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The BEST Book on Growing Vegetables EVER WrittenPermaculture A Designer's Manual Book Review The Permaculture Book Of Ferment

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A truly fabulous book, a quirky gem, a classic. Mollison has written a comprehensive monograph on the international use of microbial fermentation in food and beverage production, from a cross-cultural, anthropological, and biological perspective.

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Human Nutrition. Permaculture founder Bill Mollison's 1993 book on fermentation, which was out of print for many years. This was the book that began Sandorkraut's fermentation education, now expanded and revised. Topics covered include: Storing, Preserving and Cooking foods. Fungi, Yeast, Mushrooms and Lichens.

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This is a guide to storing, preserving, and cooking foods using one of the oldest techniques known to. This is a lesser known book of his, and it's a pretty great read. It's a compendium of traditional ways to preserve food (most often w.

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ISBN 978-0-908228-06-5; Travels in Dreams: An Autobiography (1996) ISBN 978-0-908228-11-9; Articles. Mollison, Bill (15–21 September 1978). "The One-Straw Revolution by Masanobu Fukuoka – book review". Nation Review. p. 18. See also. Peter Andrews; David Holmgren; Albert Bates

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