

Gardener in Residence

Start date: February 1, 2024 - November 1, 2024

Who we are

The Anna Tasca Lanza Cooking School is a community of curious, motivated, and passionate individuals who share an appreciation for the path of good food from the farm to the fork. Housed in Case Vecchie on Tasca d'Almerita's 19th century estate, the school is set within the 550-hectare family property and is surrounded by vineyards and wheat fields. The School, started in 1989 by Anna Tasca Lanza, is home to extensive vegetable gardens, orchards, herbs, and ornamental gardens. The heart of the school is the kitchen table where conversation is cultivated, cultures exchanged, and earnest appreciation for quality ingredients, time honored traditions, and place-based foods are shared. Now overseen by Anna's daughter, Fabrizia Lanza, the school combines quality hospitality with authentic experiences that introduce guests to the local food landscape.

Run by an international team, the staff is now accepting applications for a Gardener in Residence to lead the ornamental gardens and greenhouse/nursery at Case Vecchie. In the ornamental garden, the idea is to further develop a perennial Mediterranean flower garden in a naturalistic style. One of our guests sweetly described it as an "organized wild." The production and management of plants are based on organic principles, although this is not a certified organic operation. The Gardener in residence works on a collaborative field crew consisting of two other local gardeners who respectively take lead of the orchards, vegetable gardens and animals.

Responsibilities

- Lead management of a 1,000 sq meter ornamental garden: pruning, weeding, mulching, fertilizing, irrigation, integrated pest management, disease management, additional garden design
- Greenhouse/Nursery maintenance: watering, cleaning, weeding, re-stocking
- Vegetative and reproductive propagation of perennial plants
- Sowing and care of vegetables and herbs in greenhouse/nursery according to crop plan
- Courtyard and barrel planters: watering, pruning, weeding, repotting and fertilizing
- Succession of seasonal herb and flower pots in courtyard
- Resource materials with local suppliers/producers
- Management and record keeping of rotational grazing of two small mobile chicken coops
- Continuing established procedure for plant identification and labeling of plants
- Support co-gardeners with harvesting produce for the kitchen, and keep an updated list of vegetables and herbs ready to harvest for kitchen reference.
- Give weekly 30 min garden tours for visitors of Case Vecchie.
- Teach and/or facilitate 10-15 hours of our Cook The Farm curriculum for 14 students
- Attend lunches and dinners with guests.

Qualities

- Highly organized and self-motivated
- Good sense of humor
- Collaborative mindset
- Flexibility with impromptu changes
- Appreciation for sicilian culture and lifestyle
- Be proactive and self-reliant

Requirements

- 2 years of experience in perennial garden work (with some experience growing vegetables/herbs, propagation, fruit tree pruning)
- Knowledge of mediterranean climate and plant species
- Fluent English (an advantage would be basic Italian language skills)
- Working permit for Italy (either citizenship in the EU or working permit for Italy)
- Be physically fit and enjoy working outside mostly independently
- Ability to work early mornings and in high heat for extended periods of time
- Enjoy sharing garden experiences with small groups and interacting with people from all over the world
- Ability to drive a manual car

Benefits

- Pay: €1000 monthly to be invoiced by the gardener
- Private apartment with kitchen and bathroom and half board at the cooking school
- A car shared between co-workers and available for trips short distances (gas is your own responsibility)

Timing:

- Start February, 2024
- 35 - 40 hours a week on your own schedule
- 10 vacation days to be organized in collaboration with hospitality staff

To apply please send a cover letter and a CV to Fabrizia Lanza and f.lanza@annatascalanza.com