



Meet Cheesemonger Kara!

Last week we introduced you to Cheesemonger Traci. This week, please help us in welcoming Cheesemonger Kara to our shop. (Just fyi folks: we don't intend to grow our team anymore for a bit, but we just couldn't pass up the opportunity to add these two stellar cheese-fanatics to our team. Whenever I get around to it, we'll send pics of each one and we'll be updating our website soon to include their information.) Come on in and introduce yourself; after all, it's important that they get to know our regulars!

I blame my mother for my love of cheese. Having spent a few years of her life living in London, she was all too eager to bring me to the wonderful cheese shop in my hometown of Cambridge, MA. as a child, acclimating me to richer flavors at a young age. After studying writing in college and pursuing a career in the arts, I began interning at the San Francisco Farmer's Market, from where it was a short step to culinary school. I was a pastamaker, pizzaiolo, baker, pastry cook, and line cook in San Francisco before it became so suddenly clear to me: cheese! I began at The Pasta Shop in Berkeley, CA before working at Cowgirl Creamery in the Ferry Building and then moving to Portland, ME to be manager at The Cheese Iron. While in New England I took full advantage of the cheesemaking scene there, apprenticing at/visiting Jasper Hill, Von Trapp Farm, Spring Brook Farm, and Twig Farm, as well as attending the VT Cheesemaker's Festival annually and even making it to Bra, Italy for the Slow Food Cheese Festival in 2009. I fell for Austin when visiting years ago and have stayed in touch with Kendall and John during my year living here in hopes we'd find a time to work together- I'm so happy we have! All the honing of my palate throughout my food-loving career has led me to a greater appreciation of the process behind and applications of these gorgeous products we sell at ACS. I look forward to using it to help our customers plan their dinner and holiday parties- I am so looking forward to seeing y'all in the shop!

Favorite cheese: Today? Challerhocker: earthy, roasty, toasty, and reminiscent of the cold weather months I'm so eager for!

Favorite pairing: A very flowery/mineral Piedmont red wine with a nice musty Tomme de Savoie and some truffle honey

Ideal Cheese Plate: Christmas dinner with the family: Vacherin Mont D'Or, Calcagno, and Bleu de Bocage with oodles of toasted hazelnuts and dried figs

Dream Trip: I wouldn't mind returning to Ireland and apprenticing at a dairy farm in County Cork

Other Favorite Shop Product: Inna Jam's apricot jam- that concentrated, sun-dried flavor! Heaven with an earthy triple creme.

Go to product to evoke customer happy dance: Rush Creek Reserve because, aside from its luxurious texture, it's a rare seasonal treat!

Cheese-y Nickname: I was once referred to as Dairy Doll, but hopefully another will come along!

Favorite Milk Type: Impossible! But again, these cozy days are making me crave the nutty earthiness of sheep's milk.

If I Could Be a Cheese I Would Be: Hmm...Ticklemore. Earthy, quiet at first but packs a bite, vibrant and sweet.

Favorite Thing About Being a Cheesemonger: Being the messenger: learning the stories behind the cheesemakers and their herds and sharing those tales with my customers.

Cheesemakers have such rich, personal histories and it's my honor to represent them and share their passion through my own.

Why I Wanted to Work at ACS: The contagious passion of all who work here. I've been told that we mongers are a "hyper" group and it's true: it's a career that, if you love it, you get entirely enthused and inspired by. I have always sensed that energy and knowledge from the lovely folks at ACS.

Other Hobbies: Reading, writing, hiking with my dogs, traveling as much as can be, limitless dinner parties with my friends.

New Cheeses & Goodies

In case you haven't been into the Shop in the last couple of weeks, know that we have a new Beer and Wine Wall custom built by Litmus Industries! Woohoo! As we forge ahead into the holidays, we'll be introducing and expanding our selection to meet all your cheese pairing needs. In order to make room for the Beverage Wall, we moved our other cabinet to the front of the Shop, now perfectly displaying all of our pairing goodies like jams, preserves, honeys, oils, vinegars, cheese books and boards, and more! So, while you're waiting in front of the charcuterie case for a sample of fresh-off-the-slicer prosciutto, ask for a dollop of that Red Onion Confit to try alongside it... Come on in and see all our changes!

Cheese-y Events & News

TONIGHT!

Friday, October 26 (6:30-8:30): We have a last minute opening for two seats for our cheese tasting this evening! Visit our [website](#) to purchase tickets!

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").

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, & Kara



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 »](#)