



# SURF KOMBUCHA

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*Why did you start to brew kombucha?*

I'm a nutritionist and am very interested in healthy food. My boyfriend and I were on holiday in California almost two years ago, and we saw how popular kombucha is there. We just love the taste of kombucha, and it's healthy too, which makes it even better! Since I'm from a farm where we already produce cheese and ice cream we had the idea that we could start producing kombucha on the farm in Norway, too.

*Why do you think that Norway is a good market for producing and selling kombucha?*

Kombucha is a tradition that is more than 2000 years old, and it's been very popular in USA and Australia for many years already. Since Norway is a bit late with these kinds of trends, we see that kombucha is just now starting to get more and more popular here as well, but it's still very unknown. Norwegians are very health conscious, but there are so many drinks full of sugar and artificial additives on the market, so we need one like kombucha with natural ingredients and very little sugar!



*What has been your favorite celebration because of or involving your kombucha?*

My favorite celebration with kombucha must be New Years Eve last year. I had just started making kombucha, so I was really just in the testing process. We invited a big crew with friends for dinner, and served ginger kombucha with vodka as a welcome drink! Everyone was very curious and happy about the drink, and we were celebrating all night till the next morning.

*What is your favorite Christmas tradition (it doesn't have to involve kombucha)?*

My favorite Christmas tradition is being home on the farm with my family. The last 5 years my boyfriend has been here, too. The 23th we decorate the Christmas tree, and the 24th we watch cartoons and Christmas movies on the TV in the morning, and eat ribs, have drinks and open gifts in the evening. ●

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*Keep the celebration going!*