



## HEN SCHOOL TO FARM PROGRAM

### FARM PROFILE

- **Farm name:** The Dyer Family Organic Farm
- **Contact name:** Diana Dyer, MS, RD
- **Phone, email, and/or Web site address:** 734-996-9141 (farm land line), dianadyersrd@provide.net

[www.dyerfamilyorganicfarm.com](http://www.dyerfamilyorganicfarm.com),

On Facebook at The Dyer Family Organic Farm/Dick's Pretty Good Garlic and Instagram at dyer\_family\_organic\_farm #prettygoodgarlic

- **Location (address and description of land)** 5846 Becky Lane, Ann Arbor, MI, 15 acres just outside of Ann Arbor, MI, fallow farmland (combination of fields and woods) being revitalized and back into production as a USDA certified organic farm.
- **A brief description of activities (crops, projects, goals, etc.)** We have a new organic garlic farm established in 2009, featuring ~40 varieties of garlic that are always needing various stages of production from weeding, harvesting, curing, cleaning, marketing, braiding, planting, mulching from April through November. In addition, we have a hops yard that needs management, invasive species cleared, marketing ideas for our garlic, social media management, and other crops planted as both cover crops and market crops. We also have chickens for egg laying, beehives, our own compost piles, and a small hoop house.
- **Suggested length of stay for volunteers:** 2-4 weeks (longer may be possible by special arrangement)
- **When volunteers are needed:** Anytime from April through October/November.
- **Accommodations:** bedrooms/bath available in the upstairs of our spacious home at the farm.
- **Additional experiences available (to be arranged as desired by the intern, time needed for the work on our own farm, and as possible by Diana):** working on other local organic farms, The King School Learning Garden, Growing Hope, and The Farm at St. Joe's Hospital, spend time with a local coordinator for Healthy Food in Healthcare and/or the coordinator for the National Sustainable Agriculture Coalition, provide information as the nutrition expert at a local farmers' market, projects associated with the Washtenaw County Food Hub.

• **Non-farming activities (alternative construction, restoration projects, green energy, etc.)** honey extraction, recipe development, development of educational information for markets, writing for our website, Facebook page, Instagram, Diana's blogs, cooking demos

• **Expectations of work for volunteers:**

- Open-minded, respectful, curious (ask questions), willing to work hard in the fields and follow directions.
- Willingness to do some advanced reading/DVD's and discussion of those readings and other readings/DVD's during the time spent on the farm.
- 6-8 hours of farm work daily for 6 days each week (Mon-Sat, with Sunday off).
- Daily journal writing of your experiences, impressions, what you have learned, and questions
- Write a summary of your experience including how you see your experience on our farm being valuable for and contributing to your specific career goals as an RD and more generally how this experience would be valuable for all future RDs.

• **Nearby area sights and fun things to do:** The University of Michigan, Eastern Michigan University, college town of Ann Arbor, MI, lots of parks, trails, and lakes for bike riding, walking, canoeing, etc.

• **Is transportation available to your farm?** Air to Detroit and then 1/2 hour by car. The Dyer Family can pick you up at the Detroit airport, but we will not be able to loan you a car during your stay at the farm, thus having your own car is preferable if you wish to do anything away from the farm during your free time.

• **Languages spoken:** English

• **Are children or pets accepted?** No pets. We have 1 large Aussie/Border Collie. We prefer that you not bring children to this rotation so that you can solely focus on this unique learning opportunity.

• **Special diets accommodated?** Yes, but students seeking experiences in food grown, cooked, and eaten at home with minimal packaging and processing are preferred. Cooking facilities are available, but we typically collaborate on cooking and eating together (preferable). We do have two kitchens in our home. Please keep in mind that we try to keep waste to a minimum, recycling and re-using everything we can.

• **Any other farm or area specifics, i.e. focus on sustainability, local markets, organic agriculture, farmers markets, etc.** All of the above

• **Special Note:** We require that you bring written proof of your health care insurance and an up-to-date tetanus shot, along with written information of who/how to contact in case of an emergency.