

Mushroom Farm Worker/Laborer:

Seacoast Mushrooms is looking for a short term /seasonal (1-2 month) farm worker. Seacoast Mushrooms is a farm located in Stonington, CT. As producers and purveyors of gourmet mushrooms, we take great pride in the work we do. Mushrooms are grown from a nutrient enriched sawdust medium, 'fruited' in our grow rooms and harvested for wholesale and retail sales. The role consists of working in the production aspects of the farm. Some of the responsibilities include:

1. Substrate/medium batching (bags weighing up to 50 lbs)
2. Inoculation and nursery/grow room activities (bags weighing up to 10 lbs)
3. Mushroom growing (fruit body production)
4. Harvesting
5. Packaging
6. Post harvesting cleanup
7. Other random farm tasks (e.g. cleaning, emptying of bins, sweeping, shoveling)

The candidate must be able to perform routine tasks/activities that include walking, bending, squatting, lifting (25 lbs min), hauling, climbing ladders, pushing and pulling heavy racks/carts and other physical practices that are common to farm work.

Two hands are required to manipulate mushroom bags that weigh up to 10 lbs as well as bags for growing activities on batching days that weigh up to 50 lbs.

A majority of the time is spent walking around or standing for long periods of time.

Experience growing mushrooms is not necessary as we will teach you what you need to know. That said, we are looking for folks who are eager to learn, follow instruction and be observant/aware of the environment around them.

A typical day is 8-9 hours and may consist of a number of combinations of 1 thru 7 above. The work will take place Monday thru Friday with occasional weekend work based on weekly harvests.

Most of the production areas are climate controlled but some of it occurs outdoors so you will be exposed to the elements and that is a necessary part of the job. The outdoor work is limited but you will be cold, wet (mild rain and snow), exposed to the sun and high humidity.

Pay is hourly at \$20/hr and negotiable based on performance and experience.

Please send inquiries to: mushrooms@seacoastmushrooms.com