



THE LIVING FARM

Newsletter

Week of Nov. 19th 2011

Welcome



Hello,
It sure looks like winter is setting in on the valley. All of our outside beds have been put to sleep and just yesterday we started to put coats on the sheep. That doesn't mean that we aren't keeping busy. The greenhouses are still at capacity, full of lettuce, spinach, kale and chard, making sure there is enough salad for everyone's dinner plate all winter long.

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Country Dinner Series

Our December dinner will be on Saturday the 10th and it is going to be quite a meal! Our last dinner was a huge success, both seatings were all but sold out. The menu for our December dinner sounds simply fantastic. The appetizer is duck ravioli in a parmesan broth and the main course will be braised grass fed beef short ribs, roasted beets and roasted garlic mashed potatoes. The vegetarian option includes a winter vegetable and sheep cheese quiché. The dessert will be a carrot cake with homemade cream cheese frosting and sheep's milk ice cream.

Coming to a dinner is a great way to connect with other people who also enjoy good organic foods that are grown locally. 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. 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.

To make reservations please go to <http://slowfoodwesternslope.org> or call Lynn at 970-270-3338. Our dinner dates for this year will be: 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 guests can stay nice and warm. If you bring a friend to any dinner you will receive \$5 off your next dinner, so make some calls and some new friends.

Paper

We would love to thank everyone that brought out paper and paper products for our papercrete project. Unfortunately we have to stop production on the bricks until spring because of the mighty frosts. Due to this we also have to stop accepting paper until spring so that our parking lot does not end up looking like a landfill. Thanks for your contributions and understanding.

Flannel

While we do are no longer accepting paper through the winter we would love any extra flannel shirts, blankets, pillow cases, or you name it, in any condition (clean would be appreciated). Our new intern Ann is quite the craftswoman and seamstress, and would love any extra flannel material that might be laying around your house. She would like to use it to weave blankets on the loom and other projects during the winter. Feel free to drop anything off in our main greenhouse. Thanks in advance for the help!

Farmers Market

Just to let you know, our Farmers Market will be closed this upcoming Saturday for the Thanksgiving holiday. We will be open again on Saurdays, December 3rd through 17th from 9 am to 12pm. We will close again on December 24th through January 7th for the holidays. Our first farmers market of 2012 will be on the 14th of January. We hope all of you have a good, safe and warm holiday season.

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 9-12 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, 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 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

