

## **David Pollmiller**

### **Personal Details**

Address: 8519 Pickards Meadow Rd. Chapel Hill, NC 27516

Telephone: 913-339-8571

Email: *dpollmil@gmail.com*

### **Introduction**

It has becoming overwhelmingly clear to me that the greatest gift I have to bring into this world is a deep and compassionate relationship with the natural world. specifically in regards to the way the way we farm. Gardener, wild food enthusiast, mushroom grower, chef, seed saver, grounds keeper, musician, student and teacher – I have many passions in life. A native of Kansas, I left Kansas University in 2013 in response to my heart's message to pursue my passions. I found myself working on organic farms in Hawaii shortly thereafter, lived there for two years learning the basics of small scale agriculture, and have not looked back since.

### **Career History**

#### **August 2015 to Present**

##### **Garden Manager, The Eco-Institute at Pickards Mountain, Chapel Hill, NC**

Beginning my journey here as an intern, I was hired as staff immediately following the internship. I have learned so much about myself, plants, mushrooms, emotional wellbeing, leadership, and much more during my time at the Eco-Institute.

- Managed the Teaching Gardens for two years which included all crop planning, harvesting, seed saving, nursery work, greenhouse work, teaching groups of interns and adults, leading our succesful garden co-operative program.
- Co-led the Eco-Institute's Farm to Table Dinners which included foraging for ingredients, harvesting ingredients from the teaching gardens, prepping, cooking, and organizing staff.
- Co-led the annual Grow Your Own Mushrooms workshop.
- Head groundskeeper, which included all mowing, weedwhacking, mulching, planting flowers and general caretaking.
- Helped with animal husbandry, caring for a herd of goats, chickens, a horse, ducks.

#### **March 2015 – August 2015**

##### **Farm Hand, Moloa'a Organica'a, Moloa'a, HI**

A 26 acre organic production farm, it was here I learned what it really took to grow vegetables and fruit for restaurants and farmer's markets. It was also here that my interest in agriculture really took

off.

- Worked 50 hour weeks harvesting, planting, cultivating, weeding and processing fruits and vegetables.
- Ran successful farmer's markets, displaying beautiful produce and talking with customers.

### **August 2012 – November 2014**

#### **Farm Hand, Sailing Windward Farm, Haiku, HI**

My first experience working on a farm. We had a small two acre vegetable, fruit, chicken and duck egg operation. Besides working with the food, one of the owner's, George, was a master carpenter and mechanic who taught us farmhands a lot about wood working and working on cars, trucks and other equipment.

- Learned to start all vegetables from seed, care for chickens very well and live in a community of 8-12 people at a time.

### **Qualifications**

- 2017, Permaculture Design Intensive course completed
- 2016, Attended Tradd Cotter's two day Mushrooms, Molds and Mycorrhizae course

### **Education**

- 2011: Business Management, Kansas University.
- 2009-2010: Liberal Arts, Johnson County Community College.

### **Interests**

In this moment I'm very very interested in learning about closed loop styles of farming, regenerative agriculture, permaculture, reforestation and forest gardening. Mushrooms are extremely fascinating to me and I really like growing gourmet and medicinal mushrooms. I'm very interested in farm-to-table food, specifically being able to make delicious meals from things I've grown myself. There is much, much more that interests me and I could go on for a while but I'll finish with my greatest interest and that is knowing a food-centric community that cares for the land and water. A community that supports one another and have everything they need to thrive and live easy lives.

## **References**

Upon request.