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Sandor Ellix Katz is a fermentation revivalist. A self-taught experimentalist who lives in rural Tennessee, his explorations in fermentation developed out of overlapping interests in cooking, nutrition, and gardening.

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**The Art of Fermentation San Diego Bay Wine Food Festival**

When I tear into a freshly baked roll and chase it down with a local craft beer, fermentation is about the last thing I'm thinking about. And still, without it, so much of what we eat, and how we eat, is simply not possible.

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