
Welcome

Hello everyone,

It has been quite a while since our last issue, we have been busy with the day to day work on the farm. Milking and caring for the sheep, collecting eggs, weeding, harvesting everything from lettuce to zucchini and tomatoes. Now that we have settled into our summer routine we have started to plan some fun fall projects, such as setting up an orchard at the school house and building a papercrete outhouse. Hopefully your summer is going just as well!

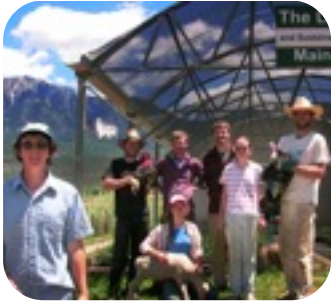
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Kickstarter

As part of our expansion of the Living Farm Education Center we have started a project on Kickstarter. This project will allow us to purchase 280 fruit and nuts trees and around 600 raspberry plants. These trees will become the next classroom for our students not to mention fruit and nuts for the CSA and market. For more information about this new project please visit our Kickstarter page. <http://kck.st/prgPLK>

CSA

We have started our fourth CSA segment from the first week of August until the first of October. In this segment we have not only our famous lettuce and tomatoes but this is also the best segment for fruit and corn. It is never to late to sign up, so please send an e-mail to thelivingfarm@tds.net or call Lynn at 970-270-3338.

Paper corral

Another project that we have planned for this fall is to build a papercrete outhouse. This will allow us get comfortable working with papercrete before we embark on the construction the first cabin for student housing. Before we can start on this project we need to collect paper. If any of you are sitting on old phone books, newspapers, magazines, love letters from an ex, or boxes, please bring them by and put them into our 'paper corral'. The corral is in front of our main greenhouse under the blue tent. Stop by day or night and dump your paper recyclables. Thanks in advance for the contribution.

Students

We are pleased to announce a new student at the Education Center. Janek is here from Berlin, Germany. He will be spending two months with us as part of an internship that he needs for his University studies. He is studying agricultural sciences and is excited to see the things that he is learning in school put into action. We are enjoying his friendly spirit and ongoing enthusiasm.

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



Market and Tours

Our market is now 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.

Available meats:

Available meats this week.

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| 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 |

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.

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

