



### To Eat The Rind or Not...

There has long been an argument whether the rind is meant only to protect the milk during aging or if it is an inseparable part of the whole product that should be eaten to truly experience the Cheesemakers' intentions. We can understand the discussion because rinds come in so many different forms, colors and looks by utilizing mold or bacteria that are either ambient to the region or specifically harvested to achieve an ideal end result.

So how do we weigh in on this great debate? Cheese-ily of course! "A Rind is a Terrible Thing to Waste." That's right. We've said it. We have cast our vote for eating the rind. Of course, without rinds, we'd be unable to store and preserve milk as long as we do but that does not mean that the flavors and characteristics of this special part of the cheese should be ignored. In fact, it should be celebrated because the right rind is essential to the flavor in each cheese. Rinds that we love include the brainy ones (think Bonne Bouch), the bright tacky ones (think Brie de Meaux), the ambient natural ones (think Tomme Crayeuse), and blue molded ones (think Montenebro). Wax rinds and coverings like leaves are our exception to this suggestion.

Our mantra is, "You should always taste the rind. If you like it, keep eating. If you do not, stop." In particular, this is a great tip while doing pairings because the flavor of the rind is typically very different from the interior paste of the cheese, thus offering you and your guests some great unique combinations. In fact, at our annual (512) Brewery tasting in 2010 it turned out that the favorite pairing of the night was the rind of Ascutney Mountain paired with the Brewery's Pecan Porter. One of the attendees just happened to have a little bit of rind left from the third pairing and tried it with the fourth beer and it was so good we all followed suit. Had we not encouraged eating the rind, we may have missed a great opportunity.

Know where we talk about things like this? Hungry for more cheese-y knowledge and information? Come to one of our cheese classes! There are still a few seats available at our Texas Sake and Cheese Pairing this evening from 6:30-8:30pm. Owner Toji Yoed Anis is teaming up with us to lead an evening's discovery of cheese, saké, and pairings. This is similar to our weekly cheese class. Texas Sake Company is a local, organic sake company (the first in the US) that is making waves with their new products. So support two local businesses and come taste with us tonight! Tickets include a tasting of six cheeses (including three domestic and three European selections) and three sakes. We've got plenty more events and cheese tastings planned. Scroll down for more information! Tickets must be purchased in advance [online](#).

### New Cheeses, Meats, and Beer!

**Julianna**, from Capriole Goat Cheese in Indiana, exemplifies one of those quirkily but common stories about how nuanced cheesemaking is! Former Hungarian intern Julianna Sedil was playing around with the recipe for their Old Kentucky Tomme and with few changes ended up created an entirely new cheese. Julianna is a raw milk goat cheese with a combination natural and bloomy rind and a semi-soft texture; the flavor profile is buttery, nutty, and herbaceous.

Winner of the American Cheese Society's "Best of Show" in 2009 and 2011, as well as "World's Best Blue Cheese" at the 2003 World Cheese Awards, **Rogue River Blue** from Rogue Creamery in Oregon is a raw cow's milk blue cheese made seasonally that is then wrapped in grape leaves that have been macerated in pear brandy. This year, some batches were released early and now we can happily say (yes, our stomachs are already loving it) that we have Rogue River Blue in the case again!

You've tried La Quercia's Organic Prosciutto and Prosciutto Rossa in our case. Now try it kicked up a notch! Based in Iowa, La Quercia takes fully-aged legs of their signature Prosciutto Americano and rubs them with crushed fennel and red chilis before vacuum-sealing them. The flavors get absorbed into the meat, and you get an incredible savory and spicy flavor that is perfect on its own or on a pizza or sandwich - introducing the **Prosciutto Piccante!**

Attention all Hopheads! We recently received a small case of **Rogue Brewery's XS**, their intensely hopped Imperial IPA. This delicious beer comes in a rustic ceramic bottle perfect for reuse for any homebrewer out there. The folks at Rogue use Saaz, Northwest Golding, Perle, and Cascade hops in the brewing process so expect an abundance of resinous, piney hop notes that taste amazing with the Rogue River Blue cheese! (Note: Rogue Brewery and Rogue Creamery are both from Oregon and have collaborated, but they are independent businesses.) Pick up a bottle while you have the chance. And thanks to regular David L. who brought this beer in for us all to taste, we fell in love, and the rest is history!

### Cheese-y Events & News

Friday, October 5 (6:30-8:30pm): Texas Saké & Cheese Pairing (Info above)

Saturday, October 6 (3:30-4:30pm): [2012 Texas Craft Brewers Festival](#) Cheese & Beer Tasting - Sold Out

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 Texan Cheesemakers

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' 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! 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  
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