

Accidentallocavore®

Dear Friend,

A great recipe for roasted cauliflower--you'll want to add it to your repertoire. Some of the lessons I learned from the two weeks of pig butchering might surprise you!

Amazing tulips for the April calendar! If I could find them here, I might risk feeding Bambi and plant some.

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



1,2,3,4: 1 Pig, 2 Saturdays, 3 Chefs, 4 Takeaways

Two Saturdays cutting up a pig seems like a big commitment, and the Accidental Locavore wants you to know it was a one of the best events I've been to in a long time! The first day was mostly about breaking down (butchering) the pig. There were a lot of lessons to be learned, and not all of them were about how to cut up a pig. [Read more:](#)

Roasted Cauliflower With Cumin

My friend Rob, had this recipe on his Facebook feed and the Accidental Locavore thought it looked great. It came from a new cookbook, Made in India, which I promptly added to my bookshelf (floor actually) and am glad I did (even though I always swear, no more cookbooks, it was justified by donating a bunch to the local library). This serves 4, but you can scale it up or down depending on the size of your cauliflower. [Read more:](#)



April Calendar

Aren't these fabulous tulips?

[Download the Calendar:](#)

Calendar

add contact information here

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