

Accidentallocavore®

Dear Friend,

Welcome spring!

This year and last I was at a two-part class on [nose-to-tail eating](#). There's still space in this Saturday's class. We're going to make great stuff with the parts we cut up last week. Come join us if you're in the area!

This year, there was also a lamb and I grabbed two of the shanks for these great [Indian Spiced Shanks](#). Give it a try!

Monday's radio show was a special one with Poughkeepsie Farm Project. [Listen](#) on my home page.

In the news below, why [I'm considered a gastronome](#) and a [shout out to my granola!](#)

What better than some sunny daffodils for the [March Calendar?](#) Download and enjoy all month!

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



Slow Food Hudson Valley: A Day With a Pig and Three Chefs

This year, not only was there a pig, but also a lamb...

This is a re-run of my post after the event last year in case anyone wants to attend week 2. We talk about nose-to-tail eating, but how does it really work? Come and see what happens when two chefs take on all the parts of a whole pig.

[Read more.](#)



Indian Spiced Lamb Shanks

The Accidental Locavore came across these Indian lamb shanks searching for something else on the Internet.

Has that ever happened to you?

They looked like a nice switch from my usual way of doing lamb shanks and I had some nice ones from a local farm.



[Get the recipe.](#)



March Calendar

Sunny daffodils to perk you up for spring! Right click and save to your desktop for a month of sun!

[Download the Calendar.](#)

Calendar

News:

My friends at Good Food Jobs featured me as one of their Gastronomes and it's a great article! [Click here to read it.](#)

The caramel granola is now up on Cara-Ser's site, with a lot of other great ideas for her caramel sauce. [Give it a try!](#)

Accidental Locavore *Live!*

If you missed the last show, you can catch up on [our homepage](#). It was a special two-part show with Carol-Lee Cantor and Poughkeepsie Farm Project. See what it takes to put farm-fresh food on your table.

Taking a break on the 27th, but tune in on April 3rd, there's a special project we've been working on and will launch on the show!

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

Accidental Locavore

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