

2012 Internship/Apprenticeship

The internship provides a unique opportunity for experiencing grass-based livestock production, organic dairy and dairy production and agritourism.

The intern will experience all facets of the agricultural business, including production, management and marketing. The internship provides education and experience in cattle, sheep, goats, pigs, poultry and rabbits and agricultural methods such as organic, rotational grazing and sustainable farming. The internship also provides an opportunity to learn how to operate a goat dairy and produce bottled milk, yogurt and cheese. The internship allows the intern to interface with and educate the customer and the community through farmers markets, farm tours, on-farm programs and through Fable, the on-farm restaurant and Farm Stay.

Stone & Thistle Farm, East Meredith, NY

Organic livestock farm, goat dairy, restaurant and Farm Stay (B&B)

Start Date: April or May (flexible)

End Date: September or mid October (flexible)

Minimum Stay: 3 months. Preference given to longer-term commitments.

Scope of Work: 6 day work week. Any day off except Saturday or Sunday.

Responsibilities may include:

Stone & Thistle Farm

Feeding of cattle, hogs, chickens (broilers), and sheep

Feeding and collecting eggs from portable hen wagons

Rotational grazing with portable fences "moving the sheep" once or twice a week with border collies. Fences are taken down and re-erected on fresh pasture.

Slaughtering of broiler chickens, rabbits

Castrating bulls, feeder pigs

Saturday or Sunday farmer's market in Oneonta (20 minutes away) or Callicoon (1 ½ hour drive) or Pakatakan in Halcottsville (one hour drive)

Feeding border collies and Livestock Guardian Dogs

Helping with Summer programs such as Farmer for a Day

Helping with Farm Tours

Kortright Creek Creamery

Relief milking of dairy goats

Cleaning milking parlor, bulk tank room

Bottling milk

Making and packaging yogurt

Making and packaging cheese

Preparing products for shipping

General goat care: clipping, hooves, etc

Fable – on-farm restaurant

Planting and harvesting kitchen gardens, canning and storing food

Desired skills are enthusiasm, creative thinking, problem solving, physically fit, carpentry, veterinary, culinary, comfort with animals big and small, excellent social skills and ability to effectively communicate with customers.

Housing: Small cabin with electricity but no running water. Outdoor toilet and shower.

Food: Provide and prepare own meals or eat with family.

Other: No pets

Transportation: Will need drivers' license. Car preferred but not essential

Stipend: \$100 per week (6 day work week - any one day off except during weekend).

Notes: Extremely limited cell phone service. Limited satellite internet service. No television reception. Delhi and Oneonta are 20 minute drives. Must like dogs – we have 8 (1 pet, 4 livestock guardian dogs and 3 border collies).