



## Announcing Five More Classes!

It's finally here: We're now offering new cheese tasting classes! We'll continue to hold our "Cheese 101: 7 Styles of Cheese" class. However, we're also adding two new series to the line-up, including "A Taste of Place" and "Meet the Maker." The "Taste of Place" classes highlight the cheeses and culinary delights of a particular country. For this holiday season, we'll be offering Tastes of France, Italy, and Spain. Each of these country-specific events will include a tasting of seven cheeses, as well as some accoutrement pairings.

There's no better way to start our "Meet the Maker" series than with representation from The Cellars at Jasper Hill; specifically, guest speaker Zoe Brickley will be speaking to the process of affinage or cheese maturation at The Cellars. Come learn about the concept of *terroir* as it applies to cheese and the cheesemakers of Vermont and the intricate art and science of *affinage*. Oh yeah, and you'll get to taste lots of amazing American cheeses, including previous American Cheese Society Best in Show winner Cabot Clothbound Cheddar aged at The Cellars at Jasper Hill (otherwise known as our "house cheddar"). This is a great way to celebrate American Cheese Month!

We're also hosting an experimental tasting this coming Tuesday, October 16 from 5:30-7:30pm. The topic will be our regular "Cheese 101: 7 Styles of Cheese" but, due to a customer request, we'll be permitting babies in this event. You don't have to bring a baby to attend but just be warned that there will be a few there! Because this is a test to see whether hosting such an event regularly in the future is viable, we are asking that only immobile infants are brought (meaning that the Cheese House is not childproof and we don't want any fast crawlers or walkers getting hurt). Please also note that this is our regular class and extra tastings will not be provided for infants.

All of our classes, unless otherwise mentioned, are \$35 (plus processing fees) and must be purchased online. They include a guided tasting of seven cheeses, olives, nuts, bread, and additional pairings. While sparkling water is included, you may also choose to separately purchase our beverage pairings from the Cheese Shop prior to the event. Due to the intimate nature of the tasting, tickets are non-refundable and non-transferable. Below is a list of the aforementioned events and dates; ticket purchasing information can be found on our website.

Tuesday, October 16 (5:30-7:30): Cheese 101 BABY NIGHT

Friday, October 26 (6:30-8:30): The Cellars at Jasper Hill Tasting with guest Zoe Brickley

Thursday, November 1 (6:30-8:30): A Taste of Place: France

Tuesday, November 7 (6:30-8:30): A Taste of Place: Italy

Tuesday, November 13 (6:30-8:30): A Taste of Place: Spain

## New Cheeses & Goodies

It's easy for us to get behind Georgia's Sweet Grass Dairy's mission of helping connect the consumer with the producer, since we dig what they do. This family owned and operated farm and creamery focuses on sustainable practices like rotational grazing to care for both the land and animals. Their herd of dairy cows isn't given any additional growth hormones and they employ traditional techniques in their cheesemaking processes, keeping their hands involved along the whole way. **Thomasville Tomme**, based on French-style tommes (similar in size to the shape of a pie), is a semi-soft cow's milk cheese made with raw milk. It has a tangy, salty, and grassy flavor profile accentuated by the thin natural rind. The beautiful golden paste is a direct reflection of the lush grasses the cows graze upon. For the lovers of soft cheeses, we recommend trying the **Green Hill**, a pasteurized bloomy-rind cheese modeled after Camembert. The sweet, buttery flavor has delicate vegetal notes and a smooth texture.

A perfect compliment to the grassy flavor profile in both of these cow's milk cheeses is INNAjam's **Royal Blenheim Apricot Jam**. A friend recommended this California-based company to John at this year's American Cheese Society Conference, and he fell in love with this particular flavor which comes from the Royal Blenheim apricot - a varietal that has become rare due to its fragile nature. While they describe it a "a single spoonful [of] summer," we're more apt to call it a taste of heaven. The sweet and tangy flavor plays and pairs perfectly with many great cheeses.

## Cheese-y Events & News

In case you've missed it, every Monday the [Draught House Pub](#) offers a complimentary cheese pairing with the purchase of a highlighted beer. In this capacity, we've put together over 200 cheese and beer pairings to date. In celebration of American Cheese Month, all Monday pairings in October will feature domestic cheeses and beers. Go getcha some!

Wednesday, October 17 (7pm): Sommelier Cinema at Alamo Draughthouse Ritz

In this month's Sommelier Cinema, June Rodil of Congress will be pairing wine to match Bram Stoker's Dracula - and we'll get to pair the cheeses. Cheese, wine, and a movie?! This event is always a good time. For ticket purchasing information, click [here](#).

Saturday, October 20 (9am-1pm): Cedar Park Farmers' Market Highlights Texas Cheese

Join us for the first ever Local Artisanal Cheese Event at Cedar Park Farmers' Market at Lakeline Mall in North Austin as we celebrate the arrival of fall, local cheese and wine. We'll be in attendance to offer guided cheese & wine pairings to market patrons highlighting local cheese producers from the market - Pure Luck Farm & Dairy, Dos Lunas Artisan Cheese, Eagle Mountain Farmhouse Cheese, Full Quiver Farms and Mil-King Creamery - in addition to local winery Flat Creek Estate Vineyard. Live local music and 'cheesy' kidactivities will also be part of the festivities. For more information about this event, make sure to visit Cedar Park Farmers' Market on [facebook](#).

Saturday, October 20 - 28: [Austin Craft Beer Week!](#)

This awesome week of fermented madness and tasty libations is back! Last year (when I was

pregnant, large, and unable to attend), John worked twelve events around this time - back to back! And it looks like this year is shaping up to be just as busy. Where there is beer, expect us to be present. We'll announce where we'll be exactly closer to the date.

Saturday, October 27 (7pm): Austin Guitar Salon

Meet up in an historic home to listen to live classical guitar music, sip on delicious wine, and treat yourself to tasty cheeses, meats, and accoutrements. Sabrina and Jay Brown will open their gorgeous Pemberton Heights home for an elegant evening of music featuring a favorite young Austin artist. As a teenager, Stephen Krishnan was a featured artist on the hugely popular national radio phenomenon "From The Top", and his exquisite music-making has only deepened and matured since. We are in for a true feast for the senses. Purchase \$50 tickets [here](#).

Sunday, October 28 (12-4pm): Green Corn Project at Boggy Creek Farm

Join us for a delicious afternoon dedicated to Food, Music, Gardening and Farming! Over 20 fine local restaurants and food purveyors offer complimentary tastes of their artistry with local produce. Local musical groups provide live music from the farm house front porch. On the back porch, local chefs demonstrate their food art and of course the audience eats the results! You are free to stroll the farm, visit the Hen House, and bid at our Silent Auction. A Family Friendly Event!

**Cheese-ily Yours,**

John & Kendall

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



ring us 512 531 9610

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

4220 Duval St, Austin, TX 78751

Visit our website »