



# SANDOR KATZ

Hall Center for the Humanities  
Interdisciplinary Scholar in Residence

Sandor Katz is a food writer, DIY food activist, and author, based in Tennessee. He experiments widely with fermentation, encourages at-home exploration, and promotes the consumption of live-culture foods. Katz extols the health virtues of fermented foods, which he personally uses as part of his treatment for AIDS. His 2012 book, *The Art of Fermentation: An In-Depth Exploration of Essential Concepts and Processes from around the World*, received a James Beard award and was a finalist at the International Association of Culinary Professionals. In 2014, he received the Craig Claiborne Lifetime Achievement Award from the Southern Foodways Alliance.

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## Gallery Glimpse

*Spencer Museum of Art  
1301 Mississippi St.*

On view throughout the week, a curated exhibition of objects from the collection that relate to fermentation throughout time and across culture.

## Conversation with Sandor Katz:

**Fermentation Revivalist**

**7pm, Tuesday February 26**

*Lawrence Public Library  
707 Vermont St.*

Katz speaks about his work in microbial realms and what drives his passion for fermented foods. Conversation with the audience will follow. Free and open to the public.

## Fermentation Food Workshop

**5:30pm, Wednesday February 27**

*Decade Coffee Shop  
920 Delaware St.*

Demonstration of how to prepare fermented foods, with discussion about the fermentation process. Free tastes. Beverages and baked goods available for purchase.

RSVP to [hallcenter@ku.edu](mailto:hallcenter@ku.edu) by Friday, February 22.  
Space is limited.

## Harnessing Microbes Across Disciplines

**7pm, Thursday February 28**

*The Commons, Spooner Hall  
1340 Jayhawk Blvd.*

Discussion featuring experts whose work with microbial populations, such as those used for fermentation, includes scientific research, food production, artistic possibility. Free and open to the public.

**Sandor Katz**, food writer and activist

**S.E. Nash**, artist

**Josie Chandler**, Dept. of Molecular Biosciences, University of Kansas

## Fermentation Conversation & Dinner

**with Sandor Katz, S.E. Nash, and Chef Rick Mullins**

**6pm | 7pm, Saturday March 2**

*Café Sebastienne at Kemper Museum of Contemporary Art  
4420 Warwick Blvd, Kansas City, MO 64111*

Conversation at 6pm with complimentary kombucha sampling available; doors open at 5:30pm. Reserve your seat at [kemperart.org/RSVP](http://kemperart.org/RSVP).

Dinner at 7pm, tickets are \$65 per person, includes dinner and gratuity; additional beverages will be available for purchase. For tickets go to [kemperart.org/cafe](http://kemperart.org/cafe). Space is limited.

**Anyone needing special assistance  
should contact the staff at the Hall Center.**

