



THE LIVING FARM

Newsletter

Week of Jan. 29th

Welcome



Hello,
Well, it has been an interesting week here on the Living Farm. On Friday, we had two early lambs with another one or two expected within the next week. Besides the lambing we have been busy keeping the lettuce growing, feeding all of the critters and staying warm. Just Wednesday we planted some tomatoes so spring can not be that far off.

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Country Dinner Series

Our February dinner will be on Saturday the 11th and it should be a very tasty meal! Our last dinner was a lot of fun dinner and full of friendly faces. The menu for our February dinner sounds unique and delicious. The appetizer will be kimchi hot pot. The main course will be curried chicken on a bed of vegetables and rice. The dessert will be a chocolate cake with strawberry chocolate sauce. Coming to a dinner is a great way to connect with other people who also enjoy good organic foods that are grown locally. All the proceeds from the dinners are going to support The Living Farm Education Center. This will help with the housing for the students next year. The dinners are a great way to celebrate birthdays, anniversaries or just to have a fun and special date. Tickets are \$25 per person. Local wines will be available by the glass. We will serve appetizers and wine at 5pm with the dinner starting around 5:30pm.

To make reservations please go to <http://slowfoodwesternslope.org> or call Lynn at 970-270-3338. Our dinner dates for this year will be: February 11, March 17, April 14, and May 12. This year all of the dinners will be inside the house so that guests can stay nice and warm. If you bring a friend to any dinner you will receive \$5 off your next dinner, so make some calls and some new friends.

Lambs



Two of our students Benjamin and Ann helped Serenity one of our ewes, give birth this last Friday. The two little ones choose the perfect time to come into the world, mid-afternoon, giving the students and the mother plenty of time to get the lambs dried off before the cool night temperature set in. Now they are relaxing inside the barn with their mother, drinking milk and just generally looking super cute. On the left is Millet and Ann and on the left we have Barley. They are both girls, well all three of them actually.



New Pork

We just wanted to let everyone know that we recently got two of our pigs back from the butcher and we now have a freezer full of delicious pork chops for \$8.40 a pound and well as some ground pork, sold by the pound for \$6.00. Come by the farm on Saturdays between 9am and noon to pick up some wonderful meat for the family.

Chickens

It is time to stock your freezers with chickens. As always our chickens are pasture raised and are fed non-GMO, chemical free feed, most of which is grown right here on the Living Farm. The chickens are \$3.30 a pound. Please call ahead so that we can have the chickens available sizes range from 3.5-4.5 pounds for a small bird, 4.5-5.5 pounds for a medium bird and 5.5-6.5 pounds for a large bird. You can pick up the birds at our Saturday farm market from 9-12 or simply call Lynn at 970-270-3338 to make an appointment.

Reuse

We are always in need of egg cartons, plastic grocery bags, rubber bands, newspaper, and any flannel that you have laying around. Just put them in your CSA box or come on by the farm and drop them off.

Pass along our Newsletter

If you know of someone that would enjoy reading our newsletter, who would like to join our CSA, come to our Farm Market, or join us for one of our tours, please feel free to pass this newsletter along or send us their email address and we'll do it for you.

Contact us: If you have any questions, concerns, ideas or suggestions, shoot us over an e-mail... thelivingfarm@tds.net

Available meats:

Available meats this week.

Beef	One pound roll burger	\$6.00
Beef	4 pk 1/4 pounders hamburger patties	\$6
Beef	Various cuts of steak (call for selection)	\$8.40 per pound
Beef	$\frac{1}{4}$, $\frac{1}{2}$ or whole beefs (call to order)	\$2.85 per pound hang weight
Beef	roasts	\$6.50 per pound
Chickens	Whole chickens ranging from 3 # to 7 #	\$3.30 per pound
Pork	one pound roll burger	\$6
Pork Chops	2 per package	\$8.40 per pound

