

Accidentallocavore®

Dear Friend,

Now that there are lots of great produce, do you think about fermenting any of it? [This great gadget](#) makes it super easy!

Since we're on the topic of fermenting, here are my [two go-to recipes for pickles](#)—easy and easier.

I'm now reviewing restaurants for [Organic Hudson Valley Magazine](#) and got to eat a lot of oysters for my first piece.

Don't forget to check out the new venture, [Hudson Valley Falls](#). We're taking on the food scene in the Hudson Valley—restaurants, distilleries, markets, farms, all of it.

Watermelon is such a summer treat. [Check out the August calendar](#) and feel cooler instantly.

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



Easy Fermentation With Kraut Source

Fermentation is a hot topic these days. Maybe you've thought about jumping on the fermentation bandwagon and dismissed it as being too difficult, dangerous, stinky. Over the past couple of years, I've tried pickles and sauerkraut with various levels of success—sauerkraut usually good, classic fermented pickles more of a crap shoot.

[Read More.](#)



Pickles Two Ways (Easy and Easier)

When you're two hours away from a decent pickle (think Quis's in the city), your CSA has picking cucumbers and all the dill you can pick, making your own sour pickles seems like a pretty good idea.

I found a couple of recipes that looked easy and interesting, so five pounds of cucumbers were quickly dispatched.

[Get the recipe.](#)



August Calendar

Watermelon, feta and mint.

What could be cooler?

[Download the Calendar.](#)

[Calendar](#)

Organic Hudson Valley Magazine

[Click here](#) for my first restaurant review for [Organic Hudson Valley Magazine](#) as we ate our way through oysters and more at Canoe Hill.



Accidental Locavore Live!

I'm off until September 11th when my guest will be the Editor of [Organic Hudson Valley](#), Laurie Szostak. Enjoy the last weeks of summer!

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

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