

# Accidentallocavore®

Dear Friend,

Have you ever passed a storefront and wondered about it? Every week on my way to the radio station, I pass the future home of [Pawling Bread Company](#). Recently, I met the owner and got to taste some of her amazing breads.

Yes, I know it's next week, but we still don't really have Thanksgiving plans. There's a duck in the freezer and it might get slow roasted next Thursday. [Here's my simple, go-to recipe.](#)

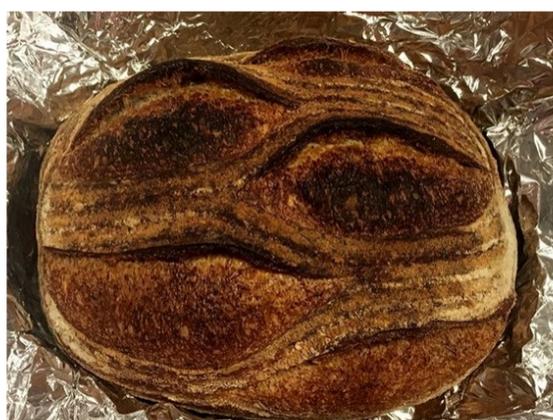
I was making some potato leek soup recently and thought these leeks deserved a photo. They're now the [November calendar](#). And [here's a link to the recipe](#).

Don't forget about the other venture, [Hudson Valley Eats](#). We're taking on the food scene in the Hudson Valley--restaurants, distilleries, markets, farms, all of it.

Wouldn't your food loving friends like to get a treat every Tuesday? Forward this to them and they [can sign up for the newsletter](#). Or click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## Pawling Bread Company

Becoming a bread baker takes a particular kind of craziness.

Especially when you've never baked a loaf of bread before.

For Cynthia Kinahan of Pawling Bread Company, it seemed like a natural transition from a pottery course she was taking because "a lot of the moves and principles are quite similar".

If this was a movie, the first loaf would have been

perfect, but this is real life and the first loaf was a disaster.

[How many loaves did it take?](#)



## Slow Roasted Duck

This slow roasted duck is the Accidental Locavore's favorite way to roast a duck. If you've got an afternoon, and need an excuse to binge watch \_\_\_\_\_, this is your meal.

The fact that it couldn't be easier, or more delicious, are just bennies.

[Slow roasted duck recipe:](#)



## November Calendar

Farm fresh leeks, sliced up for potato leek soup deserved a photo.

[Download the Calendar:](#)

Calendar

## Accidental Locavore *Live!*

Feeling a little under the weather so no show this week and we're off for Thanksgiving until the 27th when my guest will be one of New York's best cider makers.

Tune in at 5:00 EDT Mondays. [www.pawlingpublicradio.org](http://www.pawlingpublicradio.org) or listen anytime on [our homepage](#).