



The Living Farm

Newsletter

week of Jan. 2 2011

Welcome

Hi everyone,

We would like to wish you all a happy new year and hope that you all a wonderful and warm holiday season. Somehow we still have some greens growing in these cold temperatures and the animals seem just as content as always. We are slowly gearing up for spring, while getting as much R and R as we can. Hope you all are doing the same.

January edition of our Farm Dinner Series

Our January Farm Dinner is coming up, Saturday the 15th and Sunday the 16th. This month we will be serving the entrees in smaller 'tastings' style, letting everyone try a bit of everything. The featured plates will include pasta bolognese, garlic-potato pierogies, and chicken fricassee. The meal will be \$25 a person. Appetizers will be served at 5:30 and dinner at 6. For reservations



call Lynn at 970-270-3338 or send an email to slowfoodswesternslope@gmail.com. As always all of the proceeds will be going toward the Living Farm Education Center, creating sustainable farmers to feed our nation and world from local resources. These small intimate dinners have been quite a hit and will help anyone with cabin fever, the winter blues, or just a serious appetite. Hope to see you guys there!

Farm Markets

We will be starting our farm market again this Sunday after the holiday break. Come on by anytime between nine and noon. We have some fresh citrus as well as eggs, meat, potatoes, onions, lettuce and what ever else happens to pop out of the ground.

Winter CSA

As many of you already know we are running a winter CSA this year. The first boxes will be going out this Saturday and we still have some openings! You guys don't want to miss out on this. The Winter CSA will start on January 8th and will run until March 12th, which is ten weeks. 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 are still a few 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

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



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 this April (call to reserve)	\$2.85 per pound hang weight
Pork	Whole or half pork available this April(call to reserve)	\$2.85 per pound hang weight
Pork	one pound roll burger and various cuts	TBD

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 or check us out on facebook.