Bradley Fierro and Elise Thorp, owners of Cultured, create uniquely delicious fermented foods using locally grown produce.

After discovering the art of fermented food, Bradley Fierro and Elise Thorp decided to share their delicious, probiotic-packed, gut-loving combinations with the community. The duo chooses to exclusively use sustainably grown, local ingredients to ensure they are bringing customers excellent taste and quality. Cultured is a regular at many of the area’s farmer’s markets, as well as the local health-food and delicacy shops in Lansing. Fermented foods are a potent producer of B vitamins, play a large role in aiding the immune system, and encourage a healthy digestive system.

Mid-Michigan’s Farm to Fork Connection

PRODUCTS: Kimchi, Sauerkraut, Pickled vegetables, Kvass and a variety of other fresh, fermented foods

For more information contact: Exchange Manager
ALLEN MARKET PLACE
Office | 517-999-3923

Allen Market Place is a project of Allen Neighborhood Center, a 501c3 non-profit organization. AllenMarketPlace.org
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