



### **Adamah Field Apprenticeship with a Post-Harvest Specialization**

In contrast to the Adamah fellowship, Adamah apprenticeships are longer, professional, paid positions that achieve greater educational depth.

Apprentices are paid hourly at minimum wage while receiving 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. The apprenticeship runs April 1-December 9, 2019.

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. The apprentice will also have 'goals meetings' with the Farm Director throughout the season to discuss their learning goals and how work is going.

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.

While accomplishing the core tasks of leading Adamah fellows in the field, cultural center, wash station, CSA deliveries, and markets, the apprenticeship can be tailored to the apprentices' goals and capacity. During the months of April and May the apprentice will work mostly in the field. Starting in June the apprentice will continue to work about two days a week in the field and three days a week in the "cc" commercial kitchen.

Apprentices will participate in morning and evening Adamah programming as required throughout the season. They will work four hours a week for other departments at Isabella Freedman.

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.

#### **Interested?**

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)