Overview
Blake Farms is a diversified apple orchard, offering U-pick apples and farm stand sales in the fall, as well as a growing business making and selling hard cider. Our goal is to provide quality food and drink to our local market. We have lots of different work to choose from depending on your goals. In the fall we harvest apples, which we pick, sort, press into cider, and either bottle for sale as sweet cider or begin the fermenting process for hard cider. We are open for retail sales on weekends, when customers come to pick apples, buy sweet cider and donuts, and taste and buy hard cider. Once the apples have been picked we have orchard management tasks to do, including spreading compost and caging young trees to prevent vole damage.

Duration
August 2015 – December 2015

Responsibilities
Take part in the day to day operations of the farm, including picking apples, orchard work, retail sales, and cider pressing/processing.

Required intern qualifications
Must be 18 or over, capable of lifting 50 lb. or more repeatedly and standing/walking for long periods. Must be able to work a weekend day each week we are open for sales, September-October, and be interested in organic/sustainable agriculture and local food systems.

To apply please send a letter of interest, resume, and 3 references to Robert Lauer, Cidermaker, at robert@blakefarms.com

For more information about Blake’s, please visit our websites: www.blakefarms.com & www.blakeshardcider.com