



Antonelli's cheese shop

Life in the new Cheese House! ...and other "minor" news...

Yippee! Eight months of hard work (and dedicated number crunching on John's part!) and it's official. We received our Certificate of Occupancy for the Cheese House this week. That means we can start doing busy in there....well, or here, rather. Because I'm sitting here in our new office, surrounded by boxes, files, paper, bubble wrap, and trash. We've got a ways to go to get this puppy up and running but it feels pretty dang good and I'm keenly aware this crisp morning that I am a lucky, lucky woman! Plus, I'm pretty sure John hasn't taken a breath in those past eight months. From the moment we saw a moving truck outside what is now our Cheese House, I fell madly in love with the idea of having it. Can you imagine it? Our cheese shop, our offices, a wholesale "warehouse," and an event center all centrally-located without cross-city commuting and spreading out! But, of course, it was just a dream - an unattainable dream! Somewhere along the way when it became a possibility that we could make it happen, John turned to me with that look of determination he gets in his eyes and said, "I'm gonna get that for you and our future family." (Yes, the story is that cheese-y and that true!) In any case, he became somewhat of a madman - which brings us back to that sigh of relief I saw him exhale Tuesday morning when all our permits cleared. And back to Woohoo! If you've driven down Duval Street, we hope you've seen our brand spanking new awnings, because we're quite proud of them and think they're beautiful. They went up December 23rd and have already been driving traffic our way. And we're saying goodbye to our refrigerator and a hearty welcome to our new walk-in cooler, which allows us to stock much more cheese at any given time, and be able to expand our wholesale operation selling to local restaurants and chefs. Lastly, we're setting up "the classroom" for future tastings and private events, so stay tuned!

And again, what does the new Cheese House mean for you? For your everyday cheese shopping experience, life remains the same. You'll visit our Cheese Shop to taste and purchase cut-to-order cheese and all the pairing goodies. The Cheese House is merely to support our operations already in existence, so we won't be retailing cheese directly out of it. However, once we've got it all beautified, we'll happily invite you in for peak, and soon enough, you'll get the opportunity to sign up for our classes which will be relocating to the House. So in the long run, the Cheese House means this for you: More Cheese! More Parking! More Cheese Plates Around Town! More Cheese Classes! Have any questions? Feel free to email and ask us. And yes, you can start parking in the Cheese House parking lot today! (Hopefully, we'll be able to get those darn parking signs up today too!)

As if we can't get enough good news, the one other important bit of information to share is that we finally found out the sex of our future cheese-lover; we're gonna have a boy! We're both thrilled and anxious all at once. After all, John had something like nine different sets of stitches by the age of six and ended up having his plastic surgeon on speed dial! Plus, we just found out yesterday that the baby doubled in size in the past week and is huge. (The doctor looked at the recent sonogram pics and said, "Whoa, that's a big baby you got in there." - Lovely....) But we're ecstatic to know he's growing and hopefully healthy, so we'll just keep counting our blessings! In the meantime, come in and taste cheese! We've got lots of new goodies to try!

New Cheese

The area of the Castelo Branco in central Portugal is well known for its goat's milk cheese. And like many Portuguese cheeses, Gardunha is made with thistle flower rennet as the coagulant. The cheese itself has a distinct barnyard taste and ends with a floral note. This would be a great addition to your next tapas party!

From Käserei Studer in the Swiss canton of Thurgau comes Der Scharfe Maxx, which takes after traditional Appenzeller. This firm cow's milk cheese is washed in brine with herbs and allowed to age for at least six months, giving it a big, meaty, oniony taste that pairs well with full bodied reds and whites or your favorite beer.

Black Ledge Blue is a cheese not to be underestimated, since the cheesemakers at Cato Corner love big cheeses. In this beautiful cheese, the dark gritty blue is marbled around the loosely packed curds and is surprisingly moist for its earthy intensity. Pour a dark stout and munch on some dark chocolate while enjoying it.

Cheese-y Events!

For those of you who diligently wait for our end of the month emails announcing the next month's schedule for cheese classes, know that they're temporarily on hold as we work through this transition period of acquiring the Cheese House across the street. As soon as we have details, we'll let you know! And thanks for your dedication!

Cheesily Yours,
Kendall & John
Kelly, Brad, Shawn, Courtney, and Paul

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Mon: Closed
Tues - Sat: 11am to 7pm
Sun: 12pm to 5pm

Web: www.antonellischeese.com
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