

### Welcome

Hello everyone,

It has been quite a week, 12 lambs born in the last week alone. Not only are we busy birthing but we are also cleaning up and planting the outside gardens. By the end of this week we will have almost everything planted and be able to relax a bit, settling into a normal summer work routine. Hopefully the sun will be a little less timid and more cooperative; warming up the young plants reaching up towards it.

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### Lambalanche 2

This last week has been the busiest to date for lamb births. All of our students have been able to experience a birth or two. The lambs were born both day and night, keeping us on our toes and short on sleep, but well worth the experience. Below we have pictures of all of the lambs born with the student that aided in the birth. The lambs are pictured in order from numbers 135 to 146. Be sure to send in your ideas for names in return for a five dollar gift certificate for those who submit names that we end up choosing. Numbers 137, 138, 141, 143, 145 and 146 are male and 135, 136, 139, 140, 142, and 144 are female. Please have the names submitted by Friday the third.



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## Lamb naming contest Round # 5

We have names for our last three little lambs. 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.

#132-Lilac

#133-Dionysos

#134-Hercules

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## Market and Tours

Now that spring has finally sprung we have extended our market hours. Our market will now be open from nine until four. The best way to get a hold of our newest and freshest produce is to simply come on in and check things out for yourselves. We will also be starting hour long interactive farm tours this weekend. The tours will include our wattle and daub turkey house, three of our four season greenhouses and a look at the baby lambs, just to name a few things. The tours will be six dollars a person and start at 11:00, 1:00 and 3:00. It would be helpful if your called ahead to reserve a spot. 970-270-3338.

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## 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

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## 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
Pork	one pound roll burger	\$6
Pork Chops	2 per package	\$8.40 per pound

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## Reuse

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

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### 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 tours, 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](mailto:thelivingfarm@tds.net)