



ASPEN MOON FARM

HYGIENE, CO



USDA Certified Organic & Demeter Certified Biodynamic



Crew Leader position for 2019

Contact : Jason Griffith, Erin Dreistadt info@aspenmoonfarm.com

www.aspenmoonfarm.com. Please email with inquiries.

Location: 8020 Hygiene Rd. Longmont , CO 80503 (near Boulder, Colorado)

Job description: Crew leader for a crew of 2-6. Duties include some or all of the following: harvesting, bunching, hydrocooling, record keeping, pest management, application of BD preps and organic fertilization, weeding, field transplanting, soil cultivation with hand tools, good observation and knowing the field, preparing for CSA and markets, field irrigation, row-cover management, some tractor operation if experienced. Springtime work will include greenhouse planting, labeling, and organizing. Leadership role in the field and in organizing CSA, farmers markets, and roadside farm stand. Pay \$12-14/hr based upon experience.

Work schedule will be 5 days/week M-F 8-12 hrs/day plus at least 2 saturday farmers markets/month (and 3-4 Saturday markets/month during peak season...August- October)

Work Experience/Skills Desired: A minimum of 1 year as a crew leader on an applicable farm with vegetable and greenhouse production. Must demonstrate: strong leadership skills, ability to give good constructive on-the-job feedback to crew, ability to pace oneself and the crew, good daily communication with owners, and flexibility for changing harvest needs. Must have the ability to work long hours in all kinds of weather and to be able to lift 50lb+. Must be able to commit to the full season of March/April- November. Experience in all aspects of farming preferred. Bilingual a plus.

A little about us: Jason and Erin (along with our 3 kiddos) started Aspen Moon Farm in 2009 with ½ acre and it has grown little by little. Now AMF is the steward for a total of 99 acres (some owned, some leased). This farm was started from scratch with a ton of hard work, creativity and a little bit of crazy! Oh yes, and with heavy support from farm loans through the Department of Agriculture and grants from NRCS. 25 acres are in full cultivated crops- diverse veggies, berries, culinary herbs, flowers, and heritage grains. 2 greenhouses, 2 Hoop houses, small herds of cows, sheep, a chicken flock, and a bit of hay production round out the rest of the acreage with room for good buffer zones and insectaries. Part of the farm is at a remote location (connected to a Waldorf school) about 20 minutes away which allows for good crop rotation and an interesting diversity of work and land. Additionally, the children from the school come to participate in the farm some in the fall and we are continuing to develop this relationship. Diversity of crops and land is a great asset and takes a great amount of organizing and flexibility. We have an excellent team of returning staff that are part of the AMF family. We currently have a 200 member CSA, a seasonal roadside Farmstand, and attend 3 weekly Farmers Markets. We do a little wholesale and have a few events also. All of our crops are started from seeds we plant. We grow and sell certified organic starter plants in the spring, continuing through the season with a great diversity of veggie crops including berries, and finishing up the fall heavy with storage crops including our own heirloom cornmeal, popcorn, and heritage wheat. We are growing our own seed as much as possible and continue to increase our seed production every year. We love to farm and are passionate about being part of growing the local food community. We are dedicated to the Biodynamic method. We have been small business owners for over 16 years (previously we did landscaping and building). We farm because we love it, but also because we have the need and desire to have a profitable

business. This is important and provides sustainability. We are located close to the city of Longmont and Boulder, though our farm has a nice rural setting in the St. Vrain Valley, minutes away from the Rocky Mountain foothills.

Last year, we were able to offer our staff a catered lunch made primarily from our farm produce once a week from a local chef. This helped to nourish our whole AMF team while we are giving so much in time and labor. We hope to offer this again in 2019.

To apply:

Please send a resume, at least 3 work references, and respond to the following questions:

1. Describe your farm work experience and list your set of skills.
2. What will you contribute to our farm?
3. When things get hard, what do you do to take care of yourself?
4. What is Biodynamic agriculture to you?
5. Tell us something about yourself that you would like to share.
6. Full legal name, contact information, and birthday