

Accidentallocavore®

Dear Friend,

You've got until the 30th to enter to win the box of five goat cheeses! [Click here for the details](#) (at the end of the post).

Still more cheeses, this time with an unusual pairing and my recipe for a trois chèvres mac & cheese (how bad could that be?). Check them out below. And the October calendar highlights the apples I picked for a relish to go with the chèvres (get it next week).

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.

Happy Birthday to my dad (you know who you are)!

Enjoy!

Anne

Share



Cheese and...Chocolate??

The Accidental Locavore was invited to what on the surface seemed to be an unusual combination – a tasting of cheese and chocolate at the French Cheese Board. I thought it was going to be a casual thing, that there would be cheeses and chocolates to taste and I could fit it in before going off to a DeGustibus class at Macy's. Of course, that wasn't the case and it looked like a very informative program that I missed because of the time

constraints. [Read more:](#)



Trois Chèvres Mac & Cheese

Finally in receipt of my chèvre, courtesy of Goat Cheeses of France, the tangy Pico and some classic Crottin de Champcol, the Accidental Locavore needed to come up with a good recipe for them. Normally this just would have been some fun time in the kitchen with a good dinner as the result but since these both were fairly strong, specific chèvres, it took some time to figure out how best to showcase them. [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