

Fresh u-pick and freshly dried

Sustainably home grown herbs

In innovative arrangements, blends and teas



Dear Students,

An internship is available with Big Sky Herbs, a local sustainable herb grower. The half acre of 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, where both e-commerce and sustainable growing practices are involved.

Spring semester would include part of or all of the months of January through May 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. Spring gardening will be starting indoors and in the greenhouse.

Learning objectives for the spring semester would include:

1. Learning by researching for and assisting in classes presented on herbs around the Missoula area
2. Learn to work with harvested dried herbs by helping with processing for online and Saturday market sales.
3. Learn to and prepare for the summer U-Pick
 - a) Seeding and tending the indoor starting garden and greenhouse.
 - b) Weeding, landscaping, planting the U-Pick and garden areas, including April Volunteer Learning Days *

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

2019 Spring 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.

January– May weekly hours for interning and/or volunteering are as follows:

Tuesday 8 or 9- 11 am-at the home garden or Crafting Room

Wednesday 8 or 9- 11 at the Cottage Food Kitchen or Crafting Room

Thursday 8 or 9– 11 am-at the Cottage Food Kitchen or Crafting room

Friday 5-9 pm-at the home (preparing for market or fairs)*

Saturday 7:45 am to 1:30 pm at the Clark Fork or Winter Market booth or 1-5pm alternate weekends*

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

*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 partner-learn more!

**Since our weather can be unpredictable, weekends have varied activities. You can opt for half days: 10-1 or 2-5 pm. Lunch provided for all day hours: email, text or call me by Thursday night before the weekend you're coming out so I can shop. Please state if you are Vegan, Vegetarian or challenged w/Gluten or Lactose.