



## Red Barn Plants and Produce

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### Cawston Internship 2017

The Farm and more...

As a young farmer with over 9 years of experience growing vegetables and fruits, this will be my 8th season on this land. I have a diploma from Kwantlen Polytechnic University in Greenhouse and Nursery Production plus I grew up on a farm.. The farm is in the Similkameen valley, 8 km from Keremeos. 50 km away from Penticton and 45 km away from Osoyoos. The farm is 6 acres of field and orchard. We grow field Tomatoes, Peppers, Onions, Squash and many other interesting niche veggies. The orchard is mainly made up of Apples however we are expanding it and will see production from our Plums, Apricots and Grapes.

The accommodations are in the main house with me where you will have your own room and have meals plus wifi and TV. It is my expectation that you will help with house routines as well.

We work hard but do realize that relaxing and play time is a must as well. The river is 2 km west of the farm, good for swimming and relaxing in during the heat of the day. There are hiking trails up the surrounding mountains into the back country or down by the river. We have bikes and I do go to towns nearby often. During the season we also have wwoofers at the farm helping as well.

My parents run our Maple Ridge farm where mainly green crops and specialty items are grown. They have greenhouses and smaller field areas. All of the Cawston produce is shipped to Maple Ridge weekly and then used for our CSA, sold to restaurants; at Farmer's markets and at our farm gate sales.



I am looking for a motivated person, who enjoys working outside and wants to learn about farm production and the real farm life. Plus is willing to get dirty and work hard. If that is you read on.

#### Internship Job Description

- Season is May to October (Some leeway in the dates)
- The job will entail working with me.

The job will require long hours on certain days, 2-3 days of heavy labour then 2-3 days of regular workdays.

Long hours will be mid summer and onwards depending on picking loads. (not everyday)

Laying out irrigation lines and laying plastic to suppress weeds.

Tractor assisted and putting irrigation networks together.

Planting vegetables, picking fruits and vegetables, and weeding areas in an organic fashion.

Seeding or Planting, maintaining and harvesting Tomatoes, Peppers, Garlic, Onions and similar ground crops

Maintaining and Picking Apples, Plums, Grapes and similar in the Orchard.

- Monitor for pests and diseases in the field.

Walking crops and removing pests, like potato beetle on eggplants.

- Using farm equipment such as a tractor or other implements to help with our work.

All equipment will be reviewed and training given to the operation and maintenance of the following equipment

John Deere 3720, a1943 Farmall cultivating tractor and a 1948 Farmall Cub mowing tractor

Disks # Harrow Plastic mulch and irrigation tape layer Yanmar 6' Rototiller,

brush mower Seeding machines Ride on mowers, weedeater, Irrigation systems including

pumps, valves, lines and controllers. ATV

- Learning how to properly store and/or dry products we sell.

Learn about optimum harvest times and quality assessment

Learn about cooler management and container handling.

Learn about produce and fruit food safety

Drying garlic and onions

drying herbs.



- The Vinegar Works

The farm operates The Vinegar Works and Herbs & Seasonings. This on farm value added processing is a must have on all small farms. Learning the craft of vinegar making and herb drying will be an extra opportunity.

The Intern season is May to Oct 15 (start and end dates are flexible.) Stipend is \$1000.00 per month plus room and board.

Please feel free to contact me for more information. Erik redbarn@thegarden.ca