



Sourdough Bread: 101

UNCOVER THE SECRETS BEHIND TURNING SIMPLE INGREDIENTS—FLOUR, WATER, AND SALT – INTO FLAVORFUL, CRUSTY LOAVES, WITH THE HELP OF WILD YEASTS AND BACTERIAS IN THIS HANDS-ON WORKSHOP!

- Create and nurture your own sourdough starter culture
- Gain a better understanding of the entire sourdough bread-making process
- Leave with a list of resources to help you continue your bread-making journey at home
- Questions are encouraged!
- Walk away with your very own jar of sourdough starter

 **Thursday, October 23, 2025**

 **5:30 pm - 7:30 pm**

 **Deer Creek Library**
205 E 1st Ave.
Deer Creek, IL 61733

 **\$10 per person**

(includes one jar of sourdough starter and class materials)

Register online at
go.illinois.edu/SourdoughBread101
or by scanning
the QR Code!



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COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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Early requests are strongly encouraged to allow sufficient time for meeting your access needs.