

Quillisascut Farm School of the Domestic Arts



Photograph © 2004 Robert Galvin

Photographs © 2005 Harley Soltes

Changing the way people think and eat • creating a better future for us all

Food and Farm Literacy for Writers and Journalists

August 3-7, 2011 Farm-based Immersion Workshop—Rice Washington

This workshop is designed for food writers and journalists, to help broaden their knowledge of the methods, origins and ingredients behind the food we eat. Author Gary Paul Nabhan will guide us in a discussion about *Where Our Food Comes From: Retracing Nikolay Vavilov's Quest to End Famine* and his new book *Chasing Chilies*, on farming, food and climate change.

It's time to write the full story of the sustainable food movement! What breed of chicken laid that egg? What does it take to grow a fruit tree with organic methods? Why do we eat the foods we eat? Why do Americans love cheap food? Why are we so disconnected from the land? With all the chatter about local foods and sustainability, writers can provide the deeper details for greater understanding.

If we are to cultivate local sustainable food communities we need to recognize the riches, beauty, and abundance of the harvest we all share. Food Journalists are the spokespeople for what is on the menu, from urban cores to backwaters like Rice, WA. This is an opportunity to get past the concept of writing about food movement "rock stars" and form the alliances we need for a healthier food culture.

The workshop will include hands on cooking, gardening, goat milking and farm tours, with time for reflecting, writing and sharing.

Early registration \$795 (before June 1, 2011) after \$895 per person includes bunkhouse style lodging and meals. (transportation not included) Limited to 12 participants.

Quillisascut Farm is located in rural northeastern Washington State. In 2002 Lora Lea and Rick started the Quillisascut (Quil-li-sas-cut) Farm School of the Domestic Arts™, "We want our farm to be a place where people can learn together, to understand where their food is coming from," says Lora Lea. The Misterlys' vision for the farm soon encompassed the larger community of farmers, chefs, restaurateurs, and others who have a place in the farm-to-table continuum. Lora Lea and Rick want to show us the intricate web that links producers and consumers with the land.

For more details including fellowship opportunities contact Lora Lea Misterly
loralea@quillisascut.com applications at www.quillisascut.com

LIVE EXPERIENCE TASTE
Life at Quillisascut Farm

Quillisascut Farm • 2409 Pleasant Valley Road • Rice, WA • 99167 • 509.738.2011 •
loralea1@centurytel.net • www.quillisascut.com