

**2019 Farm & Food Apprenticeship Description**  
**16-20 hours/week**  
**\$200/month + housing Wednesday nights and food from farm fields**

Hobbs and Meyer LLC is family farm business located in Avondale, Colorado and La Puebla, New Mexico. Products include fresh vegetables, garlic, grains, seeds and value-added products, which sell via wholesale markets and direct-to-customers through mail order.

*Our mission is to renew and strengthen communities by stewarding the land and guiding the health of seed, food, and people.*

In 2019 we are offering a part-time apprenticeship program. These positions will involve weekly produce harvests, some diversified farm work, training in the field, and an educational offering and meal. Wednesdays will largely be devoted to harvest. Thursday mornings will involve completion of harvest, delivery to the local food hub and other farm tasks as time permits. Thursday afternoons/evenings will be education and food preparation. Educational and discussion topics will be determined by the group and the season and will involve peer learning, selected readings, writings, preparing food together, and participating in recipe testing for UCCS' cookbook.

Farm tasks and field training will include, but are not limited to the following:

- Seed production & cleaning
- Small grain trials & production
- Garlic production, cleaning, & shipping
- Fresh vegetable production
- Maintaining cherry orchard and pollinator gardens
- Planting & transplanting
- Hoeing & hand weeding
- Harvesting & post-harvest handling
- Regenerative agriculture and soil health
- Irrigation, water management and Colorado water law
- Food safety and the FDA Food Safety Modernization Act (FSMA)
- Organic Certification & the Real Organic Project
- Food hubs, cooperatives, and distribution
- Other tasks as needed or assigned

Interactive kitchen training:

- Garlic, Small grains, peppers, and corn experiences
- Growing and use of culinary herbs
- 100% whole grain sourdough artisan baking, pasta, and tortilla making
- Cooking with fire, horno, and cobb ovens

- Biodiversity in the kitchen
- Seasonal culinary adventures & recipe testing
- Plant forward strategies with meats from pasture-raised animals
- Southwestern food cultures and menus
- Farm breakfasts with old world grains

Thursday evening discussion topics with readings

- Bioregional agriculture: systems' thinking and acting
- Relational Values of Food and Eating
- Market innovations for small family farms: beyond CSA & farmer's market
- Healthy diets from sustainable food systems
- Biodiversity = Nutritional diversity
- Food Literacy, Citizenship, Sovereignty
- Food Hubs and Cooperatives
- Climate change, water conservation, seed adaptation, food resiliency
- Institutional procurement: differentiating between supply and value chains

Requirements:

- Apprentice must provide own transportation
- Ability to lift 40 lbs
- Ability to work outside and in the field for extended periods of time and during hot summer weather

Contact Dan Hobbs @ 719-250-9835 or [hobbsmeyerllc@gmail.com](mailto:hobbsmeyerllc@gmail.com) for more information