

Dear Friend,

There are a bounty of workshops and events coming up at RTB! This Saturday, August 15th, is our monthly Farm Day. Join us from noon - 6pm for tours, good company, a chance to purchase veggies, grass-fed beef and pasture-raised, non-GMO pork! On August 27th, we are having an Open House to share our architectural and site plans for our new educational building which will consist of offices, a commercial kitchen and classroom space. Come by anytime between 4:30pm - 7:30pm to learn more about our mission and to enjoy some light refreshments with our team.

We are thrilled to welcome back our amazing seasonal teammate, Laura Killingbeck, RTB's Food Systems Consultant. Laura works with farms and education centers to develop strategies and methods for utilizing whole foods. She trained with one of our heroes, and famous fermentor of our time, Sandor Ellix Katz. Laura has been teaching workshops on food and fermentation for the last five years.

This fall, we are teaming up with the Marion Institute's Connector Series led by Brooke Baptiste to bring you a three part series, called Farm Food & Fermentation. This is an incredible opportunity to learn from Laura, fun and healthy ways to preserve the seasonal bounty. The series includes:

**Fermenting Vegetables:** Eat Fresh Produce All Winter Long

**Brewing Sodas:** Create Fizzy Live-Culture Medicinal Sodas with Regional Sugars

**Transforming Dairy:** Learn to Make Kefir (yogurt) and Cultured Cream, Butter, and Buttermilk.

Click [here](#) to find out more information and to register.

If you want a special treat, check out our new [video](#) and youtube channel (yay!) featuring Laura and her work at RTB!

In service and fermentation,



Desa VanLaarhoven  
Director  
Round the Bend Farm