

# Accidentallocavore®

**Dear Friend,**

When the days start to get cooler and darker, I guess I start baking—maybe it's my search for comfort food. If you've never made a [clafoutis](#) before, it's something you'll want to try. It's super easy and you can use any fruit that tastes good baked (pretty much any fruit). Get the recipe below.

If squash is something you can't get enough of, [check out these beauties](#) on the September calendar.

Don't forget about the other venture, [Hudson Valley Eats](#). We're taking on the food scene in the Hudson Valley—restaurants, distilleries, markets, farms, all of it.

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



**Clafoutis**

Think of clafoutis as being French equivalent to a cobbler, but being French, a little more elegant.

However, that doesn't mean it's one of those desserts you have to fuss over. It's actually easier than a cobbler—all you do is pop a few ingredients in a blender and pour them over some fruit.

[Get the recipe:](#)



**September Calendar**

How about this gaggle of gooseneck squash?

[Download the Calendar.](#)

Calendar

**Accidental Locavore *Live!***

This week's guest was one of the founders of the first-ever Hudson Valley VegFest. Learn what you can look forward to at the festival.

Next week, we're talking with Lee Anne Albritton of Poughkeepsie Farm Project about Soup-a-Bowl, one of my favorite fall events!

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

Accidental Locavore

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