

Whiteladies Market, Bristol

About Stream Farm

Stream Farm is a 260-acre organic farm nestled in a hidden valley high up in the Quantocks in Somerset. We are certified Organic and Pasture for Life, and focussed on sustainable, regenerative farming practices. We produce organic beef, lamb, pork, chicken, eggs, apple juice and raw honey, along with stream-fed fresh and oak-smoked rainbow trout, selling direct to customers.

The vision for the farm is to profitably support several different farming businesses, enabling those who want to farm to join, for a period of time, in order to gain experience and learn how to run a sustainable farming enterprise. Alongside this we are passionate about reconnecting consumers with producers, undoing the damage caused by the supermarkets.

Central to the vision of the farm is our active Christian faith, which, shared by those who farm here, underpins all we do

The Role

Stream Farm has a stall each Saturday at Whiteladies Market, on the corner of Whiteladies and Apsley Road.

We are looking for someone to take on responsibility for the running of the stall on a regular basis, and/or additional cover over the summer months.

The market runs from 8.30am-1pm, with additional time required before and after for setup and pack down. Transport to our garage to collect produce and return, and to and from the market is essential.

Please get in touch with Will on info@streamfarm.co.uk to find out more.