

FOOD LOVER'S FARM GETAWAY

A celebration of farm to table cooking and eating at the source

July 23-26, 2009 - Quillisascut Farm, Rice, WA



Quillisascut Farm has been connecting professional chefs and culinary students to the pleasures of farm to table cooking and eating for over five years.

We are now opening our doors to all food lovers to come and experience the celebration of eating directly from the bounty of the fall harvest. Led by Chef Kären Jurgensen and farmers Rick and Lora Lea Misterly, participants will spend time in the gardens and the professional kitchen cooking, learning and eating. During this weekend retreat, you will have the opportunity to milk goats, make cheese, help care for farm animals, and harvest produce from the gardens. Each day, participants will work with Chef Jurgensen to prepare lunch and dinner using only ingredients from the garden and products from local farms. Dinner is a culmination of the day's work—a time to feast on the delicious abundance of the farm, reflect on the discussions of the day, and build community around the table.

Cheese-making • Cider Pressing • Pickling and Preserving • Charcuterie • Herbal Infusions

For more information, contact Rick and Lora Lea Misterly
509.738.2011 or loralea1@centurytel.net

Tuition is \$595 per person and includes food, lodging and culinary instruction.
Participants will stay in our farm school with bunkhouse-style lodging,
shared bathrooms and a professional kitchen. Space is limited.

"Quillisascut Farm School instills an awareness of a sustainable planet. There can be no greater connection to food than to be immersed in the place where it is grown, where all of your senses are involved... your hands in the dirt, the heady smell of cheese in process, each meal a culmination of the day's work." - Chef Kären Jurgensen

www.quillisascut.com