

# Accidentallocavore®

## Dear Friend,

The problem I have with preserving, be it pickles or charcuterie, is that you don't know whether it's great or garbage until it's had time to age. See how one of my recent experiments turned out below. Then, on the great side, check out the recipe for apricot leather.

I bet you have at least one friend who would enjoy this newsletter. It's easy to [sign up here](#). Or you can click the icons to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## My Problem With Preserving

I don't know how much preserving you've done, but the Accidental Locavore is pretty much a novice when it comes to anything more than some simple pickles. And preserving meat through drying has always been difficult, mostly because there aren't any safe (meaning free from potential hungry rodents) places to hang things where there is some sort of temperature control. [Read more:](#)



## DIY Apricot Leather or Fruit Roll-Ups

Ever since the Accidental Locavore was a kid, I've always loved dried apricots in any form, especially as leather, or fruit roll-ups. I saw a recipe for some fruit leather recently and then found some beautiful ripe apricots at the market. Add to that a cool rainy day and I went to work. [Get the recipe:](#)



## June Calendar

Dark and delicious-cherries!

[Download the Calendar:](#)

## Media Coverage

OK, it's not food-related but don't you think #15 is the best tip? [Check it out here:](#)