

4-H Sourdough Starter Log



To begin:

Add 2 Tablespoons (T) Flour; 2 T water; scrape down sides; cover & place in warm area

Next 14x: remove 1 T & discard; add 4 teaspoons (t) flour, 1 T water; stir well; scrape down sides; cover & place in warm area (do the same time each day)

If a liquid forms on the top, feed twice a day.

Project results due: February 15, 2021

Place a check mark in each box once completed. Fill out the date accordingly.

| Feeding: | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 |
|----------|---|---|---|---|---|---|---|---|---|----|----|----|----|----|
| Flour | | | | | | | | | | | | | | |
| Water | | | | | | | | | | | | | | |
| Date: | | | | | | | | | | | | | | |

On the 15th x:

Place 2 T starter in new jar; Add 3 T flour; 2 T water; mix thoroughly; scrape down sides; do the following:

#1 - draw a line on your jar at top of starter;

#2 - Use a ruler to measure height of starter in cm from base of jar; set aside. Check every 3-4 hours; mark new height until it doesn't grow any more. Measure to the "high tide" mark.

AROMA:

Sniff the jar & using the smell chart, figure out what your starter smells like. It may be more than 1 aroma.

PICTURES:

Take a picture from the top of the jar and one from the side of the jar. Post these pictures in the Jam Board.