



Real Food Fermentation: Preserving Whole Fresh Food with Live Cultures in Your Home Kitchen

Alex Lewin

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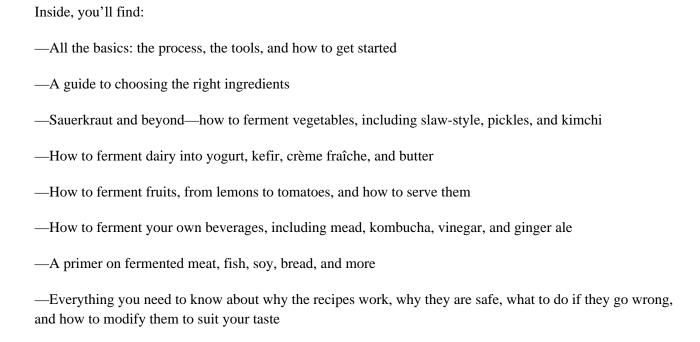
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Preserve your favorite foods through every season with *Real Food Fermentation*. Control your own ingredients, techniques, and additives. Learn a practical food-preparation skill you'll use again and again. And express yourself by making something unique and whole.





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