

Accidentallocavore®

Dear Friend,

Can you believe that I've written 700 blog posts? A look at some highlights below. Cilantro chutney, according to a friend of mine, is a staple in Indian homes. Easy to make, it can be a staple in your home too!

Free cheese this week at the French Cheese Board's new digs. Details below.

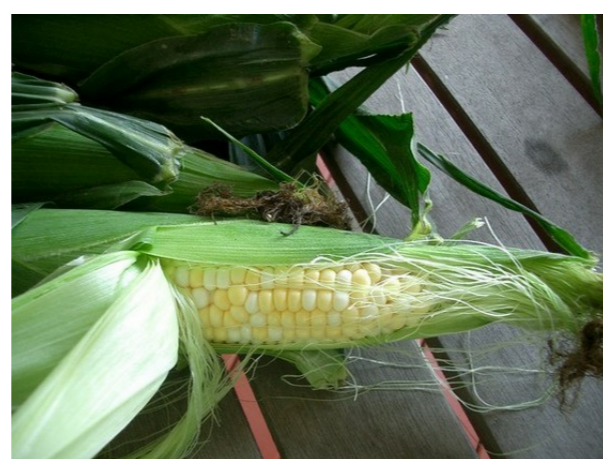
Huge purple artichokes are the stars of the May calendar, save them to your desktop, if they won't make you too hungry.

If you know anyone who is into food and fun, please ask them to [sign up for the newsletter](#) and get a treat every Tuesday. Or you can click the icons above to send to a friend, share on Twitter, Facebook, or LinkedIn.

If there's anything you'd like to see more (or less) of, you can always let me know by replying to the email or commenting on the blog.

Enjoy!

Anne



Believe it or Not--700!

Almost impossible to believe, but this will be the 700th post on the Accidental Locavore website! When I started it in the summer of 2009, it was just me writing about the great produce I was getting from Paul, the farmer down the road. Here's a look at seven of them: [Read more:](#)

Cilantro Chutney

Cilantro, love it or hate it? If you hate it, you can skip this post (or just read to the end for the quality of the writing).

One of the first recipes of many recipes the Accidental Locavore wanted to try from Made in India was chicken with a cilantro chutney. First up – the chutney. This makes about a pint jar: [Get the recipe:](#)



Attention Fromage Fans!

May 20 & 21 there's a housewarming for the Cheeses of Europe at the new home of the French Cheese Board at 41 Spring Street in Manhattan. Wine tastings and all the cheese you can eat from 11-6. Go early and enjoy!



May Calendar

A pile of purple artichokes

[Download the Calendar:](#)

Calendar

Accidental Locavore

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