

spannocchia



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## Butcher Apprenticeship Program Information

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**Important: Please read this document thoroughly before applying. Please also be sure to review the COVID-19 Information on the final page.**

It is imperative that you be honest on your application, as we determine acceptance by what we believe will be a good fit for our community and for each individual, based on the information provided.

The idea of working on a farm in Tuscany can be very easily romanticized and may seem like a great opportunity when one is daydreaming in class or at work. Living at Spannocchia is undoubtedly a rewarding experience. Apprentices acquire knowledge and practical skills through involvement with all aspects of the salumi and butchering program at Spannocchia. You'll interact closely with the Italian workers, who often provide a wealth of information not only about butchering but also Tuscan farming techniques and cultural traditions. A tremendous satisfaction can come from learning new skills and working with others to achieve common goals, while strengthening a connection to the environment and to another culture.

**But please also understand: This work—and farming in general—is often chaotic, messy, unpredictable, laborious, monotonous, tiring, and challenging.** Instant gratification is not part of farm work, so you must be realistic about the goals and expectations you set while here. This experience requires not only an ability to perform manual labor, but also flexibility, patience, curiosity, and positivity.

### Responsibilities

Butcher apprentices will be expected to work around 45 hours per week, Monday to Friday, with occasional weekend chores as well. The primary focus will be on breaking down animals (primarily our Cinta Senese pigs, but also at times our cows), preparing various cuts of meat and salumi products, and occasionally assisting at local markets. Additional farm tasks may arise.

All interns, apprentices, and volunteers share rotating duties including lunch prep, dinner prep (depending on the season), weekend animal chores, maintenance of the wood-burning furnace, trash & recycling, cleaning the house, etc. It is essential

that you come to Spannocchia willing to work hard and be a conscientious community member. You must have a strong sense of responsibility toward the Spannocchia community and a commitment to our work schedules. A willingness to take direction from others is also imperative.

Some jobs are easier, some more difficult, some exciting, some dull—but all the tasks play an important part in the operation of the Tenuta, and need to be completed efficiently and correctly to ensure the health and success of the farm and the community. If you don't understand the importance of a certain job, feel free to ask our *Norcino* (Butcher) or the Farm Education Director.

As you likely already know, butchering involves a moderate to difficult amount of lifting, carrying, and bending. You should be aware of the physical limitations of your own body, and know to stop work that is too difficult or dangerous before an injury occurs. Please consider your level of physical fitness and wellness when applying to this program. Will you be able to do these tasks for 6-8 hours a day without injuring yourself or others? Do you have any kind of health problem that requires attention or might warrant quick access to a hospital? (The nearest hospital is 20km away from Spannocchia.) Your safety and the safety of the staff is our priority. **Be honest with yourself and with us about your ability, motivation, and desire to do manual labor and your interest in learning skills through hands-on experience.**

## Life & Community

It is important that apprentices share our commitment to sustainability as well as the ideals of community living; everyone must be willing to pitch in to ensure that Spannocchia continues to be an enjoyable place to live and work.

Apprentices, interns, and volunteers live together and share a common kitchen, living room, and bathrooms in Casa Pulcinelli, centrally located on the property. You can expect to share a double room with another participant. Kitchen staples are provided by Spannocchia (fruit, vegetables, pasta, flour, cereal, coffee, milk, butter, oil, sugar, legumes, grains, eggs, meat, etc.) for meal preparation. There is also time set aside for a weekly trip into town to purchase any additional personal groceries you may desire (snack foods, chocolate, alcohol, etc.), at your own expense.

As a group, apprentices, interns, and volunteers have access to a farm vehicle (with a manual transmission/stick shift) for a total of two hours of driving time a week. We require drivers to pass a simple driving test here on the farm and have an international driver's license. This will allow for some local travel as well as errands, etc.

Spannocchia is not only physically remote; it is also quite technologically remote. There is no television access. We do have telephones and cell phones but the connection is not always perfect. Same for internet: we have a wifi connection which can fail in bad weather. We advise all apprentices to take care of any important personal business before arriving at Spannocchia.

Finally, knowledge of Italian is not essential, but it helps. At the very least, we ask that you be committed to learning and trying to speak Italian while at Spannocchia.

**A note for apprenticeships during the winter season:** While Spannocchia is beautiful in winter, it's also very isolated and often very cold. A year-round community on the farm provides the opportunity to get to know and spend time with a close-knit group of people, and you can expect to take part in a variety of organized community activities during your stay, but it should also be understood that our long-term community uses this time to recharge and prepare for our busy guest season. **Constant stimuli, in a conventional sense, are not always available and, as such, before applying you must first assess your own suitability as a winter apprentice (Butcher Apprenticeship Sessions 4-6) at Spannocchia.**

## Costs

All apprentices must become members of [Friends of Spannocchia](#) (\$30 apprentice-level membership, good for one year) and [WWOOF Italia](#) (€35 for one year). Membership prices are subject to change. WWOOF Italia membership also acts as a basic health insurance *while working on the farm*. You are responsible for arranging your own travel to and from Siena, Italy at the beginning and end of the session.

## Background on Spannocchia

Spannocchia is a truly unique and beautiful property and community dating back to 1225 (with portions of the property even older); we recommend reading [Our Story](#) on our website for historical context about the estate and the Cinelli family's role over the last century. Francesca Cinelli and Randall Stratton still have a home at Spannocchia, and split their time between Italy and the US. There is a small number of other ongoing residents—some longtime and some newer—all of whom also work for either the Associazione or the farm. Short-term residents include farm interns, apprentices, winter volunteers, and sporadic WWOOFers. Between April and November there is a steady flow of international guests—both as part of educational program groups and as independent agritourism visitors—who stay in bed & breakfast-style accommodations in the Villa/Fattoria buildings, or in farmhouse rentals that are scattered throughout the property.

Comprised of 1100 acres, Spannocchia lies within the Alto Merse Nature Reserve, a protected area rich in wildlife and biodiversity. A large portion of the property is wooded, and managed according to a sustainable forestry plan. Along with the farming operation, Spannocchia runs an award-winning salumi program, sells products including honey, meats, and wine; offers a small farm-to-table restaurant in season, and provides limited tours, classes, and events/activities for visitors (again, in season).

**Thank you for your interest in our Butcher Apprenticeship Program!**

## 2023 COVID-19 Information & Policies

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**Please Note: This has been the COVID-19 Policy for 2023. We will revisit this policy for 2024 by late summer, and will update this document and our website if/when any changes have been made.**

As we welcome apprentices, interns, and volunteers to the Spannocchia property, the health and safety of our farm staff and residents—including all of you—is our priority. While many of our COVID-19 policies have been relaxed or eliminated, we do still maintain a few important precautions, as outlined here:

- You must be fully up to date on COVID-19 vaccination (including booster(s), as eligible) before arrival at Spannocchia. We may require proof of vaccination.
- You will be required to take a rapid test upon arrival at Spannocchia.
- Throughout the entire duration of the program, you must notify Spannocchia staff if you have any COVID-19 symptoms, or learn you've been in contact with anyone who tests positive for COVID-19.

Because the global COVID-19 situation continues to evolve, please understand that guidelines are subject to change/tightening at any time, as advised by the Italian or American governments, or as determined by Spannocchia staff. We will do our best to communicate any changes as quickly and clearly as possible. As we've all seen throughout the pandemic, flexibility and compassion are essential!

**If you feel unable or unwilling to adhere to any of the COVID-19 safety policies, Spannocchia is unfortunately not the right fit for you at this time.** We appreciate your understanding, flexibility, and adherence to help make our community as safe as it can be.

*While Spannocchia takes precautions to prioritize the community's health and safety, Spannocchia is not responsible for any cases of COVID-19 that may arise on or related to the property and this program.*

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### Contact Us

If you have any other immediate questions that were not answered here or online, please feel free to reach out to our Farm Education Director, Niccolò Merighi, at [farmprogram@spannocchia.org](mailto:farmprogram@spannocchia.org).