



## Melissahof - an organic farm near Lander, Wyoming - seeks a summer intern!

Join our team for a hands-on experience in regenerative, holistic small-scale farming in the Wind River Country of west central

Wyoming. [Melissahof](#) is five miles outside of Lander - home of the National Outdoor Leadership School (NOLS) - that is known for rock climbing, mountain biking and Wind River Range backcountry access.

This internship isn't just about chores - it's about the "how and why" of running a sustainable small-scale farm. Work alongside the owner, Melissa Hemken, to learn local food business, from soil health and humane animal care to food safety and sales strategies. Melissahof pastured poultry are certified American Grassfed and USDA-NPIP (National Poultry Improvement Plan), and the heirloom garlic is certified USDA Organic.

### Learning Objectives

- Regenerative Ag Systems Design: Learn to implement holistic management practices, using poultry, cattle and horses to build soil health and plant biodiversity, and managing intensive grazing rotations that eliminate the need for synthetic chemical inputs.
- Pastured Poultry Management: Assist in daily care, feeding, and watering of heritage breeder layers, heritage meat roosters and meat ducks. Manually move mobile coops and solar-powered electric net fencing to facilitate frequent pasture rotation behind cattle.

- Organic Garlic Management: Participate in specialty crop management, including weed control, irrigation, pulling scapes, garlic harvest, garlic bulb processing, and creating value-added garlic products.
- Sales & Marketing: Represent Melissahof at the farmers markets in Jackson Hole, Wyoming while learning how to merchandise and sell local food products, manage inventory and educate customers on heritage chicken and heirloom garlic products to increase sales.
- Local Food Processing & Packaging: Participate in egg collection, washing and packaging for farmers markets, online sales and wholesale. Assist in harvesting and packaging garlic scapes for wholesale, and processing and packaging garlic bulbs, peeled garlic, garlic powder and black garlic for sale at farmers markets, online sales and wholesale.
- Poultry Processing: Learn to butcher meat chickens and ducks in a humane manner and according to whole animal harvest principles (organ meats, feet, necks, etc.), and to package meat products for direct-to-consumer retail. Skills include operation of automatic scalding and plucker, and evisceration.
- Financial & Operational Literacy: Participate in discussions regarding small-scale farm financial sustainability. Learn how to utilize diverse sales channels, from farmers market to restaurant wholesale, to manage cashflow and collaborate with regional and state-wide food hubs.
- Food Regulatory & Safety Compliance: Understand the standards and protocols of USDA Organic and American Grassfed certifications, as well as Wyoming Department of Agriculture Consumer Health Service regulations and the Wyoming Food Freedom Act cottage food law.
- Team Coordination: Lead teams of day workers and/or volunteers during peak harvest or processing days to develop leadership skills.

## Qualifications & Requirements

- Physical Stamina: Ability to work out of doors in all weather conditions (heat, rain, etc.), including lifting up to 50 lbs and traversing uneven terrain.
- Reliability: Strong work ethic and commitment to humane animal care.
- Leadership & Communication: Judgement and decision-making skills for when weather, customers or animals - who all have minds of their own - don't follow the farm plan. A positive lifelong learner attitude and excellent [expedition behavior](#) - actions that serve the health and function of a group or community when working together toward common goals - are essential.
- Work Schedule: At least 30 hours and up to 40 hours per week. Saturday work hours are required - either to work farmers markets or care for animals on the farm - along with willingness to work flexible hours in the early mornings or late evenings.
- Transportation: Must have a valid driver's license and reliable transportation to the farm and farmers market locations.

## Duration & Compensation

- Term: May through August/September (flexible for the right candidate).
- Eligibility: Internship for young adults age 20-to-24.
- Compensation: \$17/hr plus transportation stipend to work farmers markets and farmers market sales commission.

## To Apply

Submit a letter of interest and resume detailing experience and desire to learn to Melissa at [hearty@melissahof.com](mailto:hearty@melissahof.com) . Open until filled.