



OLYMPIA PROVISIONS

Portland, Oregon
American Charcuterie.

About Olympia Provisions

Salumist Elias Cairo grew up as a first generation Greek-American with a father who made charcuterie at home. Doing things the old-fashioned way was commonplace. Elias later travelled to Europe to apprentice in the kitchens of masters, rediscovering the art of curing meat. He found inspiration in the markets and mountain towns of the old world, confirming what he'd been taught all along: handmade is better. Back in beautiful Portland, Oregon, Elias set out to approach the craft of charcuterie with purity and patience. His practice brought to life a nearly extinct traditional technique that is seldom seen in America. The result is Olympia Provisions; Oregon's first USDA-approved salumeria, established in 2009. Deeply rooted in the past.

Featured Items



SPMEAT13



SPMEAT13A



SPMEAT13B



SPMEAT13C

SPMEAT13	Loukanika	4.20Z
SPMEAT13A	Saucisson Sec	4.20Z
SPMEAT13B	Chorizo Rioja	4.20Z
SPMEAT13C	Soppressata	4.20Z
SPMEAT13D	Finocchiona	4.20Z
SPMEAT13F	Saucisson D'alsace	4.20Z

WANT MORE?

Visit our website for a full availability list and more information about Olympia Provisions!

For any questions, please email our Market Specialist team at

marketspecialists@baldorfood.com