



Dear Friend,

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's Most Hated Vegetable. Is It Yours?

The Accidental Locavore is not a fan of beets. Let me be honest here...the Accidental Locavore despises beets! I will not eat them cooked, I will not eat them raw, I will not eat them borshted, I will not eat them pickled, I will not eat them red, I will not eat them golden (and I will hate you for trying to make them look like good vegetables!). I do not like the color, I do not like the smell.

Somewhere in my childhood, something traumatic must have happened with beets, since it's not only me. If you ask my brother (independent of me) about beets, he'll give you the same response, as will my dad. Might as well eat dirt.

[Read more:](#)

The Accidental Locavore's Farm Box and a Recipe for Sugar Snap Peas

This week the Accidental Locavore's farm box definitely looked like things are getting ripe on the farm. The big surprise was a box of beautiful strawberries, as lovely and flavorful as the ones we got in Nice. If you missed my Facebook page, they were so good with cherries on top of homemade yogurt!

There were what may be the last of the asparagus, big purple ones (because Farmer Paul knows when it comes to asparagus, I'm a size queen) and some skinny green ones he threw in since we were chatting and catching up while banding asparagus and getting them ready for the market. The next morning, I tossed a spear in the microwave for a minute, then sliced it thinly on the diagonal and added them to my scrambled eggs for another great breakfast.

Two kinds of lettuce, a bunch of arugula and I'm set for lunch for the week.

And finally, a big batch of sugar snap peas to sauté in olive oil or butter and top with my favorite herbs.

[Here's the recipe:](#)



How Good Is This? The Accidental Locavore; Cheese Taster!

A few weeks ago I applied to be a cheese taster for Point Reyes Farmstead to help develop their next great cheese (and trust me, their blue is awfully great). They just called, said I'd been accepted and my first box of cheese will be here at the end of the week. "As one of the tasters, you'll be helping Point Reyes Farmstead develop their new unnamed masterpiece, and documenting the process for our readers." Stay tuned to see what's involved!

[Click here for Point Reyes Site:](#)

Blogging Boomers Carnival 212

Do you lie about your age, or know someone who does? What do eclipses have to do with personal changes and are you interviewing for a job? This and more this week at the Blogging Boomers Carnival.

[Aren't you curious?](#)

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.

150 West End Ave 23H | New York, NY 10023 US

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