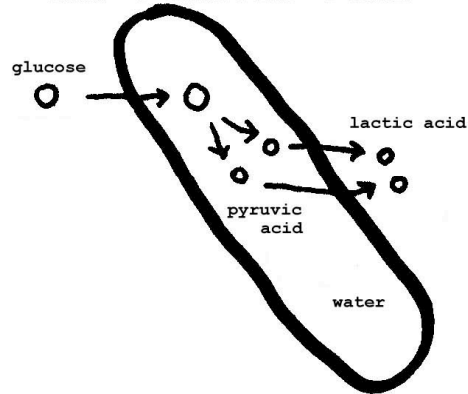
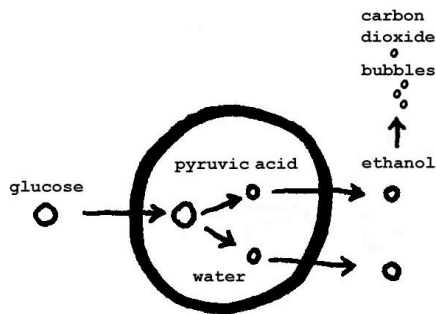


Introduction to Food Fermentation

a one-evening hands-on workshop
sponsored by the Urbana Permaculture Project

March 11, 2006 | 6-9pm | 122 Franklin St. in Urbana



*learn how to ferment wine, beer, pickles, yogurt, and more...

*sample a variety of home-fermented wines and pickled foods made in Urbana...

*registration costs \$30; registrants will get ≥\$30 worth of fermented foods from the workshop...



come get tangled in the connections between fermented and ecological existence...

March 11, 2006 | 6-9pm | 122 Franklin St. in Urbana

to register, mail \$30 to:

Urbana Permaculture Project
122 Franklin St.
Urbana, IL 61801



contact: robscott@freeshell.org

<http://www.prairienet.org/upp/>