




Lockewood Acres

Vacaville, California

	MESA Notes - Public	This MESA Host is participating in "SPRIG", a grant program supported by MESA to reduce the farm's Hosting fees. Stewards who join Lockewood Acres are expected to collaborate on a project of mutual interest and benefit to the farm and Steward. SPRIG projects are intended to support educational enrichment of the Steward's training experience and build upon the mentoring capacity of the Host.
	Website :	http://www.lockewoodacres.com
	Blog, Online Newsletter, etc. :	https://www.facebook.com/lockewoodacres/
	Public Contact Information:	ben@lockewoodacres.com

About the Placement:

Detailed Placement Description

Lockewood Acres is a 10 acre certified organic farm that is built on the Community Supported Agriculture model. We pride our self's on continually attempting to build a complete self-sustainable model of farming that can be duplicated anywhere in the world. We also include bio-dynamic and regenerative practices through out the farm. Our animals play an intricate part of the farm eco system to create a lesser impact of outside inputs to our farm. Our goats provide milk and cheese for the family and fertilizer for the plants. The sheep are used in the orchard to mow the grass in the spring time and reduce crop residue in the fall. The lambs are used to increase the herd size and sold for meat. The hogs are our best recycle'r! They turn everything in bacon! With animals comes lots of planning,



breeding, crop maintenance, vaccinations, lambing and kidding duties. Chickens here on the farm generate a steady income for the eggs that they lay. We are in the process of expanding our certified organic meal worm “herd” to transition our chickens to a more organic and sustainable feed source. This brings us to the plant side of the farm. Crop planning begins in December with the planting of the seeds in the germination “chamber” beginning in January. With careful planning, a little luck and the cooperation of mother nature we will have our home grown starts in the ground starting the first of April. May is the beginning of the Farmers Market season which goes through the month of October. October is also our end of the year celebration of the growing season. This Harvest Dinner highlights all of the bounty provided by the farm. Denise and I prepare a fancy meal that is truly a farm to table meal. The wine, the cheese, the meat, the vegetables and the desert are all from the farm! You will learn how we do each of those processes during your stay with us. With the farmers market closed we focus on preparing the soil for next season by conditioning the soil for the cover crop to over winter.

Primary Production :

[Bees/Honey, Berries, Dairy, Flowers, Grain, Herbs, Pork/Swine, Poultry, Tree fruits, Sheep, Vegetables, Vineyards/Winery, Elderberries](#)

About the Internship

Training Hours:

Remember farming is a passion not a job. You will not survive if you dont love what you are doing. Your training here at Lockewood Acres is only as good as the amount of effort you put into it. I will show you by example what it takes to be a farmer, but it is up to you how much time you wish to dedicate your education here at the farm. You can be expected to put in 40 plus or minus hours per week during the spring and summer with less time in the fall and winter.

Training Expectations :

Farming is a 24 hour, 7 days a week profession. Do not become a farmer if you dreamed of



an 8-5 job. Farming is a passion that satisfies the soul, knowing that you are providing for your family and your community. As you are welcomed into our family you are part of our family. In the morning you have the family chores (feed the animals, milk, water the flowers) and after breakfast we begin the training part of the day. We put in forty plus or minus hours over six days. Sunday is your day of rest. More time is spent training in the spring and summer than in the fall and winter.

On-Site Training, Steward's primary activities :

seed selection, germination, soil preparation, field planting of starts, pest management, harvest packing and selection, direct selling to customers, producing value added products (cheese, jellies, salts, drying, fermentation, making bread, ect.) Animal husbandry duties include, lambing, kidding, vaccinations, milking, harvesting. Learning to cook and enjoy different foods while sharing your favorite things from your country.

Climate and Location Description

California has the best climate in the world with something for everyone. Here in Vacaville it is cold (32degrees) in the winter and hot (up to 115 degrees) in the summer. That is when we jump in the irrigation ditch! We are in the very center of state, one hour to the ocean or one hour to the mountains. We encourage people to explore Yosemite, go wine tasting, see the gold country, the State Capitol, the John Muir Redwood Forest and of course San Francisco

Compensation :

[\\$630/month, You will have your own private room with access to a shower and laundry machine, Free, daily food, Health insurance* \(will enroll/maintain/deduct premium from Steward's stipend/wages\)](#)

Accommodations and amenities provided :

Lodging is simple with basic amenities like running water, indoor plumbing and heat. Food is done family style if you so choose or you can have access to your own kitchen and use all



the commodities of the farm to cook with as you like.

Preferred start date :

by 4/1/20

Preferred length of internship :

one year
