The Permaculture Book Of Ferment And Human Nutrition

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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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This is a guide to storing, preserving, and cooking foods using one of the oldest techniques known to man-that of fermentation. But it is much, much more than that. It is a book of nutritional chemistry and traditional folkways, a fascinating window into both what humans around the world have eaten for centuries and how we can learn from this.

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Bill Mollison - Wikipedia

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