



## Taproot Farm -Looking for 4- 6 week Interns for 2017 growing season (April- June 2017)

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[www.taprootfarmwv.com](http://www.taprootfarmwv.com)

Our 77-acre multi-generational farm sits beside a beautiful river in West Virginia, just 90 miles west of Washington D.C. Our home is very energy efficient (solar panels, geothermal heating/cooling, living roof...) My husband, grown children and I are enthusiastic learners and teachers. We love our outdoor life and sharing it!

We are devoted to building healthy soils to support a mix of vegetables, flowers, fruit trees, berries and herbs in our garden, plus a variety of animals. Eventually we want to produce and barter for a full diet of meat, dairy, vegetables/herbs, sweetener (honey), and beautiful flowers. We barter eggs, honey and meats with friends.

This year we want to concentrate on creating a **year-round larder**- canned goods, grass-fed meats, dried goods, herbs and root vegetables. Farm interns help us in our summer kitchen can, dehydrate and freeze much of the fresh produce. Our fellow-farmer Josh will be growing produce with us to **sell at a nearby market - The Farmer's Daughter** (owned by our daughter and son-in-law).

Our small-scale farm operates in an organic, interdependent way- utilizing natural systems, not chemical fertilizers and pesticides. We are passionate about finding ways to make a smaller and smaller carbon footprint. We hope our efforts add positive momentum to the Local Food movement and assist in improving the Earth's health.

Currently we have sheep, donkeys, hogs, egg-laying chickens, broiler chickens, bees, farm dogs and a large organic outdoor garden and "high tunnel greenhouse". And Josh will be growing turkeys.

A couple years ago we built a small artist cottage out of strawbale and cob. We constructed this magical, round building by hosting weekend workshops in 2011-2012- people interested in **natural building** joined us to mix cob (mud) with their feet, sculpt walls from straw and clay, and add creative touches like mosaic, relief murals and curvy walls. A professional natural builder guided us along the way. (see our website) In 2013 we built another strawbale structure- a cabin now housing our daughter and her family. In 2017 we'll continue working on that little house. And Josh lives in a Tiny Home on wheels he he built by hand.

We are excited about Taproot Farm's **PERMACULTURE** "Food Forest" plans. With the help of Josh, a trained Permaculture designer, we are designing and planting several acres of "perennial food crops". Permaculture mimics Nature creating a healthy agriculture "closed loop" ecosystem that doesn't rely on chemicals.

Our newest project is **The River House- homegrown arts and music** ([www.theriverhousewv.org](http://www.theriverhousewv.org)). We are renovating a 100-year old building for this non-profit arts performance/class space and café. It opens June 2017. Our Wwoof interns will help at The River House. If you are involved in the ARTS or MUSIC that is a plus!

We are looking for non-smoking, teachable, enthusiastic volunteer(s) early- mid season April-June 2017 who are serious about learning skills and participating in: earth-friendly farming practices; food preservation; harvesting for our market and creating a community ARTS center. We'll provide healthy, farm-raised meals, recreation on the river, and outings to local sites, farms and live music. We are a very easy, friendly family.

Farm interns come through Wwoof USA or word- of-mouth. Lodging is in our “bunkhouse” with bathroom, small fridge and Wifi. We prefer 4-6 week intern stays. We expect interns to participate in all garden/animal care, building projects and River House duties. Work weeks are 5 1/2 days on- 2 ½ days off. Sorry, we can not welcome other pets or young children since we have our hands full.