

# boston ferments

connecting, educating, and inspiring communities  
through fermentation

Dear Friends,

I would like to introduce you to our organization, Boston Ferments. We are a collective of fermentation enthusiasts, lovers of real food, and folks interested in living foods, whose mission is to connect, educate, and inspire communitites through fermentation. In 2014, we worked towards our mission by hosting **six Fermentation-Themed Dinners, four free community Kraut Mobs, and eight fermentation workshops**. As our crowning achievements, we successfully executed the annual **Boston Fermentation Festival** at Egleston Farmers Market in Jamaica Plain for the last two years in a row. This festival draws over 2,000 people, both expert and novice fermenters, and features a lecture series, many fermentation-centered vendors from around New England, Pickle-Off competitions, and keynote talks by internationally-known fermentation experts.

As a **501(c)3 organization**, we are interested in developing mission-driven partnerships to help build stronger communities through shared food knowledge. Partnerships can come in many different capacities for us. Being an **all-volunteer-run organization**, we are, of course, interested in financial partnerships, but we also need partners that can help us develop meaningful connections to the community at large, through hosting Kraut Mobs and workshops and generally helping us share this amazingly inexpensive and healthy way of eating.

We find that Fermentation has a way of bringing people together - **it has a multi-generational, cross-cultural, and economically diverse draw**. Thank you for considering a partnership with Boston Ferments!

Sincerely,



Jeremy Ogusky, Boston Ferments Founder

### HIGHLIGHTS FROM THE 2014 BOSTON FERMENTATION FESTIVAL



**KEYNOTE TALK BY SANDOR KATZ**



**AUTHORS' TABLE**

### LECTURE SERIES



**THE PICKLE-OFF COMPETITION**

# 2015 Boston Fermentation Festival Sponsorship Opportunities

The 2015 [Boston Fermentation Festival](#) will be held at the brand new [Boston Public Market Association](#). Below is the list of sponsorship opportunities. All donations are completely tax-deductible. Please let us know if you have any questions at [bostonferments@gmail.com](mailto:bostonferments@gmail.com) and pay your sponsorship online [here](#).

## Platinum: Jars & Crocks \$5000 donation

### High Logo Visibility:

- On all Boston Ferments print media and on every single Boston Ferments webpage through summer 2016.
- Largest and most prominent size logos plus one-sentence company description on 'Our Sponsors' webpage under 'Platinum Sponsors'.
- Your logo will appear on all Boston Ferments videos & commercials.
- A one-sentence description appears in Sponsorship section of our digital newsletters.
- Thank you to our sponsors plus logo appears following signature line of all official Boston Ferments communications.

### Social Media:

- A feature in one of our digital newsletters.
- Promotion across all Boston Ferments social media platforms using tagging, mentions & webpage links
  - Boston Public Market Association (BPMA) promotion across all social media platforms using tagging, mentions & webpage links.
  - BPMA can also offer guest blog posts on their website
  - BPMA promotion via a feature in one of their digital newsletters which is sent to over 10,000 people

### Special Events:

- Complimentary 10' x 10' Booth at the 2015 Boston Fermentation Festival

## Gold: Pickles & Kraut \$2500 donation

### Logo Visibility:

- On selective Boston Ferments print media such as flyers, programmes & posters.
- A one-sentence company description on 'Our Sponsors' webpage under the 'Gold Sponsors'.
- Your logo will appear on all Boston Ferments videos & commercials.
- A one-sentence description appears in Sponsorship section of our digital newsletters.

### Social Media:

- A feature in one of our Boston Ferments digital newsletters.
- Promotion across all Boston Ferments social media platforms using tagging, mentions & webpage links
- Promotion on Boston Public Market Association social media using tagging, mentions, webpage links and promotion of any special offers.
  - Boston Public Market Association (BPMA) promotion across all social media platforms using tagging, mentions & webpage links.
  - BPMA can also offer guest blog posts on their website
  - BPMA promotion via a feature in one of their digital newsletters which is sent to over 10,000 people

### Special Events:

- Complimentary 10' x 10' Booth at the 2015 Boston Fermentation Festival.

## Silver: Kombucha & Kefir \$1000 donation

### Logo Visibility:

- On selective Boston Ferments print media such as flyers, programmes & posters.
- On 'Our Sponsors' webpage under the 'Silver Sponsors'.
- Your logo will appear on selected Boston Ferments videos & commercials.
- In Sponsorship section of our digital newsletters.

### Social Media:

- Promotion across all Boston Ferments social media platforms using tagging, mentions & webpage links
  - Boston Public Market Association promotion across all social media platforms using tagging, mentions & webpage links

## Bronze: Microbes & Yeast \$500 donation

### Logo Visibility:

- On Boston Ferments 'Our Sponsors' webpage under the 'Bronze Sponsors'.
- On all our Boston Ferments hard copy posters.
- Your logo will appear on selected Boston Ferments videos & commercials.
- In Sponsorship section of our digital newsletters.

### Social Media:

- Promotion across all Boston Ferments social media platforms using tagging, mentions & webpage links
  - Boston Public Market Association promotion across all social media platforms using tagging, mentions & webpage links

## Media Sponsorship: this includes a mix of social media & print publicity & promotion

### Logo Visibility:

- On selective Boston Ferments print media such as flyers, programmes & posters.
- Your logo will appear on all Boston Ferments videos & commercials.
- In Sponsorship section of our digital newsletters.

### Social Media:

- Promotion on Boston Ferments social media using tagging, mentions, webpage links and promotion of any special offers

## What is Fermentation?

It is the production of energy from nutrients without oxygen. We believe that it's also a way for people to come together and share their history, their food, and their knowledge.

## Who is Boston Ferments?

We are a collective of fermenting enthusiasts, lovers of real food & folks interested in living foods.

## Who is our Community?

Home Fermenters, Food Lovers, Fermentation Experts (Culinary Experts and Research Scientists), Health Professionals, Fermentation Entrepreneurs, Fermentation Scholars



**DINNERS**



**KRAUT MOBS**



**WORKSHOPS**

## OUR MISSION

We **CONNECT**, we **EDUCATE**, and we **INSPIRE** communities through fermentation.

## How we CONNECT

Festivals, Potlucks, MeetUps, Community Outreach, Collaboration, Culture Sharing

## How we EDUCATE

Kraut Mobs, Learn to Ferment Workshops, Advanced Fermentation Workshops, Fermentation-themed Seminars and Conferences

## How we INSPIRE

Entrepreneurship, Tasting Events, Fermentation-themed Pop-up Meals, Consultations and Resources for other Fermentation Organizations, Policy and Advocacy

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LEARN MORE AT: [BOSTONFERMENTS.COM](http://BOSTONFERMENTS.COM)

To contact Boston Ferments  
about partnerships, please  
contact:

The Boston Ferments Team  
248.219.8779

[bostonferments@gmail.com](mailto:bostonferments@gmail.com)



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