

手前みそづくり

HAND MADE MISO WORKSHOP

有機栽培の大豆と粗塩を使って、手作りの味噌をつくってみませんか？
体に良く、また、とてもおいしい味噌が自分でつくれます。

Making handmade **MISO** (fermented soybean paste) by your own hands, using organic soybeans and sea salt. It will taste great and will also be good for your health.

Date: March 1th, 2020 From 2PM

Place: **ZENSHUJI**
123 S. S. Hewitt St., L.A., CA90012

Fee: **\$40** (Includes: ingredients and participant fee)

Deadline: 定員 35 名になりしだい〆切

When reservation reaches the maximum of 35 people

※事前に説明書と大豆をお渡し、当日は煮た大豆を持参して頂きます。

*Raw soybeans will be given before hand, and will need to be brought back boiled on the day of workshop.

For further information, call (213) 624-8658

お問い合わせは (213) 624-8658 禅宗寺まで



Application

申し込み用紙

DATE / /

NAME

TEL

ADDRESS

PLEASE MAKE CHECKS PAYABLE TO "ZENSHUJI" AND REMIT TO 123 S. HEWITT ST., L.A., CA 90012 WITH THIS APPLICATION FORM BY FEBURUARY 15ST, 2019.