

Annie Myers

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(802) 586-2077, ahjmyers@gmail.com

EDUCATION

New York University, Gallatin School of Individualized Study New York, NY
Scholar, Reynolds Program for Social Entrepreneurship
BA, Agriculture & Regional Food Systems (May 2009)

University of California, Berkeley (Spring 2008) Berkeley, CA
Visiting Student, Department of City and Regional Planning

Phillips Academy Andover (2000-2004) Andover, MA
School Year Abroad Italy (2002-2003) Viterbo, Lazio, Italy

EMPLOYMENT

Pete's Greens Craftsbury, VT
Farmhand / Washhouse Apprentice November 2010-Present
Wash root vegetables from storage and cut various greenhouse greens and sprouts. Prepare and pack wholesale orders and weekly Winter CSA shares for 365 members. Produce added value products for the CSA. Organize and package cheeses, grains, and meats for the Locavore and Meat CSA members.

Eckerton Hill Farm Fleetwood, PA
Apprentice / Milker / Cheesemaker June – November 2010
Tended, picked, and packed heirloom tomatoes and chiles, as well as a variety of spring and fall produce. Sold the farm's produce to both retail and wholesale customers at the Union Square Greenmarket in New York City. Milked one Nubian goat, and made chevre and ricotta with her milk, for home consumption.

The Spotted Pig / The Breslin New York, NY
Forager May 2009 – May 2010
Assessed and purchased produce from the NYC Greenmarkets. Researched sourcing of all food products purchased for the restaurants. Completed weekly inventory. Analyzed weekly food cost. Met regularly with Chef April Bloomfield to discuss market availability, menu changes, and food cost.

New Amsterdam Market New York, NY
Reynolds Scholarship Intern, Advisor May 2008 - April 2009
Interviewed & wrote profiles of purveyors. Coordinated market event. Organized volunteers.

Saxelby Cheesemongers New York, NY
Cheesemonger's Apprentice November 2007-January 2008, May-Sept 2008
Recommended, cut, and packaged cheeses for customers. Prepared wholesale/catering orders.

Added Value: Red Hook Community Farm Brooklyn, NY
Urban Farmer Intern June 2007-December 2007
Harvested and washed produce, did farmwork, helped run weekly farmers market.

Azienda Agrobiologica Cimbolello Città della Pieve, Umbria, Italy
WWOOFer aid to Italian organic farm September-December 2004
Aided in grape and olive harvest, and in making/bottling of wine and olive oil. Cooked for five.

OTHER INFORMATION

- Proficient in Italian and practical Spanish
- Author of *Thoughts on the Table: A Blog on Soil, Food, and Merry Collaboration*.
- Co-Founder of *Radishes and Rubbish*, a series of field trips for students to food- and waste-related sites.