



# Antonelli's

## cheese shop

### It's 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 20<sup>th</sup> 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.

Much like our beloved Halloween, National Cheese Lovers day allows those afraid to walk out into public and show their cheese geekiness a chance to take off their masks and be proud whom they are and what they eat. Because we want to honor cheese on this magnificent occasion we will move straight into explaining our new cheeses to the case. Come by for free samples so that we can all do our happy dance together.

#### **New Cheese**

Mark and Pam Burow started Waterloo Farms ("a dairy goat haven") in Bryan, Texas in 1998 with two does and three kids; today, their herd numbers about sixty Nubians and Nubian crossbred goats (although the ongoing drought continues to contribute to fluctuation in herd size and productivity). The Burows got into cheesemaking the same way many other cheesemakers have - they purchased goats to have a fresh source of milk for their family and quickly realized they had a lot of milk and increased expenses, thus they launched into cheesemaking. The Fresh Chevre they produce has an ultra-smooth texture, unlike any other and is great for mixing into salads, atop beets, wrapped in prosciutto or other cured meats, stuffed into peppers, dolloped in honey, or just eaten straight out of the tub!

Joe Widmer, a third generation cheesemaker, is one of an elite group of certified Wisconsin Master Cheesemakers and clearly loves what he does, continuing to produce cheeses under the Widmer's Cheese name. You've loved his 10 Year Cheddar; now come try his Brick, a washed rind cow's milk cheese. While many American cheeses are based on traditional European-style recipes and techniques, Brick is truly an American original. What makes this cheese unique is that bricks are stacked upon the curd to facilitate whey drainage, and Joe is still using the same bricks his grandfather used in 1912! I got to try to this cheese when I visited his cheesemaking house two summers ago, and Brad and John fell in love with it on their recent trip to Wisconsin. While we enjoy it alongside a nice beer, it's also a great melter for potatoes au gratin, mac'n'cheese, or atop rye bread with a nice hearty mustard and diced red onions.

Boucher Blue, made on the Boucher Family Farm in Highgate Center, Vermont, is smooth, creamy and mild with undertones of chestnuts, sweet hay and truffles. The original inspiration for this raw cow's milk cheese is the great blue Fourme d'Ambert, a shop cheesemonger and customer favorite. Over the years, however, Boucher Blue has become a true farmhouse cheese, unique to their farm and made from the milk of their mixed herd of French Normandy, Jersey, and Holstein cows.

#### **New Meat**

We've brought in another delicious, cured meat from Creminelli Fine Meats out of Utah. Named after a small Lombardy town, Varzi has a course grind and spiced notes of nutmeg and clove. It is a wonderful addition to your charcuterie plate or antipasti platter, or perhaps you would like to spice up your sandwiches with this pleasantly approachable pork salami.

#### **Cheese-y Events!**

This week, we were honored to attend soft-openings for both Lenoir and Easy Tiger. Keep a look out, because both open within days! Dinner at Lenoir was one of the best dining experiences we've

had in awhile (and not just because I've been self-quarantined with pregnancy nausea!). The beautiful décor and cozy environment were the perfect backdrop to sit across the table from Springdale Farm friends Paul and Glenn (who supply many of the ingredients used). This is a must try (and of course, we recommend the cheese plate!).

From there, we headed to Easy Tiger, where John enjoyed Old Rasputin on nitro tap and I feasted on cheesecake and other pastry delights. (We were too late to make it for the sausages and baked pretzel rounds...) The ambience was rocking - good folks sharing laughs and making toasts - just the environment I pictured for the German-style beer hall. When I'm back on the drinking wagon, this will be a regular hangout. (In the meantime, I'll have to settle for a drop-in upstairs for the fresh-baked goods.)

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

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