

Thank you for coming to the Sourdough workshop. I enjoy sharing starters and stories with others and look forward to hearing from you about your Sourdough adventures. Get in touch if you have any questions, need encouragement, or have successes or setbacks to share. Keep learning!

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Photos of my Sourdough...

<https://photos.app.goo.gl/j6nZzkvENkaXqttQ8>

Starter care...

Feed your starter – room temp (2x per day & fridge 1x week (rest)

*Each feeding should be equal amounts of water and flour, by weight

What to do with your starter today when you get home...

Feed 50g flour & 50g water

Best if fed tonight. Ok to stick in fridge and feed tomorrow.

<https://culturesforhealth.com/blogs/learn/blog-choosing-equipment-for-baking-sourdough>

<https://www.pantrymama.com/baking-timelines-for-sourdough/>

www.grantbakes.com – Great tips and recipes and on YouTube.

Recipe Shared: [Good Sourdough Bread - Grant Bakes](#)

www.culturedfoodlife.com

Recipes shared:

[Sourdough Sandwich Bread - Cultured Food Life](#)

[Overnight Sourdough Bread - Cultured Food Life](#)