



## Adamah Apprenticeships

In contrast to the Adamah Fellowship, Adamah Apprenticeships are longer, professional, paid positions that achieve greater educational depth in either the farm fields or commercial kitchen. They require significant commitment and responsibility.

Apprentices receive a stipend and full room and board including a shared bedroom in a house with a kitchen, access to three meals a day in the Isabella Freedman dining hall when it is open, groceries when it is closed, and all the fresh organic vegetables from the field that they can eat.

Experiential education is at the core of what we do at Adamah so the Apprentice can expect impromptu discussions about soil management or cover crops while weeding, about [lactobacilli](#) or starting a small foods business while pounding sauerkraut, or about pasture management and parasite load while mucking the barn.

Apprentices are also members of the western Connecticut CRAFT program and attend about 10 workshops at local farms with other apprentices throughout the season. You can learn more about CRAFT at [westernctcraft.weebly.com](http://westernctcraft.weebly.com).

Apprentices have access to Adamah programming which includes several classes a week, *avodat lev*, and community gatherings as well as some retreats at the Isabella Freedman Jewish Retreat Center.

Frequent, informal communication between Adamah staff, Apprentices, and Fellows about meeting goals and expectations is key to how we operate. In addition, the Apprentice will have monthly 'goals meetings' with their supervisor throughout the season to reflect and to make intentional readjustments where necessary.

Apprentices must be able to articulate their own needs while keeping the needs of others in mind. Farms are composites of many moving parts and they involve a lot of communication. As a residential community working in informal education, our farm requires even more communication than most.

In addition to core departmental tasks, the Apprenticeship can be tailored to the apprentices' goals and capacity.

The ideal candidate will be a good problem solver, enjoy teaching, have a positive attitude, love manual labor, care about revolutionizing our food system, have a sense of humor, and feel moved by the sight of rotting food waste mixed with manure and straw.

## **The Field Apprenticeship**

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The Adamah Field Apprenticeship is an opportunity to take the next step in becoming an organic farmer for folks with a deep interest in field work, ecological farming systems, community building around agriculture and education through production. The Apprentice leads crews of Adamah fellows in the field and works closely with the field manager to run the farm and to maintain it as a healthy space for fellows and visitors to grow.

The Field Apprenticeship runs April-November. During peak season (May-August) the Apprentice will work about 45 hours a week while during calmer months the apprentice will work 30-40 hours a week with seven vacation days and some days off for holidays.

The Apprentice will lead crews in the tasks of seeding, planting, weeding, irrigating, harvesting, washing, organizing deliveries, pest/disease management, truck driving, composting, and other farm tasks. There is also room for taking on building and repair projects as well as varying levels of independent management in areas such as irrigation and vegetable washing.

## **The Value-Added Products Apprenticeship**

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The Adamah Value-Added Products (VAP) Apprenticeship is an opportunity to learn artisanal food production as part of a community-run, on-farm small business. The Apprentice works with the Value-Added Products Manager and Adamah fellows to transform produce from our farm into pickled vegetables and jams.

The VAP Apprenticeship runs May-November. During peak season (June-August), the Apprentice will work about 45 hours a week. In calmer months, the Apprentice will work 35-40 hours a week with six vacation days and some days off for holidays.

The Apprentice will harvest, wash, chop, spice, salt, and brine vegetables; harvest fruit and make jam; prepare for and staff farmers markets; jar pickles and jams; wash dishes; milk goats; make cheese; and perform other farm and kitchen tasks. The Apprentice will lead work sessions with Adamah Fellows and occasionally with volunteers.

Experience in agriculture *or* commercial kitchens is required. The VAP Apprentice must be able to lift 50 lbs and must have an eye (and taste buds) for details.

## **Interested?**

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Applicants will undergo an in-person or telephone interview and must submit three professional references. If interested in starting the process, please e-mail a resume and cover letter to:

[janna.siller@hazon.org](mailto:janna.siller@hazon.org)