

Accidentallocavore®

Dear Friend,

Finally back from Nice. A freezing cold reception! What's the best thing to conquer the cold? Chocolate! And if that doesn't work for you-bread. We look at both from a French perspective this week. Recipes back on board as of Thursday.

One of my goals this year is to get more readers. If you know anyone who is into food and fun, please ask them [to sign up](#). Or you can click the icons above or below 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

Share



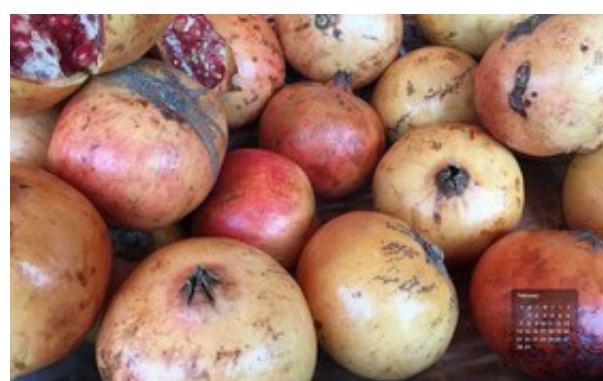
Bread

Eating my morning croissant, the Accidental Locavore was wondering -- why is it that there is so much fuss about being gluten-free in the US and it's never mentioned in France? Here, every day starts with bread, continues with bread and often ends with bread. But do a Google search for gluten-free in France or celiac disease and there's little there.

[Read more:](#)

Almost Everything Chocolate

If you were presented with an exquisite display of pastries, you'd decide you needed to taste them all, right? The Accidental Locavore decided it was a mission she could accept and decided to eat my way through all the chocolate desserts at LAC, a lovely, modern patisserie in Nice. And if a couple of stray pastries ended up in the mix, so be it. [Read more:](#)



February Calendar

White pomegranates from the market in Nice.

[Download the Calendar:](#)

Calendar

add contact information here

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