

The 7th Annual Portland Fermentation Festival

Thursday October 27 2016

Ecotrust's Billy Frank Conference Center

721 NW 9th Ave. Portland, OR

Exhibitor Form Due by Sunday October 23

-Share and taste homemade live ferments* by local enthusiasts.

-Demonstrate your fermentation techniques.

-Answer questions, encourage others.

Want to share your live ferments?

Then reply to info@portlandfermentationfestival.com with the following information:

-Your name and phone number

Please specify which category of ferments you are bringing:

-Liquid Dairy

-Solid Dairy

-Bread

-Liquid non-alcohol

-Alcohol

-Pickles

-Kraut

-Soy ferments (Tempeh, Natto, Miso)

-Other

Questions to answer:

-The name of your ferment and a one sentence description, including a precise list of ingredients?

-How long have you been making it?

-Can you bring 200-300 ½ oz or larger portions for samples?

-Can you bring 200-300 copies of a recipe using your ferment?

-(consider also, providing suggestions on how to use your ferment in recipes.

-Do you have any starter cultures to share?

-Describe any problems or challenges you've encountered in making this ferment and how you solved them.

Logistics:

There is a \$20 exhibitor fee which includes admission for you and your folk.

We'll supply 1 ounce sampling cups, chairs, tables and trash, recycling and compost receptacles.

Please note, there is no refrigeration available.

Bring your own drinking water bottle. There is potable and handwashing water.

You must bring your own cooler and ice, plus any serving utensil you may need.

If you have starters to share, please bring containers to share them in.

The event is 6 – 9:30pm. Load in and set-up will be from 5:30-6.

Everything must be packed out by 10 pm.

*Live ferments are made without heat or vinegar. For more information visit www.wildfermentation.com