

## **Job Openings: Internships and Assistant Farmer Position**

**White Gate Farm occupies 100 acres of East Lyme, in the Southeastern corner of Connecticut. The landscape is quintessential New England. Shaped by glaciers, it features small hills, forests, walking trails, outcroppings, ponds and beautiful frontage, with a dock, on Pattagansett Lake. It is 5 miles from area beaches.**

**We have five fields with approximately 5 acres under cultivation and two hoop houses. We raise organic vegetables (50+ different ones), fruits and flowers plus laying and meat chickens, turkeys and lambs. The farm has 3 John Deere and 2 Allys Chalmer G tractors plus an extensive irrigation system. We use the latest in movable free-range chicken systems and process our own poultry in the most humane way possible.**

**The farm complex includes a farmhouse-becoming-an-inn, a commercial kitchen, and excellent staff housing. It is an exciting time for the farm as we develop the inn, expand our super-popular farm stand, and build on our agri-tourism programs.**

### **Four Full-time internship positions for the 2017 season**

**Two Field Internships: This is a unique learning and working experience, focused on producing the highest quality varied organic produce, eggs, cut flowers and meat (lamb, chicken, turkey) under the mentorship and direction of the farm managers, highly experienced farm staff, technical/facilities professional and the farm owners.**

**We are looking for individuals with a sincere and strong interest in food and where it comes from. You will experience all aspects of running a profitable and sustainable organic farm business. This includes but is not limited to starting seeds in the propagation room, transplanting, direct seeding, weed/pest management, cultivating, harvesting, packing, and setting up the on-site farm market two days a week. Interns are welcome to assist with processing poultry.**

**Two Hospitality/Culinary Internships: Be on the ground floor as we begin to operate our 7-bedroom farm house plus rustic 1-bedroom converted ice house as an inn and offer an increasing number of farm-to-table dinners, cooking classes and other events. The two positions will combine housekeeping and culinary activities. Assist chefs in our farm kitchen in all aspects of 100% from-scratch food production. A wide range of cooking techniques will be employed, including baking, canning, pickling, drying and fermenting, to transform the harvest into delicious creations to sell in the bi-weekly farm stand. Interns will also assist area chefs in farm-to-table dinners and cooking classes.**

**Applicants for all internships should be self-motivated, reliable, responsible, flexible, and communicative. Field interns will work alongside**

the farm crew and must have strong backs, be able to lift 50 pounds repeatedly, and able to work in all weather conditions. Hospitality/Culinary interns' work site is climate controlled. For all, being a team player and having a positive attitude and sense of humor is critical. We are committed to teaching and learning through doing and we want our interns to be equally on board.

The four internships are volunteer learning experiences, but we do provide stipends of \$400 per month as well as season-end bonuses for dependable full-season work, based on performance and farm profitability. Other benefits include excellent housing and utilities in a 4 BR + 2B on-farm house with full kitchen, laundry, central air conditioning and farm produce (as available) plus use of our lake-front for swimming, fishing, and kayaking.

The Field Intern work week is Monday – Friday, 7 am – 5ish pm. Saturdays on a rotational basis as needed. There are daily routine chores like caring for chickens, turkeys and lambs and watering the hoop houses. We harvest two times per week to supply the on-site farm market and restaurant and natural food store accounts as well as the farm kitchen.

Hospitality/Culinary Interns will be busiest Tuesday, Wednesday, Friday and Saturday in preparation for Wednesday and Saturday farm stands, with other hours dictated by bookings in the inn, dinners and classes. Please forward resumé, references and letter detailing your interest to: [whitegatefarmmanager@gmail.com](mailto:whitegatefarmmanager@gmail.com).  
Subject: Intern position 2017

Assistant Farmer Position 28 hours/week, typically on Tuesdays, Wednesdays and Fridays, April 1 to December 1. \$12/hour + fresh organic produce as available

Help us grow the highest quality, varied organic produce and cut flowers on our farm as we turn it into a hub of agri-tourism. The job includes but is not limited to starting seeds in the propagation room, transplanting, direct seeding in the field, weed/pest management, cultivating, harvesting, packing, and assisting with poultry processing (6 times per year).

Applicants must have strong backs for sustained harvesting and weeding, be able to lift 50 pounds, and be able to work in all weather conditions and possess all the character traits that we seek (above) in interns.

Please send resumé, cover letter and references to [whitegatefarmmanager@gmail.com](mailto:whitegatefarmmanager@gmail.com) Subject: Assistant Farmer 2017

