A Place of Peace
We work to create an environment and a rhythm of life conducive to prayer and contemplation. We dedicate our lives to non-violence and to the pursuit of peace and reconciliation of all people.

A Place of Service
Service is born out of our life together and takes place on and off the farm often in the many small ways we help each other and others. Guests often join us in our work and service.

A Place of Sustainable Farming
Koinonia is committed to growing healthy food in healthy soil. We work to care for the earth using practices that are non-toxic.

A Place of Fair Trade
When you buy our Fair Trade Chocolate, Coffee, Tea, or Olive Oil, you can be sure the farmers who grew the ingredients are being paid a fair wage and are able to support their families. Fair Trade is good for you and good for those who produce your food.

Since 1942, we have welcomed and shared with anyone and everyone regardless of race or anything else that divides people. We have a rich history, from the Jordans and the Englands founding the farm, to the bullets, bombs, and boycotts of the mid century, to the founding of Habitat for Humanity, and other ministries. We are a house of hospitality with plenty of guest rooms. We would love to welcome you to the farm.

Questions? Email katie@koinoniafarm.org or call 229.924.0391.
INTERNSHIP PROGRAM

Koinonia Farm’s internship program is for adults of all ages and walks of life—single, married, families, etc. It is an opportunity to live and work alongside the community and to fully participate in the life of prayer, work, service, study, and fellowship. We currently offer 3 three-month terms (spring, summer, fall). This unique internship involves three main components: education, spiritual, and work.

HOSPITALITY BEYOND BORDERS

Through Hospitality Beyond Borders, Koinonia is able to provide backpacks filled with clothing for men being deported through nearby Stewart Detention Center. Members of Koinonia also visit the men in the detention center and provide them the dignity of human interaction and a listening ear. Donations of clothing and money are collected to support this project and community members, interns, and guests participate.

OTHER PARTS OF KOINONIA

Peacebuilders Camp  Circle of Friends  Biologically Grown Pecans  Fair Trade Products  Birthplace of Habitat for Humanity  Civil Rights History

All of our ministries and projects spring out of the life and rhythms of our intentional Christian community. We pray, work, study, serve, and fellowship together and out of that comes any ministry we have.

PRESS

• “The 75-Year (And Counting) Christian Interracial Farm Experiment,” Santi Elijah Holley and Jonathon Kelso, Topic Magazine, 2017
• “Facing Down the KKK: The Story of Koinonia Farm and Christian Hospitality,” Amanda Moore, Sojourners Magazine, 2017
• Local Press- Americus Times Recorder, Albany Herald 2018

For a full list of press coverages, see our website: koinoniafarm.org/press-coverage

Questions? Email katie@koinoniafarm.org or call 229.924.0391.
Bren Dubay, Director
Bren oversees our life and work by keeping us focused on the community’s vision and mission. She facilitates the internship program and guides novices and candidates.

Sandy Thornburg, Products Coordinator
Sandy works with our products, developing the inventory, keeping the online store running, and working with customers.

Kathleen Monts, Administrative Project Manager
Kathleen works to build relationships with the wider community. She oversees a myriad of projects including providing leadership for the Circle of Friends, a group of elders from around the county.

Norris Harris, Pecan and Farm Team
Norris keeps the farm machinery going, the pecans growing, and our spirits humming. He pastors three churches and shepherds us, too.

Elizabeth Dede, Hospitality and Interns
Elizabeth is passionate about social justice and leads the way in our work on behalf of immigrants. She uses her gift of teaching to lead our intern study sessions.

Katie Miles, Communications Coordinator
Katie works from her home in Virginia on all things communications, including social media and marketing. She assists in various ways with writing and project development.

Gloria Hurley, Products Team
Gloria works with products, filling and shipping orders, answering phones, and helping customers with whatever they need.

Questions? Email katie@koinoniafarm.org or call 229.924.0391.
Steve Krout, Farm Team and Products
Steve takes care of all things farming: blueberries, grapes, vegetable gardens, cattle, and chickens. He also assists with our direct mail order business.

Carol Schuster, Hospitality
Carol helps guests register to visit Koinonia Farm. She makes sure everyone has a bed, a meal, and tour lined up if they want it.

Geneva Brown, Bakery Coordinator
Geneva is responsible for all the delicious handmade bakery goods in our catalog and on our online farm store. She develops new products and keeps old favorites tasting just right.

Amanda Moore, Communications
Amanda has traveled the country speaking about Koinonia and has worked with communications and administration on the farm. Medical issues currently limit her activities, but she continues to take on projects.

Randy Vanderwilt, Bookkeeper
Randy works with our accountants keeping our finances in order, paying our taxes and making certain our books are impeccable.

Angela Savelle, Administrative Coordinator
Angela is the newest addition to our team. She manages the staff and the daily operations making sure all is running smoothly.

Eric Simpson, Administrative Assistant
Eric keeps busy with day-to-day office work. You can find him assisting with all things office whether that be coaxing the copier to cooperate, entering donations or keeping office supplies stocked.

Questions? Email katie@koinoniafarm.org or call 229.924.0391.
Contact Us

General Information:
Email- info@koinoniafarm.org
Phone- 229.924.0391
Toll Free- 877.738.1741
Fax- 229.924.6504

Products:
products@koinoniafarm.org
Sandy Thornburgh
sandy@koinoniafarm.org

Internship:
internship@koinoniafarm.org
Katie Miles
katie@koinoniafarm.org

Farming:
farm@koinoniafarm.org
Steve Krout
steve@koinoniafarm.org

Hospitality:
visit@koinoniafarm.org
Carol Schuster
carol@koinoniafarm.org
Elizabeth Dede
elizabeth@koinoniafarm.org

Communications:
Katie Miles
katie@koinoniafarm.org

Director
Bren Dubay
bren@koinoniafarm.org

Clarence’s Shack, a favorite peaceful spot on the farm.

Not sure who you are looking for? Email katie@koinoniafarm.org or call 229-924-0391 and we’ll direct you to the right person.
Koinonia Farm offers Biologically Grown Pecans, Fair Trade Chocolate, Handmade Bakery Goods, Fair Trade Coffee, Tea, and Hot Cocoa, books, media, jewelry, and more. These products all embody our mission to care for people and the earth in the best ways we know how. Every purchase from our online store, print catalog, and onsite store supports the life and work of Koinonia Farm.

The Koinonia bakery is a perfect blend of past, present, and future. Using old favorite recipes with new better ingredients and historic equipment with new favorite results, the bakery continues to be the heart of Koinonia Farm.

Koinonia’s pecans are grown using biological methods. The pecans are then hand sorted and packaged by hand in our bakery. Some are hickory smoked, others rolled in cinnamon sugar, and many remain plain and simple pecans.

All our chocolate is certified Fair Trade. Not only is it deliciously paired with our own pecans or Georgia-grown peanuts, but the farmers who grew the ingredients earned a fair wage for their labors and can support their families.

Visit koinoniafarmstore.com for our full selection of products.
Questions? Email products@koinoniafarm.org or call 229.924.0391.
Nearby Stewart Detention Center is a for-profit institution that detains immigrants. Men being deported are required to wear their prison jumpsuits unless a change of clothes is provided. Koinonia Farm collects donations and then packs bags according to the regulations.

Each backpack contains one shirt, one pair of pants, underwear, shoes, and socks. These are the only items the men are allowed to take with them. By collecting, organizing, and providing backpacks to these men, Koinonia Farm acts out our vision of love through service to others and reminds the men they are not alone or forgotten.

People from Koinonia also visit the men at Stewart and correspond with prisoners there and in other prisons. This effort, in its own small way, works to fight against the notion that we are different and separated by language, race, culture, and class. It builds relationships and proclaims that all humans are equal and deserve basic rights and dignities.
Internship

Koinonia Farm’s Internship offers an opportunity for adults of all ages to experience life alongside the community. It focuses on three main components: education, work, and spirituality. Interns participate in all areas of community life, which include prayer, work, study, service, and fellowship. Adults from all walks of life and families are invited to apply.

Education

Interns meet regularly for study session exploring a variety of topics. They read and discuss what it means to live in community and learn about individuals and groups working for social justice, paying attention to how lives can be shaped by these examples.

Work

Koinonia is a working farm, a house of hospitality, a place of service both on and off the farm. Interns work with us in a variety of areas during their stay. However, the internship is an invitation into a way of life, not just the work of our life and is meant to be a holistic experience.

Spiritual

At Koinonia, we have chosen to live as a house church similar to the early Christians described in the Acts of the Apostles. We follow a rhythm of life of prayer, work, study, service and fellowship. The internship is an opportunity to experience this rhythm of life.

Questions? Email internship@koinoniafarm.org or call 229.924.0391.
Pecans and Sustainable Farming

Biologically Grown Pecans
All of Koinonia Farm’s pecans are grown without the use of pesticides, fungicides, or chemicals of any kind. Instead, we use biological methods such as compost tea to keep the soil and therefore the pecan trees healthy and happy.

We have been committed to farming this way since 2012. We believe it is the best way to take care of this land that has been entrusted to us. It has been a long process full of setbacks, obstacles, and a steep learning curve, but we know it is the right thing for us to do and we are slowly seeing results.

Sustainable Farming
All across the farm, we have gardens full of produce, herbs, and flowers. These gardens are the result of the hardwork of the community, interns, guests, and other who help with the year-round task of gardening.

Just like our pecan orchards, our gardens do not contain any chemicals. Instead, we focus on biological and sustainable methods of gardening to grow plants that are better for the earth and better for people.

Questions? Email farm@koinoniafarm.org or call 229.924.0391.
Folks of all backgrounds, faiths, those struggling with faith, and no faith have been visiting Koinonia Farm from all over the world since our founding in 1942. It’s a peaceful place to rest, a community that’s committed to peace and social justice, and a working farm with animals, gardens, orchards, walking trails, a store, and a museum. It’s also the birthplace of Clarence Jordan’s writings, Habitat for Humanity, the Fuller Center for Housing, Jubilee Partners and many other organizations and causes. It’s a Georgia historical site as well. We welcome guests, whether they wish to drop by for a few hours or spend a few nights. We invite you to experience the rhythm of our day and our life of prayer, work, study, service and fellowship.

Lunch and Tour
Come share a meal with us and enjoy a guided tour of the farm, bakery, museum, orchards, and pecan plant. Learn about Koinonia’s history, the birth of Habitat for Humanity and other stories. Groups and individuals welcome.

Stay a Few Days
Whether it’s to rest and unplug for a few days or to work alongside the community, we’d love to have you and your group stay for a few days to two weeks. There is always plenty of peace and work to be had on the farm.

Plan a Retreat
Bring your group to Koinonia and stay in our guest housing, share meals with the community, and hold your retreat in our facilities. Our rustic, unplugged, peaceful atmosphere is perfect for any group trip.

Whatever brings you to the farm, you are welcome. Bring yourself, friends, family, groups, whoever. We’d love to show you around.

Questions? Email visit@koinoniafarm.org or call 229.924.0391.