

## **Fermented Indigo Vat: Blog Post #13 - A Wrap Up**

Over the last few weeks, I have posted 12 “lessons” to help dyers who are interested in making their own fermented indigo vat. This is all based on my own experience from the last few years AND very importantly, the guidance I have received from others. These methods, procedures, and formulae have worked well for me over time.

Now it’s up to you, dyers, to make your own vats, observations, and learn by doing. I do not have all the answers, nor do I consider myself an “expert” on fermented indigo vats and I am definitely NOT a dye or indigo chemist. But I am a dyer, who is curious, tenacious, and willing to try lots of things in the quest for learning and best practices for dyeing.

The world of indigo reduction, fermentation and dyeing is very complex. There are so many decisions to make. Each dyer needs to think about and determine what works best for them. One of the comments made to the blog from Sophy Wong said: *“root and rhubarb root.–Fructose powder: purified sugar.–Minerals: iron or zinc.–Microbes + fermented plants such as Tspecies in wheat/rice bran or sukumo indigo leaves.–Synthetic.”* Yes, Sophy, it’s a zesty mix of options!

So, please, share what you know and learn with others. We are a community of dyers. Although we may have different resources and varying opportunities, we are all searching for the best personal approaches to do our dyeing. It’s only through being generous with other dyers and sharing what we learn that our community will continue to flourish. This isn’t “goodbye” - this is “good dye!”.



Early indigo dye work with woven shibori. Photographed in Lauris France by Elin Noble