



THE LIVING FARM

Newsletter

Week of Dec. 11th 2011

Welcome



Hello,
As winter sets in on the farm we have all of the hatches buttoned down, the sheep are off the pasture and back in the barn and we tuck the lettuce in every night before it gets cold to keep the plants warm and growing. We have just a couple winter updates on for you guys. Hope your holiday season in a happy one!

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Country Dinner Series

Our January dinner will be on Saturday the 21th and it is going to be another fantastic meal! Our last dinner was a huge success, and totally sold out. The menu for our January dinner sounds simply delicious. The appetizer is pear and feta salad with a lime-honey vinaigrette and the main course will be Lamb Enchiladas with sheep's milk Colby, a quiona salad and spanish beans. The dessert will be a sheep milk flan with sliced Paonia peaches.

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: 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. If you bring a friend to any dinner you will receive \$5 off your next dinner, so make some calls and some new friends.

Garden work

Kirk one of our summer intern has chosen to stay on the farm and is looking for some side work. This a message from him.

“As the season is coming to an end and the workload here on the Living Farm is slowing down, I am looking for extra work to be done in the surrounding North Fork Valley community. I am able to do any odd jobs you might need done, any kind of farming/ gardening work you need done (I’m good with both animals and plants), firewood to be chopped, run some errands, need any print/video advertising for your farm or business, chicken butchery, or maybe you might even need a meal or two prepared for you here and there through out the winter. I have a pretty diverse knowledge with agricultural duties, little over 6 ½ years experience in restaurant kitchens, and a BA in Visual Effects and Motion Graphics. I have a great work ethic, I provide



quality work, and I can assure you that you can have the utmost confidence in my work. Please don't hesitate to call me if you have any work you need done. You can contact me on my Google Voice # 720-340-8358. Or you can email me at t.kirk.wilson@gmail.com. And feel free to give my contact information out to others you may know that might need some work done. Thank you Paonians for providing such a beautiful community!"

Farmers Market

We will be closing the market 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.

Paper Corral

We would like to thank all of you for your wonderful support through your donations of paper products for our ongoing paper-crete project. Unfortunately we will be unable to make anymore blocks until spring when the threat of freezing subsides. Due to this fact we must stop accepting paper, otherwise we will be completely overrun! When we start to use the paper again in the spring we will give out another call of paper. Thanks for your ongoing help and support.

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! **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