



THE LIVING FARM

Newsletter

Week of Jan. 13th 2012

Welcome



We hope everyone had a great holiday season. Everything was calm and relaxed here on the farm, as the holidays should be. Winter is going by smoothly and easily. These sunny days are really helping the lettuce grow well in what is normally a slow growth season. Hopefully everyone is enjoying the warmth of their fires and the stark winter landscapes as much as we are.

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Country Dinner Series

Our January dinner will be on Saturday the 21st and it is going to be another spectacular meal. Our last two dinners were both huge successes, both were all but sold out. The menu for our January dinner sounds quite delicious. The appetizer will be a pear and Mike's signature Feta salad with a lime honey vinaigrette. The main course will be lamb enchiladas with sheep's cheese. The vegetarian option is artesian enchiladas. Sides for both will be quinoa salad and Spanish beans. The dessert will be sheep's 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 this coming season. 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. It maybe cold outside but the dinner will be warm and merry.

Winter CSA

Just to let everyone know our Winter CSA just starts this Saturday. It is a great way to keep the greens and fresh vegetables on your table in these winter months. We will also be featuring fresh Arizona citrus in our boxes. This citrus comes from an organic farmer that just couldn't make a living to large retail chains, so instead he sells through small farmers himself. This is simply the best citrus that you will ever eat. Yummy! The winter CSA has a pick up every Saturday on the farm. The cost is \$225 for eleven weeks. For more information and/or to sign up please call Lynn at 270-3338.

Farmers Market

Just to let you know, our Farmers Market be opening up again this upcoming Saturday. Please come on by between 9:00 and 12:00 to pick up some salad, potatoes, citrus, eggs, chicken and other tasty treats, to sign up for the winter CSA or just to chat about the holidays. We miss seeing everyone so please come on by!

Handy Man

One of my students from last year, Kirk Wilson, has fallen in love with the North Fork Valley and has decided to stay a while longer. Unfortunately there is not enough work during this slow season to keep him busy so he is looking for odd jobs around town. He has a lot of experience with both plants and animals but also has a background in a kitchen as well as a degree working on Visual effects and motion graphics. Simply put if you have a job that needs to be done, Kirk is your man to do it. He is available most times and days so please give him a call at 720-340-8350 or send a message to t.kirk.wilson@gmail.com for any help you need around the house, garden or office.

Flannel

Ann needs flannel!!! So if anyone has any old flannel sheets, shirts, pillow cases, or you name it bring it on over. Condition is not an issue it is going to be used in a rug, anything and everything will be appreciated.

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
