

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

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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