

SMITH FORK RANCH

Smith Fork Ranch is a family owned guest ranch with a current capacity of 26-28 guests. This intimate, high-end guest ranch is located roughly midway between Aspen and Telluride, Colorado. Straddling three miles of the Smith Fork River Valley, its compound of historic buildings sits at 7100 feet altitude, surrounded by 1.2 million acres of the Gunnison National Forest and 10,000-12,000 ft peaks of the West Elk Range of the Rocky Mountains. The ranch is located about 7 miles East of the town of Crawford (pop 350) and 25 minutes from the north rim of the Black Canyon of the Gunnison National Park; 2 hours from Aspen; 2 ½ hours from Telluride; 1 ¾ hours from Grand Junction, 4 ½ hours SW of Denver, Colorado.

While the ranch dates back to the early 20th century, its current life as a high-end guest ranch began in 2002, after an extensive three-year restoration by the Hodgson family. In addition to its stunningly beautiful location, primary characteristics are handsomely appointed accommodations in the rustic tradition; a wine cellar of over 250 outstanding wines; gourmet cuisine; and a wide variety of outdoor activities (featuring fly fishing on extensive private waters, horseback riding, sporting clays, long-bow archery, mountain biking and hiking) customized to the desires of the guests.

Lauded by Food & Wine Magazine, The London Daily Telegraph, Town & Country Travel Magazine, The New York Times and Edible Aspen, SFR has been chosen by Andrew Harper's Hideaway report as one of the top six intimate hideaways in America. The ranch caters to a very high-end niche; a clientele that holds its food and wine experience to extremely high standards.

Smith Fork Ranch is in one of our country's most bountiful food regions; with an abundance of locally raised game, fish, lamb, beef and poultry, fresh organic fruits and vegetables from local farms and our own organic farmstead garden. We are truly a farm-to-table resort.

Position: Farmstead Gardener and Groundskeeper

JOB DESCRIPTION

The groundskeeper/gardener at Smith Fork Ranch will report directly to the General Manager and work closely with both the Ranch Foreman and Executive Chef. This position consists of two different but related aspects of the Smith Fork Ranch experience. The cultivated grounds within the ranch compound and the farmstead garden are of equal importance to the guest experience. This position will be responsible for assigning tasks (such as mowing, weed removal, etc.) to the outdoor guides during the guest season. The management of our 1/3 acre farmstead garden and greenhouse before and during season to ensure our kitchen team is supplied with a proper harvest of fruits and vegetables is of the utmost importance.

GROUNDSKEEPING RESPONSIBILITIES:

- Plans and executes landscaping operations, maintains grounds and landscape of the Smith Fork Ranch property, including Hill House grounds and landscaping
- Prepares terrain, applies fertilizers, seeding lawns, transplanting shrubs and plants as necessary, uses manual and power operated equipment
- Locates and plants shrubs, trees, and flowers selected by property owner or those recommended for the particular landscape effect
- Mows and trims lawns, using push mower or riding mower
- Manages outdoor guides during the season to assist in mowing, weeding, and any other tasks that need attention on Smith Fork Ranch property
- Maintain grounds using rakes, brooms, or hoses
- Apply nutrients to trees, shrubs, or lawns as needed
- Maintain sprinkler system to ensure accurate coverage with assistance of Ranch Foreman
- Schedule maintenance of sprinkler system upon opening and closing of the season with assistance of the ranch foreman



FARMSTEAD GARDEN RESPONSIBILITIES

- Collaborate with Executive Chef in ordering seeds for the season
- Place orders for all gardening supplies/seeds in a timely manner after approved by GM
- Start seeds in a timely manner for maximum production
- Prepare the soil for planting
- Maintain irrigation in the farmstead area
- Control greenhouse temperature and production throughout the year
- Keep the farmstead area clean, organized, and aesthetically pleasing to guests during the season
- Be available for farmstead tours when needed throughout the season
- Communicate with the Executive Chef regarding items for harvest
- Properly wash and prepare items for kitchen
- Ensure quality items are being harvested
- Plant flowers in the garden or around the property for the use of the housekeeping and dining staff
- Ensure the housekeeping and dining staff are aware of the flowers that are their responsibility and that they are properly watered throughout the season

REQUIREMENTS

- Basic knowledge of water systems
- Extensive knowledge and experience running a LARGE garden plot
- Knowledge of harvest times and plant needs
- At least 3 years gardening experience
- Ability to grow and maintain an abundant garden at 7,200 feet
- Physical strength
- Ability to lift 50lbs. consecutively
- Ability to get along with people and guests who often want a tour of the farmstead
- Ability to work with the executive chef in planning meals around produce
- Self starting/self managing qualifications
- Must be available from March 1 through October 31

Compensation

Competitive salary based on ability and experience. Housing is available, meals during guest season and share of employee tip pool.

To Apply

Fill out our online application or Mail/Email application, cover letter, resume and photo to:

Smith Fork Ranch

Attn: General Manager

45362 Needle Rock Road

Crawford, CO 81415

Phone: 970-921-3454

Email: employment@smithforkranch.com

