

Fresh u-pick and freshly dried

Sustainably home grown herbs

In innovative arrangements, blends and teas



### 2019 Internships/Volunteering

A volunteer internship is available with Big Sky Herbs, a local sustainable herb grower transitioning with permaculture principles. The half acre of over 100 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.

**Fall Semester** would include part or all of the months of August through December where interns would be helping to harvest, winterize, dry, process, and package herbs for Farmers Market and Winter sales, with these learning objectives:

1. Learn to identify over 140 herb plants at maturity here in Missoula, Montana and surrounding area.
2. See how to harvest herbs for drying
3. Learn how to properly bunch and dry herbs naturally.
4. Experience preparing plants to be ready for the winter outside and install permaculture for next season.
5. See how and be a part of getting sustainably home grown herbs from the garden to the table, including:
  - How to store dried herbs for best potency and longevity
  - Making whole and hand crushed herb products using natural methods
  - Packaging, displaying and marketing herb products for retail
  - Working side by side setting up, selling and tearing down market and event booths.
  - Assisting in "Cooking with Herbs 101" classes and presentations

**See this posted on <http://life.umt.edu/career/Handshake> and the EVST**

**newsline--watch for October Volunteer Learning Days there and at [www.bigskyherbs.com/News](http://www.bigskyherbs.com/News) and events or internship pages**

### 2019 Fall Volunteer Hours

Big Sky Herbs is a local part-time venture around my full-time job with varied hours. Fall is a very busy time of year since the garden is transitioning and products are changing from fresh to freshly dried herbs.

August through December weekly hours for interning and/or volunteering are as follows:

Monday & Friday 6-9 pm-at the home kitchen (preparing for market or events)

Tuesday, Wednesday & Thursday 9-11 am-at the home garden (11735 Mallard Ct- Missoula 59808)

Saturday 7 am to 1:30 pm Clark Fork Market booth (every other Saturday till end of October)\*

Saturday & Sunday Any hours at the Volunteer Learning Days (10am-5pm-no lunch provided unless you participate all day)

Sunday 10am-5pm home garden outside while weather holds up, inside (crafting etc. after that)\*\*

\*You can volunteer to work the whole market hours from setup to teardown or just help during the rush hours 10-1. Arrangements need to be made the Thursday before.

\*\*Since our weather can be turning early, we may start our October Volunteer Learning Days early. You can opt for half days-10 am-1pm or 2-5 pm. If you want lunch at 1 pm, you need to email, text, call me by 3 pm Saturday before the Sunday you are going to come out so I can prepare and shop. Remember to state if you are Vegan, Vegetarian or Gluten free.

Check <http://www.bigskyherbs.com/> monthly newsletter or Internship page, Facebook or Instagram