

**OlyKraut**  
**Olympia, WA 98507**  
**Sash Sunday, Owner**

Founded 2008  
14 employees

[www.olykraut.com](http://www.olykraut.com)  
[www.facebook.com/olykraut](http://www.facebook.com/olykraut)  
[www.twitter.com/olykraut](http://www.twitter.com/olykraut)  
[www.instagram.com/olykraut](http://www.instagram.com/olykraut)  
<https://vimeo.com/93237993>  
<http://youtu.be/kYJMO9-ebqk>

Narrative provided by contestant:

OlyKraut is a fresh take on an ancient tradition. Since 2008, OlyKraut has combined local produce, the magic of fermentation, and delicious original recipes to create fermented vegetable products that delight consumers throughout the Pacific Northwest. It's more than a condiment - it's a health tonic, a kick in the taste buds, and an investment in the health of local people, local farms, and the local economy.

OlyKraut is available in about 65 stores and restaurants around the Pacific Northwest. Our immediate goals include: growing our operation, working with a distributor, and providing even more delicious, healthy, fermented, local vegetables throughout the region. To meet those goals we need to buy some new equipment for the kitchen and hire a few more folks to work on sales and marketing around the region.

Sustainability and health inform everything we do at OlyKraut; we never ferment in plastic and we take back and reuse our glass packaging whenever possible. We pride ourselves in buying directly from local farmers as a way to save resources and build the healthy food system that we want to see. As we grow we are able to support the growth of our farmers. We would love your help in meeting these goals!