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Wild Fermentation Fermentation makes foods more

This site is maintained by Sandor Ellix Katz, aka Sandorkraut. I have been fermenting since 1993. In order to share the fermentation wisdom I had learned and demystify home fermentation, I wrote a book called Wild Fermentation, published in 2003 by Chelsea Green. Since the book's publication, I have taught hundreds of fermentation workshops across North America and beyond, taking on a role I

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Sandor Katz has captured the essence of fermentation in this new book, which bubbles over with scientific, historical, and practical information about humankind's first biotechnology and earth's first energy source.

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Fermentation Fest ATL

Our host is Cultured South, Georgia's first kombucha bar & fermentation marketplace and home to Golda Kombucha. Cultured South is located in the Lee + White development along the Atlanta Beltline in the West End.

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Recent Comments. Paul Bates on Watermelon Soda Recipe Hey Jill, you could definitely try that. The flavor would be different since it's a different mix of organisms but Paul Bates on Episode 24 - Tara Whitsitt of Fermentation on Wheels I know Richard! It's beautiful out down here in Florida.

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Make Pickles like a Jew The Muddy Kitchen

My fermentation Guru is Sandor Katz. If you're at all inclined to weird, olde time-y projects and deliciously

foaming fermentation foodstuffs, you should check out his books or his Wild Fermentation website. His new book is the bible on fermentation, bar none.

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