



Food and Ag Development Centers

BACTERIA BAZAAR

SUCCESS STORY

The Project

Cheese, vinegar, apple cider, and miso: all delicious foods transformed by beneficial bacteria and yeasts through the process of fermentation. Fermentation enables the average home cook, adventurous eater, or ambitious farmer to extend shelf life, add depth of flavor, and increase pro-biotics of fruits, vegetables, dairy, and proteins. Despite the tasty benefits of fermented foods and drinks, people may be daunted by the prospect of preparing these items at home. Angi and Erin's Bacteria Bazaar strove to demystify fermenting and make the creation of these microbe-loving concoctions more approachable.

In 2025, Angi and Erin, two specialty-crop product business owners set out to host the second Bacteria Bazaar in Hamilton. The Bacteria Bazaar was two days of classes teaching all about the art of fermenting. Hands on classes such as Korean-style kimchi, the art of fermenting, vinegar production, sourdough, and even Asian-style fermented meat were taught by teachers from all over the country.

The Bazaar taught people how to use local produce, dairy, and proteins in exciting new ways. Excited attendees could purchase Bitterroot cabbages, radishes, and other vegetables on site to put their new skills to the test.

Fermentation is a great method for both businesses and consumers to use excess produce and produce seconds in a tasty way!

Ravalli County Economic Development Authority (RCEDA) was proud to sponsor this event that attracted 275 people from all over Montana. By sponsoring and attending the Bacteria Bazaar, RCEDA met five new clients and connect dozens more to local food sourcing guides.

For More Info:

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