Fermentation: Coevolution, Culture, and Community

Sandor Ellix Katz
Author and Cultural Revivalist

Friday
November 16, 2012
5:30-7:00 p.m.

150 Columbia Hall
1215 E. 13th Avenue
University of Oregon

A book signing for Katz’s new book, The Art of Fermentation, will follow the lecture and Q&A from 7–7:45 p.m., and books will also be on sale 5:30–6 p.m.

Sandor Ellix Katz is a self-taught fermentation experimentalist and cultural revivalist. He wrote Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods—which Newsweek called “the fermenting bible”—in order to share the fermentation wisdom he had learned, and demystify home fermentation.

The talk about his new book will integrate Katz’s hands-on work in the kitchen with the science of bacteria and its role in ancient food cultures. He will address the role bacterial culture can play in rebuilding American culture in a movement toward food sovereignty. By participating in food production and the lost art of fermentation, we can reclaim our food and with it power, dignity, and a complex web of biological, social, and economic relationships.

Cosponsored by the Robert D. Clark Honors College, Oregon Humanities Center, and the UO Food Studies Program Initiative

honors@uoregon.edu