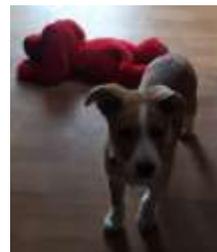
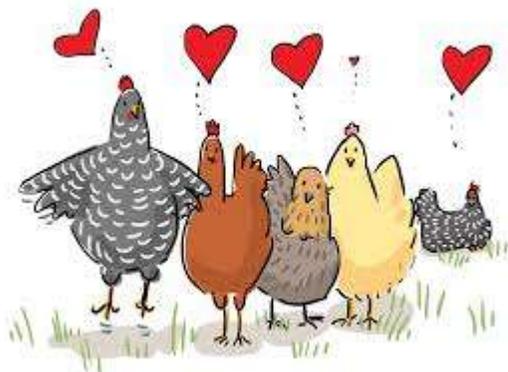


From Our Family to Yours

Full Circle Farms

February 2020

www.myfullcirclefarms.com



Puppy Love

We have a new puppy in the House. Her name is Anna, and we have had lots of laughter in the house do to puppy kisses and wiggles. Pinto, the farm dog still does his job of barking when people come to the door. He is getting on in his years but still very much loved.

Look Ahead

- Order bulk order forms go out February 14th. If you did not order from us in bulk last year, be sure to contact us to get back on the mailing list. Look for them in your mail box.
- Crystal has new soap scents for the New Year, your skin will thank you. Available inventory will be on the website
- Thank you for your patience as we continue to update the website All the major changes should be done by the end the month.

If you wish not to receive our newsletter, or if you know of someone that might enjoy a few tall tales from the farm, please let us know so we can add or subtract you from our email list.

From Our Kitchen to Yours

Gluten-Free Chocolate Chunk Brownies

Makes 16

Nonstick cooking spray
½ cup all-purpose gluten free baking mix
½ cup unsweetened cocoa powder
¼ teaspoon baking powder
1/8 teaspoon baking soda
½ teaspoon kosher salt
4 tablespoons unsalted butter, melted
½ cup unsweetened applesauce
1 cup sugar
2 tablespoons canola oil
1 teaspoon vanilla extract
2 large eggs
½ cup plus 2 tablespoons semi-sweet chocolate chunks

Preheat oven to 350 degrees. Spray a 9x9-inch square baking dish with cooking spray and set aside. Combine baking mix, cocoa, baking powder, baking soda and salt in a bowl and set aside. Place melted butter in a large bowl, whisk in applesauce, sugar, canola oil and vanilla. Whisk in eggs one at a time. Fold in cocoa mixture until just combined, and then fold in ½ cup chocolate chunks. Transfer mixture to prepared baking dish. Sprinkle with remaining chocolate chunks and bake for 20 to 25 minutes or until a toothpick comes out clean from the center. Let cool for at least 20 minutes before cutting into squares.

Pitchfork Pulpit

February is noted for Valentine's Day, and is sometimes called the 'Month of Love'.

This phrase can have different meanings to many different people. For some its flowers or chocolates, to others it's a reflection of hope for the future, and to some it can mean change is about to come. On the news shows they talk about people dying, virus outbreaks, and primarily just the negative stuff that affects us. Shouldn't we also see the Greatness of God in our lives?

February is the Love month, so how about loving you? Do something for you. How often do we go through each day without doing something that we truly enjoy? Whether it's reading a book or listening to music or taking a walk, we all need to have a little more love for ourselves. The world is fast enough; let's try to slow it down a bit when we can.

We are not the ones to tell you how to live your life but the love you show yourself carries itself well beyond just you. Take your eating habits for instance, having friends over for dinner while eating wholesome organic food has an impact, a testimony if you will. At the very least it makes for a great dinner conversation starter. Share your love of self by engaging your friends and family in your love of food. Enjoy each other, build bonds of love that can withstand the world we live in, and leave a little sparkle where ever you go, and love yourself this February.