

Accidentallocavore®

Dear Friend,

I went from someone who didn't eat much bread (too boring) to becoming mildly obsessed with good artisanal loaves. It's all the fault of my friend Cynthia who [just opened her bakery cafe](#) in Pawling.

My lookback this week is the way I've been making granola for a while now. With the caramel sauce mixed in, it's like a breakfast version of Cracker Jack. [Try it!](#)

This colorful collection of root vegetables from our winter CSA made a [great photo for the March calendar](#).

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



Pawling Bread Company

Like many people in the Pawling community, I've been awaiting the opening of Pawling Bread Company's new bakery café.

For all of us, it's been a tough winter, made worse by the lack of Cynthia Kinahan's great sourdough breads.

Happily, that and the worst of the winter (we hope) is

behind us.

At a run-through recently, we got to see what the café looks like and try some of the offerings.

[Pawling Bread Co:](#)



Caramel Granola

One of my big issues with granola is that it's very hard to find any without nuts.

I started making my own because it's easy and you control exactly what goes into it

Everything you like – nothing you don't.

[Caramel Granola:](#)



March Calendar

All these great looking root veggies made a great photo, don't you think?

[Download the Calendar](#) and right click to make it your desktop wallpaper.

Calendar

Accidental Locavore *Live!*

It was 2 great years with Pawling Public Radio and time to move on.

To find any of the previous shows, [go to SoundCloud](#) and search for them or listen anytime on [our homepage](#).