

Fresh u-pick and freshly dried
Sustainably home grown herbs
In innovative arrangements, blends and teas



Dear Students of Life or School

Learn about wonderful local herbs from the roots to using them to enhance our lifestyles! Volunteering and internships are available with Big Sky Herbs, a local sustainable herb grower. The half acre of 90+ medicinal tea herbs and 35 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. **Spring** and/or **Summer semester** would include part of or all of the months of March through August where you would be helping and learning for the U-Pick and packaging herbs for on-line sales and Saturday events. Gardening will be starting indoors and in the greenhouse.

Learning objectives include:

1. Maintaining and landscaping the sustainable garden/yard area for productivity and U Pick events
2. Promoting the selling of herbs at the Saturday events and online
3. Assisting and teaching during the U-Pick events
4. Harvesting and helping with drying, making culinary, wellness tea and aromatic herb products.

Year round learning and credit is available through helping with this. Non Students are also welcome so **bring friends!** For Internships, please send an e-mail to lori@bigskyherbs.com that includes why you are interested, major and your available hours weekdays and weekends. Hours vary.

See more and watch for Volunteer Learning Days at bigskyherbs.com/news and events and interns pages.

Spring/Summer Volunteer Hours:

Presently, Big Sky Herbs is a Cottage Food business with varied hours. Summer is very busy since the garden is growing and distributing products that are both fresh and freshly dried sustainable herbs.

March-August weekly hours for interning and/or volunteering are as follows:

Tuesday – Friday from 2 – 5 pm at the home garden (11735 Mallard Ct- Missoula 59808)**

We'll be in the garden, Cottage Food Kitchen or the crafting room depending on weather and the plants

Saturday 7am to 1:30 pm Clark Fork Market booth *This year, our market days are roughly every other Saturday. You can volunteer to work the whole market hours from setup to teardown or just help during the rush hours 10:30-12:30. Arrangements need to be made the Thursday before. Be my booth partner-learn more! **

Sunday 10 am-5pm home garden outside as weather allows, or inside (crafting etc.) You can opt for half days: 10- 1 or 2 -5 pm. Or the whole day 10-5. Lunch hour is 1-2 pm, bring your own lunch:

Email, text or sign up for a session at: <https://checkout.square.site/merchant/36EM46DWKNSWV/checkout/VC2EMYT65AAUTUIQKWUIXSYK>

For internship interviews: <https://square.link/u/ki5F2Lvx>

Follow us on Facebook and Instagram. Watch for Volunteer Learning Days at www.bigskyherbs.com/news and events and interns pages.