



INTRO TO FARMING

SUSTAINABLE FARMING & RANCHING OVERVIEW QUILLISASCUT FARM EXPERIENCE

QUILLISASCUT FARM INTRO TO FARMING WORKSHOP APRIL 27-MAY 1, 2016

Learn from experienced value-added producers through a hands-on, multidisciplinary, immersion course in small scale sustainable farming.

The purpose of this course is to give participants actual hands on farm experience while gaining awareness of the skills necessary for successful farming. At Quillisascut Farm, students will learn about small livestock care and processing, how to milk goats, and make four types of cheese. Attendees will also get experience in gardening, composting, building a raised bed, and transplanting garden starts. They will visit local farms; a certified organic orchard that will feature insect monitoring, soil sampling, soil fertility and tree fruit grafting, and an organic market garden. The program will be rounded out with an introduction to honeybees and care for the hive, presentations and videos on soil and other relevant topics. Participants will leave with the skills to assess; farm goals and personal strengths, soil and site assessment and product marketing models. <http://quillisascut.com/workshops/intro-to-farming/> for applications

Washington Sate University continuing education units available

Participants will stay in our farm school, with bunkhouse-style lodging, meals and all course instruction included in tuition. \$895 per person, \$1590 Couple, \$695 College student, or low income (transportation not included)

Contact Quillisascut Farm <http://quillisascut.com> 2409 Pleasant Valley Road, Rice Wa 99167

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

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 Intro to Farming Immersions 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

- Food Preservation - Fermented Foods- Wild Foods
- Taste Education - Flavors - Whole Foods - Method Cooking - Wellness - Terroir
- 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
- Marketing assessment- Value added products
- Farm Harvested, Seasonal Foods, Skillfully Prepared - Community Table



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!**