



Summer Hiring

Join our team!

Part-time & full-time

Looking for folks excited about rural life,
local food, maple syrup & meeting
visitors from all over the world.

April 2024

Sugar Moon Spring Update

The swelling buds of the sugar maples have signaled the end of the sugar season and the transition to the greening and flowering part of spring. We're contemplating our place in it all and feeling grateful to be a part of Earth's seasonal cycles.

Now we're getting ready for (what's become) an annual spring break for us all. We're shut down after April 14 until early June, allowing owners and staff to do a bit of renewal, regrouping and travel.

Upcoming Summer Plans

We've got a busy, full summer and fall season ahead with educational and culinary Group Tours scheduled throughout the week and on weekends from June to October. We can't wait to show off this beautiful and special area to visitors from around the world, and to wake up their senses with delicious local food, maple syrup, sugar camp learning and sugar-on-snow.

[Reservations for June to September](#) are now OPEN! We're excited to welcome our new Chef Jeff who brings tons of experience, creativity and hands-on knowledge of local, seasonal farm products. We'll miss Chef Mike but he's found a position that is close to home with weekends off, and we're happy for him.

Looking for Sugar Moon syrup and more while we are shut down? Visit the Truro Farmers Market every Saturday morning where Jackie will continue to greet you with a smile and maple products.

We're Hiring

We're looking for staff to enjoy an experience of working at Sugar Moon this summer. In addition to the Bus Tours, we plan to offer our Weekend Brunch, Maple Magic package, Owner-led Tours + Sugar-on-snow, Maple Shopping and Chef Nights.

To add to our core existing team...

Our Kitchen staff wish list includes:

- Dishwasher/busperson

Our Dining room wish list includes:

- Server
- Beverage room person

Interested?

- Positions are both full-time and part-time
- Students are welcome
- Hospitality and restaurant experience is required for some, but we welcome folks who want to learn on the job
- The team shares tips equally
- Rate of pay is above industry standard
- You'll need to be available most Saturdays and Sundays between 8 am and 5 pm from early June to mid-October, and some weekdays
- You have to love meeting and welcoming international visitors as well as long-time regional customers
- You'll want to learn about maple syrup and you'll love rural life

Apply now!

- Positions would be filled immediately and begin at the end of May
- Applicants should submit a resume and a cover letter stating their interest in the positions:
info@sugarmoon.ca

Local?

We're casting this net wide, but are hoping to hear from some keen local folks who want a fun, fulfilling few months or potentially ongoing work. We know there are talented people who have maybe considered part-time work - now's the time. We always make room for a good fit.