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art of fermentation, and with *The Art of Fermentation* he offers the most comprehensive and definitive guide to do-it-yourself home fermentation ever published. Katz presents the history, concepts and processes behind fermentation in ways simple enough to guide a reader through their first experience making sauerkraut or yogurt, yet in-depth enough to provide greater understanding and insight for ...Buy *The Art of Fermentation* 9781603582865 by Sandor Ellix ...Learn the art of traditional fermentation at this New Year collaboration between Jo Balfe from Nurturing Kitchen & Resource General Store on Timber Hill, in Norwich. Learn the art of traditional fermentation in this informative and hands-on workshop where you will learn all about the benefits of fermented foods with Jo from Nurturing Kitchen. *The Art of Fermentation* Tickets, Sat 25 Jan 2020 at 10:00 ...Riseup

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[The Art of Fermentation | Wild Fermentation :: Wild ...](#)

Sandor Ellix Katz is a renowned fermentation revivalist and author of "Wild Fermentation: The Flavor, Nutrition and Craft of Live-Culture Foods" and "The Rev...

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Winner of the 2013 James Beard Foundation Book Award for Reference and Scholarship, and a New York Times bestseller, *The Art of Fermentation* is the most comprehensive guide to do-it-yourself home fermentation ever published. Sandor Katz presents the concepts and processes behind fermentation in ways that are simple enough to guide a reader through their first experience making sauerkraut or yogurt, and in-depth enough to provide greater understanding and insight for experienced practitioners.

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*The Art of Fermentation* mostly contains fun anecdotes about the author's experiments with fermenting produce, grains, beers and wines. Katz ends up encouraging every reader to invest in mason jars, Crockpot and other tools needed for state of the art fermenting.

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The fermentation involves a broad community of bacteria, with a succession of different dominant players, determined by the increasing acidity.

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