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# Accidentallocavore®

**Dear Friend,**

August is here and food should be simple, right? Here are a couple of super-easy ideas for cucumbers and leftover bread.

Why don't you invite your friends [to sign up](#) for the newsletter? My goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



## 2 Great Uses for Leftover Bread

One of the things the Accidental Locavore has always appreciated about France is the ability to get a demi-baguette at almost every boulangerie. Since baguettes are meant to be eaten immediately, or certainly by the end of the day, their shelf life is in measured in hours (not weeks, like some of our breads). While American baguettes have a slightly longer shelf life, you're usually required to buy a whole one (and of course, ours are bigger...), so we generally have most of one lying around getting stale.

[Bread:](#)



## Pickles Two Ways (Easy and Easier)

When you're two hours away from a decent pickle (think Gus's in the city), your CSA has pickling cucumbers and all the dill you can pick, making your own sour pickles seems like a pretty good idea. The Accidental Locavore found a couple of recipes that looked easy and interesting, so five pounds of cucumbers were quickly dispatched.

[Pickles:](#)



## August Calendar

Cool as a cucumber in the dog days...

[Download the calendar:](#)

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## Huffington Post & The Daily Meal

The Accidental Locavore is now part of *Huffington Post*! [Click here](#) to follow on HuffPost. [And here](#) to see what I'm up to on *The Daily Meal*.

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