



Antonelli's USA Cheese Tour: Part Three VERMONT!

As many of you know, John and I were graciously invited by The Cellars at Jasper Hill to visit Vermont and so we took our last opportunity to travel before the busy holiday season. Our trip was marvelous! Although we'd checked and the weather was supposed to be in the mid to high sixties, we didn't mind the sudden drop in temp and rains that soaked us for many days straight. (It just meant we had to make a quick stop at Greensboro's general store to pick up some long johns!)

We kicked off the week attending Hill Farmstead Brewery's festival (complete with cheese and sausage pairings, of course!) and by making a jaunt to Cabot Creamery and an apple orchard (John just had to have fresh cider donuts). At the Cellars at Jasper Hill, we visited the vaults housing cheese while it "comes of age." Zoe brought out the cheese trier or iron and we tested about twenty different Cabot Clothbound Cheddar wheels at various ages, followed by samples of many of the other cheeses that they mature. After spending time with the crew, it was evident how passionate they are about cheese and how committed they are to their work. Also exciting is the room for growth they have! From there, we walked next door to Jasper Hill Farm and took the opportunity to visit with the ladies while being milked. In the morning, we returned to the cheesemaking room and watched as a batch of Bayley Hazen Blue and Harbison transformed from milk to curd. And yes, we managed to hone in on our wrapping skills by assisting with large Harbison and Moses Sleeper orders to be shipped. (Thanks crew for letting us feel like we were useful!)

Since Vermont is one of the mecca's of American artisanal cheese, we also hit up numerous other cheesemakers, including Landaff Creamery, Vermont Butter and Cheese Company, Twig Farm, and Consider Bardwell Farm. What an educational experience! We were able to partake in almost all facets of cheesemaking, from caring for the grasses and farmland, to milking the animals (and seeing a recent birth!), to making the cheese, to brining and aging the cheese, to packaging it for shipment... Oh yes! Not to mention getting such an intimate look into how all these Cheesemakers live - truly representing what it means to do something that's a labor of love! Most importantly, we learned to leave all our pre-conceived notions at the door, from what to feed the animals to what it means to be "artisanal," each cheesemaker we visited was vastly different from the next, yet they all shared the same love for their products (and if a farmstead operation, the love of their animals). We'll be posting our notes and photos to facebook soon to show you just what we mean. Thank you once again to the folks who let us walk into their lives (and homes in some instances!), to The Cellars at Jasper Hill for putting us up at the beautiful Lakeview Inn for the week, and to our cheesemongering team and shop manager Kelly who held down the fort.

New Cheese

Our new American cheese introduced into the case this week is Mona, from the Wisconsin Sheep Dairy Co-op. Mona, a firm cheese aged for a minimum of six months, is made with a blend of sheep and cow milk. Many of you have fallen in love with this same producer's Dante, the Manchego-like firm cheese made of sheep's milk. John and Brad similarly took to Mona when they visited Wisconsin this summer, so we hope you'll come in and give it a shot too.

Cheese-y Events!

October 14 & 15: Brazos Valley Cheese in Waco, Texas is offering a "Soft Cheesemaking Class" (<http://www.sustainlife.org/class.php?classid=40>) and a "Hard Cheesemaking Class" (<http://www.sustainlife.org/class.php?classid=41>). If one of these dates doesn't work for you, check out their www.sustainlife.org website for many future classes.

Wednesday, October 19 (7:30pm): We're offering another "Cheese 101" class, showcasing only Texan producers, exclusively for Farmhouse Delivery customers. To find out about the class, you have to receive their newsletter (<http://www.farmhousedelivery.com/>).

Saturday, October 22 (7pm): We're pairing up again with the Austin Classical Guitar Society and the Heritage Society of Austin to present intimate classical guitar concerts in historic homes in Austin. The next event is at the Davis-Sibley House; the stunning Windsor Road home was designed in 1931 by noted Texas architect Hal Thomson. Featured in the Austin Originals edition of Your Austin Lifestyle Magazine (Sep 2009), this amazing City of Austin Historic Landmark property belongs to Jane Sibley, one of Austin's most generous and influential arts philanthropists. Award-winning touring and recording guitarist Steve Kostelnik will be our artist for an evening of spectacular music and architecture we will not soon forget. Purchase the \$50 tickets online at <http://www.austinclassicalguitar.org/> or by calling (512)300-2247.

October 22-30: Austin Beer Week! Check out our involvement, as well as a list of all the awesome local events here: <http://austinbeerweek.com/profile.php?id=00147>.

Sunday, October 30 (1-3pm): Second Annual Cheese & Beer Pairing at The Draught House! This is the grand finale to Austin Beer Week and American Cheese Month! We'll be pairing six American artisanal cheeses to great local beers (with accompaniments). The \$40 tickets may be purchased at our shop or at The Draught House. (Please note: we cannot take phone orders.) This is a highly-demanded event and seats are expected to sell quickly.

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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