

Quillisascut Farm School of the Domestic Arts

2409 Pleasant Valley Road, Rice, WA 99167 • (509) 738-2011 • loralea@centurytel.net

Hearth Breads, Fundamentals of Cheese, Wood-fired Ovens and Whole Grain Cookery with Chef Instructor Don Reed

WORKSHOP DATE: _____ (CHECK WWW.QUILLISASCUT.COM FOR DATE)

(ARRIVE BY 2:00 PM ON THE FIRST DAY AND IS OVER AFTER BREAKFAST ON THE LAST DAY)

Name _____

Mailing Address _____ City, State _____ Zip _____

Phone Number _____ Email Address _____

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.

Please indicate here your dietary preference:

- Vegetarian
- Omnivore

What skills would you like to learn? _____

- Single
- Couple
- Combined Bread and cheese workshop \$895 per person June 15-19, 2012
- Hearth Bread only \$695 per person June 16-19, 2012
- Fundamentals of Cheese Production \$295 per person June 15-16, 2012
- Tuition is enclosed (checks made out to: Quillisascut Farm)
- Tuition paid via PayPal

There are a limited number of tuition work exchanges opportunities contact loralea@quillisascut.com or call 509.738.2011

To secure your placement send tuition with your application: make checks out to Quillisascut Farm

Submit to: Lora Lea Misterly – 2409 Pleasant Valley Road, Rice, WA 99167

Phone: (509) 738-2011 • email: loralea1@centurytel.net • web: www.quillisascut.com