Quillisascut Farm School of the Domestic Arts

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

Hearth Breads, Wood-fired Ovens and Whole Grain Cookery with Chef Don Reed
WORKSHOP DATE: _____***(CHECK WWW.QUILLISASCUT.COM FOR DATE)***

(ARRIVE BY 2:00 PM ON THE FIRST DAY AND IS OVER AFTER BREAKFAST ON THE LAST DAY)

TUITION: $595 per person*. Includes food, lodging, instruction and farm tours (transportation not included).*

- ❑ **Single**
- ❑ **Couple**
- ❑ **Tuition is enclosed (checks made out to: Quillisascut Farm)**
- ❑ **Tuition paid via PayPal**

Name _____

Mailing Address _____ City, State_____ Zip _____

Phone Number _____ Email Address _____

What skills would you like to learn? _____

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Is there something you really want to do while you are at Quillisascut?_____

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* Meals are served family style and prepared from our own farm raised products (goat products: milk, cheese and meat, poultry, eggs and garden produce) We are not equipped to handle a wide range of dietary preferences. Although vegetarian diets can be accommodated please indicate here if you are a vegetarian._____

To secure your placement send tuition with your application: **make checks out to *Quillisascut Farm***
Submit to: Lora Lea Misterly – 2409 Pleasant Valley Road, Rice, WA 99167
Phone: (509) 738-2011 • email: loralea1@centurytel.net • web: www.quillisascut.com