



Fermented grains in the form of bread have been the staff of life for millennia. Come join us and learn about the ancient art of sourdough bread making at S&S Homestead. This hands on-workshop will provide the opportunity to learn about making bread from growing grain to baking, producing loaves that are digestible to those with gluten intolerance.

Participants will learn about keeping a sourdough starter, making a sponge, kneading dough, and baking in a wood-fired cob oven. Discussion topics will include grain production, fermentation and nutritional health.



Cost: \$100 (includes farm based, wood-fired pizza lunch) [Register here](#)

Transportation: Carpool provided from the Lopez Island Ferry terminal to the farm

Contact: 360-468-3335, sshomestead@rockisland.com, www.sshomestead.org

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