

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



Dear Interns,

An internship is available with Big Sky Herbs, a local sustainable herb grower who was formally Urban Herbs. The half acre of 100 medicinal tea herbs and 30 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 and permaculture are involved.

Summer semester includes the end of May till Fall Semester for students where interns would help with gardening, operating the U-Pick Garden, Saturday Market and other local fairs.

Learning objectives for the summer semester would 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 Market and online
3. Assisting and teach 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 and a possibility of a live- in situation for those who qualify.

**Non Students are also welcome so bring friends!**

Please send an e-mail to [lori@bigskyherbs.com](mailto:lori@bigskyherbs.com) that includes why you are interested, major and your available hours weekdays and weekends. Hours vary.

Live-in available also: interview and deposit required-request details to be emailed .

**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](http://www.bigskyherbs.com/news) and events and interns pages.**

### 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 distributed products are both fresh and freshly dried sustainable herbs.

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

Tuesday 8 or 9- 11 am-at the home garden (11735 Mallard Ct- Missoula 59808)\*\*

Wednesday 8 or 9- 11 at the Cottage Food Kitchen or the crafting room (home)

Thursday 8 or 9- 11 am-at the home garden-harvesting\*

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

Saturday 7am to 1:30 pm Clark Fork Market booth or 10-5 alternate weekends\*

Sunday 10 am-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 will have varied activities. You can opt for half days: 10-1 or 1-5 pm. Lunch provided for am hours: email, text or call me by Thursday before the weekend day you're coming out so I can shop. Please state if you are Vegan, Vegetarian or challenged w/Gluten or Lactose.

**Again, watch for Volunteer Learning Days at [www.bigskyherbs.com/news](http://www.bigskyherbs.com/news) and events and interns pages.  
Follow us on Facebook and Instagram**

406-529-3714 | 11735 Mallard Ct. Missoula, MT 59808 | [www.bigskyherbs.com](http://www.bigskyherbs.com)