

JOB DESCRIPTION

About our farm:

We raise dry-aged Black Angus Beef and pastured Berkshire Pork on our third-generation family farm near Earlville, NY. The farm is a diverse mixture of pastures, fields, woodlands, and wetlands, encompassing 1200 acres of the beautiful Sangerfield River valley, from river bottom to hilltop. Since 1948, our family has focused on raising high-quality Black Angus Cattle by sustainably managing the wonderful land that we are blessed to call home. Check out more info on our farm at www.sunfedbeef.com

About you:

We are looking for someone to sell our meat year round at the GrowNYC Farmer's Markets and other outlets in NYC. If you like working outside and talking about food with all different types of people then this is the perfect job. No previous experience necessary as we can train you on all the different cuts and how to cook them. Just a positive attitude and an interest in sustainable food. Bonus points if you live near Long Island City Queens.

About the position:

Must be available to work on the weekends.

10 - 30 hours per week depending on how many markets you work

Additional flexible hours available during the week in our warehouse as well.

Must have valid driver's license

Must be able to lift 50 lbs

Compensation:

Hourly pay based on experience

Commission based sales bonus for each market

40% discount on all beef, pork, chicken and lamb

\$10 meat credit for each market worked

How to apply:

Email erik@sunfedbeef.com with your resume and a brief description about yourself and what interests you about the position.