

Accidentallocavore®

Dear Friend,

If it's still a little chilly where you are, you'll like this springtime lamb stew with baby spinach. Also in cooler weather, we went to an incredible fondue party! See what it's like when you have an Alsatian chef manning the fondue.

Huge purple artichokes are the stars of the May calendar, save them to your desktop, if they won't make you too hungry.

If you know anyone who is into food and fun, please ask them to [sign up for the newsletter](#) and get a treat every Tuesday. Or you can click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

If there's anything you'd like to see more (or less) of, you can always let me know by replying to the email or commenting on the blog.

Enjoy!

Anne



Fondue Chez Hubert

When was the last time you went to a fondue party? If you were around in the 70's or maybe even the early 80's it was almost de rigueur and everyone had a fondue pot. It died a sudden death shortly thereafter and wasn't seen again until Artisanal made it chic when they opened. [Read more:](#)

Lamb Curry With Spinach

Okay, by now you might be getting weary of yet another recipe from *Made In India*, but the Accidental Locavore is telling you, it's one of the best cookbooks that's crossed my path since David Lebovitz's *My Paris Kitchen*. This time it's a lamb stew/curry with baby spinach—perfect for spring! [Get the recipe:](#)



May Calendar

A pile of purple artichokes

[Download the Calendar:](#)

Calendar

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