WILD FERMENTATION



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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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