



**Dear Friend,**

Please enjoy this week's newsletter and pass it on to a friend. [Let us know](#) what you think of the recipes, and how you like the newsletter.

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**I Love Cheese So Please Don't Take My Raw Milk Cheese Away!**

I love cheese. One of the great pleasures in going to France is the never-ending arrays of cheeses, made from all kinds of milk, cow, goat, and sheep. And happily for the Accidental Locavore, there are more and better local, artisanal cheeses. So reading that the FDA in its (warped) attempts to make us healthy and safe, while still kowtowing to big business, wants to ban raw milk cheeses, gets me really upset! Currently raw milk cheeses have to be aged for 60 days, that being a ruling from 1940 to prevent typhoid...know anyone who's had typhoid recently? \_

[Read more:](#)

**Will You Please Contribute to the Hike for Hope?**

Please donate to [me](#) and my team, the Same Time Next Year Gals for the hike on March 6. It's a tough economy, however this is a great cause, and **all the funds** we raise for the hike, go straight to City of Hope for cancer research. Any amount is greatly appreciated, whether it's the \$5 from skipping a latte (and hey, you didn't need the calories anyway), to the cost of a dinner out (and you don't need those calories either).

For the **past 13 years** I've been involved in raising money for City of Hope Hospital through the annual Hike for Hope. Five years ago, it all became very personal when my good friend and former business partner, Leslie, was diagnosed with a rare and deadly form of lymphoma and given **3 months to live**. 3 months. Without the cutting edge treatment she got from City of Hope along with Mt Sinai hospital, she wouldn't be here today.

So please, give whatever you can to this worthy cause. It's **easy**, you can just [click here](#), or write a check payable to City of Hope. Leslie, I, the Same Time Next Year Gals, and all the others who will be helped by City of Hope, **thank you very much**.

**Cook-Along Recipe for Gratin Dauphinois (Potato Gratin to You)**

And speaking of cheese...Potato gratin to go with rack of lamb for Valentine's Day, what's a better combination? So the Accidental Locavore went straight to the source for this week's cook-along recipe, Julia Child's *Mastering the Art of French Cooking*. I wanted a recipe for a classic French potato gratin

and found it with the Gratin Dauphinois.

[Get the recipe:](#)

### **Blogging Boomers Carnival 195!**

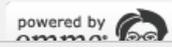
Do you know what Family Day is? This week check out Maine's best comfort food, and find out how to make a better Twitter profile.

[Check it out:](#)

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**The poll:** What do you have the most of in your fridge? [Cast your vote](#) on the homepage.

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