



The Living Farm

Weekly Newsletter

Week 29-September 8th. 2010

Welcome

The Living Farm and Slow Foods Western Slope will be hosting a Country Dinner Series starting September 18 and 19. We will be having two dinners per month through the spring. The dinner proceeds will go towards the Living Farm Sustainable Education Center. One of our students, Sean, is a professional chef and wants to one day own a farm and a restaurant. He's here to learn the farming side and also to learn how to create a menu from the food that the farm produces. He will be masterminding the dinners throughout the winter to further his farm to table education. Cost of the dinners is \$25 per person and starts at 5:30 p.m., below you'll find the Dinner Menu for our first dinners in the series. **CSA members will receive 1 FREE ticket (per membership) to one dinner of their choice...Make your reservations early...**

Please call Lynn @ 970-270-3338 or go to <http://www.slowfoodwesternslope.org> to make reservations.

September 18th & 19th Dinner Menu

Dinner is served buffet style with fresh bread (including a gluten free choice) and salad.

Soup: Watermelon Tzatziki

Appetizer: Subverted Caprese

Main Coarse choices:

Smoked Turkey Croquette- Smoked Turkey, melted cheese, and brioche, browned in butter and served with mashed potatoes and fresh herb demiglace.

Beef Chili: A classic Texas style chili served with beans on the side accompanied by home-made corn bread and crème fraiche.

Capellini Pomodoro: Fresh diced tomatoes, olive oil, garlic and basil with angel hair.

Dessert: wine poached peaches in puff pastry with crème anglaise or Gluten free peach cobbler.

Special Visitor

State Senator Gail Schwartz toured the farm last week. She was here in the valley to participate in a forum that discussed the issues of growing and distributing local foods. She toured our farm after the meeting. She told us her husband kept talking about how good the chicken was that she bought from us last time she was here and got a couple more to take home to him.



Lynn & Gail

Thanksgiving Turkeys

We're now taking orders for our FAMOUS Turkeys...Send us an email and let us know what weight range bird you'll need, send a \$10 deposit and we'll deliver your turkey with your CSA box OR you can pick up at the farm a few days before Thanksgiving (birds will be frozen) if you're not a CSA member...Be sure to order early as we ALWAYS run out of turkeys before we run out of customers who want one...Our repeat customers KNOW just how delicious these birds are, so if you're a new turkey customer, be sure to hurry and get your order in early...

Easy as 1-2-3

It's as easy as **1-2-3** to get **our** delicious fruits and vegetables on **your** table...

For those of you **STILL** undecided about becoming a **CSA** member **OR** for our members to introduce everyone they know to our **CSA**, follow these 3 simple steps to start enjoying the wonderful fruits and vegetables of The Living Farm...

1-Call or Email us to place your order and select one of our 5 locations to pick up your **CSA** box...

2-Show up at the pick up location of your choice...

3-Pay when you pick up and off you go...

For only \$35 per box, you can order a weekly box of produce with **NO** commitment or contract. Just a delicious box of produce delivered when you'd like one...

Delta County Residents email or call no later than 8 p.m. every Tuesday night for a freshly picked, organic box of produce delivered right to your very own neighborhood.

Roaring Fork Residents your deadline is 8 p.m. Sunday evenings.

Pick up locations in Paonia, Hotchkiss, Cedaredge, Delta & Carbondale. Email thelivingfarm@tds.net with any questions, or to place an order.

Farm Dinner Series

We'll be hosting a monthly series of Farm Dinners from September through March...Please read the attached flyer for upcoming dates and information...Make your reservations early as we can only seat 30 people per dinner.

Delicious, Nutritious and ALL Natural

Meat & Poultry Price Sheet

Beef	One pound roll burger	\$6.00
Beef	12 pack $\frac{1}{4}$ pounders hamburger patties	\$19.50
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
Chickens	Whole chickens ranging from 3 # to 7 #	\$3.30 per pound
Turkeys	Whole turkeys ranging from 8# to 30#	\$3.75 per pound
Guinea Hens	Whole guinea ranging from 2-3 pounds	\$5.25 per pound
Lamb	Whole lamb available next October (call to reserve)	\$2.85 per pound hang weight
Pork	Whole or half pork available next fall (call to reserve)	\$2.85 per pound hang weight

Delicious Dining

Select from our menu of delicious, pasture raised, hormone free meats and poultry...Beef, Chicken, Turkey, Guinea Hens, Lamb & Pork...we have it all...

Contacting Us

Please contact us via email at thelivingfarm@tds.net if you need to get a hold of us for any reason. This will ensure all of your questions, concerns, add on orders and correspondence will be addressed in a timely manner.