2012 Internship Information

We are looking for farm interns, culinary interns, and viticulture interns. If you are interested please read through the information and send us a resume along with 3 references. For culinary and viticulture internship information, please email us at farm@pondhill.com.

Thanks,

Jimmy, Marci, and Sharon Spencer

General Description: Pond Hill Farm is a 157 acre farm in the beautiful resort community of Harbor Springs. We grow flowers, vegetables, herbs, wine grapes, and berries. We also raise beef, pork, lamb, and rainbow trout. We grow roughly 20 acres of irrigated fenced vegetables in the summer months. Vegetables are grown year round in 3 unheated tunnels and started indoors in our grow room and 2 heated greenhouses. We market our products 360 days a year through our farm market and participate in four farmers markets a week in the summer months. We are in our fourth year for CSA. Our farm has diversified itself to become a big tourist destination. We are home to The Garden Cafe where we serve homemade farm grown lunches from Memorial Day through the end of October. We currently host Farm to Table and Wine Tasting Dinners and Barn Dances throughout the summer and fall. We also grow wine grapes and are home to Harbor Springs Vineyards & Winery which opened in June 2011. Our tasting room is open year round and four of our wines received silver medals at the Michigan Wine & Spirits Festival. Our homemade canned goods are a mainstay of our business and are all canned onsite in
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our licensed canning kitchen.

This internship is perfect for anyone wishing to learn the broad skill range it takes to own and operate their own farm or be a key employee for any farm.

Interns gain a wide variety of work experiences from seeding, planting, growing, harvesting, selling at farmers markets, preparing weekly csa shares, working in the canning kitchen, with livestock, in the wine tasting room, and cafe, as well as special events. We are seeking self motivated and hard working individuals with a desire to learn the skills needed to run and work on a farm. Interns must be clean cut, drug free, and non-smokers.

Internship Starts: April, May 2012
Internship Ends: October, December 2012
Number of Interns: 4
App Deadline: None
Minimum Length of Stay: 3 Months

Meals: Interns prepare their own breakfast lunch and dinner. They are welcome to any produce they pick from the fields on their own time. They are also provided with a discount on foods from the Farm Market as well as the Garden Cafe located onsite.

Skills Desired: Interns need to be prepared for a very challenging experience, and be ready to take on a significant degree of responsibility on a farm that grows a lot of food! Farming can be stressful, as well as physically and mentally demanding. We expect our interns to be self motivated, hard working, clean cut, drug free, non-smokers who have the desire to learn the skills needed to run or work on a farm.

Educational Opportunities: Learning all aspects of farm life on a very diverse farm.
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Stipend: $125/week – Bonus of $25 per week upon satisfactory completion of internship.

Housing: Housing is provided. Interns live in a lovely cabin overlooking Lake Michigan and the farms pastures. The cabin has a shower, water and electricity as well as a propane cook stove and is fully furnished.

Internship Details: As an intern you will be heavily involved in the operation of our farm. We have 157 acres of land, including 20 acres of vegetables, 3 ponds, 2 streams, hardwoods, cedar swamps, grazing pastures, and fields. We raise poultry, pigs, sheep, cows, geese, a goat, and rainbow trout. We sell
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produce in our farm market, at farmers markets throughout northern MI, and through our CSA. The farm has The Garden Cafe on-site which uses produce and meat from the farm to create delicious lunches. One of the mainstays of our business is our licensed canning kitchen. These canned goods are sold in our market, other stores, and via the internet.

You will have the opportunity to work in many different areas of the farm. Experiences will include work in greenhouses, fields, working with the livestock, in the farm market, at the ponds, in the canning kitchen, farm education programs, CSA, the cafe, and farmer's markets. We also focus on being an agricultural tourist destination and provide family activities such as feeding the animals, hayrides, squash rocket, u-pick berries, hiking trails, festivals, Winery, Farm to Table and Wine Tasting Dinners, Barn Dances, and more. You will be involved in helping out with these as well.

Please feel free to email us with any further questions you may have. farm@pondhill.com

Jimmy, Marci, and Sharon Spencer