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Best,  
Anne



#### **Maine Vacationland: Accidental Locavore at Cafe Miranda**

At some point during the summer, the Accidental Locavore and Frank drive up to Maine to visit the parents and help deplete the lobster population. Along the way, there's usually a stop or two for fried clams, crab-meat rolls and Frank's favorite restaurant this side of the Cote d'Azure; Cafe Miranda. Miranda is a unique place to eat for many reasons, probably mostly because of its owner and chef, Kerry Alteiro whose stamp is on everything and without "that crazy bastard" the restaurant, while still good, loses something in translation.

What also makes Cafe Miranda unique is an extensive menu, consisting of about 50 small dishes (and I use the term small, only to distinguish what might be considered an appetizer from a main course) and the same number of entrees. If that's not enough, there's a separate hamburger menu, with another dozen or so burgers, hot dogs and sandwiches. And each menu item has multiple components. Even an ear of corn is dressed with cheese, cilantro and finished with a blow torch.

[Read more:](#)

#### **Accidental Locavore's Recipe for Swiss Chard Gnocchi (Merda de can)**

When you live in Maine, most people have gardens, both vegetable and flower. The Accidental Locavore's parents have neighbors with amazing gardens and now that summer is at its peak, they're all looking to share the wealth. Part of the problem with gardens is that there often just aren't enough people to eat it all and while some vegetables like beans and cauliflower can be pickled or preserved, the same just isn't true for things like Swiss chard. We were the happy recipients of a huge bunch of chard and it gave the Accidental Locavore an excuse to try a Nicoise specialty-gnocchi made from Swiss chard and locally referred to as Merda de can.

[Click here for the recipe.](#)



**New Features:**

**August Desktop Wallpaper Calendar**

[Click here to download the Accidental Locavore's August Calendar.](#) To install it on Windows: Download and

save the image where you can find it. Then: Control Panel/Personalization/Desktop Background and select the image. Or, just right click on the image and "Set as Desktop Background" Enjoy!

### App of the Week

The Accidental Locavore website now features an app review. See what this week's app: *Appetites* is all about and whether you need it.

[App of the week:](#)

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### EcoPlum: Looking for Veggie Storage

I've been looking for an alternative to copious use of ZipLoc bags. Did I find a "greener" solution?

[See my test results:](#)



### Blogging Boomers Carnival 218

Baby Boomers blogging from here to Dubai. What's on everyone's mind?

[Check it out here:](#)

The **Accidental Locavore** is now on [Alltop!](#) Check us out under "food". Way under "food" but moving up! Scroll down towards the bottom of the page.

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