

# Accidentallocavore®

## Dear Friend,

Whoever thought getting a couple of goat cheeses to taste could be such an adventure? See what happened below and if you'd like some of your own, I've got a box of five to give away. [Click here for the details](#) (at the end of the post).

Congrats to Lisa who won Mary's Secret Ingredient box! Lamb burgers with a twist are this week's recipe.

As always I'd love it if you could 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



## The Stinky Cheese Saga

The Accidental Locavore was lucky enough to get a couple of French chèvres to play with and write about for *culture: the word on cheese*. It seemed like a pretty reasonable deal: they send cheese, I eat it, create a recipe or two and then get more to give away – no big deal. But for some reason (oh, temperatures in the 90's?) getting a couple of goat cheeses to Pleasant Valley ended up getting way more complicated than anyone could have

anticipated. [Read more:](#)



## Lamb Burgers

There's often a pound of ground lamb lurking somewhere in the Accidental Locavore's freezer. It's handy to have if you get the urge to stuff something – grape leaves, summer squash, tomatoes – and sometimes it's great just to make burgers. Since I'm on a mission of sorts to make room in the freezer for my lamb share from Four Legs Farm (and fantasizing about a pork share), and the NY Times kept running this recipe, it recently became dinner for 3: [Get the recipe:](#)



## Septemember Calendar

The view from the sheep pasture at Four Legs Farm

[Download the Calendar:](#)

Calendar