

Dear Friend,

Please enjoy this week's newsletter. To subscribe, <u>click here.</u> To get the blog sent directly to your inbox <u>click here.</u> <u>Let us know</u> 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 Linkedln.

Best, Anne



Beautiful Wooden Kitchen Tools For the Accidental Locavore, and You

The Accidental Locavore was virtually introduced to Ivan Hentschel though a mutual friend, Carol Segrave. Ivan is a fine woodworker, living in Texas, who has found a unique way to use up the wood scraps from his furniture to start a side business making cooking utensils. He was kind enough to send a selection of tools for various functions, in an assortment of woods, most of which

he sources locally.

The utensils are a bit deceptive...

Read more and find out how to get your own tools:

Blogging Boomers Strike Again! Accidental Locavore Hosts the Carnival.

This week the Accidental Locavore is happy to present the 224th Blogging Boomers Carnival. We're a group of Baby Boomers who have a lot to say on all kinds of issues. Bet you've got something to say too, so click and comment, why don't you?



Lucie, one of our newest bloggers, wants you to know that living a life of purpose is an admirable goal, yet you know what they say about the road being paved with good intentions. Some days it's a bumpy road. See what else they have to say:



New Features:

September Desktop Wallpaper Calendar

Click here to download the <u>Accidental Locavore's September Calendar</u>. To install it on Windows: Download and save the image where you can find it. Then: Control Panel/Personalization/Desktop Background and select the image. Or, just right click on the image and "Set as Desktop Background" Enjoy!

App of the Week

The Accidental Locavore website now features an app review. Check out this week's app: *Jamie Oliver's Recipes* and see what a well done app looks like.

<u>App of the week:</u>



Bonus Recipe: Spaghetti Squash

By just treating spaghetti squash like spaghetti, you have lots of options. Here I'm pairing it with some of Paul's beautiful eggplant. I'm grilling my squash and eggplant, but you can roast both in a 350 degree oven for about 30 minutes

Read more and get the recipe:

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

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