

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, with your own hands, using organic soybeans and sea salt. It will taste great and will also be good for your health.

Date: Sunday, March 9, 2025 From 2PM

Place: Zenshuji Soto Mission
123 S. Hewitt St, Los Angeles, CA 90012

Fee: \$40
(includes ingredients) \$30 Temple Member

Deadline: First Come, First Serve. Limited to 20 Participants
(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 beforehand, and those beans need to be brought back boiled on March 9th.

For further information, call (213)624-8658

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 "Zenshuji Soto Mission" and remit to 123 S. Hewitt St, Los Angeles, CA 90012 with this application form.