

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



Dear students of life or the university,

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

Learning objectives for the summer 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 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! 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. 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 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 2-5 pm at the garden, Cottage Food Kitchen or the crafting room .

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

Friday 5-9 pm-at the crafting room (preparing for Saturday market or fairs)*

Saturday 7am to 1:30 pm Clark Fork Market booth *This year, our market days are roughly every 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://big-sky-herbs.square.site/product/volunteer-learning-sessions-2-3-hours/100>

For internship interviews: <https://square.link/u/ki5F2LvX>

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Watch for Volunteer Learning Days at www.bigskyherbs.com/news and events and interns pages. 406-529-3714 | 11735 Mallard Ct. Missoula, MT 59808 | www.bigskyherbs.com