



Dear Friend,

Do you like cheese? Then you'll want to see how the FDA has been spending it's time! This week's recipe is an easy no-cook main course summer salad. And if you've ever wondered what food bloggers keep in their fridges, see below for my quote in Good Housekeeping.

Why don't you invite your friends [to sign up](#) for the newsletter? My goal is to double the readership, so if everyone reading this can get a friend to sign up...Or you can click the icons above the logo to send to a friend, Twitter, Facebook, or LinkedIn.

Enjoy!

Anne



Oh Come On, Really? The FDA vs. Cheese Makers

Banning wooden boards for aging cheese? The Accidental Locavore is outraged and you should be too! In an amazing use of its legislative powers, the FDA has ruled that wooden boards are not approved for use in cheese aging operations, declaring that "the use of wooden shelves, rough or otherwise, for cheese ripening does not conform to current Good Manufacturing Practices".

[FDA:](#)



Ribbon Salad

Now that we're finally moving into warmer weather, the Accidental Locavore was idly looking for main-course salad ideas, just in case we should get bored by salad Niçoise. I saw this on Smitten Kitchen and it looked interesting. Having some iceberg lettuce on hand added impetus. I made the whole amount of dressing (which she says feeds 6), but scaled down everything else as I was just feeding myself. This is quick and none of the ingredients need cooking.

[Ribbon Salad:](#)

What's in Your Fridge?

See what the Accidental Locavore and other food bloggers always have on hand in this piece in [Good Housekeeping](#) (and who would have thought I'd be in Good Housekeeping!).



June Calendar

Beautiful French radishes welcome June!

[Download the calendar:](#)

Huffington Post & The Daily Meal

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