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The Permaculture Book of Ferment and Human Nutrition ...

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A truly fabulous book, a quirky gem, a classic. Mollison has written a comprehensive monograph on the international use of microbial fermentation in food and beverage production, from a cross-cultural, anthropological, and biological perspective.

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The Permaculture Book of Ferment and Human Nutrition. Permaculture founder Bill Mollison's 1993 book on fermentation, which was out of print for many years. This was the book that began Sandorkraut's fermentation education, now expanded and revised. Topics covered include: Storing, Preserving and Cooking foods. Fungi, Yeast, Mushrooms and Lichens.

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5.0 out of 5 stars The Permaculture Book of Ferment and Human Nutrition Reviewed in the United States on April 23, 2010 Just so you all know, the publisher of this book, Tagari, is re-printing it this year. It should be in the \$50 range.

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Bill Mollison - Wikipedia

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