Fermenting Arts

CABBAGE CRUSHERS: Sarah Kirschchenheimer ’13 (left), Stacy Miller ’15 (second from right), and Julia Evans ’13 make vegetable ferments during a workshop organized by Leila Nadir, a lecturer in sustainability (center), and Cary Peppermint, assistant professor of art and art history (not pictured). Part of Edible Ecologies, an initiative of Nadir and Peppermint’s collaborative EcoArtTech, the workshop explored historical food practices. PHOTOGRAPH BY ADAM FENSTER