THE FIELD SCHOOL AT
RIVERVIEW TERRACE
YOUR STORY
The Field School carries on the legacy of Taliesin as a laboratory for living, centered on the vibrant foodshed of Wisconsin’s Driftless Area by cultivating and retaining a skilled local workforce.

Participants “learn by doing” within a supportive community of peers and mentors by cooking and eating together, testing new recipes and techniques, designing seasonal menus, and trying their hand at tasks like milking goats and canning tomatoes. This holistic approach not only builds practical skills, it inspires radical shifts in participants’ relationships to food systems.
The Field School is embedded into the operation of the Riverview Terrace Cafe as a seven-month work-study employment located at the Frank Lloyd Wright Visitor Center. The Riverview Terrace is the only Wright-designed restaurant in the world and offers expansive views of the Wisconsin River.

Field School participants work paid shifts at Taliesin’s Riverview Terrace Cafe, support catering for on-site events, maintain a kitchen garden, visit local farms and food processors, and participate in classes led by an in-house chef and guest experts.
Immediate immersion results in increased understanding of the environmental, economic, and social impacts of our existing food systems, which in turn cultivates greater demand for sustainably produced local food. The Field School not only inspires this shift in perspective, it cultivates sought-after practical and professional skills.

Food preparation and serving is the fastest-growing employment category in southwest Wisconsin, yet restaurant operators currently have openings for skilled positions that are difficult to fill.
Organic farming is the largest growth area in Wisconsin’s agricultural sector, but small organic farms struggle to hire and retain skilled long-term workers.

An ongoing lack of affordable housing and transportation makes it difficult for workers to relocate to rural communities for job opportunities – the Field School provides housing for program participants.

Specialized training, hands-on work experience, mentoring, and community networking opportunities are all needed to prepare individuals for success in these high-demand fields.

Field School participants receive real-world experience in the kitchen, are exposed to many different types of rural agriculture and artisanal industries, and leave the program with highly marketable skills.
The Riverview Terrace Cafe rebuilds after the pandemic as a regionally-reliant destination restaurant highlighting neighboring farms, enhanced with produce grown on the Taliesin estate.

The embedded field school program strengthens the food system of the Driftless Area of southwest Wisconsin by cultivating and retaining a skilled local workforce.

The Riverview Terrace Cafe supports region’s sustainable food system by partnering with small, family-owned farms and artisan food processors within 50 miles of Taliesin to source ingredients for seasonal menus at the Riverview Terrace Café.

The Riverview Terrace Cafe and field school program improves public understanding of sustainable food systems. Each year, approximately 25,000 regional, national, and international visitors come to Taliesin. These visitors will be able to enjoy seasonal meals in the cafe, explore the kitchen garden, and attend presentations and workshops with visiting chefs and other guest experts. By experiencing our local food system first-hand, visitors will be inspired to deepen their engagement with sustainable food systems in their home communities.
The program is designed to create a workforce that focuses on serving regionally-reliant food and connecting with industry trends, tying well-being, education alternatives, and ultimately fostering the legacy with Frank Lloyd Wright and Taliesin.

Participants may come with different levels of experiences - formsers students have included:

Post High-School Graduation/ Pre-College
Post College Graduation
Career-Changers
Lifelong learners

Each participant will receive housing on the Taliesin estate.

Participants are paid a competitive hourly wage for their work in the café and are expected to work on average of 20 hours per week including weekends, which at times may go up to 40 hours per week.
The seven-month course builds practical skills and confidence in the basics of cooking, hospitality, gardening, and sustainable agriculture systems. Participants of the Field School staff the cafe and assist in food preparation for all Taliesin-related programming and visitor experiences. Through a learn-by-doing approach, participants will excel in the basics of hospitality: attention to detail, patience, professionalism, multitasking, positivity, empathy, problem-solving, and flexibility. Participants follow a curriculum of cooking modules that they complete each week in hands-on cooking classes taught by the Chef and guest chefs. Alliance farms and food businesses allow for scheduled learning opportunities for Field School participants while supporting and highlighting the local businesses as well. Field School Participants are planting and maintaining the Taliesin Kitchen garden and learning the process from seed, to harvest, to plate, to compost.
Cafe Shifts
The work experience in the kitchen teaches structure, time management, and teamwork and assists in menu development, preparation, and presentation.

Small-Group Culinary Classes
Participants will follow a curriculum of cooking modules each week in hands-on cooking classes taught by the Chef and guest chefs.

Mentor Farm Visits
Alliance farms and food businesses allow for scheduled learning opportunities for participants while supporting the local businesses as well.

Hospitality and Event Support
Catering events at Taliesin and supporting life within the estate.

Kitchen Garden Maintenance
Planting and maintaining the Taliesin Kitchen garden and learning the process from seed, to harvest, to plate

Individual Study/Capstone Project
Participants are required to maintain a portfolio and present to select staff, alliances, and board members at the end of the program. This can also serve as a portfolio for future career applications.
Garden History
Farming at Taliesin has a long-standing tradition and blossomed in Wright’s time, especially during the depression as architectural commissions were in a downturn. Farming not only became a necessity during the 1930s and 40s but was incorporated by Wright as an educational experience for young Taliesin apprentices. After Wright’s death, tending the vegetable garden continued under the Taliesin Fellowship’s direction – and now as part of the field school curriculum.

The Garden as Learning Laboratory
Participants of the Field School plant, cultivate, and cook from the Kitchen Garden on this historic property to broaden their sustainable culinary skills - serving as a learning laboratory for participants.

The Garden Serves Community
Fresh produce enhances the daily menus in the Riverview Terrace Cafe and is featured in cooking lessons, community meals, workshops, and fundraisers. The Kitchen Garden continues to serve local food pantries.

The Garden for Well-Being
The benefits of a kitchen garden for personal and mental wellness will be shared with Field School participants, the local community, and visitors. The garden grows flowers for handmade arrangements that complement the interiors of Frank Lloyd Wright’s home, studio, and school.
“Taliesin works like a charm on everybody that comes within its atmosphere,” penned Wright to his friend and client Darwin Martin in 1929. During your time at Taliesin, you will have access to a variety of historic spaces and the pristine rural landscape of Driftless Wisconsin.

Complementary housing is included in the program experience. Each participant will be housed in a single room across the Taliesin property in rural, rustic and small scale housing, with shared bathrooms and access to a kitchenette.

This one-of-a-kind seasonal experience is designed to allow you to fully immerse in the place, its history and surrounding community.

Please note that we are not aiming to be a hotel or resort, but focus on carrying out the timeless elements of the Taliesin Legacy – connecting people, architecture, and the land.
“Working in the garden may have given me my greatest revelation so far. I am learning about how and when to harvest, the many different ways you can preserve produce, and the delight of eating sun-warmed vegetables fresh from the plant. I have a greater understanding and respect for farmers. I’ve learned a lot of kitchen vocabulary and interesting facts about food and food production from working at Riverview Terrace Cafe and from being surrounded by wonderful, knowledgeable people and speakers. I will say though, it is much harder to list concrete facts I’ve learned than to talk about mindset changes and personal growth and what I’ve learned by doing rather than hearing.” Eva 2020

“Being able to execute my culinary musings for others to try on a large scale was a great experience plus incredibly rewarding. With each of these dishes, I wanted consumers to pause to contemplate where these tasty morsels came from. Just like an awe-inspiring hike, a locally-sourced meal can let nature shine, allowing the blessing of plants and animals to humble even the largest egos. Food has the ability to carry big messages—conveying joy and gratitude for other people and the planet. Reflections like this make me feel grateful to remind others to remain intentional and bring happiness to people’s lives every day through cooking.” Libby 2019

“My time at Taliesin in Spring Green, WI will be an everlasting imprint of the importance and beauty of community. Frank Lloyd Wright’s philosophies became tangible through the food at the Riverview Terrace Café where I worked in the summer of 2018 while participating in the Food Artisan Immersion Program. I left inspired to continue this life-giving work—strengthening communities through food and local resources.” Blaine 2018

“In 2018, we settled down in Madison, WI. I also pivoted my career away from brand marketing to focus more on local, sustainable food systems. I completed a work-study Food Artisan Immersion program at Taliesin where I had the opportunity to study cooking and baking with a James Beard Award-winning chef and farm-to-table pioneer, Odessa Piper.” Lauren 2018

“Coming from living in the city all my life, it’s now apparent how much of a disconnect there is between food sources and the food that ends up on our plates. Supporting the journey a plant makes before we eat it has been a rollercoaster of learning, joy and hard work. I won’t be able to look at a pack of tomatoes on a supermarket shelf in the same way again. Somebody somewhere has put a lot of energy into that and used a lot of resources to grow and get it to us. We cannot afford to be ignorant about where it came from.” Emily 2020
The Frank Lloyd Wright Visitor Center is located 2 miles (3 km) south of Spring Green, Wisconsin, at the intersection of Highway 23 and County Road C.

All tours and events depart from the Frank Lloyd Wright Visitor Center, 5607 County Road C, Spring Green, WI 53588

Open Daily May 1st through October 31st, 8:30am to 5:30pm
Open Fridays, Saturdays, and Sundays in April and November, 10:00am – 4:00pm
Private tours can be arranged with advance notice
Open year-round for private event space rentals

Contact Us
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Address
Taliesin Preservation
Frank Lloyd Wright Visitor Center
5607 County Road C
Spring Green, WI 53588
FRANK LLOYD WRIGHT VISITOR CENTER

1 hour from Madison, WI
2 hours from Milwaukee, WI
3 hours from Chicago, IL
4 hours from Minneapolis/St. Paul