
Welcome



Hello,

Spring is finally here. We have started to plant outside both on the farm and at the school house. The first of the baby lambs are already getting to heavy to hold and flowers are blooming both inside the greenhouses and out. It would be naive to think that the cold weather is all behind us, but we can rest assured that such a day is not far off.

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New Arrivals

With the work load picking up and the to do list continuing to grow we are excited to have four new students on the farm. The first two to arrive were August and Marion. They are a newly wed couple from St. Louis and France respectively. They are planning on staying at least until fall in order to experience a full season. After which they hope to start a business on the front range that helps people build and maintain their own gardens, giving them some freedom from the constant trek to the grocery store. Steven was the next to arrive from Florida. His plan is to start his own farm back in Florida where the weather is a touch warmer, we are pleased with his hard work and easy going attitude. Kirk, our latest arrive, is from metro Denver, being only the second Coloradan at the school house. Unfortunately he will just be spending two months with us, but he is already starting to wonder if that is long enough to get a true appreciation for the farm and the country side in which it sits. It is a good felling that my main job is to make sure that everyone else is busy and has a job to do.

April Farm Dinner

Unfortunately this will be our last dinner until fall. There is simply too much going on here on the farm for us to be able to put on the quality dinners that we have during the busier spring and summer. The proceeds from this last dinner will go to Slowfoods Western Slope for their tireless support of our Farm School and Education center. The meals will be centered on a shepherd theme. The main course will be tacos al pastor, which means shepherd or pastoral style. The tortillas will be hand ground from none *GMO* field corn, they will then be filled with pork that has been marinated in citrus for two day before a slow roast, a red chili sauce, a russian red kale relish, and creme fraiche. We will also be having salad, soup, an appetizer and Molten chocolate cake with sheep's milk ice cream for dessert. As always we will have a vegetarian option and the tortillas are gluten free. The dinner will be on Saturday April 16th for \$25. Wine will be available. To make reservations please call Lynn at 970-270-3338 or write an e-mail to slowfoodswesternslope@gmail.com. We hope to see all of you there.

Lamb naming contest Round # 2

We have names for our next nine little lambs born last week. Thanks again to everyone that submitted names, we had a lot of fun sitting out in the barn figuring out which name works best with which lamb. Those of you that submitted a name that ended up being chosen will get a \$5 gift certificate to our farm market. These are names that we decided upon.

#111- Charm #112-Lucky #113-Fern #114-Dixie #115-Brisco County

#116-Tyme #117- Rosemary #118-Georgette #119-Marguerite

Lamb naming contest Round # 3

Below you will find pictures of all the lambs born within the last two weeks, you can see some additional information about each new baby in the description below. Be sure to include the # of which lamb you'd like to name. Name one or name them all. We have over 60 babies due this spring and we'll need lots of names, so get your entries in and we will announce the winners in one of the upcoming newsletters and give each winner a \$5 gift certificate to our farm market. Send your entries to thelivingfarm@tds.net the deadline is April 20th.

3-25 Helen had a girl # 120 and a boy #121

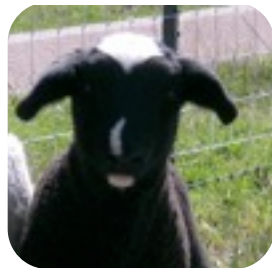
3-28 Serenity gave birth to a boy # 125

4-1 Louise had a little boy #126

4-4 Sicily gave birth to a girl # 127



#120



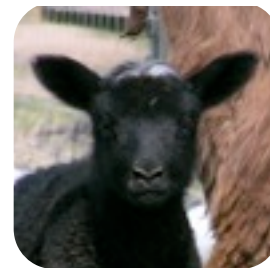
#121



#125



#126



#127

Lamb Holding

Every evening we are spending time taming our little lambs and would love some company. This includes holding, petting and loving on the little guys. We hold the lambs every evening starting at 7:00. Make sure to call ahead so that we know when to expect you. 970-270-3338

Eggs

With the weather heating up and the extension of the day light hours, not to mention the fresh green grass popping up, the chickens have really started to lay some serious eggs. Either come by our farmers market on Saturday or give us a call and we can add the eggs to your CSA box.

Farm Market

Just wanted to remind everyone that our farm market runs every Saturday from nine until noon, and starting April 23rd we will be expanding our hours until four in the afternoon. We will also be starting our tours at this time.

Our market features everything we grow here on the farm, from lettuce and radishes to eggs, beef, and pork. We also have a large amount of citrus; oranges, grapefruit and lemons.

Available meats:

Available meats this week.

Beef	One pound roll burger	\$6.00
Beef	12 pack $\frac{1}{4}$ pounders hamburger patties	\$18
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.

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... thelivingfarm@tds.net

