



WildeBerryaki logo
Photo: Linda Haggin

WildeBerryaki Sauce, developed on Whidbey Island....YUM!!!!

- By [Carolyn Tamler](#), Whidbey Island Life Examiner
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WildeBerryaki is an all-natural, tasty, gluten-free teriyaki with a northwest twist of blackberries and tangy citrus. The product evolved when Missy and John Villapudua were faced with Missy's layoff and would have to rely on a single income. As they tell people, "We decided to take life by the 'thorns' and bottle it."

John says, "There's truly nothing like it on the market. This versatile sauce appeals to average cooks and avid chefs alike." It was inspired by a Japanese-Hawaiian restaurant owned by John's grandfather. Only natural ingredients are used, like fresh oranges, lemons and garlic.

John and Missy made a conscious decision to source as many of the ingredients as possible from companies located in the Pacific Northwest, including blackberries and gluten-free soy sauce brewed in Salem, Oregon. They add, "We are determined to support local farmers and producers as we continue to grow. "

WildeBerryaki is being sold in many locations on Whidbey, and John and Missy know that it appeals to visitors and vacationers looking for that

perfect souvenir exemplifying the beautiful Pacific Northwest. Locals love it because it's the perfect accompaniment to their prized salmon and fresh seafood and is equally fabulous on the grill, as a stir fry or dipping sauce.

This entrepreneurial couple has relied heavily on friends and family to make their dream a reality. "It really does take a village, or in our case, an island, to get something like this off the ground," says John. "Missy's Mom, Linda Haggin, created the artwork for our label and countless friends and family were physically coerced to try 16 variations of our sauce until we got it just right."

Here are some WildeBerryaki slogans created by John and Missy:

- "Eat, Drink and be Berry"
- "Take Life by the Thorns"
- "How do you Yaki?" (tell them how WildeBerryaki is used and they will put the recipe online)

WildeBerryaki is currently sold online at their [website](#), at [Amazon.com](#), and at eight stores on Whidbey Island, one in Everett and one in Hawaii:

- Local Grown (Coupeville)
- PayLess (Freeland)
- The Goose (Bayview)
- Star Store (Langley & Bayview)
- Greenbank Cheese Shop (Greenbank Farm)
- Red Apple (Clinton)
- Clinton Food Mart (Clinton)
- Janelle's Gluten Free Market (Everett)
- Royal Décor (Honolulu, HI)

For great recipes and anything else you want to know about WildeBerryaki, check the [website](#).

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