



Sustainable Small Acreage Farming 2009

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 pastured poultry project, a certified organic orchard that will feature insect monitoring, soil sampling, soil fertility and tree fruit grafting, an off the grid farmstead that is growing certified organic garlic and learn how to process jam in a WSDA certified kitchen. The program will be rounded out with an introduction to honeybees and care for the hive, presentations and videos on certified organic licensing 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.

Participants will stay in our farm school, with bunkhouse-style lodging, meals and all course instruction included in tuition. \$695 (transportation not included) Continuing education units or academic credits available on request for an additional fee.

Summer 2009 Schedule

- May 20-24

For applications contact:

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(509) 738-2011

Application Information

- Tuition: \$695 per person
- Financial Assistance Available

Send to: **Cultivating Success**

%**Quillisascut FarmSchool**

2409 Pleasant Valley Road

Rice, WA 99167

For more information and applications visit:

www.quillisascut.com

CULTIVATING SUCCESS
sustainable small farms education



Small Farms Program

