

# Windsor Dairy News

*“We made the food for our family and saved some for you!”*



February 2009

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Whew! There are a lot of things happening on and off the farm nowadays. It's time for an update!

Thanks for being a part of our farm. The days are getting longer and we'll all be eating more and more of the sunshine.

*Meg*

*Welcome to 2009*

## Good News!

We met with the Farm to Consumer Legal Defense Fund representative at the Raw Milk Association of Colorado and Nourishing Connections Meeting (this was great and you might want to attend next year). He said that Colorado has one of the strongest legal positions for raw milk availability. He also believes that our “special services” clause does legally cover the dairy's ability to make available “processed products” (such as butter and cottage cheese) to members since we are charging for the service of handling the milk that you own. This makes us more comfortable with our existing practices.

## Welcome to 2009 (cont.)

### Prepayment Savings

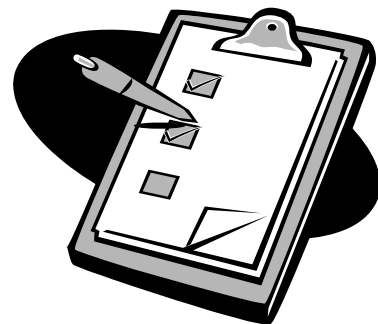
We'd like to make available a new payment method this year to enhance food security for you and your family. Members can pre-pay (like a CSA) for milk boarding fees for 2009 and will receive a 10% discount. For those who do not pick-up at the farm, this means you will not have to pay for the fuel and labor to bring you your milk

### Invoicing

Thanks to everyone for the excellent personal responsibility for payment. We know that raw milk consumers are just good, honest people. We're working on sending email invoices very soon. This will make it easier for all of us but to accomplish this we need you to check off the delivery list at the pick-up site. Please continue to keep track for now.

### Pick-up Procedures

For non-milk items ordered, please CIRCLE what was received and X through what was NOT received. Circle the number of bottles picked up (rather than placing a check mark or lining through your name). If you make a correction to the printed list, please circle the corrected number. Also, please record the number of bottles returned at the right of the page.





## Bottles

We have been spending a small fortune on bottles. Most of you are excellent at returning them. We need to have the clean bottle with the metal band and some sort of cover returned each week. We will be checking in bottles at the farm and recording bottles returned at coop sites. If necessary, we will require a bottle fee at sites where return is insufficient. Guys, they're REALLY expensive and the bands cost almost as much as the bottles.

## Stores and Distribution

### **New Boulder Member Store**

We will be opening a new location in Boulder at the Outlook Hotel for new member pick-up and for you to get meat, eggs, cheese and other items that you may not know we have or that you usually get at the Farmer's Market in season. It will be a great place to meet people and see what else you have available to you as a member. We are looking for volunteers to help staff the store on Saturday and Sunday and possibly Monday. Many thanks to the great folks at The Outlook. They are not only generous but very pro-local and healthy food. Their restaurant, Blues and Greens, is now using local food and they have hosted the Winter Farmers' Markets out of the goodness of their hearts.

## Stores and Distribution (cont.)

### Farm Store

We will be extending the farm store hours to **Friday and Saturday 10 am to 6 pm and Sunday 1 to 5 pm** effective February 1<sup>st</sup>, 2009. *Farm tours are available ONLY Friday and Saturday at 3 pm* (so you can see milking) or by arrangement.

### Farmer's Markets

We will be in Boulder on Wednesday and Saturday and at Fort Collins in either or both Downtown and Harmony. Our cheese and eggs are available in Fort Collins at The Food Coop and soon The Miracle Market. See you there too!

### CSA's

We are collaborating in various ways with several CSA's.

- Abbondanza has generously hosted our largest milk drop spot and will provide CSA shares to members at their farm stand and our store.
- Colona Community Farm will have shares available at our orchard and drop site in LaPorte.
- Grant Family Farms shares will be available at the Farm.
- Remember Monroe's, Cresset and Happy Heart also offer excellent CSA produce in the area and all support our local food sharing system.
- Ela will again provide superb organic Colorado fruits as a CSA share delivered to our Farm. Look for announcements in coming newsletters. They will also have boxes of fruit including seconds for canning, available for delivery to The Farm.

## Food

### **Meat Orders**

We will be offering our great deals on our own USDA inspected organic, 100% grassfed beef, and lamb by the side as well as by the cut. We also have organic pastured broilers, ducks and geese and biodynamic pork. We can deliver sides of meat to your house for a fee with prior arrangement but you will need to be home.

### **Eggs**

For those who haven't heard the news, we now are the proud owners of a flock of certified organic brown laying hens. These girls were grown for a farmer who could not take delivery and we got a sudden golden opportunity to make the eggs that everyone wants and needs. The chickens currently have yards and will be on the big pasture this Spring as soon as we can make a predator proof yard and there is grass and grubs to grab. The beautiful red girls are eating certified organic non-soy chicken feed with flax AND organic hay and kelp and our skim milk. They will be sharing their chicken gratitude with you through an abundance of great eggs available NOW!!! Thanks to you for waiting and thanks to God for the birds.

### **Goat Shares**

We have inherited a small flock of goats previously providing goat shares in Northern Colorado. They have been tested according to RMAC standards and are happy to be now organic and grassfed. They have gained weight with NO grain. They will be browsing the ditches and fields with the Dorper sheep. Limited milk shares and chevre will be available soon, so get on a list. People with specific health needs will be first to have access.

## Spring Celebration

We plan to have an Open House at the Farm in April or May. We will have chicks, baby goats and lambs and calves to visit. Remind your family where your food comes from and enjoy the Spring sunshine and grass. Date to be announced.

## Cheesemaking Classes

I'm finally doing it! I will be offering the first in a series of cheesemaking classes at Salud in the Whole Foods Market (970.267.9200) in Fort Collins on Wednesday, February 25<sup>th</sup>. This class will explore the components of milk and the fresh products that can be made with them, including buttermilk, cream and butter, fresh cheese and whey. We hope to build up to soft and hard cheeses and allow you to make your own cheese to age in our "cave" in future classes.

