



WANT TO LEARN TO FARM AND COOK?

Seeking curious, hard working interns for the 2025 season

Spade & Spoon is a 10,000 sq ft micro-culinary garden and supper club. We offer a limited number of U-pick community supported agricultural shares of seasonal vegetables, eggs, mushrooms and microgreens, using sustainable, low-till, and regenerative agricultural practices. We also host monthly farm-to-table restaurant-quality dinners featuring a tasting menu that foregrounds our organically grown produce, reflecting our root-to-frond philosophy of cooking and our commitment to sustainability and building community. We are looking for interns for the '25 season, which runs April-October, but shorter durations that conform to the university schedule are available. No prior farming experience necessary. 10-20 hours a week required, depending on university internship requirements.



Skills Building & College Credit

If your program offers internships, we will serve as your host and you'll receive well rounded training in sustainable farming, marketing, and communications in exchange for college credit.



Relaxed and Beautiful Work Environment

Time on the farm offers an escape from the office grind and an opportunity to work alongside others who are equally committed to land stewardship and building resilient food systems in our community.



Resume Booster & Continued Employment

Upon successful completion of your internship, you'll receive a glowing letter of recommendation and the possibility of contracting as a farm hand, sous chef, or server.

To inquire about availability, please contact:



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