

2007 Farm Application

Farm Name: Brighton Botanicals

Farmer(s): Pam Trenholm, Jim Berry, Melissa Harris

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Number of apprentices sought: We would welcome at least 2 apprentices (plus a partner with one – see below). We have a lot going on this year, with the birth of a small greenhouse construction. We also have some other mini construction type jobs to be worked on such as: building repair and the completion of the outhouse, the re-building of a desperate looking solar shower, along with a lumber storage shed, because we are great scroungers and love old lumber when we get our hands on it. These projects go along with the activities and the chores talked about below. It would be interesting to have someone around who is looking to focus on building repair/maintenance and small construction. We have a great wood working shop. Talk to us. The only thing more exciting than an idea is the implementation of that idea!!!!

Our farm can host couples/small family: Yes. Brighton Botanicals would greatly welcome the right couple for the season. Let's say that one person would like to apprentice and get a handle on the running of the place, while the other person would like to experiment with the lifestyle but doesn't wish to apprentice---the place could use the help from the other with household chores and in the kitchen and lawn mowing and the like or there may be certain particular aspects which he/she would prefer as specializing in herb harvest, or garden maintenance or various other tasks. We're open to discussion as there is lots of space for privacy and the like and you may feel like building a shelter or bringing a tent or even a camper.

We are interested in hosting a Farming Organically Workshop. No, not this season

Section A: Farm Description

- 1. Area Description:** Describe the area around your farm (ie. landscape, local attractions) and the community in which you're located.

We live along the beautiful Saint John River, with rustic waterfront and a great canoe. We are very close to Hartland, NB – home of "The Longest Covered Bridge In The World". May be a good idea to visit our "still under construction" website to see about other leisure activities which may help you with your decision and entice you to a wonderful community.

www.brightonbotanicals.com Also please check out the site for our close by town of Hartland, NB <http://www.town.hartland.nb.ca/>

2. Farm Description: Include a brief history, crops or livestock, size of farm, main activities, etc.

This is a 10 acre certified organic herb (primary crop) farm, with our certifying body being MCOG (Maritime Certified Organic Growers). At our farm, we are kept busy providing self guided garden tours, walks, access to herbal education, advice on starting your own herbal, vegetable, or flower garden, flower-cutting gardens, designer perennials, many veggies, some assorted fruits, fresh & dried herbs (culinary, medicinal, aromatic), herbal tea blends, to the public. We are busy with soil building programs, general gardening and landscaping, farm markets and farm gate sales, food preparing, food processing, winter storage and cooking on our beautiful homestead property. One great dog named Chance and 2 wonderful cats share the farm with us, as well as volunteers throughout the growing season. We also burn wood for heat, so there is firewood to deal with.

3. Experience: Describe your own experience/skills as a farmer (ie. number of years, types of operations, involvement in related groups/organizations).

We have loads of experience with wwoofers and similar assistances. Our farm has been offering placements and been involved in many successful learning/working relationships for several summers now. Instruction from us and/or learning from many of our workers, takes place with open communication, working closely with one and other, often side by side, while setting an example to attain working independently. We usually view ourselves as “large” gardeners vs. farmers with huge field crops. Our learning is continuous year after year.

4. Farming Philosophy: Include info on why you farm organically, and why you do it in the Maritimes.

The farm was purchased in 1967. In 1998, Pam returned to the family homestead, battling a serious illness. In hopes to reach recovery, her father, an avid gardener, along with Pam, went to work learning to garden, landscape, grow and produce with an “organic” philosophy vs. the way they had gardened.

We felt that we could instill pride and educate others. Soil building became of the utmost importance on this property. We wanted people to feel comfortable with their children here, running through the organic lawns and garden pathways, while eating our food and learning how it is grown. It became very important to us, for others to see that beautiful yards, gardens and landscaping can be achieved while practicing organic standards – no matter what the size of a

lot or the size of a garden—be it lawn, flowers, shrubs or food. An amazing amount of food can be grown in a small spot. Did you know that??

We are proud to produce much of our food for the year. Stewardship is very important here, leaving those that follow with a better, safe, and less toxic planet and all that is contained in the big picture.

5. Time: Will you be on the farm full-time for the apprenticeship season (May-mid October)?

Yes. At least one of us is here as the farm keeps us busy. Melissa is the farm's future "herbalist", currently in Korea teaching, while making the money to come back home to live her dream while studying herbology. She participates, advises, does charts and edits via e-mails. It is because of her extra help that BB will start on its greenhouse this year. Jim, also an herb knowledge seeker, lives off of the farm as he is the steward to other properties while continuing to help run BB. Jim is the vegetable expert and our much needed jack of all trades with all of the hidden chores and breakdowns. His role is invaluable. Leslie is the perennial "queen" and has recently moved to BB. Pam lives here and "never" leaves—lol.

Section B: Work Description

6. Job description: Describe the jobs that your apprentice will be expected to perform on your farm.

You are going to get your hands dirty. You are going to learn a lot of practical techniques. We grow a lot of food, flowers and some fruit and are hoping for our first mushroom crop this coming season. Many many herbs are at home here. The nature of this training depends on your desire and aptitude. You can choose to be involved in some but not all of the above plus other tasks mentioned throughout this application. Very importantly— you must be able to follow instructions in all tasks or help us find out why. There will be horticulture duties, and some lawn care and landscape maintenance is connected with the place. Ability to use or learn power tools an asset but not essential.

You'll also learn about seed saving, garlic monitoring and record keeping and preparing for, setting up and running a market stall.

We take our teaching/mentor role seriously and consider apprenticeships wonderful opportunities for exchanging knowledge with young people looking for a "better life". Because of our combined years of experience, interest and continued striving for improvement in our techniques of production and soil preparation, we have a lot to share. A lot of effort is also put into weed control.

These are all valuable lessons for an aspiring farmer/gardener to learn! Instruction will take place with much hands on learning, implementation ideas and discussions around the kitchen or under a tree and quiet times, by yourself, to read, reflect and research from our wonderful book collection.

We have a great library on growing, gardening, techniques, lifestyles, herbs and nutrition which we are happy to share with apprentices who learn through reading. We expect apprentices to work along with us. This position is for a young person who has a keen interest in becoming more sustainable, either through a small family farm without the traditional animals or attempting to grow better vegetation and soil building in an urban setting. An apprenticeship requires a healthy, energetic person with an inquiring mind who enjoys the outdoors, physical labour and intellectual challenge. Farming is not just hard work, but also requires an understanding of crops, pests, climates, soils, animals (domestic and wildlife) and how all are weaved together.

Often apprentices, volunteers, visitors and farmers work together and share skills and stories. Weekly farm meetings offer a chance to learn from each other and share new ideas and thoughts.

This opportunity may change your life, so be prepared to experience something new, exciting, challenging, and rewarding. An apprentice will be encouraged to use his/her creativity to help us learn and enhance the interconnectivity of all things.

Remember though..... no former experience required; however, we need a self starter with a "do everything" attitude and not afraid of hard work, with a sincere, long-term interest in a more sustainable way of living. You must enjoy nature and common sense is very important. There are often bugs to contend with and we must sometimes work in the rain.

An interest in signage, posters and labels would be helpful.

If you have any physical or emotional limitations, but really want to try this – feel free to talk with Pam. Dietary requirements, allergies, etc. are open but we eat mainly in season. We do not eat meat everyday and know where it comes from when we do.

All who are here must keep basic hygiene in mind so as not to be offensive to any of us or to anyone visiting our farm. All wishing to be hippies – great, but you're not alone in this. We do seek water conservation and respect at all times though. At least one change of clothes reserved for market days and the like is advisable.

We also have some second hand clothes here for those of you traveling light.

Work Hours: What is the average work day (hours) and work week? Include when an apprentice can have time off.

This depends upon the weather and the time of year. As you have heard a thousand times, farming requires flexible hours. Fridays and Saturdays are very important because of markets. Some days we work harder and longer than others, depending on what has to be done and the weather. Time off, for each of us, is essential to all of us at the farm so come prepared to enjoy the natural beauty of our valley. Often, during extreme heat, we start at sun-up and run for shade or water in the heat of the afternoon and pick up in the evenings. We aim for a 40 hour week whenever possible – but flexible and ideas can always be discussed. We always try to have Sundays off. Other time off can be discussed at our weekly meetings. . We have a couple of bikes for use and expect everyone to get off the farm and have fun after our 8-10 hour day is done. Feel free to bring your own bike or other form of transportation. We feel that too much work and no play is an unbalanced way to live.

Compensation: Are you offering a stipend or living allowance to apprentices, and under what conditions?

We are not able to offer cash compensation. Along with room and board, we offer, laundry facilities, pc access – within reason – high speed internet, opportunity to learn, lots of training and knowledge, adventures, meeting new people, laughter, fun, shared knowledge, respect and a safe welcoming environment. There “*may*” be the opportunity to earn some cash during busy times, with Leslie, but we’ll have to see what happens.

Section C: Mentorship and Learning

Answers to questions 7, 8, 9 and 10 are covered throughout this application, but feel free to ask us anything that may have not been covered.

7. **Learning opportunities:** List any learning opportunities your farm can offer. (e.g. tractor work, animal husbandry, seed saving, farm market stalls, CSA management, etc.)
8. **Experience:** What is your experience in on-farm mentorship and instruction?
9. **Style:** How will you provide instruction and training to an apprentice? Describe your teaching and mentorship style.
10. **Resources:** Do you have any farming books, magazines, newsletters, etc. on the farm available to the apprentice?
11. **Mid-season Exchange:** Are you open to hosting a mid-season (July/August) exchange with an apprentice from another farm?

Most likely not.

Section D: On-Farm Research

12. Projects: List and briefly describe 3 possible on-farm research projects you are interested in:

1./ We will be continuing on with last year's mushroom project as this cannot be completed in one season. Last year's project was: *Will mushrooms grow happily on Butternut logs???* *Will there be differences in the growth and the production of mushrooms which are grown on several different species and which wood does the best??* If this particular project is of interest to you, you will be able to start your own mushroom growth from what you learn here. Please feel free to contact us for more information to read before coming to stay with us.

2./ We would like to grow our own onion sets from seed that we have saved ourselves and see if we can store them in the ground for readiness for next Spring's market

3./ We wish to replant curled parsley from last season in an attempt to grow seed. We wish to learn about the cleaning of this seed and have it for sale.

Section E: Life on the Farm

13. Living Arrangements: Describe the housing/accommodation and food arrangement you provide to apprentices. Include bathing/washing and laundry facilities.

Sleeping will likely be in the house, but other options may develop and there are many places to tent, offering you more privacy. We wish for anyone staying here to be comfortable. Full kitchen with most of the meals prepared by us. We have a shower in the house and full bathroom facilities but we urge resource and energy saving at all times. We are planning on an outdoor shower being re-built and completed and the finishing of an outhouse, this summer, which has recently been moved up the hill close to where the greenhouse will be and also closer to the house. Washing in the machine can be done with cold water. Clotheslines are available for drying.

Meals are eaten with us and some snacks. Some snacks are up to you if they are not produced here. But no one ever goes hungry around here---ever!!! We eat some meat, but not everyday. Veg diets are respected.

14. Transportation: Do you provide transportation for apprentices to get off the farm, including monthly workshops?

We are not able to provide extra transportation as the farm is too busy and the vehicle is old. We are not far from the bus though and we can certainly do things

like that. We also have a few bikes but encourage the use of your own if at all possible.

15. Visitors: Are visitors welcome? For how long? Are they expected to contribute to the farm during their stay?

This depends upon timing and each potential visit must be discussed previously to that visit.

16. Leisure activities: (List any leisure activities or opportunities available to apprentices. E.g. bike riding, nature trails nearby, town is 20 min away, annual family trip to cabin in October, etc.)

Please visit our website, mentioned above.

Section F: Getting Started

17. Ideal Apprentice: Describe your ideal apprentice below (the apprentice's own training goals, life experience, farming experience):

As mentioned throughout this application process.....the work is often physically demanding, with lifting and loading sometimes, but we do have some helpful equipment. Good communication skills, sharing of ideas, good work ethic----- showing respect for life, pc skills great but not absolutely necessary, love of outdoors and nature and a good sense of humour. Must be able to work alone, when necessary, after understanding and developing the skills needed here. Must be safety conscious. Help us to find ways of working smarter rather than harder.

Ask yourself.....

Can I do this??????

Please tell us.....

-What is your main interest in and why you are interested in coming to Brighton Botanicals for an Apprenticeship?

-Can you stay for the required period of time while being in a new environment – away from what is familiar?

-How do you learn best? Do you like to read about what you are doing or do you prefer to learn by doing or a combination?

-What skills and experience do you bring with you?

-Do you have any past experience (good or bad) with gardening, rural or sustainable living, food preparation or any of the chores listed throughout??

-Have you any physical limitations or dietary requirements, allergies etc. that we need to know about??.

Please bear in mind that our farm is seeking someone to apprentice, so we don't expect you to have the necessary skills to run the place and that is why you are seeking to "apprentice" – to learn – you'll make mistakes and you'll experience accomplishment. We feel that the more honest communication is shared, will, in turn, make it very pleasant for all involved and in a comfortable way.

18. Trial period: Do you want an apprentice to visit and/or work on your farm before the final arrangements are made?

This would be great if possible but a lot can be handled via phone and the pc if distance is an issue.

19. Additional information: (Is there anything else a person considering working on your farm needs to know?)

Encourage any applicant to ask questions & feel free to contact us with anything they wish to ask about.