

WORMFARM INSTITUTE AND GRASSLAND 2.0 PRESENT

# FERMENTATION FEST: GRASSLAND EDITION



LIVE  
CULTURE  
IN ALL ITS  
FORMS

September 25-26

11 AM - 6 PM

Witwen Park & Campground



FermentationFest



@fermentationfest

#FermFest

**FERMENTATIONFEST.COM**

# WELCOME

Fermentation Fest: Grassland Edition is a live culture convergence jam-packed with events organized by Wormfarm Institute and Grassland 2.0 that showcase the possibilities of regenerative, grassland-based agriculture to support healthy communities.

## We're glad you're here

Catch a concert, discover artwork, grab a bite & local brew, learn about regenerative agriculture, mingle with your rural & urban neighbors.

Have a question? Find a volunteer or stop by the Welcome Tent. Ferment, graze, discover, enjoy!

Remember to Keep One Cow Apart & wear your mask indoors.



### HISTORIC WITWEN PARK

Find a donation box to support this beautiful place, which has been a beloved gathering place for more than a century.

### WIFI HOTSPOT

Network: BTW\_1735A0

Password: 680528A1

courtesy of

**bugtussel**  
WIRELESS

# FERMENTS, DEMOS & TASTINGS

Visit the “Shop” to stimulate your taste buds and learn something too. Masks required indoors.

## SATURDAY

**11:30 AM - 1:00 PM**

**\$20**

Fermented Beverages with Laura Poe Mathes

*Kombucha demo plus make your own water kefir & “ginger bug”*

**2:00 - 3:00 PM**

**FREE**

Ask the Dietitian

*Have a question about gut health, fermentation, diet? The dietitian is in!*

**3:15 - 4:45 PM**

**\$35**

Chocolate & Beer Tasting

*Join Lou Bank and brewer Dave Dietz to explore a new world of Mexican chocolate & beer. (Plus don't miss Lou's hot sauce demo Saturday lunch at the Taco & Tamale Tent.)*

## SUNDAY

**11:30 AM - 12:30 PM**

**\$10**

Tejuino & Atole Demo

*Come learn about (and taste!) two traditional Pre-Hispanic Mexican beverages made from corn masa with Tortilleria Zepeda.*

**3:15 - 4:45 PM**

**\$25**

Grass-fed Butter, Cheese & Cider Tasting

*Join Grassland 2.0 to taste-test butters & cheeses paired with local ciders. Thanks to Cedar Grove Cheese, Organic Valley, Uplands Cheese Company & Brix Cider.*

**PLUS** Each day from 1:00 - 3:00 PM, join Hannah Kass for a free zine making session and get a copy of the *Gra-zine*, a collage-based magazine that empowers farmers.

# MUSIC IN THE OPEN AIR

The “Grassical Jamboree” is a showcase of music that bridges grass roots & classical traditions. Tabernacle doors open 15 minutes before each concert. Tickets are required for the Tabernacle concerts and available at the Welcome Tent: \$5 per concert or \$12 for a day pass. Swing by the Gazebo, too, for free music.

## SATURDAY

Tabernacle - <i>ticketed</i>	Gazebo - <i>FREE</i>
<b>11:30 AM - 12:15 PM</b> 85% (Katrin Talbot & Parry Karp) <i>Dark chocolate sounds of cello, viola &amp; poetry</i>	
	<b>12:30 - 1:00 PM</b> Felix B. Sainz, Jr. <i>Classic guitar with multilingual vocals in a fusion of samba &amp; jazz</i>
<b>1:30 - 2:15 PM</b> Caitlin Vitale-Sullivan <i>Traditional Scandinavian cow calling &amp; fiddle</i>	
	<b>2:15 - 2:45 PM</b> Prairie Spies <i>Down-to-earth folk music</i>
<b>3:00 - 4:15 PM</b> <b>FREE:</b> Graze & Grain <i>Panel discussion with the Artisan Grain Collaborative and Grassland 2.0 as they discuss farms, food, and our future</i>	
	<b>4:15 - 4:45 PM</b> Jahmes Finlayson <i>Music, songs &amp; stories from Africa, the Americas, and beyond</i>
<b>5:00 - 5:45 PM</b> Kelly Jackson <i>Native Americana &amp; edgy soul</i>	

SUNDAY

<b>Tabernacle - ticketed</b>	<b>Gazebo - FREE</b>
<b>11:30 AM - 12:15 PM</b> Elm Duo <i>Father &amp; daughter duo playing klezmer, blues &amp; witchy roots music</i>	
	<b>12:30 - 1:00 PM</b> Shawndell Marks <i>Ethereal vocals with electric keyboard</i>
<b>1:30 - 2:15 PM</b> Shotgun Mary <i>Rogue folk &amp; bluesy rock</i>	
	<b>2:15 - 3:00 PM</b> <b>FREE:</b> Book Reading by Eric Pallant <i>Eric Pallant reads from his new book Sour-dough Culture: A History of Bread Making from Ancient to Modern Cultures. Signed books for sale.</i>
	<b>4:00 - 4:30 PM</b> Paul Rowe & Scott Gendel <i>Songs of Schubert &amp; folk arrangements</i>
<b>5:00 - 5:45 PM</b> Taylor Ackley and the Deep Roots Ensemble <i>Traditional American chamber music</i>	



# FOOD CHAIN:

## A marketplace of food, art, and ideas

Anchored by artist-made roadside culture stands, culinary artists from rural and urban Wisconsin offer fresh & fermented food:

- Taco & Tamale Tent by the Hispanic Knights of Columbus
- Chef K Clark Pickles & Preserves
- Fizzleology Foods
- Solace Creek Coffee
- Four Elements Herbals
- Rhythm Bakery
- Cedar Grove Cheese
- Ernie's African Kick Sauce
- Beer & Cider Tent
- Wormfarm Mini-Store – art, books, shirts & more



### A PICKLE FOR YOUR THOUGHTS

Share your rants, provocations or musings & get a free homemade pickle from Spatula&Barcode.

## ARTWORKS

- Cathi Schwalbe mends land, water, & self through meditative performance.
- Sarah Butler astounds with her chalk art & bubble dance.
- What's that?! It's Brian Sobaski's giant cow made from Kernza (a perennial grain), harvested from artist Tory Tepp's ARK, an earthwork hosted by William & Alma Gasser.
- Thought bubbles, lyric bubbles, fermentation bubbles. Check out Laura Annis's proscenium at the Tabernacle stage.
- Froth! Peter Krsko shows the structure of bubbles.
- Seed Mosaics, a community project led by Sauk County artist Beth Persche, frames the Beer Tent & entryway to Witwen Park.
- EAT is a collaboration between Wormfarm, Little Eagle Arts Foundation & Savanna Institute.

# THROUGHOUT THE WEEKEND

- It's a cow's life: Be part of the herd in a rotational grazing demo on the lawn at 11:00 AM and 1:00 PM each day.
- Cow-call with Caitlin Vitale-Sullivan.
- Participate in "Grassroots Theater" led by Kase Wheatley, north of the Tabernacle. Look for the yellow flag.
- Share a message with Wisconsin's farmers through the Farmer Angel Network.
- Create grass mosaics with artist Brenda Gratton.



## About the organizers

**Wormfarm Institute** is a nonprofit organization in Sauk County, Wisconsin working to build a sustainable future for agriculture and the arts by fostering vital links between people and the land. For more information, visit [wormfarminstitute.org](http://wormfarminstitute.org).

**Grassland 2.0** is a collaborative group of producers, researchers, and public and private sector folks working to increase grasslands and grazing lands in Wisconsin and beyond. For more information, visit [grasslandag.org](http://grasslandag.org).

Thanks to our funders and sponsors for their generous support



**WORMFARM  
INSTITUTE**



**grassLAND 2.0**



THE  
EDUCATIONAL  
FOUNDATION OF  
AMERICA  
A Family Foundation est. 1959



Center for Culture,  
History, and Environment  
NELSON INSTITUTE FOR ENVIRONMENTAL STUDIES  
UNIVERSITY OF WISCONSIN-MADISON



Thanks to our anonymous donors.

**SAVE THE  
DATE!**

Travel the Farm/Art  
DTour Oct 1-9, 2022  
[wormfarminstitute.org](http://wormfarminstitute.org)