

Quillisascut Farm School of the Domestic Arts

2409 Pleasant Valley Road, Rice, WA 99167 • (509) 738-2011 • loralea1@centurytel.net

2009 Student Application: **Farm Culinary 101 - The Sustainable Kitchen**

2009 STUDENT WORKSHOP DATES (INDICATE PREFERENCE): AUGUST 22-28, SEPT 8-14

TUITION: \$695 per person. Includes food, lodging, instruction and farm tours (transportation not included).

I am applying for a financial assistance (see essay guidelines below)

I do not need financial assistance and am able to pay the tuition (\$695) enclosed

Full Name _____

Mailing Address _____ City, State _____ Zip _____

Phone Number _____ Email Address _____

Culinary School _____ Culinary OR Pastry/Baking (circle one)

Quarter you will have completed by Summer 2008: _____

Do you have a conflict with any of the retreat dates (ie: school/work)? If so, please specify:

What skills would you like to learn?

What are your goals for participating in this retreat?

How will this retreat help your culinary career?

Do you have any experiences (restaurant or other?) that will help with the success of this program?

Do you have any previous farming experience?

Financial Assistance/Scholarship Opportunity:

There are a limited number of scholarships available for students in higher education culinary programs, which will be awarded through a competitive essay. Please use the following topics as guidelines for your writing. Submit your essay with the above application.

- What gets you excited about cooking? Or who has been your culinary inspirations? Or an aha moment in food appreciation?
- What are your long-term culinary goals?
- One of our goals is for students to learn and understand the importance of using seasonal, organic ingredients at the peak of their freshness. There will be an abundance of produce available in our gardens in August and September. Please describe a brief menu idea for dinner that utilizes farm fresh ingredients. Some things we have growing include: heirloom tomatoes, tomatillos, summer squash, potatoes, many varieties of beets, cucumbers (pickling and slicing), eggplants, peppers, beans, lettuces, kale, peaches, herbs, choke-cherries, and wild watercress. There is also access to lamb, beef, chicken, duck and cheese.
- **Include a letter of recommendation from a food professional or instructor that you have worked with.**

Send Applications and Scholarship Essays to:

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