

Accidentallocavore®

Dear Friend,

There's a huge resurgence in [hard ciders](#), especially here in New York. Have you tried any? What do you think?

It's hot and muggy so might be time to break out the ice cream maker and [make some easy ricotta ice cream](#). What do you think?

Don't forget to check out the new venture, [Hudson Valley Eats](#). We're taking on the food scene in the Hudson Valley--restaurants, distilleries, markets, farms, all of it.

Time for a trip to Maine and some lobsters. In the meantime, I'll just look at them on the [July calendar](#).

Wouldn't your food loving friends like to get a treat every Tuesday? Forward this to them and they [can sign up for the newsletter](#). Or click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



Cider Pairings and a Farm Dinner at Angry Orchard

How do you feel about hard cider? While local distilleries have been getting a lot of notice lately, what's been trending is the move to local cideries.

Cider makers and drinkers will tell you that cider is a preferred beverage because, like wine, it has infinite possibilities, depending on the type of apples used, the fermenting and aging processes, but with a lower alcohol content (allowing you to

drink more of it). The more I get exposed to the great cider that is being made here in the Hudson Valley, the more I'm liking it and looking for it on restaurant menus. [Read more:](#)



Ricotta Ice Cream

After being inspired by ricotta ice cream at a restaurant, I decided to make some myself. Turns out that the ricotta version is much easier

than making classic ice cream. You don't need to make a custard, let it chill and then freeze it, a two to three day process.

With the ricotta, you just run it through a food processor and ice cream maker.

[Get the recipe.](#)



July Calendar

Craving lobster?

[Download the Calendar.](#)

Calendar

Accidental Locavore *Live!*

Next Monday my guest will be a surprise, so listen in and see who it is.

Last week's guest was Sean talking about his award winning boo'ah sauces. Catch up with him on our homepage.

Tune in at 5:00 EDT Mondays [www.pawlingpublicradio.org](#) or listen anytime on [our homepage](#).

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PO Box 1289 | Pleasant Valley, NY 12560-1289 US



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