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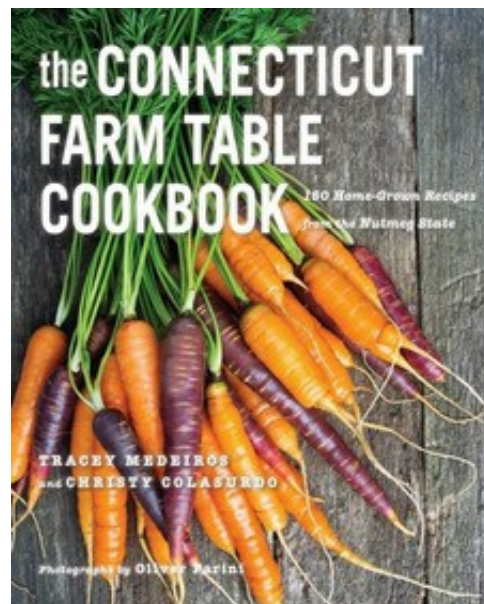
Dear Friend,

One of the joys of summer for me is any kind of grilled chicken. The chicken shawarma below can be grilled or done in the oven-give it a try! I got to preview *The Connecticut Farm Table Cookbook* and you can see if it's worth a spot in your kitchen. Don't miss the beautiful cherries that are the June calendar and check out my tip in the "Media Coverage".

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



Connecticut Farm Table Cookbook

Tracey Medeiros, the author of *The Connecticut Farm Table Cookbook*, was kind enough to ask the Accidental Locavore to take a look at her new book. Like the previous one, *The Vermont Farm Table Cookbook*, it tells the story of local farmers and food purveyors along with 150 of their signature dishes. [Read more:](#)



Chicken Shawarma

Both the Accidental Locavore and Frank saw this on the NY Times website and thought it looked great, so it wasn't long before it became dinner. While you probably want to start it marinating ahead of time, the actual cooking process is pretty quick and easy. [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:](#)