

Accidentallocavore®

Dear Friend,

What's your favorite peeler? From a big pile of them, I found a winner. This week's recipe is an old favorite-stuffed cabbage.

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



The Great Peeler Showdown

As you may or may not remember, when the Accidental Locavore put peelers that julienne to the test, I promised to test some of the many peelers I had when I got my hands on some eggplant, a vegetable that always gives me grief when it comes to losing its skin. [Read more:](#)



Stuffed Cabbage With Yogurt Sauce

This morning, the Accidental Locavore pulled out a cabbage from my CSA and it practically begged to be made into stuffed cabbage. It's a simple dish--a little time consuming, but well worth it. Par-boiling the leaves takes the most time, but it's easy. Don't let the lengthy looking directions scare you off. [Get the recipe:](#)



October Calendar

Apples I picked (from the golf course) for my apple relish to go with the French chèvres.

[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!

