



Back to School...for Adults!

Hope you all enjoyed the holidays. We got thoroughly rocked and loved every second of it. But in the event that we thought we could take a breather, you demand more from us. That's right; this first week of 2013, I've received no fewer than twenty-something requests to fire back up our cheese class tastings. So, here we go! In addition to our "Cheese 101: Seven Styles of Cheese" classes, we're also hosting a number of other tastings. Visit our [website](#) for descriptions and ticket purchasing info. Remember, seats sell out quickly!

Wednesday, January 16 (6:15-8:30pm): Cheese 101: Seven Styles of Cheese

Friday, January 18 (6:15-8:30pm): Cheese 201: Meet the Cheesemaker w/ David Eagle*

Wednesday, January 30 (6:15-8:30pm): Cheese 101: Seven Styles of Cheese

Wednesday, February 6 (6:15-8:30pm): Cheese 101: Seven Styles of Cheese

Thursday, February 7 (7-8:30pm): Chocolate 101 with Shawn Askinosie**

Thursday, February 14 (6:15-8:30pm): Cheese & Its Lovers

Wednesday, February 27 (6:15-8:30pm): Cheese 101: Seven Styles of Cheese

Meet the Cheesemaker: Eagle Mountain Farmhouse Cheese*

Friday, January 18 (6:15-8:30pm)

After years of working as a successful products liability defense attorney, David Eagle decided to give up that life. Inspired by his many trips to Europe and his love for great cheese, Dave pondered the feasibility of producing his own cheese in Texas. After training in Vermont, he returned home to set up his cheese facility in Granbury, Texas and began producing washed rind and gouda-style cheeses. His son, Matt, came on board to help with the cheesemaking and they were both later joined by nephew Corey who cares for aging the cheeses. To get started, Dave wanted ideal ingredients for his cheese, starting with the best milk he could find. He currently sources his raw milk from the Brown Swiss cows at Sandy Creek Farm in Bridgeport, Texas. In an attempt to showcase Texas Terroir, as well as make a truly "Texan cheese," Dave gets his salt from Grand Saline, Texas; the salt mine there is one of the largest in the world. Moreover, Birdville Reserve, his Trappist-style cheese, is aged on spruce sourced from Fort Worth. Cheesemaking for Dave is principally about three things: (1) making excellent cheese, (2) "a family bonding thing," and (3) "making choices" about your food. In this class,



we'll taste through 6-7 of David's cheeses, all the while hearing about how he got started, watching a cheesemaking demo, and tasting a side-by-side comparison of his Granbury Gold at three different ages to exemplify cheese maturation. Per usual, we'll also include olives, nuts, Easy Tiger bread, and various other pairings throughout the evening. [Purchase \\$40 tickets here.](#)

Chocolate 101 with Shawn Askinosie**

Thursday, February 7 (7-8:30pm)

We're teaming up with chocolate expert Adrienne Newman (Madame Cocoa) to welcome artisan Chocolate Maker Shawn Askinosie as he leads a class on making and tasting chocolate. Based in Springfield, Missouri, Askinosie travels the world and sources premium cocoa beans directly from farmers. He pays above Fair Trade prices for the beans and profit shares with the farmers, giving them a Stake In The Outcome™, which ultimately leads to higher quality chocolate. Attendees will learn about the bean to bar chocolate making process, and taste at every step: roasted cocoa beans, liquor, cocoa butter, cocoa powder, and all of the finished chocolate bars. Additionally, participants will discover how this small batch chocolate maker has connected students in his local community with the regions from which he sources cocoa beans, offering an unparalleled learning opportunity and inspiring global cognizance. [Purchase \\$38 tickets here.](#)

New Cheese & Goodies

After my visit to Widmer's Cheese in Wisconsin, I had to bring in the 10 Year Cheddar; that was almost three years ago! Well, our new **Brick Spread** is the result of Brad's insistence. He hasn't stopped talking about it since his trip, and we've finally brought it in! This little spread combines all the things we love about Certified Master Cheesemaker Joe Widmer's cheeses in a deliciously spreadable format. It simultaneously embraces some nice, sharp cheddar notes, and the earthy, funky flavors of their signature Brick cheese. Spread this on bread or soft pretzels with a bit of mustard and some pickles for a real treat!

Cheesemaker Brian Schlatter makes delicious, raw milk cheeses using humane and environmentally friendly practices at Canal Junction Cheese in Ohio. His Good Food Award-winning cheese, a little washed rind called **Charloe**, has a velvety, soft, and crumbly texture and tastes and smells a bit of roasted nuts.

Certified Master Cheesemaker Sid Cook is a fourth-generation cheesemaker, producing cheese for his family's Carr Valley Cheese which started in 1902. We've rotated through a selection of their cheeses, including Snow White Cheddar, Menage, and Cardona. Well, we've brought in another award-winner; **Ba Ba Blue** is a blue cheese made from sheep's milk (surprise!) and aged a minimum of four months.

Alright Beer Geeks, many of you might have heard that after a long wait for label approval from TABC, Ballast Point beers out of San Diego, California have finally made it down to Texas! We're carrying their **Black Marlin Porter**, a delicious American Porter, rich with a roasted malty backbone and hints of bitter chocolate and coffee; it's nice and easy to drink. We're also ecstatic to showcase their **Sculpin IPA**, an extremely well-balanced India Pale Ale that brought home a gold medal from the World Beer Cup in 2010! Expect an appropriate amount of bitterness that marries perfectly with its bold citrusy hop tones. Simply refreshing!

Stay Cheese-y!

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara



ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

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[Visit our website »](#)