



Mendocino Meats / Golden Vineyards

Redwood Valley, California

	MESA Notes - Public	
	Website :	http://www.mendocinoorganics.com
	Blog, Online Newsletter, etc. :	
	Public Contact Information:	info@mendocinoorganics.com

About the Placement:

Detailed Placement Description

At Mendocino Meats and Golden Vineyards, the intern will work on a 2,000-acre ranch assisting the farmers with managing livestock and food crop operations integrated into a certified organic and Biodynamic® wine grape and olive oil operation. As a first-generation family farm, our small-scale farm business has a unique partnership with the landowner, allowing us to farm without owning land nor entering into a traditional lease arrangement. Primary production is in pastured heritage pork; pasture-raised lamb, goat and beef; and pastured chicken for local butcher shops, grocers, restaurants, and direct-to-household. Pastured eggs, organic vegetables, and orchard fruit are other products. As much as possible, we utilize diverted food waste from organic and natural food manufacturing companies to feed our pigs and chickens. We also lease irrigated summer pasture for our pigs and some of our ruminants. In an industry dominated by large-scale, vertically-integrated meat companies, our small-scale livestock operation strives to be competitive, raising high-quality meats, stewarding the land and water, and providing for happy, humanely-raised animals in the process.



An intern can expect to work directly with the farmer and other farm workers, as well as independently. Every day is different, and the rhythm of the seasons guides chores and projects for the week. There are opportunities to connect with other small-scale local food producers through The Farmers Guild monthly meetings and casually at the weekly farmers markets (we don't sell at farmers markets). Transportation permitting, there are opportunities to glimpse larger-scale agriculture production, typical of California, by visiting other farms or agricultural fairs, depending on the time of year. Many public lands are accessible to experience Northern California's natural environment – from the Pacific Coast to the forests of tall redwoods.

Primary Production :

Tree fruits, Cattle, Sheep, Pork, Poultry, wine grapes

About the Internship

Training Hours:

40 hours/week

Training Expectations :

Monday-Friday 8am-5pm, supervised work/training

On-Site Training, Steward's primary activities :

Paul will work with us building/repairing fencing, work with assorted livestock (cows,sheep,goats,poultry,pigs), vineyard/orchard care

Climate and Location Description



California mediterranean. Cool wet mild winters. 2,000 acre ranch 15 minutes from Ukiah

Compensation :

\$10/hr, Free housing not available, but have or can help find affordable housing.

Accommodations and amenities provided :

Paul will live at the Golden Rule and we will pay his rent in addition to his wage

Preferred start date :

Nov 1

Preferred length of internship :

6 months

