

# 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:** February 25<sup>th</sup>, 2018 From 2PM

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

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

**Deadline:** February 11<sup>th</sup>, 2018

or When reservation reaches the maximum of 30 people  
定員 30 名 になり しまい 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 Feb 25.

For further information, call (213) 624-8658

お問い合わせは (213) 624-8658 禅宗寺まで



### Application Form

申し込み用紙

DATE / /

NAME

TEL

ADRRES

PLEASE MAKE CHECKS PAYABLE TO "ZENSHUJ" AND REMIT TO 123 S. HEWITT ST.,  
L.A., CA 90012 WITH THIS APPLICATION FORM BY FEBURUARY 11<sup>th</sup>, 2018.