

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 10th, 2024 From 2PM

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

Fee: **\$35** (Includes: ingredients and participant fee)

Deadline: When reservation reaches the maximum of 20 people
(先着 20 名にて締切)

※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 March 10th.

For further information, call (213) 624-89658

お問い合わせは (213) 624-8658 禅宗寺まで



Application Form

Call first to reserve your spot.
(213) 624-8658

申し込み用紙

DATE / /

NAME

TEL

ADDRESS

PLEASE MAKE CHECKS PAYABLE TO "ZENSHUJ" AND REMIT TO 123 S. HEWITT ST.,
L.A., CA 90012 WITH THIS APPLICATION FORM