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National Cheese Lover's Day!

If you're cheese geeks like us, and we know you are because right now you're reading our weekly email feeling your pulse quicken, finding a little drool on your cheek and trying to schedule a chance to come in for free samples this weekend, January 20th represents a day of great happiness: it's National Cheese Lover's Day! Although we think that loving cheese should not be restricted to only one day, we will be sure to celebrate this great 24 hour period in style at the shop.

National Cheese Lovers day allows us cheese fans a day to come together and be proud of our love of cheese. Come out of the shadows; come to a place of warmth and love and cheese; be amongst your people! Per usual, we'll be on hand to guide you through the case, provide complimentary tastings, and work to help you find that perfect cheese which makes you do your happy dance!

New Cheese

For the Kunik lovers out there, try Nettle Meadow's **Three Sisters**. Made from a combination of sheep, goat and cow milks, Three Sisters has a complex flavor, firm texture and bloomy rind, and comes in a manageable 3 to 7 ounce wheel. This baby won it's class at the 2012 American Cheese Society Competition; come give it a try.

Alpha Tolman, a washed Alpine-style cheese, is named for a turn of the century philanthropic dairy farmer in Greensboro, Vermont (home of the Jasper Hill Farm and The Cellars at Jasper Hill - where this cheese has its own vault for maturing). There is a distinct taste of baked potato skins, with a touch of sour cream and green onion, as well as a slight earthy funk from the rind. Try pairing this with locally-made Argus Cider!

Charcuterie Case Updates

Cheesemonger Brad here, and I can't wait for you all to see what I have in store for the charcuterie case. Due to a holiday season freeze on new producers, I wasn't able to bring in some of the new products I found. But now that 2013 is here, it's time for me to share this delicious stuff! The first producer I'm highlighting is Olympic Provisions from Portland, Oregon. Owner/salunist Elias Cairo uses the highest quality meat and spices- which are freshly chopped and ground in house daily- to make salamis that reflect the regions from which the

recipes originated. **Finocchiona**, a Tuscan recipe, has a healthy dose of fennel, giving it a mouth-watering, sweet, herbaceous flavor. **Saucisson Sec**, a French style, is very traditional recipe using only fresh garlic and black pepper for that archetypal French salami flavor everyone loves. **Chorizo Navarre** isn't exactly traditional, but it's the spiciest one Olympic makes, so be prepared for a little kick! And, rounding out this bunch with something truly unique, is **Loukanika** (pronounced "loo-KHAN-ick-uh"), a Greek-style salami that is loaded with cumin, orange zest, and garlic. Make sure you come and get a taste of these great salamis, and stay tuned for more updates. We've been in talk with a handful of other great producers in the nation and we're working diligently to gain them a place in our case!

Upcoming Events

Somms Under Fire - Sunday, January 27 at The Driskill

Come eat Chef Jonathan Gelman's delicious food and sip on decadent wine while watching Sommeliers battle it out and convince a judging committee about their wine pairing abilities. Of course, attendees can look forward to snacking on a little cheese during the show too! For more details and ticket purchasing information, visit their [website](#).

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.

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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