

Quillisascut Farm School of the Domestic Arts

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

Culinary Professional or Student 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 and letter of recommendation along with your workshop application. Check www.quillisascut.com for dates and deadlines.

- 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 Scholarship Essays and Letters of Recommendation along with your Workshop Applications to:

Lora Lea Misterly – 2409 Pleasant Valley Road, Rice, WA 99167
Phone: (509) 738-2011 • loralea@centurytel.net • web: www.quillisascut.com