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Please enjoy this week's newsletter. To subscribe, [click here](#). To get the blog sent directly to your inbox, [click here](#). [Let us know](#) what you think of the recipes, and how you like the newsletter. Click the little envelope at the top right corner to send to a friend, Twitter, Facebook, or LinkedIn.

Best,  
Anne

**The Accidental Locavore & Hot Italians: Charcutepalooza June Challenge**

The Accidental Locavore's friend Carol commented recently that not everyone knows what charcuterie is. Charcuterie is the art or business of preserving meat. Whether you realize it or not, you've been eating it since you were a kid. If you've ever had a bologna sandwich, a hot dog, or bacon, you've had charcuterie. It evolved from farmers who, when they butchered an animal, needed to use the whole thing and make it last. Hams, sausages, salamis and smoked meats are all examples of charcuterie.

This month's Charcutepalooza challenge was "stuffing". The Accidental Locavore stuffed her merguez last month, so with that experience under her belt, it was on to more sausage. When we were in Nice, my husband had a delicious, local, small pork sausage, saucisse Perrugina, and that was what I wanted to make. You would think in this Internet age, finding a recipe for them would be easy. Not true.

[Read more:](#)

**The Accidental Locavore Recipe for Turnip Greens With Sausage**

The Accidental Locavore loves turnip greens! Who knew? They were in my first farm box of the season and they were delicious. How did they get so good? Well, fresh from the farm is always good and for once, no bacon was used in the making of this dish. Not to worry, pork products still made an appearance in the form of andouille from Uphill Farm near us upstate (also at the Union Square Greenmarket). To prep the greens, stem them like spinach and soak in cold water to get rid of the sand, rinse and let dry. This is an easy dish and will serve 2 as a main course. Feel free to substitute any sausage you like, Italian would work fine.

[Get the recipe now:](#)

**The Accidental Locavore Writes for EcoPlum**

If you haven't seen my column for EcoPlum, now is a good time to check it out. Follow me around the South of France and see where my EcoPlum Chico bag and I ended up. You might be surprised! And I highly recommend their Chico Bag, it's small and lightweight but holds a lot of groceries.

[Click here:](#)

How about making your own seltzer? Or saving your land using Google Earth? This and lots more are part of this week's Carnival.

[Aren't you curious?](#)

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The **Accidental Locavore** is now on [Alltop!](#) Check us out under "food". Way under "food"...scroll down to the bottom of the page.

**The poll:** What's your preference? Hot or sweet...Italian sausage that is.

[Cast your vote](#) on the homepage.

Asparagus colors? Purple and green were tied, white was a no-show.

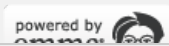
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