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Apr 07, 2012 Sandor Ellix Katz is a renowned fermentation revivalist and author of "Wild Fermentation: The Flavor, Nutrition and Craft of Live-Culture Foods" and "The

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Detailed Description: Sandor Ellix Katz, 2003, 200 pp. Food Storage and Processing,: For thousands of years humans have enjoyed the distinctive flavor and nutrition

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Wild Fermentation : The Flavor, Nutrition, and Craft of Live-Culture Foods by Sandor Ellix Katz (2003, Paperback) (Paperback, 2003) Author: Sandor Ellix Katz

Chelsea green publishing - wild fermentation

Sandor Ellix Katz. Sandor Ellix Katz is a fermentation revivalist. His books Wild Fermentation (2003) and The Art of Fermentation (2012), along with the hundreds of

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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

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WILD FERMENTATION: The Flavor, Nutrition, & Craft of Live-Culture Foods by Sandor Ellix Katz. The ancient and revered art of fermented live foods is revived and

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From the Author: "I have been fermenting foods and drinks for a decade. It started with sauerkraut.

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Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods is a 2003 book by Sandor Katz that discusses the ancient practice of fermentation.

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