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Accidentallocavore®

Dear Friend,

As a follow-up of sorts to *Provence, 1970*, this week it's New York, 2013. How about a savory tartine for lunch or a casual supper? These have a ricotta pesto and mushrooms.

If you have a friend or two who might like the newsletter, why don't you suggest they sign up by forwarding this email? Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



New York, 2013: Alice Waters and Kermit Lynch

At the risk of sounding cranky, the Accidental Locavore is a little disenchanted. First, there was the disappointment of *Provence, 1970*. In the middle of muddling through the book, I was invited to a lecture featuring Alice Waters and Kermit Lynch at the New York Public Library. If I tell you the high point of the evening was the beautiful room we were in, you won't read to the end of this, so pretend I didn't say that and carry on, ok?

[New York, 2013:](#)



Tartines With Ricotta and Porcini Mushrooms

Tartines are the French equivalent of bruschetta, usually made with leftover baguettes and most often served for breakfast. The Accidental Locavore's husband saw this recipe and thought it looked interesting so I made it for lunch the other day. It's pretty easy and easily adaptable.

[Tartines:](#)



December Calendar

I thought these clementines looked festive, don't you? [Click here](#) to download the calendar.

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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