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### Welcome

Hello,

Things are finally starting to calm down here on the farm. All of the lambs have been born and are growing right before our eyes. The outdoor beds are adorned with cabbage, melons, artichoke, beans, cauliflower, as well as many other tasty treats. As the warm summer begins, with the calm cool mornings and long warm nights, it is hard to forget why we have all fallen in love with this valley.

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### Lamb names #6

We have names for our last fourteen 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.

#135-Emerald	#138-Peru	#141-Figaro	#144-Juliet	#147-Danube
#136-Cody	#139-Pixie	#142 Abalon	#145-Inigo Montoya	#148-Bluebell
#137 Ebenezer	#140-Rosine	#143-Reef	#146-Rutherford	

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### Tomato Alert

The first of the tomatoes are starting to blush. We are waiting in anticipation to pick and split that first ripe fruit. We are estimating that the first picking will happen in just about two weeks. We have more than enough plants to fill your summer with salsa, marinade, pizza sauce, gazpacho, calabrese salad, and tomatoes proper.



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### Summer Fun

One of the most wonderful things about this valley is the plethora of agriculture and tradition of family farming. It is also a hub for the organic movement. Whether you have company in town or are simply looking for a family outing on the weekend our market and tours demonstrate the creativity, natural beauty and spirit that your valley has to offer.

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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 you 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.

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

