

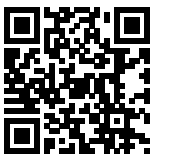
Fermenting Crock for Sauerkraut - 5 Liter (30 GBP)



Location **South East, East Sussex**
<https://www.freeadsz.co.uk/x-410911-z>



Size:5 Liter Healthy eating with lactic acid fermentation in the traditional way. The pot enables to pickle all types of vegetables. Important vitamins are formed and the vegetables are preserved. Back to our grandmothers procedure. Ingredients: natural clay 2 x crocks for sale - new / unused £30 each or £50 for both together ;



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>



Fermenting Crock for Sauerkraut - 5 Liter
<https://www.freeadsz.co.uk/x-410911-z>