



Summer 2010 Internship Opportunities

Stone Barns Center for Food and Agriculture is a farm, a kitchen, a classroom—an exhibit, a laboratory, a campus. The mission of this unique, nonprofit, member-driven collaboration is to celebrate, teach and advance community-based food production and enjoyment, from farm to classroom to plate.

Located in the heart of Westchester County, the Center's farm, education center and its partner, Blue Hill at Stone Barns restaurant, serve as a vibrant public resource—a place to think about food issues, ask questions, and become involved in the production and enjoyment of local, seasonal food.

Stone Barns welcomes interns who are dedicated to our mission. Interns will focus on one component of the Center's work: livestock, four seasons growing, education programs, public programs, marketing, or development/nonprofit management. Descriptions of specific internship opportunities are below. Please make sure that you indicate which internship you are applying for when you complete your application.

Applications are due April 15. Applicants will be notified by May 15.

Marketing and Communications Internship

Site Supervisor: Rebecca Sherman, Marketing and Communications Manager

Stone Barns seeks dedicated interns with an interest in gaining experience in a small, not-for-profit marketing and communications department. Interns will provide assistance across the following areas of work:

Writing and copy-editing

- Conducting research and writing copy for the Center's newsletter.
- Copy-editing Stone Barns online and print materials.

Online and social media

- Updating and maintaining content on the Center's website using a basic content management system (CMS). No HTML required.
- Tracking and analyzing visitation on the Center's website.
- Expanding the Center's presence on Facebook and Twitter.

Digital media archives

- Creating a digital archive of Stone Barns print and online press.
- Archiving and organizing 2,000+ photographs of Stone Barns.

Media outreach:

- Developing the Center's list of media partners and prospects.
- Drafting press releases about Stone Barns programs and initiatives.

Additional projects may also be assigned. The ideal candidate will be organized, detail-oriented, highly literate with online and social media, and able to work independently on multiple projects. Excellent writing and proofreading skills are required. Proficiency with Macintosh computers, knowledge of digital video editing, and prior experience with Adobe Photoshop and Illustrator are preferred, but not required.

Public Programs Internship

Site Supervisor: Nena Johnson, Public Programs Director

Gain valuable working experience at the Center's dynamic farm and educational center! Join the Public Programs team: experience the summer season on the farm while learning about sustainable agriculture, interacting with visitors, and helping to organize and run weekend programs that communicate the Center's mission to the public. Public Programs interns will be asked to focus most of their energy on particular projects (see below). Interns will spend some time guiding tours and hands on farming activities for the public and offering general support for Public Programs. Project opportunities are:

Theme Weekends: Throughout the year, Stone Barns will celebrate the bounty of the farm by offering a weekend full of programming focused on a seasonal topic. Interns will plan, coordinate, and execute these programs. Examples of upcoming theme weekends are: Sheep-shearing Day, Garlic Weekend, and Summer on the Farm weekend.

Growing Farmers Initiative & Young Farmers Conference: Stone Barns works to support the success of the growing young farmer movement through workshops and an annual conference. These programs are a space for beginning farmers to network with peers and learn from leaders in the field, helping to ensure that the next generation of farmers is equipped for the work ahead. Interns will assist in all aspects of workshop and conference planning: content, speakers, registration materials, and more.

Stone Barns Farm Market: Three days a week during the summer, we offer an onsite Farm Market to sell our pastured meats and vegetables. Interns may help to support the market vendors, interact with customers, and organize educational programming during the market focusing on composting, cooking, gardening, and more.

Visitor Services: The Center welcomes thousands of visitors throughout the summer months. Interns will greet visitors and orient them to the farm layout and day's events, helping them make the most out of their day at Stone Barns. Interns will also act as interpreters around the property, translating the farm's work for the public.

Four Season Farm Internships

Site Supervisor: Jack Algieri, Four Season Grower

The Four Season Farm seeks interns to work in the specific project areas outlined below. By working in partnership with the environment, instead of resisting its natural tendencies, Stone Barns farmers produce food without the use of chemical fertilizers, pesticides or herbicides.

Our only amendments to the soil are compost, minerals and organic material. We use an intensively managed rotation method in our garden and greenhouse beds, preserving the soil and locking in important nutrients. Internship opportunities are available in the following focus areas:

Crop Production Intern

This opportunity is for individuals who are interested in expanding their understanding of the methods and practices used in small, diversified vegetable operations. Interns may participate in a broad variety of activities from planting, harvesting and field maintenance to youth education, markets and data collection. The majority of the internship will be focused on field production but will also include greenhouse harvests and onsite markets. This is a very dynamic and rewarding position that requires strong commitment and dedication for every task.

Eco-Greenhouse Intern

This opportunity is for individuals who are interested in understanding the potentials and efficiencies of growing in high value areas. The Summer Greenhouse is an intensive production that follows developed ecological methods. Interns will quickly learn the basics of greenhouse vegetable production and have the opportunity to develop their own skills in the space. Regular tasks include growing bed preparation, seeding and planting, harvesting and general maintenance to the structure and environment. This position requires a methodical and patient individual to best develop the skills for this operation.

Herb and Flower Intern

This opportunity is for those interested in a focus on cut flower, edible flower, and herb production with some vegetable production. The spring and fall work in this garden space will include season extension practices managed with movable greenhouses and tunnels. Spring activities will also include garden cleaning, bed/soil preparation, and transplanting. We will also be creating garden signage and labels for educational purposes and marketing. June-September is an exciting time of harvests, processing, weeding and general garden maintenance. Individuals will also be involved with educational and experiential interpretation of the gardens mainly with school-aged children. This position requires someone with a good work ethic and a creative disposition.

Livestock Internship

Site Supervisor: Craig Haney, Livestock Manager

The pasture-based, multi-species livestock program at Stone Barns seeks interns who will dedicate themselves to working side-by-side with farmers to create and maintain a healthy environment for the stewardship of the Center's animals. Stone Barns is currently raising swine, sheep, bees, geese, turkeys, meat chickens and egg laying chickens. Some of the work involves direct contact with the animals, although most of each day is spent moving fences, waterers and shelters, cleaning equipment, processing eggs, and tending pastures and woodlands. These and many other details are the backbone of a management system that strives to let the animals express instinctual behaviors and develop healthy immune systems. Interns must be able to begin work by 8am, lift a minimum of 50 lbs, work safely under all weather conditions, and take direction well. After a period of training in which he/she has honed observation skills, interns will be expected to work independently. Interns may also learn the skills necessary to harvest poultry as well as butchering sheep and swine for retail sales through the Center's farm market.