



**Fresh and Freshly Dried  
Sustainably Home Grown Herbs  
in innovative arrangements,  
blends and teas**

## **2019-20 Volunteering and Internships for Non-Students**

An internship and volunteering is available with Big Sky Herbs, a local sustainable herb grower and retailer. The half-acre of 100 medicinal tea herbs and 40 culinary herbs is in the West Missoula Valley. Interns are needed year-round to work and expand this small sustainable venture working toward permaculture. The costs of interning sessions are free as you'll be learning by working, and informal presentations that are held during the lunch hour at Volunteer Learning Days. After 12 hours of interning, you will qualify for 50% off all products including fresh herbs for 6 months! Monthly schedules will be posted on the Internships page of the website. Help with farmers markets too and learn tons! **CFM-May thru Oct, MVWM-Jan thru April**

**Spring months** would include part of or all the months of April through June where interns would be helping to do research and development for the business and U-Pick Garden as well as spring gardening.

- Preparing and acquiring the plants needed for the summer U-Pick and garden.
- Seeding and tending the indoor starting garden as well as transplanting to the greenhouse.
- Weeding, landscaping and planting the U-Pick Garden and garden areas.

**Summer months** include the months of July through September where interns would help gardening and operating the U-Pick garden

- Maintaining the garden/park area for U-Pick Guided Tours
- Participate in promoting the U-Picks, selling herbs at the Saturday Market
- Assist and teach during the U-Pick events
- Harvest and help with drying, making fresh and dried herbal products

**Fall months** would include part or all of the months of October through December where interns would be helping to harvest, winterize, dry, process, and package herbs for sales at the holidays.

- Learn to identify over 140 herb plants at maturity here in Missoula, Montana (early Oct)
- See how to harvest herbs for drying (early Oct)
- Learn how to properly bunch and dry herbs naturally.
- Experience preparing plants to be ready for the winter outside.

See how and be a part of getting sustainable home grown herbs from the garden to market, including:

- How to store dried herbs for best potency and longevity
- Making whole and hand crushed herb products using natural methods
- Packaging herb products for retail
- Marketing and display techniques

**Winter months** would include all or part of January through March where interns would be helping to assist in classes, developing products and starting seeds indoors.

- Each class has a demo where you can take part (video may happen).
- Help develop new focused research with books, print and website information.
- Be a part of starting seeds and tending the indoor starting garden and transplanting.

Please send an e-mail to [lori@bigskyherbs.com](mailto:lori@bigskyherbs.com) that includes why and what you are interested in and what hours you would like to put in weekly. Available weekly hours are roughly:  
MON-6-8pm, TUES-9-11am, WED-9-11am, THUR-9-11am, FRI-6-8pm, SAT-10am-5pm, SUN-10am-5pm  
Daily activities vary according to season and markets or fair events. Let's grow and learn together!

Spread the herb,  
Lori Elliott