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Accidentallocavore®

Dear Friend,

Cheese and charcuterie from our trip to France, a recipe for making your own smoked pork tenderloin and a beautiful calendar for May.

Will you please help me spread the goodness and invite your friends [to sign up](#) for the newsletter? My spring goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



On Cheese and Charcuterie in the South of France

Of course, as soon as you think of France, you think of cheese. However, on previous trips when the Accidental Locavore has been in the South of France, the cheese often took a backseat to whatever else we were eating (same for oysters, but that's another story). The only glaring exception: an incredible cheese service at the end of dinner at the la Chèvre d'Or in Eze years ago.

[Cheese:](#)



Making Smoked Pork Tenderloin

While the Accidental Locavore and her husband were in Nice, we had to taste almost every piece of cheese or charcuterie that we saw. One of the highlights from Lou Froumai, a great new shop, was a piece of what they called smoked pork filet mignon. It was unbelievably good! My husband gave me a week to recreate it at home, so I went right to work. I used my electric smoker for this.

[Smoked Pork:](#)



May Calendar

What says spring better than peas and artichokes?

[Download the calendar:](#)

Huffington Post & The Daily Meal

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