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## **This Online Workshop Will Teach You How to Make Sourdough Bread (Pioneers Did It, You Can, Too)**

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**Categories :** [News](#)

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It's never too late to jump on the sourdough bandwagon. All you need is a little patience and two ingredients, one of which is free — water!

— [an announcement](#) from *Darien Library*

In this introductory, online class, "Let's Get Started with Sourdough!" we will create our own starter from rye flour and nurture it until it is mature and strong and ready to rise.

[Register here.](#)

This online class, held from 10 to 11 a.m. on Tuesday, Feb. 22, will answer all your sourdough questions and get you comfortable with your new friend and their demanding feeding schedule.

***Get These Beforehand:***

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The items listed here may seem long, but you will see that all the tools will come in handy for years to come.

#### Tools and Ingredients:

- 2-pint glass jars with wide openings and lids (16 oz ball jar works well)
- Fork
- Dry erase black marker
- Quart container (plastic)
- Food scale (escali primo lightweight scale is great)
- Rye flour
- Probe thermometer
- Room thermometer (DOQAUS Indoor Thermometer 3 Pack, Digital Hygrometer, Humidity Sensor)

#### *If You're Attending ...*

Need help registering? Email Adult Programming at [apstaff@darienlibrary.org](mailto:apstaff@darienlibrary.org).

This event will take place on Zoom. You will receive an email confirming your registration with a link to join the webinar after you [register](#) for the event.