



# The Living Farm

## Weekly Newsletter

week of Nov. 28th 2010

---

### Welcome

Hi everyone,  
We are nearing the close of the 2010 CSA season. The last boxes will be packed the week of December 15<sup>th</sup>. I want to thank all of you for a great first season. We have enjoyed the CSA immensely. We are really looking forward to providing you, your family and your friends with all those wonderful fruit and vegetables again next year. We will start the 2011 CSA the week of March 15<sup>th</sup>. Hope to see all of you again in the spring.

### In This Issue

Welcome

Smoked chicken

December Farm Dinner

Winter CSA



### Smoked Chicken

We have received so many requests for Mike's fabulous smoked chicken that we have ask him to do it again. Mike will be graduating from The Culinary School of The Rockies on December 10<sup>th</sup>. He will be home through the holidays and then will be working in a kitchen, most likely in a resort area.

He will be smoking chickens that are approximately 4 pounds for \$20 each. You can chose either hickory or pecan smoked. The chickens will be available Dec. 18, Dec. 22, and Dec 29. Pickup will be at The Living Farm. Please call Lynn to reserve your chicken at 970-270-3338.

---

## December Dinner

Don't forget to make your reservations for the December edition of our Country Dinner Series! Our Resident Chef, Sean Kelleher, will be working his magic on our farm fresh ingredients yet again. Chicken parmesan and spit roasted leg lamb will be our feature items. For more info and a full menu you can go to [www.slowfoodwesternslope.org](http://www.slowfoodwesternslope.org), or there will be flyers in this week's salad bags. To place your reservations, please e-mail [slowfoodwesternslope@gmail.com](mailto:slowfoodwesternslope@gmail.com), or call Lynn at 970-270-3338. Appetizers will be served at 5:30, dinner is at 6. Wine will be available for an extra cost. All proceeds will go towards The Living Farm Sustainable Education Center. We hope you'll join us!

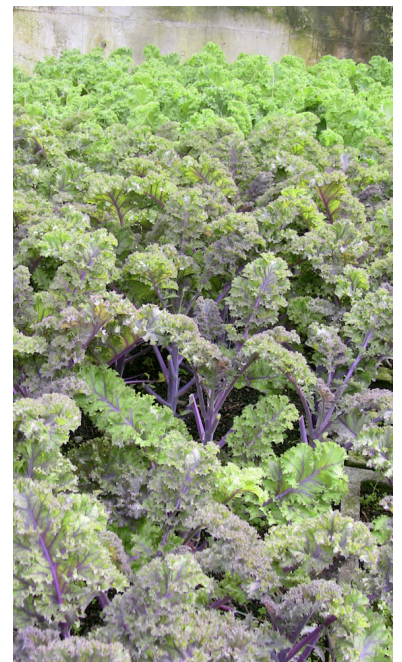


---

## Winter CSA

Many of you are already feeling the withdrawal symptoms that come in the winter when you run out of salad greens. In order to alleviate your pain, we are going to do a supplementary winter CSA. The Winter CSA starts January 8th and will run until March 12th, which will be ten weeks total. All boxes will be available Saturday mornings from 9 to noon at The Living Farm.

The winter CSA will cost \$200 for the 10 week season. There will be 25 memberships available and payment will be required in advance. Weather plays a role in the salad production this time of year, so if we're short on any greens we will credit your account for the difference and we won't have a trade box. Pick a plan, then call Lynn to get in the game at 270-3338 or write us an e-mail [thelivingfarm@tds.net](mailto:thelivingfarm@tds.net)



### Plan A-

3 bags of salad greens, 1 bag steaming greens, potatoes, carrots, onions, sprouts

### Plan B-

2 bags of salad greens, 1 bag steaming greens, potatoes, carrots, onions, and one pound of TLF ground beef

### Plan C-

2 bags of salad greens, 1 bag steaming greens, potatoes, carrots, onions and one dozen eggs.

### Plan D-

1 bags of salad greens, 1 bag steaming greens, potatoes, carrots, onions, dozen eggs and one pound of TLF ground beef

---

## Reuse

Hey guys as always we are in need of egg cartons, plastic bags, and newspaper. Just put them in your CSA box or come on by the farm and say 'hello.'

---

## Available meats

Each week we will list all the meats we have available. You may order meats to be included in your box. We will send an invoice for you to pay with your meats. Be sure to place your order early-Roaring Fork please place your orders by Sunday and Delta County your orders must be placed by Wednesday.

Available meats this week.

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
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

---

## Pass along our Newsletter

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

**Contact us:** Hey guys! If you have any questions, concerns, ideas or suggestions, shoot us over an e-mail... [thelivingfarm@tds.net](mailto:thelivingfarm@tds.net) or look us up on Facebook.

---

## Farm Market

Every Saturday until the 18th of December we will have our farm market from 9-12, a wonderful way to start a fall day.