



Pantry Cook-Full Time

The culinary team at Apricot Lane Farms embraces practices rooted in the Traditional Foods Movement, which emphasizes the use of real, whole, unprocessed ingredients similar to what would have been found in our ancestors' kitchens. These simple foods nourished us for centuries, before modern food processing turned our health upside down.

We are currently seeking to add a hardworking, passionate **PANTRY COOK** to our team. The ideal candidate will possess a similar understanding that what we eat and how it is prepared, has a direct correlation between our health and well being.

In addition, experience with the following is much desired:

- Brewing kombucha and kefir
- Making bacon and sausage
- Making fermented foods, such as sauerkraut
- Processing fruits and vegetables for canning or preserving
- Using dehydrators to prepare spices, herbs and soaked nuts and seeds
- Making stocks and bone broths
- Making fermented sauces

The schedule is generally Monday and Friday (6:30-3) and Tuesday-Thursday (7:30-4), with willingness to occasionally work weekends or alternate hours, depending on needs

Pay Rate: \$18/hour

To apply please email resume and cover letter to jobs@apricotlanefarms.com. No phone calls or walk-ins please