

Accidentallocavore®

Dear Friend,

Just in time for holiday cooking (and gifting), GIR sent me a bunch of great new products! See how to make your life easier. They also have a great deal with Container Store. [Click here to see how to get it.](#) And since you may have pumpkin (or squash) seeds, here's a great way to roast them.

As always, I'd love it if you could spread the word and get your friends [to sign up!](#) Or you can click the icons above or below to send to a friend, share on Twitter, Facebook, or LinkedIn.

Enjoy!

Anne

Share



Ready For Some More GIR Gear? I Am!

The Accidental Locavore laughed when I saw some of the new GIR products. Okay, that's probably not the reaction they expected, but you'll understand when I explain. We use their spatulas, spoons, and lids all the time and love them! If you don't know about GIR, they started out with a well-designed, one-piece silicone spatula in a dozen colors. Since then, they've come out with different sizes of spatulas, spoons, flippers, a scraper and lids – all in great colors! [Read more:](#)



Spiced, Roasted Pumpkin Seeds

Ever since the Accidental Locavore was a girl, I've loved roasted pumpkin seeds. Actually, to be perfectly honest, it's anything salty and crunchy that gets my attention. Since a friend of mine was going to be doing a bunch of pumpkins for Halloween, I asked for and got all the pumpkin seeds, delivered straight from the pumpkin, slimy parts and all. Once you've cleaned the seeds, this is an easy recipe: [Get the recipe:](#)



November Calendar

What's more fall than pumpkin pie? Download the calendar or just click on the photo and use it as your desktop background.

[Download the Calendar.](#)

Calendar

Raw Milk Cheese

The FDA is looking into outlawing all raw milk cheeses. If you care about this (and you should), Cellars at Jasper Hill have an interesting article and a survey you can take to help influence the FDA. [Click here for the article](#) and please forward!

