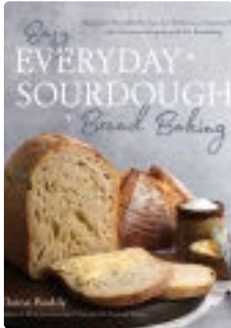




Microbiome Love

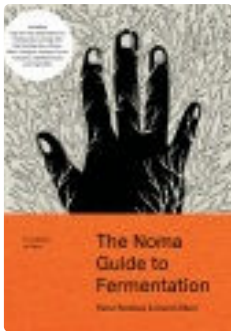
a Patten Free Fermentation Library LibGuide



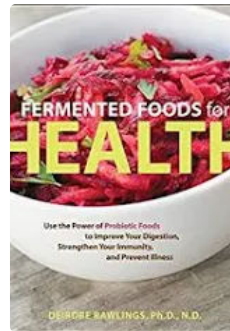
*Easy Everyday
Sourdough Bread
Baking (2023)*
Elaine Boddy
641.5 Bod



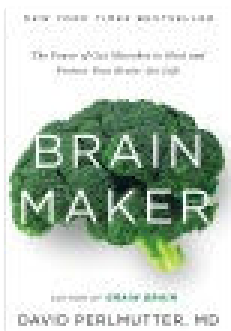
Fermented (2015)
Charlotte Pike
664.024 Pik



*The Noma Guide to
Fermentation (2018)*
Rene Redzepi
664.024 Red



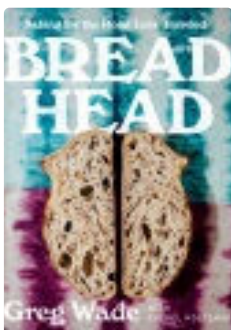
*Fermented Foods for
Health (2013)*
Deirdre Rawlings
615.329 Raw



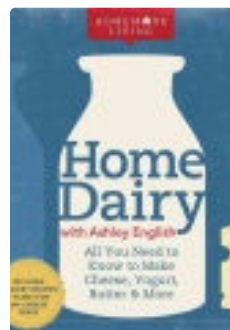
Brain Maker (2015)
David Perlmutter
612.3 Per



The Rye Baker (2016)
Stanley Ginsberg
641.815 Gin



Bread Head (2022)
Greg Wade
641.5 Wad



Home Dairy (2011)
Ashley English
637 Eng



Summer Reading runs from June 20–August 15 and is open to all ages! Scan the QR code for more information and to register.

