

CHEFS ON THE FARM

Journey through the workings of a northern Washington farm, as Lora Lea Misterly and Shannon Borg chronicle what it takes to get food from the farm to the table. *Chefs on the Farm* describes the seasonal workings of the Quillisascut Farm School, a family-run business where, every summer, professional chefs, culinary students, and food writers live and work to learn the dynamics of farm life and sustainable food. Cooking only with ingredients of the local land, students learn to connect with the farm's productivity. Sustainability being more than a just a food trend, the lifestyle presented in this book will tempt both the palette and the soul.



Shannon Borg writes regularly about travel, food, and wine. **Lora Lea Misterly** is a member of Tilth Producers, Rural Roots, Washington Sustainable Food and Farming Network, Chefs Collaborative, and Seed Savers Exchange. Chef **Karen Jurgensen** is the Chef Instructor at Quillisascut Cheese Company's Farm School and at Seattle Culinary Academy.

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PROMOTION

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- Featured book at PNBA in September 2008
- Local appearances in Washington at Sur La Table, Whole Foods, and PCC Market
- Cross promotions online through Quillisascut Farms website

SALES

Luis Borella, Sales Manager
(800) 553-4453, ext. 137
luisb@mountaineersbooks.org

PUBLICITY

Shanna Knowlton, Publicist
shannak@mountaineersbooks.org
(800) 553-4453, ext 117



SKIPSTONE

CHEFS ON THE FARM

*Recipes and Inspiration from the
Quillisascut Farm School of the Domestic Arts*



Shannon Borg AND Lora Lea Misterly

RECIPES BY Kären Jurgensen
PHOTOGRAPHY BY Harley Soltes

FOREWORD BY Tom Douglas