

Baker's Green Acres, Inc.
Mark & Jill Baker and Family

1579 Brinks Rd. Marion, MI 49665

231-825-0293

www.bakersgreenacres.com

Intern Program 2010

Focus: to equip students to grow, process, market, and use vegetables and proteins.

Operation: Internship runs from May 1 through Labor Day.

Space for 2 culinary students
8 agriculture students

Furnished housing is available on site including a kitchen, living/lounge area, and bedroom for every two people. Rent and utilities will be divided among occupants.

Compensation: Profits (after expenses) from vegetable sales from market garden field to be split between Bakers and students. Compensation commensurate with accomplishment.

Training Objectives:

Culinary interns: To learn to prepare and serve local foods through actively contributing to production of the ingredients used as the intern runs a small kitchen.

- Prepare 3 meals a day from scratch for 10-18 people
- Plan menus for each week, including costs and budget.
- Use fresh, local foods as procured from the farm fields and gardens
 - Herb and vegetable garden to be cultivated on site.
- Purchase ingredients as needed, locally as much as possible.
- Cultivate, harvest, prep, and market vegetable crops.
- Care for farm animals as assigned.
- Process various animals in butcher shop.
 - Participate in charcuterie projects.
- General farm labor

Agricultural interns: To grow and market various vegetables and animals in an integrated, pasture based system.

- Participate in chicken production from day old chick until delivered to a customer.
- Plan a budget, pricing structure, and market plan for a chicken operation.
- Develop a market garden, including:
 - Budget calculations
 - Field work (tractor and hand tools)
 - Planting and cultivation
 - Harvest
 - Process for retail or distributor sale
- Actively market farm produce through retail outlet, farmer's market, and/or distributor.
- Care for farm animals as assigned.
- Process various animals in butcher shop.
- General farm labor

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Introducing the Bakers

Baker's Green Acres is a small family farm set in a larger farm community in beautiful northern lower Michigan. Our farming experience started in Montana on 13 dry acres. We started with raising our own food: chickens for meat and eggs, turkeys, a large garden, milk goats, rabbits, pigs, and beef cattle. Jill's horse added to the menagerie. Tongue-in-cheek, she named us "Green Acres" after the old show as Mark had no previous experience with animals and here we were raising everything possible! We came to see that self-sufficiency meant using natural means rather than chemicals. As we learned about the benefits of naturally raised food we decided to pursue that avenue. When we moved our growing family to Michigan we decided to join the local, sustainable food community. Pasture, the product of sunshine and soil, is the basis of our meat production. Our chickens are raised on pasture for as much of the year as our northern climate permits. Our goats, both meat and dairy, are also on grass and browse pastures from the first tender buds of spring to the bitter end of fall. Even the pigs get the majority of their feed from forage and they harvest their own root crops. Pasture enables us to raise healthier, happier animals that result in the best tasting, highest quality meat possible. We currently raise broiler and layer chickens, meat and dairy goats, Mangalitsa hogs, a few sheep, and Fred the steer.

Our family of eight all contributes to the operation of our farm, from helping process the beans, corn, cabbage and other garden produce to milking the goats, picking up eggs, and feeding the chickens to building fences and processing meat. We've sought to develop a farm where our children can run and play and grow without worrying about chemical pesticides or chemical fertilizers on the grass they wrestle in or the tomatoes they eat fresh from the garden.

Mark grew up in suburban Massachusetts. His pursuit of aviation maintenance took him to California and then into the Air Force. He served 20 years in the military, stationed in Japan, Maine, and Montana. By the end of his career he was managing both facilities and personnel. While in Montana, he and Jill purchased their first farm, where they raised many animals, but specialized in pigs from "farrow to finish." They also raised a large garden, preserving the produce so they could "live off the farm" year round.

Jill grew up in McBain, Michigan. She helped on her grandpa's farm and helped raise a garden, chickens, goats, and pigs at home. She participated in 4-H for many years, showing horses extensively and serving as a junior leader. After graduating with an Occupational Therapy degree, she moved to Montana, met Mark, and became his partner in the farming venture.

Dave Hovest will be assisting for charcuterie projects and a resource for the culinary students. He has many years of experience as a chef, including a position as executive chef for the Holiday Inn in Traverse City. He is currently working at Cherry Capital Foods as the protein buyer and is developing a charcuterie project to provide them with value added protein products.