



Antonelli's

cheese shop

A New Cheesemonger: Welcome Paul Kiry!

It always brings us great delight to welcome a new face to the shop because, after our extensive selection process, we know the individual is the perfect fit for assisting all of you in your cheese choices. As is our tradition here, we like to let the new cheesemonger introduce himself. So without further ado, we welcome our newest team member Paul Kiry:

The first food I remember craving as a child? Cheese. It's always been cheese. Over the last five years, I've been behind the cheese case at Zingerman's in Ann Arbor honing my palate. It was my job to taste through seasonal cycle after seasonal cycle of some of the finest cheeses the planet has to offer. I'm obsessed with the bliss factor that only cheese seems to provide. My path in life led me to Antonelli's door in March. I walked in the door and instantly felt the positive energy. Within ten minutes of entering the shop John was already talking with me about a possible job. I was flattered. I met with John and Kendall in June to talk further. So I decided to pack my bags and relocate to your friendly city. I now call Austin home. I'm going to do my best to ensure that Austin is getting only the finest of cheeses. It will be my honor and pleasure to hopefully enrich this community with my love for cheese.

Paul has joined us as part cheesemonger, part wholesale manager. Paul brings a deep knowledge and appreciation for cheese to our team and has set his goal on continuing to develop amazing cheese plates and selections along side the finest chefs in our city. Welcome Paul!

New Cheeses

Remember our participation in the Conundrum Project (helping Jasper Hill Farm receive feedback on one of their new cheeses)? Well, it's been given the green go-ahead, and without further ado, we'd like to introduce Harbison back into the case. This little spruce-wrapped bloomy-rind cheese has woody, sweet, herbal and bright flavor characteristics. The bark is cut from felled trees on the farm; thus like Jasper Hill Farm's Winnimere, this cheese is terroir driven. (Plus, we spent Tuesday morning in the cheesehouse while Harbison was made and then moved to the Cellars aging rooms to care for and wrap ready-to-go wheels, so our tastebuds were teased mercilessly and we're ready to dig in.) Named after a woman considered a staple in the Greensboro community, Harbison is a special cheese that is best eaten at room temp with a spoon.

Tarentaise is back! Inspired by the traditional French Alpine-style cheeses, Tarentaise has been produced in Vermont for several years. The version that we currently have in the shop is made on Spring Brook Farm. (Thistle Hill Farm developed the recipe and still makes the cheese a few miles down the road from their own milk sources.) The flavor profile of this firm cow's milk cheese tends towards savory, egg-y, and slightly oniony with a long, beautiful finish.

Our final cheese for the day is Ticklemore, an English cheese selected and sent to us by Neal's Yard Dairy in England. This pasteurized goat's milk cheese has a light, gentle, floral, herby flavor with a moist crumbly texture. This beautiful cheese longs to be paired with a smooth fall beer.

Events

October is going to be a very busy event month and we are finalizing details every day it seems. Here are a few, so stay tuned for even more.

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/>).

Two dates (October 18 and October 20): We're co-hosting two great pairing events with Austin Tidbits, showcasing how we approach pairing cheese and various beverages. To find out about the class, contact Austin Tidbits.

October 22-30: Austin Beer Week! Stay tuned for our participation in multiple events around town!
Sunday, October 30: Second Annual Cheese & Beer Pairing at The Draught House! We're finalizing details and will announce them electronically any day now. (Yes, we're ready to get it going as well!)

Cheesily Yours,
Kendall & John
Kelly, Brad, Shawn, and Courtney

Antonelli's Cheese Shop
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Mon: Closed
Tues - Sat: 11am to 7pm
Sun: 12pm to 5pm

Web: www.antonellischeese.com
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