
Welcome



Hello,
Is it spring? Man, the temp keeps on rising. It was getting up to 90 in our greenhouses today. The weather is just spectacular. As the snow keeps melting our tomatoes keep on growing.

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The picture on the left is Natasha, one of our lambs, modeling her saddle and sock monkey jockey. We are going to race the lambs this summer and we are working on sewing the saddles and sock jockeys for the races.

What is happening:

Last Wednesday we planted around 100 flats of seedlings. Most of the seeds have already sprouted. Soon enough we will have chili peppers, bell peppers, onions, shallots, leeks, celery, celeriac, basil, lettuce and so much more. We also transplanted our first two beds of lettuce yesterday afternoon. You guys had better prepare yourselves for a whole lot of produce this spring and summer.

Valentine's Dinner:

Thanks to everyone that came out for our valentines day dinner, what an event! The two dinners this weekend were a wonderful experience, and the attendance was at an all time high. Everyone seemed overjoyed by the food and the rustic but romantic atmosphere. One couple came to celebrate their anniversary! We are honored that so many of you chose our dinner for your valentine's dinner. Our next dinner will be held on the 12th and 13th of March. Make sure to check the following Newsletter for more information.



School House News

We have a new student on the farm. Michael is most recently from New Jersey, but has also lived in Hawaii, Gardner, Colorado and New York, New York. His passion in life is breeding queen bees, but enjoys just about anything land based. Michael is very excited to be able to get his hands back in the dirt and get to work. He is a great addition to the group and his help came at a perfect time as our workload is growing to prepare for the coming spring.

We have also started seedlings for our schoolhouse garden. We are excited for the habaneros, jalapenos, and artichokes that are headed our way. As soon as the ground thaws out we will be able to start building the beds that will hold these tasty treats.

Summer CSA

Although we are still in the middle of our winter CSA, we have begun planning for our larger summer CSA. As with the winter CSA we will be running the summer CSA in 10 week sessions. Unlike last year we will also be offering a smaller box for those who find our normal box a little overwhelming. The first session will start on the 15th of March. if you would like more info, check the second attachment.

Website!

Hey, good news! We spent some of our downtime this winter updating and remodeling our website. My father, Glen Mentgen, spent hours programing while the rest of us typed up new and interesting information for the different sections. We go deeper into the history of the farm, the function of the greenhouses, and our student program here on the farm. There are also a number of videos that show how we put together some of our newer buildings. If you have a few extra minutes please feel free to peruse the website. www.thelivingfarm.org

Available meats:

Available meats this week.

Beef	One pound roll burger	\$6.00
Beef	12 pack $\frac{1}{4}$ pounders hamburger patties	\$19.50
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
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	\$6
Pork Chops	2 per package	\$8.40 per pound

Reuse

We are always in need of egg cartons, plastic bags, and newspaper. Just put them in your CSA box or come on by the farm and drop them off.

Farm Market

We have started up our farmers market once again. Come on by every Saturday from nine to noon. We have an amazing array of citrus from an organic grower in Arizona, the tangelos, an grapefruit/tangerine hybrid, are simply amazing. We also have plenty of our tasty salad blends to go around.

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 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: If you have any questions, concerns, ideas or suggestions, shoot us over an e-mail...
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