

Accidentallocavore®

Dear Friend,

See where my lamb is coming from and learn a delicious way to support a woman-owned farm. The September calendar was shot at the farm and it's beautiful! There's a great way to do green beans (and other veggies) that's easy and garlicky too.

Be sure to check the blog and/or newsletter in the next two weeks. I've got a surprize box of goodies and a French goat cheese selection to give away, so this would be a really good time to spread the word and get your friends [to sign up!](#)

Or you can click the icons above or below to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne

Share



A Visit to Four Legs Farm

While most people are familiar with the CSA (community sponsored agriculture) model for vegetables, where you essentially pre-pay for your summer's produce, the same idea for meat is just starting to catch on. Leanna Mulvihill of Four Legs Farm is betting the farm that you'll soon be looking to buy your rack of lamb or pork chops the same way. [Read more:](#)



Very Garlicky Green Beans

When the Accidental Locavore did the DeGustibus class with David Lebovitz, one of the stand-out dishes was this simple preparation of green beans. Doused with garlic and butter, like escargot, what could be bad? [Get the recipe:](#)



Septemember Calendar

The view from the sheep pasture at Four Legs Farm

[Download the Calendar:](#)

Calendar