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Accidentallocavore®

Dear Friend,

Please nominate AL for Saveur's Best Food Blog-writing category, the link is below! This week, three different methods to make your own chicken stock and I try my hand at making cheddar.

If you have a friend or two who might like the newsletter, why don't you suggest they sign up by forwarding this email? Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



3 Ways to Great Chicken Stock-Easy, Lazy and Fast

Since the Accidental Locavore has been living in a cold and snowy climate (like most of us, I know), there's been a lot of soup-making going on. To make good soup, you need good ingredients, and making your own stock will ensure that your soup will always taste great!

[Chicken Stock:](#)



Making Cheddar

As you may know, the Accidental Locavore has been wanting to make cheese for a while now, so when the opportunity came up to take a cheddar-making class I quickly signed up. Because of time constraints, most cheese-making classes are limited to making ricotta, goat cheese or mozzarella (two out of three of which I've made).

[Cheddar:](#)



Saveur Blogger Awards

Please nominate your favorite blog, the Accidental Locavore for best writing in Saveur's annual competition. [Click here to nominate](#) and many thanks! You can vote every day (hint, hint).



March Calendar

Looking forward to spring! Here are some grapefruit to brighten things up.

[Click to download the calendar.](#)

Huffington Post & The Daily Meal

The Accidental Locavore is now part of *Huffington Post*! [Click here](#) to follow on HuffPost. [And here](#) to see what I'm up to on *The Daily Meal*.

PO Box 1289 | Pleasant Valley, NY 12569-1289 US

