

Accidentallocavore®

Dear Friend,

Have you ever walked into a restaurant and felt immediately at home? See what makes Pot au Feu such a place. Then, if you're up for a gratin (and who isn't?), this week turnips take a bath in cheese and milk.

If you have a friend or two who might like the newsletter, why don't you suggest they sign up by forwarding this email? Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



Pot au Feu: Where Everyone Knows Your Name

How many times have you just wandered into a restaurant and felt immediately at home? Rarely, and hardly ever when you're travelling solo, but that's what happened when the Accidental Locavore wandered into Pot au Feu in Providence, recently. Gary, the manager at the Biltmore recommended it and I was immediately attracted to it (besides my weakness for anything French) because it was at the end of the route of Waterfire, an almost magical event where they light the river in Providence.

[Pot au Feu:](#)



A Good Fall Recipe: Turnip Gratin

Sometimes you just have to let go and live with the consequences. This was the case recently when the Accidental Locavore asked her husband to pick up the CSA share for the week. He tried to make it a test by choosing a bunch of turnips and challenging me to come up with something interesting with them. I was working on the rack of lamb idea and thought some version of a gratin would be interesting with the lamb. Serves 4-6 as a side dish.

[Turnip Gratin:](#)



October Calendar

Isn't this beautiful? Colorful baby lettuce from Luna Farms. [Click here](#) to download the calendar.



More from the lunch at Chef Garces' farm on the Daily Meal: [Read more](#)

Huffington Post & The Daily Meal

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