



INVITATION OPPORTUNITY SIGN UP

QUILLISASCUT FARM EXPERIENCE  
FARM COOK EAT

## QUILLISASCUT PROFESSIONAL DEVELOPMENT WORKSHOPS 2016

**Join us for a fun and delicious week, filled with lessons from the earth and stories around the table, guaranteed to re-ignite your senses and sensibilities.**

**July 24-28 Farm Culinary 101 the Sustainable Kitchen** Designed for Food Service Professionals, we will milk goats, make cheese, learn whole animal butchery, help care for farm animals, transplant vegetables, and harvest produce from the gardens. Each day, we will work in teams to prepare lunch and dinner using only ingredients from the garden and products from local farms.

**August 23- 28 or September 11-16 Farm Culinary 101 the Sustainable Kitchen** We will milk goats, make cheese, help care for farm animals, transplant vegetables, and harvest produce from the gardens. Each day, students will work with a chef to prepare lunch and dinner using only ingredients from the garden and products from local farms.

Applications and sign up information online or contact Quillisascut Farm [www.quillisascut.com](http://www.quillisascut.com) 2409 Pleasant Valley Road, Rice Wa 99167

(509) 738-2011 [loralea@quillisascut.com](mailto:loralea@quillisascut.com) - we love hearing from you!

Scholarships are now being offered by Seattle Chefs Collaborative [www.seattlechefs.org](http://www.seattlechefs.org) Quillisascut Education Fund [www.qefund.org](http://www.qefund.org) . Visit their websites for more information.

GETTING TO QUILLISASCUT FARM IS EASY- LEAVING IS HARD!

# QUILLISASCUT WORKSHOPS <http://quillisascut.com/>

**Are you looking for a comprehensive, in-depth enjoyable training from soil to plate?  
For work or for play- Alone or with friends or family.**

Along with great food, inspirational conversation and the sights, fragrances and sounds of farm life, Quillisascut Farm workshops give substance to dreams. **Hands-on In the kitchen, in the milking parlor, in the cheese teaching room, in the soil, at the table.**

**Farm, Cook, Eat:** Immerse yourself, you will experience the full richness of farm life, the “deliciousness” of preparing meals from freshly harvested produce and sharing inspired conversations around the table.

Quillisascut Farm has pioneered education in sustainable kitchen practice with a focus on delicious food and a healthy planet. Quillisascut is the place to go for your farm to table enjoyment and education.

*“I learned more in the five day Farm Culinary 101 workshop than a full quarter at a prestigious culinary school.” --Chef comment on the Quillisascut Experience*



Chef Instructor Kären Jurgensen shares with you a passion for methods that build bold flavors utilizing locally grown foods. Each farm to table workshop celebrates the bounty of foods fresh from the farm.

Farmers Rick and Lora Lea Misterly, known for farmstead cheese production, have built this farm from the ground up over the past 32 years. They welcome you to learn alongside them and experience living on the land.



**This is your opportunity to experience more than the standard afternoon cooking or farming class.  
Incredible value - Sign up today!**

*“For four days, we ate together, cooked together, milked goats, made cheese, harvested produce from the garden and berries from the wild. With few exceptions, everything we ate was produced right there on the farm. We talked, we gathered around the table, and shared stories.” --Chef Greg Atkinson*

## **Quillisascut Farm to Table Immersions** [www.quillisascut.com](http://www.quillisascut.com)

Offering professional development training for culinary students, food service professionals, teachers and healthcare workers as well as refreshing workshops for curious minded folks

- Whole Animal Butchery - Charcuterie - Nose to Tail Cookery
- Preservation - Wild Foods - Herbal Infusions - Bitters - Tonics - Elixirs
- Taste Education - Flavors - Whole Foods - Method Cooking - Wellness - Terroir
- Fermentation - Wood-Fired Oven Cookery - Hearth Breads - Organic Orchard and Garden Tours
- Artisanal Cheese Making with Food Shed Champion Lora Lea Misterly
- The Chef's Garden - Raised Beds - Drip Irrigation - Herbs - Heirloom Vegetables
- Small Livestock Care - Dairy Goats - Chickens - Heritage Breeds - Honeybees
- Farm Harvested, Seasonal Foods, Skillfully Prepared - Community Table
- Sustainable Kitchen Theory and Practice with Award Winning Chef Instructor Kären Jurgensen



**Sign up** for an existing workshop or let us design an immersion for your group. Quillisascut's Farm to Table programs will strengthen your restaurant team, supplement culinary and nutrition curriculum, or delight a group of friends! Small Groups, On-Farm Housing, Professional Discounts

*Quillisascut Farm workshops offer a joyous yet frank window into, “all of the sweat, love, and tears that go into bringing food from farm to plate.” --Chef Shannon Wilson*

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509.738.2011 <http://quillisascut.com/> contact us we are waiting to answer your questions!**