

Fresh u-pick and freshly dried

Sustainably home grown herbs

In innovative arrangements, blends and teas



Dear Students of Life or School

Learn about these wonderful local herbs from the roots up to using them to enhance our lifestyles! An internship is available with Big Sky Herbs, a local sustainable herb grower. The half acre of 110 medicinal tea herbs and 40 culinary herbs is located in the West Missoula Valley. Interns are needed year round to work and expand this small sustainable venture, where both e-commerce and sustainable growing practices and permaculture are involved. **Summer semester** would include part of or all of the months of May through August where interns would be helping to do research for classes and the U-Pick as well as packaging herbs for on-line sales and Saturday markets. Gardening will be starting indoors and in the greenhouse.

Learning objectives for the summer semester would include:

1. Learn to and prepare for the summer U-Picks
 - a) Seeding and tending the starting garden in the greenhouse.
 - b) Weeding, landscaping, planting and harvesting the U-Pick and garden areas, through Volunteer Learning sessions
2. Learn to work with harvested dried herbs by helping with processing for summer markets, the store and online sales
3. Learn how to educate others and sell herbs by helping at the Summer market booth

For UM students, see this posted on <http://life.umt.edu/career/Handshake> internship and watch for Volunteer Learning Days at www.bigskyherbs.com/news and events Friday afternoons and Volunteer/interns pages.

Summer Volunteer Hours

Big Sky Herbs is a Cottage Food business with varied hours. These months are busy since there are indoor crafting and outdoor learning activities with sustainable and permaculture planning and growing.

Weekly hours for interning and/or volunteering are as follows:

Afternoons: Sunday - Friday 2-5 pm

Mornings: Thursday - Sunday 9 or 10 am-1 pm (includes Saturday **IF we're not at market**)*

Saturday 7:00 am to 1:30 pm at the Clarkfork River Market booth or 10 am-12:30 (the busy hours).

Sunday 10 am-1 and/or 2-5 pm home garden outside as weather allows, or inside (crafting etc.)

At this time, I'm not providing lunch unless announced for all day events so bring some. I'll have water and hot or cold herbal tea available and a lunch hour so you can get or eat your lunch**

This season, our market days are every Saturday. You can volunteer to work the whole market hours from setup to teardown or just help during the rush hours 10:00-12:30. Arrangements need to be made the **Thursday before. Be my partner-learn more!

Since our weather can be unpredictable, weekends have varied activities.

IF APPLICABLE, WE'LL BE FOLLOWING ALL GUIDELINES AND MANDATES – WE CARE

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