminars, and food. Building will also have gift shop and health counseling room.
2. Residential & Bed & Breakfast: approximately 3600 feet Second Floor will accommodate 3-5 B&B rooms w/ Baths, sitting room and a Photography/Sewing room. The first ground floor will be primarily residential and dining room for B&B. Basement is going to be used for additional rooms for residential.
3. Parking Lot: 6000 sq ft gravel for spaces 18 X 10
4. Tobacco Barn: 17' X 17' building used for Vegetable & meat storage, catering area under the roofing used for picnics and receptions
5. Chicken Processing shed: 12' X 40' wooden structure to process the range free chickens.
6. Greenhouse: 96' X 16' commercial greenhouse, Used for raising garden supplies during off seasons
7. Pack Barn: 40' X 16' Hold Garden supplies, work shop for tools and Root Cellar & Milking station
8. Cattle & Horse Shed: 25' X 16' to provide shelter.
9. Well house, 7' X 7' commercial well.
10. Cabins: 20' X 20' single story cabin 1 bedroom, great room, full bathroom.
11. Guest House, 1800 square feet 2.5 baths, 3 bedrooms, great room, kitchen, dining room.
12. Gazebo: 10' X 10' wooden open air structure for picnics & wedding pictures
13. Animal Barn: 40' x 20' to hold 500 bails of hay, the barn will have an area to care for animals during winter