



### Meet Cheesemonger Traci!

In addition to meeting folks on the other side of the cheese case and in the cheese biz, as well as tasting amazing cheeses, one of the best aspects of my job is working with such an awesome crew of dedicated cheesemongers. John and I have been so fortunate that our business has attracted great cheese talent. Coming right off the heels of hiring new cheesemonger Dan, we received two more applications from veteran cheesemongers. Embracing the opportunity as we forge ahead into the (hopefully) busy holiday season, we've done it and hired both! You'll meet Kara in weeks to come. For now, we introduce Cheesemonger Traci:

Stumbling upon a Cheese Festival in Seattle in 2009, my first experience with the world of real cheese was honestly a bit overwhelming. Hoards of people in line sampling every single cheese imaginable; my palate not yet trained for the complexities of the flavors, they sadly all tasted fairly similar to me. One year later, I would be working behind the cheese counter expanding my palate and learning all things gourmet. A chance job as cheesemonger at Forward Foods in Oklahoma City ignited and nurtured my passion for all things cheese. My favorite hobby became breaking into that new wheel and discussing its flavors. After a brief stint at an office job while finishing my pre-med classes, I realized that my heart is, and will forever be, in cheese. So I relocated to Austin and contacted Antonelli's in hopes of possible employment. After seeing the shop and meeting with John, Kendall, and the rest of the team, I knew that Antonelli's was the right fit for me! Lucky for me, they felt the same way. Come on in and let's talk cheese!

**Favorite cheese:** Abbaye de Belloc. Wait, no, Beeler Gruyere. Or Garroxta. Who am I kidding, it changes minute to minute.

**Favorite pairing:** This changes, as well. But at the moment I'm thinking brie and apples.

**Ideal Cheese Plate:** Montenebro, Pecorino Toscano Stagionato, and Tomme Crayeuse.

**Dream Trip:** A sheep tour of Italy.

**Other Favorite Shop Product:** Castelvetro Olives

**Go to product to evoke customer happy dance:** Gruyere aged by Rolf Beeler

**Cheese-y Nickname:** Dreamboat Cheesedealer (Come in and ask me how I got it!)

**Favorite Milk Type:** Sheep!

**If I Could Be a Cheese I Would Be:** Garroxta - mildly earthy with a tangy and a nutty aftertaste

**Favorite Thing About Being a Cheesemonger:** Introducing new and exciting cheeses to people.

**Why I Wanted to Work at ACS:** So I can surround myself with other cheese lovers.

**Other Hobbies:** Learning new dance moves (but not necessarily doing well at this), strolling around on my bike, and enjoying the vibrant city of Austin.

## New Cheeses & Goodies

Patricia Morford grew up with goats, so it was no surprise that she wanted to get back to the farm and create a dairy. Located in Logsdon, Oregon, River's Edge Chevre is produced on Three Ring Farm where Pat makes a great variety of goat's milk cheeses. We've just received **The Mayor of Nye Beach**, a washed-rind cheese made from pasteurized goat's milk. Similar to certain French farmhouse cheeses, The Mayor of Nye Beach is washed in locally-brewed Dead Guy Ale from Rogue Brewing Company and won a 2011 Good Foods Award as well as a 2010 American Cheese Society blue ribbon. This cheese has the perfect big punch of pungency, accentuated with a simultaneously tangy and sweet bite.

After sitting down with Chris Gray, cheesemaker at Consider Bardwell in Vermont, and sharing good conversation and drinks after his recent visit to Austin, it seems appropriate to write about **Manchester**, a firm cheese made from raw goat's milk from their herd of about 100 Oberhaslis goats. This earthy and nutty tomme-style cheese, made with microbial rennet and aged in caves on the farm, highlights the great, grassy diet that the goats rotationally graze on at this 300-acre farm. Named by Wine Spectator in 100 Great Cheeses, Manchester has also won various awards at the American Cheese Society and World Cheese Championships.

Both of these cheeses pair excellently with **Maredsous**, a triple beer with flavors of clove, brown sugar, and yeast.

## Cheese-y Events & News

Saturday, October 20 (10am-1pm): Cedar Park Farmers' Market Cheese Celebration  
Join us for the first ever Local Artisanal Cheese Celebration 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 and 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' kid activities 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! On Monday the 22nd, head to [The Draught House Pub starting at 5pm](#) to partake in cheese and beer pairings with (512) Brewery. No worries if you don't make it in time; it's a come and go casual tasting. On Wednesday the 24th, head to [Hopfields starting at 6pm](#) for taste Independence Brewery beers paired with our cheeses.

Friday, October 26 (6:30-8:30): The Cellars at Jasper Hill Tasting with guest Zoe Brickley  
In celebration of American Cheese Month, we're ecstatic that Zoe Brickley of The Cellars at Jasper Hill will be traveling down from Vermont to visit us and help us lead a tasting of the cheeses they age. 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 event is sold out but there's no one on the waitlist! Sign up, and just maybe you'll get lucky. Visit our [website](#) for info on this and other tastings at our Cheese House.

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, & Traci



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 »](#)