

Accidentallocavore®

Dear Friend,

I was up in Maine last week, trying to eat as much lobster as I could, and ran into some family problems, so this week you get a rerun of my favorite gazpacho.

If you haven't tried this [gazpacho recipe](#), please give it a whirl. You'll love it!

And we can't make gazpacho without tomatoes, can we? [The August calendar](#) celebrates tomatoes in all sizes and colors.

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



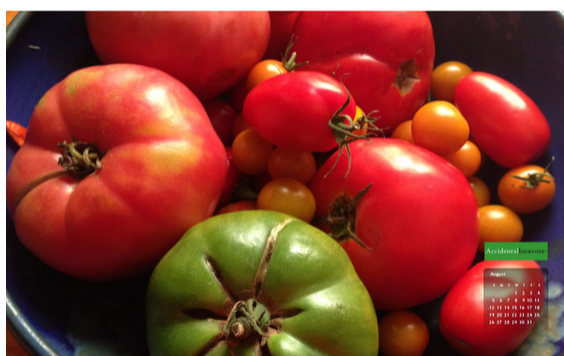
The Best Gazpacho Ever!

Now that it's time for great tomatoes, do yourself a favor and give this amazing gazpacho recipe a try. Thank me in the comments.

It's become our go-to gazpacho, it's so good!

After I read the description of this gazpacho in the NY Times and remembered how good it was when Chef Jose Garces made it at his house a couple of years ago, I needed to give it a try. Use the best tomatoes and olive oil you can.

[Best Gazpacho:](#)



August Calendar

What's more August than tomatoes in all sizes and colors? Yum!

[Download the Calendar:](#)

Calendar

Accidental Locavore *Live!*

This week, we were eating our way through Maine, so no show.

Next Monday, we're going to be talking Calvados, or apple brandy, since we're not in France with a local producer, Andrew Richards of [Shady Knoll Orchards](#).

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