



## Treats in the Cheese Shop!

Fall is here! Although the weather still needs to catch up and act like fall, the jam-packed fall schedule is certainly here. Last week and this week alone, we've participated in over thirteen events... and it's not even the holiday season yet! We've got more exciting happenings to add to your schedule, including our Cheese 101 classes and our 2<sup>nd</sup> Annual Cheese & Beer Pairing (details below). Plus, the Halloween weekend is here! Bring the kids - or just the kid in your adult body - down to the cheese shop this weekend for some free tasty treats! (We'll try not to throw any tricks your way, like disguising a stinky cheese in your tasting line-up!) And maybe, just maybe, you'll see a few cheesemongers in costumes this Sunday.

### November Cheese Classes!

For those of you who are new to the list, and new to our business, our cheese classes are an intimate way to get to know the "7 Styles of Cheese," seated at a table with 7 other cheese-loving folks. We guide you through each style of cheese and taste specific examples, accompanied by Barrie's bread, olives, and nuts. At the end of each class, we'll get behind the counter to provide you with a personal cheesemongering experience, allowing you to taste almost anything else in the shop. Here's our upcoming class schedule:

TONIGHT, October 26 (7:30-9:30pm) - 2 seats available, must be sold as a pair  
Wednesday, November 2 (7:30-9:30pm)  
Thursday, November 10 (7:30-9:30pm)  
Wednesday, November 16 (7:30-9:30pm)

A couple RSVP reminders: Each class is \$30 per person (plus tax). You must call (531-9610) or drop by and speak to a cheesemonger to reserve your spot with a credit card, and you may only sign up for a maximum of 4 seats. (If your party is larger, contact us for information on private parties and tastings!) An RSVP is considered as a seat purchase (and cancellations must still be paid in full unless we can fill the seat). Classes sell out fast, so give us a call to reserve your spot! (Remember, you can come into the shop anytime and taste cheese for free. Our cheesemongers are here to guide you through the case and answer any questions.)

### 2<sup>nd</sup> Annual Cheese & Beer Pairing with The Draught House

Back by popular demand, we'll be co-hosting our Second Annual Cheese & Beer Pairing at The Draught House this Sunday from 1-3pm. While the other events are beer-driven and focused, this one is equally about CHEESE and beer. The \$40 ticket includes six beers from a variety of local producers and all American artisanal cheese pairings, in celebration of the culmination of both Austin Beer Week and American Cheese Month. While there may be tickets left to purchase at the door, we expect this event to sell out soon. Purchase tickets in person at either The Draught House or Antonelli's Cheese Shop. In addition to the knowledge, beer, and cheese, you'll taste other accompaniments and rub elbows with the coolest folks in town.

### New Cheese

On our recent trip to Vermont, we visited Consider Bardwell Farm, where a number of outstanding cheeses are produced. We just got Manchester back! Manchester is an aged raw goat's milk cheese. Named for Manchester VT, this cheese has a rustic, earthy, and nutty character about it and the paste is firm and somewhat dry. The rind is simultaneously simple and elegant, and we think this cheese quietly deserves respect for its humble beauty. Not sure what that means? You'll have to come find out.

Another cheese back by popular demand is Regal de Bourgogne. This fresh cow's milk cheese

from the Burgundy region of France is coated in golden raisins that are macerated in Marc de Bourgogne (because who doesn't love alcohol and cheese together?!). It's sweet and tangy flavor is perfect for a dessert plate, or spread across your morning bagel.

Caseificio Alta Langa is no stranger to our case. If you've ever tried the perfect-little cupcake shaped La Tur, then you're familiar with this producer out of Italy, and we've got a treat for you. Making its debut in our case is the Blu di Langa. This unique blue cheese is made from a mix of cow, sheep, and goat milk. Plus, it's enriched with cream. Sounds heavenly, doesn't it?! Come give it a taste!

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

This Thursday (10/27), we're headed to The Draught House for a Jester King tasting of five wild and farmhouse ales. The event starts at 6pm and tickets cost \$35. We're pairing the cheese and Salt & Time is bringing along some awesome charcuterie pairings. Call 452-MALT for details.

Sunday, October 30 (12-3pm): Come celebrate Green Corn Project's annual fundraiser, which has a reputation of being one of the best annual foodie events in town! The Green Corn Project is a grassroots, volunteer-run organization dedicated to helping Central Texans in need grow their own organic vegetables. The tickets (\$35 in advance or \$40 at the door) will get you into a hopping time at Boggy Creek Farm where there will be live music, food from over twenty local restaurants (and us!), gardening, farming, and live demos.

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](http://www.antonellischeese.com)  
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