

Stephanie Boucher

Stephanie first got excited about fermentation while WWOOFing at a biodynamic farm in California in 2009 with a whole family of ferment fanatics. After making her first batch of sauerkraut, she was hooked, and has been tending to multiple bubbling jars on her countertop ever since. Stephanie has taught classes on fermentation in southern Utah as well as through Merrymeeting Adult Education in Topsham. She currently works as the Produce Manager at Morning Glory Natural Foods in Brunswick.

View Stephanie's Courses: [Introduction to Wild Fermentation](#)