

The bestselling first book by the world's leading fermentation expert

Basic Fermentation (3rd edition)

A Do-It-Yourself Guide to Cultural Manipulation

by Sandor Ellix Katz

Praise for earlier edition (*Wild Fermentation*):

“GENIUS! Americans are suffering from yucky guts and this book teaches us how to fix ‘em ... simple and basic!”

—Joli Forbes, *Bamboo Family Magazine*

“Highly recommended for anyone with curiosity, tastebuds and patience.”

—*Roctober Magazine*

Praise for Sandor Ellix Katz:

“The Johnny Appleseed of fermentation.”

—Michael Pollan

“One of the unlikely rock stars of the American food scene.”

—*The New York Times*

“Sandor Katz has proven himself to be the king of fermentation.”

—Sally Fallon Morrell, president, The Weston A. Price Foundation and author of *Nourishing Traditions*

New edition with step-by-step color photography!

A classic beginner's guide to basic home fermentation of just about anything, *Basic Fermentation* is a great resource by one of the world's foremost experts on the topic. Includes easy to read and inspiring instructions to get you started making anything fermentable, from bread to cheese to yogurt to kimchi to miso to injera to beer to even chocolate—in the comfort of your own home. Who knew making tasty, healthy, interesting food could be so easy?

SUBJECT: Cookbook / Fermentation

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ART: Color photographs throughout

Marketing Notes

1. Previous editions have sold 48,000 copies to date
2. Author is a *New York Times* best seller and James Beard Award winner whose other books on the topic have sold over 200,000 copies each
3. New edition with new, step-by-step photography

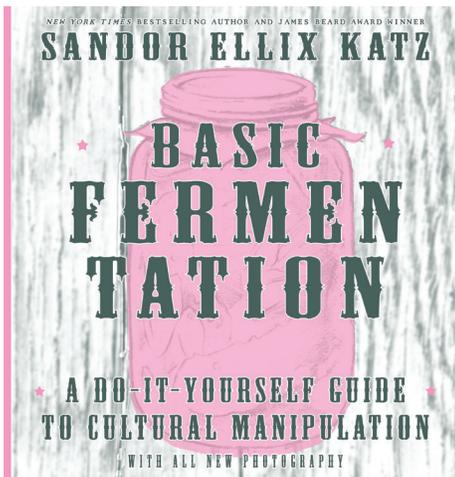
Comparative Titles

- *Fermented Vegetables* Kirsten Shockey 9781612124254 (Storey) \$24.95, 2014
- *Fermentation for Beginners* 9781623152567 (Drakes Press) \$10.99, 2013
- *Make Your Place* Raleigh Briggs 9780978866563 (Microcosm) \$9.95, 2009



Sandor Ellix Katz considers himself a fermentation revivalist. He has written several award-winning books and taught hundreds of workshops around the world empowering people to create their own fermented foods. The *New York Times* calls him “one of the unlikely rock stars of the American food scene.”

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