

Newsletter

Week of Sep. 18th 2011

Welcome



Hello,

It has been quite sometime since our last newsletter. Things have been going great here on the farm. We have stopped milking the sheep for the season and our semiweekly harvest is come to a manageable state, fall is not too far off. This is the time of year where we start projects and planning for both the winter and next spring; looking back on the growth and hard work of the past spring and summer to learn the lessons needed for another prosperous year in the gardens and fields.

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Country Dinner Series

The Living Farm Café opens with its first dinner series. Our son, Mike, has graduated from culinary school and is working at Restaurant 689 in Carbondale. His dream some day is to open The Living Farm Café. His café will feature all the food that we grow on the farm. He will have a seasonal menu that will reflect what is currently growing on the farm. He has graciously volunteered to cook our Slowfood monthly dinner events this year. Slow Food is a non-profit organization that helps promote local sustainable food. Check them out at www.slowfoodwesternslope.org

Last year's dinners were a great success and we have been asked to do them again this year. These dinners will also feature what is available on the farm during different months of the winter. Coming to a dinner is a great way to connect with other people who also enjoy good organic foods that are grown local. All the proceeds from the dinners are going to support The Living Farm Education Center. This will help with the housing for the students next year. The dinners are very unique and a great way to celebrate birthdays, anniversaries or just to have a fun and unique date. We are doing 2 seatings - 5:30 and 7:30, tickets are \$25 per person. Local wines will be available by the glass. We will serve appetizers and have a presentation on an aspect of the farm at 5 and 7. To make reservations please go to <http://slowfoodwesternslope.org> or call Lynn at 970-270-3338. Our dinner dates for this year will be: October 15, November 5, December 10, January 21, February 11, March 17, April 14, and May 12. This year all of the dinners will be inside the house so that the guests can stay nice and warm.

Kickstarter

As of September seventh we achieved our goal for Kickstarter. Not only did we reach our goal we exceeded it, 118% by the end of it! We have simply been overwhelmed with gratitude towards everyone that contributed to our orchard project as well as those who passed on the information to others. Without your support none of these ongoing advances in our education program would be possible. In the next month or two the fencing will be raised and holes will be dug. Another step towards a sustainable future has been obtained.

Farmer of the Year

Just last week Tom and I were honored with the 'Local Organic Farmer of the Year' award from Sustainable Settings in Carbondale, CO. Tom and I were presented with a 'golden' potato fork as a beautiful and functional trophy. Our farm serves the Carbondale area as well as the North Fork area.



CSA

As this year continues to fly by so do our CSA segments. We are wrapping up our fourth ten week segment on the week of October 4th and will be starting on our fifth and finally segment of the season the week after. If you are not signed up for segment 5 please call or email. Email to thelivingfarm@tds.net or call Lynn at 970-270-3338. Being a member of our CSA not only provides you with great food, it also provides an education for young men and women that are interested in doing small scale sustainable farming for a living. These men and women are the next generation of farmers that will feed our nation and world. Thanks for the support!

Turkeys

As the weather cools, thoughts of fall remind us that Thanksgiving is just around the corner and with Thanksgiving comes the ever important Thanksgiving turkey. Just like last year I am sure that our Turkeys will sell out well before the fourth week in November rolls around. You can either call to reserve a bird at 970-270-3338 or come by the farm during our farm market. The turkeys are 3.75 a pound and will range from 10 to 25 pounds and a 15 dollar deposit is needed to reserve your bird.

Chickens

It is time to stock your freezers with chickens. As always our chickens are pasture raised and are fed non GMO, chemical free feed, most of which is grown right here on the Living Farm. The chickens are \$3.30 a pound. Please call ahead so that we can have the chickens available sizes range from 3.5-4.5 for a small bird, 4.5-5.5 for a medium bird and 5.5-6.5 for a large bird. You can pick up the birds at our Saturday farm market from 9-1 or simply call Lynn at 970-270-3338 to make an appointment.

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

Available meats:

Available meats this week.

Beef	One pound roll burger	\$6.00
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