

Tiny Bubbles



Fermentation is a hot topic from pickles and sauerkraut to wineries, craft beer breweries, distilleries, kombucha tea, sourdough bread, yogurt, cheese and so much more. Join us on this fascinating journey into fermentation and see what these tiny bubbles can do.



Float Alchemy

We will start the day at the spa where Marlin Grimes, master fermenter and head kombucha brewer, will be sharing the fermentation process for tea and vegetables and we'll have a **kombucha tasting in the taproom**. Then we'll tour the newest spa treatments like floating, infrared sauna and cryotherapy.

Pro-Biotics and Cooking with Wine

Next we'll learn about pre and pro-biotics and fermentation at home from our own Dr. Janie Burney followed by a **lunch featuring dishes made with wines from Bean's Creek Winery** in Manchester, Tennessee.

Middle Tennessee State University

Middle Tennessee State University has the state's only fermentation degree for food and energy production. Learn about this exciting opportunity to fill jobs at Tennessee's 60 wineries, 30 distilleries, 52 breweries, 10 cheese operations, largest yogurt manufacturing plant in the world and two major ethanol production facilities.

Steel Barrel Brewing Company

Steel Barrel Brewery at Hop Springs is a brand new facility for the production of Steel Barrel brand craft beers featuring an event space and taproom. But in partnership with MTSU, it will also host the sensory labs and practical interning experiences for the students. We'll learn about the craft beer industry, the sensory labs, the plans for the acreage around the facility and have a **tasting of a couple of the Steel Barrel brews**.

Must be 21 years old and have ID with you for this tour.