

Quillisascut Farm School of the Domestic Arts

2409 Pleasant Valley Road, Rice, WA 99167 • (509) 738-2011 • lorealea@quillisascut.com

Food Choices that Make a Difference; Casting a Lighter Food-print for Middle and High School Teachers: June 25-29, 2011 WWW.QUILLISASCUT.COM FOR MORE INFO.

WORKSHOP BEGINS AT 2:00 PM JUNE 25 AND IS OVER AT 11:00 AM June 29, 2011

* Meals are served family style and prepared from our own farm-raised products (goat products: milk, cheese and meat, poultry, eggs and garden produce) We are not equipped to handle a wide range of dietary preferences. Vegetarian diets can be accommodated please indicate here if you have a special dietary need. _____

Tuition: \$395, includes all course materials, meals, lodging and farm tours (transportation not included)

Name _____

Mailing Address _____ City _____ State _____ Zip _____

Phone Number _____ Email Address _____

Name of school and teaching position _____

Title of class and number of students (i.e. ProStart, Culinary Arts, Family Studies) _____

Previous cooking, nutrition or health classes you have taught.

What new learning do you hope to achieve and how will you put it to use in your classroom?

What special interests do you have related to our food system?

What is your current relationship with sustainable cooking and purchasing?

Submit Applications along with \$395 tuition (check made out to Quillisascut Farm)

Send to: Quillisascut Farm, Lora Lea Misterly – 2409 Pleasant Valley Road, Rice, WA 99167
(509) 738-2011 • or email: lorealea1@centurytel.net • web: www.quillisascut.com

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