



QUILLISASCUT FARM WINTER STORIES

A VISUAL FEAST

QUILLISASCUT FARM: WINTER STORIES

Our dream has always been to connect people to the land- to the earth, to a place. We started out producing farmstead cheese – cheese made daily with the milk from the goats that are born, live and die right here on Quillisascut Farm. The cheese is a direct connection to what the goats are eating, the pasture, the seasonal variances, and where they are in their lactation.

The story of who we are, what we are, begins with the earth. Each day the food we eat is a reflection of our connection to the land.

We find this idea profound - packed with life giving energy. The idea that food connects us; to a place, to a climate, to a community, fills us up. It is a great honor to share these experiences with you.

Lora Lea and Rick Misterly



Feathered Friends



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All the photos in this book are the property of Ben Delaney.

Stories by Leslie Kelly

Greg Atkinson

FORWARD

As I sit here looking out the window snow is softly falling. Winter has settled in, solid, the ground is frozen rock hard, the sleeping landscape looks far from alive, a grey dim light envelops the season of darkness.

Yet I know there is plenty of underground work going on around the farm. This quiet season, storing up energy for the summer when we live out loud.

We have done our work; the granary is filled with plump kernels of barley, the wood pile is stacked, the barn filed with flakey green alfalfa, our pantry stuffed with summers bounty. We are ready for Winter to knock on our door.

We will sit by the fire and warm ourselves with stories of summer, filled with memories of shared times with friends.



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STORIES

Each of us has a story to share. This book is a visual journey created by photographer Ben Delaney. His images captured in these dark days of winter glow with a warmth to light up our souls.

As an added pleasure Seattle writer Leslie Kelly has shared her story the *Quilli Quilt* and Chef Author Greg Atkinson heats up our imaginary taste buds with the poem *Red*. Both of these stories were written here at Quillisascut Farm.



QUILLI QUILT

LESLIE KELLY

Quillisascut is a living, breathing, shape-shifting, ever-evolving quilt. Like the warming blanket Grandma used to craft with scraps and bits and pieces, it's grown over time, proving comfort to many.

Rick and Lora Lea are in the center, at the heart. Through tenacity and hard work, they've stitched together a life that's a shining example of living off the land.

Yet, in the beginning, the canvas was blank and cold and seemed unforgiving. Savings were poured into the ground, trying to coax water to flow. The beautiful land tested Rick and Lora Lea and

through trial and error, they discovered the need to put more than blood and sweat into the ground before it returned.

That's where the goats came in, running through the top half of the quilt from the barn to the milking shed to the cool pasture below, a satellite patch of billies anchors the corner of the quilt, sometimes bleating, always eating and then making the ultimate sacrifice.

This quilt changes with the seasons and when it's warm, there's a constant ebb and flow of birds and bees and critters, a snake in the road, crickets hum by the light of the moon, one of the unseen by audible patches of this rambling tapestry.

"I prefer winter and fall when you feel the bone structure of the landscape, the loneliness of it, the dead feeling of winter. Something waits beneath it, the whole story doesn't show."

-Andrew Wyeth



"Slow down, listen to the snow fall, and be immersed in the everyday magic of life." Lora Lea





Along the fringe, there are the stately pines, the needles bleached shimmery silver in the sun. They wave gently, beckoning visitors, come explore the borders of this 36-acre piece.

But first, there's work to be done: loading and unloading hay, feeding the chickens and the ducks and the geese, milking the goats – the milk producing a metallic symphony in the buckets. There's cheese to be made and dishes to be cleared.

The long hand-hewn table in the beautiful kitchen is smack in the center of the Quilly quilt, a place of community and communion where life-changing epiphanies are possible. Where the only thing better than the rich mosaics of conversation is the food we share, food exquisitely and carefully prepared by Karen and Katie and Gianna and whoever's on prep.

This is where pulses quicken and eyes close, we will time to slow down so we can savor each bite. A crispy piece of Rick's bacon, meat he cured and smoked with scraps of grapevines. Fava picked in the heat of the August sun, wrestled out of their tough skins until they turn an empty bowl into a jewel box of brilliant green gems.







1888
 Trapper - Steamer
 Shell, good - C 1888
 owned Tona
 Duck Breast
 RABBIT CEG AN VIL



Breads fired in the outdoor oven taste better the next day and sweet onion chutney sharing a space on the said bread with some of Lora Lea's cheese. Oh please. No, I do not want to leave.

There are at least 1,000 tiny details that make this quilt unique, but here are a few: bowls of pretty dried beans, platters emblazoned in autumn colors remind us that summer will not last forever. There's a clump of lavender and a pile of Aage's toys, a basket of walnuts and a stack of guestbooks begging for us to leave our mark.

"I like these cold, gray winter days. Days like these let you savor a bad mood."

Bill Watterson

There are old magazine and a grand piano and a vintage Admiral fridge. Water pitchers are filled with lemon verbena gathered just outside the kitchen door.

Walk down the path and you'll make quite a racket, gravel crunching under soles, past Oregon grape and mulberry bushes, choke cherry and wild sage. If only I could bottle the fragrance and take it home and open it up occasionally to stir my brain into remembering what I promised myself while listening to the sounds of silence and the whistle of my nose hairs as I inhale and exhale. I never hear myself breath while I'm rushing around the city.







When I get home and get lazy, when I bomb through a project because a deadline is near, if I start to grind my teeth and stomp my feet in a snit, I'm going to repeat this mantra: What would Lora Lea and Rick do? I'll recall the labor taken to piece together such a spectacular quilt. It didn't happen by accident. It took commitment and discipline and guts, naivety mellowed over time. Disappointments could have turned bitter and led the farm into a funky sinkhole of cynicism. But, by gosh and by golly, these two persevered. Are we witnessing the dogged determination of what old-timers used to call the pioneer spirit? Whatever you label it, it's damn impressive.

Instead of wistfully wondering how do they do it, I'm going to begin a quilt of my own.

I think we write to leave something behind, a legacy of squiggles and smudges on paper, thoughts and information that might make one reader think. But even the best work fades over time, especially in our instant gratification culture.

Yet when I look up in the towering trees on Quillisascut Farm, when I visit the garden and eat the fruits of the labor



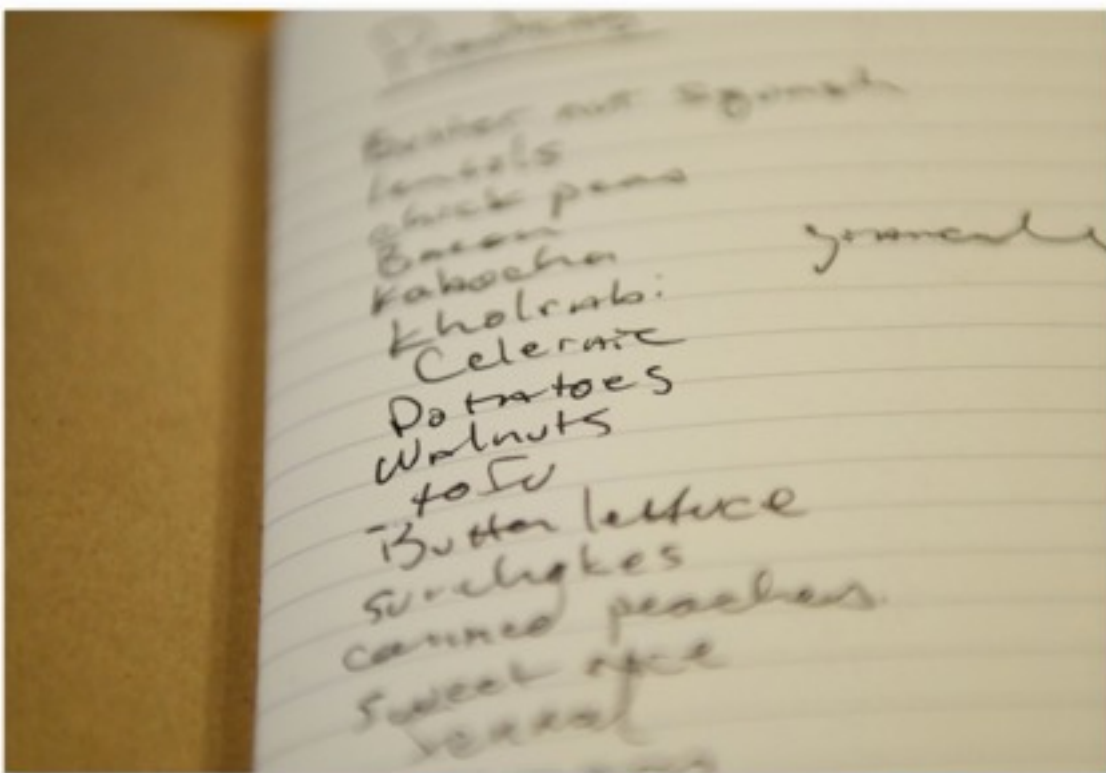
A white plate of Mediterranean-style food. The plate features a central green salad with red dressing and shredded red vegetables. To the left are slices of cured meats (prosciutto and salami) and a small portion of cheese. To the right are sliced olives and a small portion of cheese. At the bottom is a piece of bread topped with sesame seeds. The plate is set on a white tablecloth with a glass of water and a glass of red wine nearby.

created here, I know this special feeling inspired by this special place will go on long after I'm gone.

The quilt is far from finished, it's most definitely a work of art in progress and I am so deeply grateful to be one little stitch in time.

Leslie Kelly is a freelance food and wine writer, recovering restaurant critic





"In seed time learn,
in harvest teach,
in winter enjoy."
William Blake





Red Harissa Red Greg Atkinson

Red as harissa made with dried red chilies,
as blood on the white hair of a goat
we killed for supper,
as the moon hovering in the western sky
neither rising nor setting, nor singing me to sleep
just being red.

Orange

There are no oranges here;
we are so far from the places we have known.
No oranges, no kumquats, no lemons, no limes.
And yet, calendula blossoms,
feathers on the breast of a flicker bird,
the lips of those harissa eating people – we are

Yellow

Golden infused with light,
the good, golden light of dear old sol
and the perennial yellow of
sunflowers, sunchokes, yellow
of the brightest, craziest kind. And

Green

Green Party green. Color me green,
The way Ireland was green when England was orange.
The way money looks green when I'm feeling poor.

"Winter is the time for comfort,
for good food and warmth, for
the touch of a friendly hand and
for a talk beside the fire: it is the
time for home."

Edith Sitwell



"Laughter is the sun that
drives winter from the
human face."
Victor Hugo

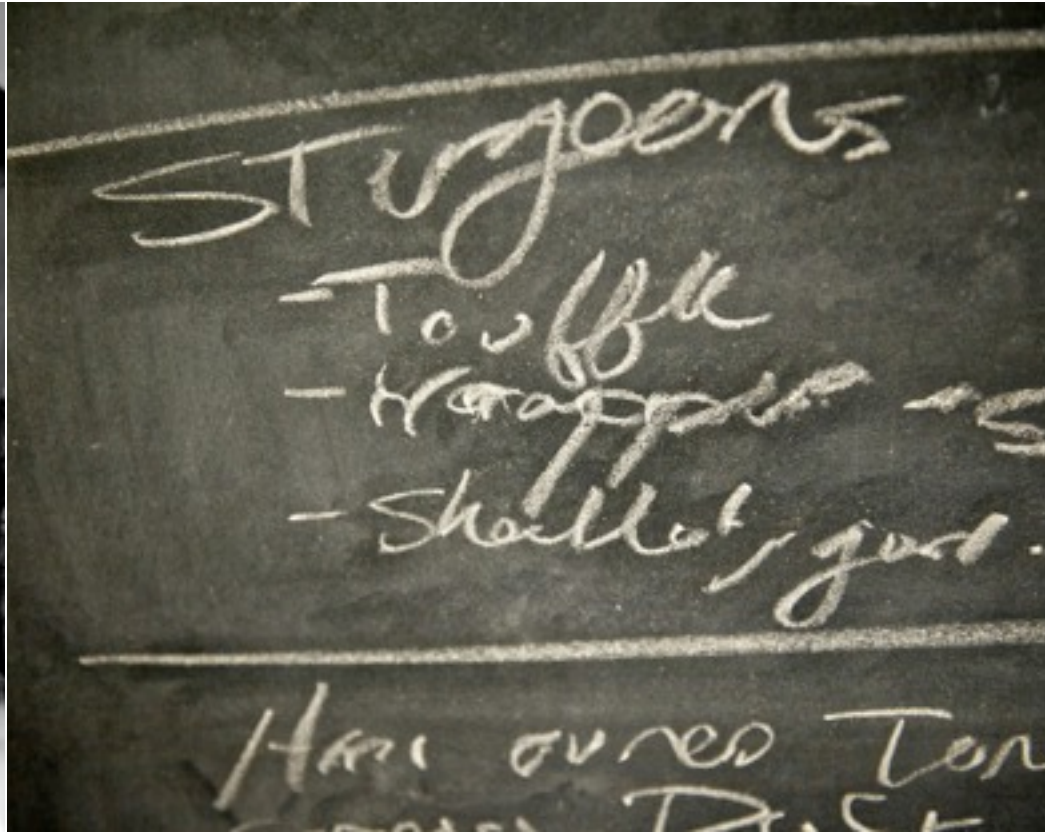




The way lettuce is green when it's pureed into a cooling sauce,
to relieve our palates when the harissa is hot,
as green as the grass that the goat ate.

Blue

As the hills that rise behind the green ones.
I love the way the hills in the distance turned blue
when we gathered huckleberries
and strawberries and any kind of berry we could find,
their absence or presence
evidence of world turned topsy turvy,
a world where anything, even climates could change,
shifting at the climax
of our being here.



Indigo

The plant that made my blue jeans blue,
that justified
in the minds of some
the holding of slaves
to harvest the indigofero tinctoria, work
that must have been hard indeed.
And indigo, the deepest blue, the most mysterious
color I can imagine, and yet,
here it comes, filling the night sky between the stars
in this high, northern place beside the
dammed up river

“Winter must be cold for
those with no warm
memories.”
- Anonymous





“Snowflakes are one of nature’s most fragile things, but just look what they do when they stick together.”

-Verna M. Kelly

so deep and so dark

Violet

The sweetest smell.

And a bunch of them, offered by a girl who sold them at a market in Provence, an entire bundle for five francs! They were scented so strong that my receptor sites were filled

and I couldn’t smell a thing, not even violets for the longest time as I drift solitary

into sweet, scented sleep, to dream in

Red

Red, harissa red

Chef and Author Greg Atkinson, Restaurant Marche, Bainbridge Island, WA, most recent book, *At the Kitchen Table: the Craft of Cooking at Home*



“Sunshine is delicious, rain is refreshing,
wind braces us up, snow is exhilarating;
there is really no such thing as bad
weather, only different kinds of good
weather.”

John Ruskin



"The land too poor for
any other crop, is best for
raising men."
R. Pocock





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FARM

COOK

EAT





QUILLISASCUT FARM EXPERIENCE

Farm to Table Immersions www.quillisascut.com

For four days, we ate together, cooked together, milked goats, made cheese, harvested produce from the garden and berries from the wild. With few exceptions, everything we ate was produced right there on the farm. We talked, we gathered around the table, and shared stories. --

Chef Greg Atkinson

Quillisascut offers professional development training for culinary students, food service professionals, teachers and healthcare workers as well as refreshing workshops for curious minded folks

Quillisascut Farm workshops offer a joyous yet frank window into, "all of the sweat, love, and tears that go into bringing food from farm to plate. -Chef Shannon Wilson

- ☞ Whole Animal Butchery - Charcuterie - Nose to Tail Cookery
- ☞ Preservation - Wild Foods - Herbal Infusions - Bitters - Tonics - Elixirs
- ☞ Taste Education - Flavors - Whole Foods - Method Cooking - Wellness - Terroir
- ☞ Fermentation - Wood-Fired Oven Cookery - Hearth Breads - Organic Orchard and Garden Tours
- ☞ Artisanal Cheese Making with Food Shed Champion Lora Lea Misterly



Key to table happiness - Pass to the right

☺ The Chef's Garden - Raised Beds - Drip Irrigation - Herbs - Heirloom Vegetables

☺ Small Livestock Care - Dairy Goats - Chickens - Heritage Breeds - Honeybees

☺ Farm Harvested, Seasonal Foods, Skillfully Prepared - Community Table

☺ Sustainable Kitchen Theory and Practice with Award winning Chef
Instructor Kären Jurgensen

team, supplement culinary and nutrition curriculum, or delight a group of friends! Small Groups, On-Farm Housing, Professional Discounts

For a list of all our workshops visit our website <http://quillisascut.com/>

Quillisascut Farm,
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Rice, WA 99167
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509.738.2011

Sign up for an existing workshop or let us design a private immersion for your group. Quillisascut's Farm to Table programs will strengthen your restaurant



WINTER TRADITIONS

What do the Quillisascut farmers eat in the winter?

We have a tradition started years ago by my Mom, Daisy Mae. Every Saturday evening for dinner (when school is not in session) we have hamburgers. Yes, hamburgers built from scratch. The beef is raised here on Q Farm and the hamburger buns baked in the oven using Daisy Mae's family recipe.

For most of the winter we have a good supply of house-made mustard (complements of our students) when that supply runs out I grind up a batch, my own whim, using beer or wine, once I even used Pernod!

Okay, here comes a couple lazy pleasures, Best Foods Mayonnaise and store bought ketchup. Hopefully this confession will lead me to whip up our own aioli.

The saddest part about Saturday night hamburgers? The last bite of burger and the realization that we won't have hamburgers again for a whole week!





Quillisascut Aioli

2 egg yolks

1 T verjus or vinegar

Flavorings such as roasted garlic, fresh herbs, chilies, spices, nuts

Oil 1-1/2 cups

Salt and pepper to taste

In a food processor, or by hand, whisk yolks and verjus, add seasonings, slowly add in oil while whisking until emulsified and thick. Adjust seasoning, acids, salt and pepper. Thin if necessary with tepid water.

Quillisascut Mustard

1 cup whole mustard seed (yellow, brown, black)

1 cup apple cider vinegar

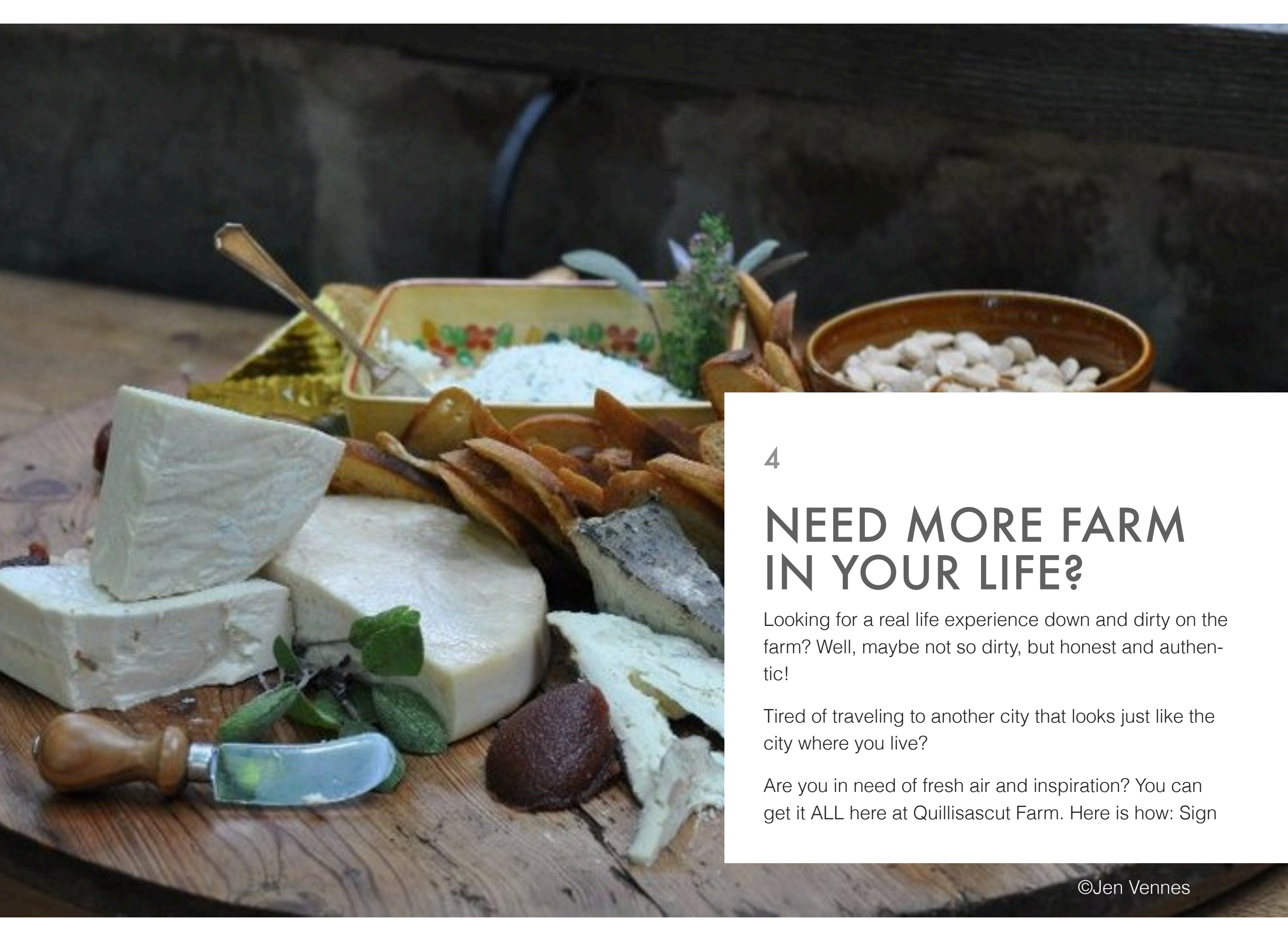
1 1/2 cup water (replace with beer or wine or booze)

Salt

Grind it all up together in a blender, add more liquid if it seems too thick. Taste and adjust seasoning.

Let mellow for a week, if you can wait.





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NEED MORE FARM IN YOUR LIFE?

Looking for a real life experience down and dirty on the farm? Well, maybe not so dirty, but honest and authentic!

Tired of traveling to another city that looks just like the city where you live?

Are you in need of fresh air and inspiration? You can get it ALL here at Quillisascut Farm. Here is how: Sign



up for one of our on farm workshops. You can try out what it would be like to live on a working farm and learn skills that will set you down the path to living your dreams.

In late April or early May we offer a comprehensive view of getting started.

[Intro To Small Acreage Sustainable Farming](#)

You will gain skills in farm-site selection and hands -on set up of a farmstead garden. Take time to feed the birds, gather the eggs and fry them up in a pan. Milk a goat and make four types of cheese. Share your dreams with a group of new friends who are setting out a similar path.

Our beekeeper Steve Schott, Silver Queen Apiary, will inspire you with stories from the hive. Organic Orchardists Jeff and Jeanette Herman from [Cliffside Orchard](#) bring the care of fruit trees to life.

John and Janet Crandall Riverview Orchard and [Crandall Coffee Roasters](#) share their ever evolving on farm business model, with coffee roasting, value-added processing, store, organic orchard, commercial kitchen, events and more.



Meadowlark Farm showcases strawberries, drip irrigation, season extenders and a passion for growing local produce. There is more that you won't want to miss. Anne Harmon [Morning Myst Botanics](#), Dick and Joan Roberson, Rice Organics who grow seed garlic and wholesale herbs.

This workshop is fun, interactive and will get you dreaming about your future. If you presently own land the shared expertise will assist with implementation of new opportunities at home.

“I learned of their passion for farming, cheese-making, and sustainability. Their intense respect for the earth was inspiring...I went on my trip knowing that I wanted to do something with farming and education but my vision was not complete until my visit to the farm. Lora Lea and Rick were so eager to share their knowledge” Chef Tina, [Garden to Garnish](#)



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MOSTLY GOATS





This is for all of you who can't get enough goats. The girls are waiting for you to come and visit.

As you can see they love having their photos taken, look at all the posing going on.





The Great Pompie!



CHEESE AND BREAD

Here is an opportunity to learn the basics of home cheese-making during a short course at Quillisascut Farm

<http://quillisascut.com/cheese-workshop/>

We will cover four basic types of cheese and make a range of cheese in each style using goat and cow milk, traditional cottage cheese like my Mother made, ricotta, chevre, mascarpone, feta, mozzarella, and havarti.

The Cheese workshop will be immediately followed by the Hearth Breads and Wood-fired Oven workshop with Chef Instructor Don Reed <http://quillisascut.com/workshops/hearth-breads/>

Bread and cheese go so well together they didn't want to be separated and you can sign up for one or both and enjoy more time on the farm.

Grab your adventurous friends and join us. Or bring that partner who wants to build you a wood-fired oven, we will show them how we built ours.



With a piece of bread in
your hand you'll find para-
dise under a pine tree. –
Russian Proverb

A loaf of bread and a
chunk of strong cheese,
you'll find paradise at
Quillisascut Farm-
Qanonymous





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WINTER READING BOOK REVIEW

There is nothing like a good book for escape during the long nights of winter. If you love food, cooking and fiction then I recommend *The School of Essential Ingredients* by Erica Bauermeister. I found the characters slightly bruised by life, yet immensely lovable. There is a lot of magic in Erica's writing.



"The first question people always ask me is, What are the essential ingredients?...I might as well tell you, there isn't a list and I've never had one...All I can tell you is you will learn what you need to." (Lillian – School of Essential Ingredients)

As the story unfolded, I began dreaming about attending Lillian's cooking classes and an idea started to grow that had me turning cartwheel in my mind. Wouldn't it be fun to bring *The School of Essential Ingredients* to our farm? Not a reenactment, but a place to discover for ourselves what the essential ingredients might be.

While reading there was this uncanny feeling, as if the story was written about one of our culinary workshops here at Quillisascut, not that I knew any of the characters by name, but they seemed familiar. The lessons they were learning, not only about cooking, but about each other, their humanity and how they reach out to each other was reminiscent of our workshop experiences.

I wrote to Erica Bauermeister and she has agreed to join us, we have set a date July 18-21, 2013 for the Quillisascut Essential Ingredients School. You can check out the plans on our website <http://quillisascut.com/workshops/essential-ingredients-school/>

We won't know our own cast of characters, we hope it includes you and your best friend. We do know it will be refreshing, delicious and inspiring!

Until then read *The School of Essential Ingredients* and watch for the January release of Erica's new book *The Lost Art of Mixing*

"We are all just ingredients...what matters is the grace with which you cook the meal." (Charlie – School of Essential Ingredients)

THANK YOU

What a joy it has been putting this farm book together for you. And such a treat to reflect upon the fabulous photography of Ben Delaney and the writings of Leslie Kelly and Greg Atkinson. Their generosity and gifts of beauty warm up these chilly winter days.

In all cooking, seasoning with salt and pepper is a requirement, but sharing with good friends is the true spice of life. We invite you to sign up for one of our workshops where we can continue the stories around the table.

Peace and Joy

Rick and Lora Lea Misterly

Quillisascut Farm

Please share this e-book with all your friends and family. Free downloads on our website <http://quillisascut.com/>

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