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Best,
Anne



The Accidental Locavore's Day of Trendy Eating: Beecher's & the Dutch

Every now and then, the Accidental Locavore needs a break from the kitchen. Tuesday I met some friends down at the new Beecher's cheese store and café for lunch. They must have a great press person and have been mentioned in countless publications as the cheese/foodie destination of the moment. Part of the allure might be that they are making cheese in the store. OK. If you have a need to look at cheese curdling, far be it from me to stop you.

You know the Accidental Locavore is a sucker for (almost) anything cheese, so an early trip to Beecher's was a must. Now I can save you from making the trip, unless your taste in cheese is a few steps up from Velveeta. Beecher's signature cheese is, according to them, a mix of cheddar and Gruyere. Kind of insulting to both...

[Read more:](#)

The Accidental Locavore Deviates: the July Charcutepalooza Challenge



The July Charcutepalooza challenge is to stuff an emulsified sausage, or smooth textured sausage ...think hot dogs. Some of the options for the Accidental Locavore were bratwurst, hot dogs, or mortadella, but since there's two of us, the thought of eating our way through a huge hunk of luncheon meat that neither the Locavore or her husband are particularly fond of, seemed like a non-starter. Boudin blanc was an option, but that's kind of ho-hum in a French way (comme ci, comme ca?). How about liverwurst? It's emulsified and happens to be one of Frank's favorite sandwiches: on a roll with lots of onion and mustard. Personally, the Locavore only likes liver from two-footed fowl, but that's a blog for another day.

[Liverwurst continued:](#)



What is Good Food?

This month for Ecoplum, I look at organic vs. sustainable farming: The recent outbreaks of E-coli in Europe and salmonella here from sprouts have many people re-thinking that staple of hippies (remember them?) and green food. It's also put a question mark on organic food, since the tainted sprouts in Europe were supposed to have been organic. Organic, doesn't necessarily mean safe and it certainly doesn't mean sustainable.

[Read more at Ecoplum:](#)

Blogging Boomers Carnival 216

Dogs and rattlesnakes in the family??? Do you think doing laundry is a skill? The Boomers are really at it this week!
[Check it out here:](#)

New Features:

July Desktop Wallpaper Calendar



[Click here to download](#) the Accidental Locavore's July Calendar. 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. Enjoy!

App of the Week

The Accidental Locavore website now features an app review. See what this week's app: *Scan* is all about and why you should have it.

[App of the week:](#)

The **Accidental Locavore** is now on [Alltop](#)! Check us out under "food". Way under "food" but moving up! Scroll down towards the bottom of the page.

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