



Dear Friend,

Please enjoy this week's newsletter. To subscribe, [click here](#). To get the blog sent directly to your inbox, [click here](#). [Let us know](#) what you think of the recipes, and how you like the newsletter. Click the little envelope at the top right corner to send to a friend, Twitter, Facebook, or LinkedIn.

Best,
Anne



Accidental Locavore Farm Box: Strawberries, Sylvetta, Sugar Snap Peas

The Accidental Locavore has been writing recipes for Farmer Paul to hand out at the farmers' market in Millbrook. If you'd like copies, [click here](#) to check out the archives.

To test one of the ideas I had about strawberries from my farm box, the Locavore stuck about a dozen good sized berries on a skewer, melted some butter, brushed it on and grilled them for about 5 minutes. Brought them inside and tossed them over some vanilla ice cream. Boy, were they good! You could also substitute a Greek style yogurt...what a good breakfast that would make if you didn't mind getting the grill going early in the morning.

[Read more:](#)

The Accidental Locavore Smokes...Chicken

In April the Accidental Locavore got a big, bright, shiny, red smoker. As part of the ongoing Charcutepalooza competition, smoking is one of the skills we were mastering. Since it was raining (again) last week, I thought why not smoke a chicken? Working with Michael Ruhlman's *Charcuterie* book, the Locavore brined a lovely local bird overnight and put it in my smoker with a couple of big chunks of hickory. This recipe of Ruhlman's calls for a maple-bourbon glaze. We happened to have a experimental (by my husband...late night shopping) bottle called "Snap" which is an 80 proof ginger flavored organic liqueur. Even though the rule of thumb when cooking with wine is don't use anything you wouldn't drink, maybe that doesn't extend to other spirits...



[See what happened:](#)



Will Write for Cheese: The Accidental Locavore Helps Birth a Cheese

See what happened with the first cheese tasting.
[Is this really work?](#)

Who is Fabulous?

The Accidental Locavore was featured in the first of a series called "Fab Friday" on my friend Robin's fab new site.

[Get fabulous:](#)

Some Ordinary Things the French are Doing to be Environmentally Friendly

For my monthly column for EcoPlum, I look at some of the ordinary things the French were doing to be environmentally friendly. Do you think there are ideas we could use here?

[Read more:](#)

New Feature: App of the Week

The Accidental Locavore website now features an app review. See what the first app; EatLocal is all about and how it rated.

[App of the week:](#)

Blogging Boomers Carnival 213

How often do you call your mother? How do you deal with mid-life weight gain? Are mutual funds for you? This and more this week at the Blogging Boomers Carnival.

[Aren't you curious?](#)

The **Accidental Locavore** is now on **Alltop!** Check us out under "food". Way under "food" but moving up! Scroll down towards the bottom of the page.

The poll: What's your preference? Hot or sweet...Italian sausage that is.

[Cast your vote](#) on the homepage.

Asparagus colors? Purple and green were tied, white was a no-show.

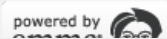
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