



Cheese Goodies for Thanksgiving

That's right. The big turkey day when my mother makes us all go around the table and say what we're thankful for is just over a week away. With the hot and cool weather we've been having (and on the heels of this wonderful past weekend), it doesn't feel like Fall much at all, and we're having difficulty getting our heads wrapped around the idea of the approaching holidays. Nonetheless, they're here! And it's time to plan!

This will be our third year preparing cheese and meat goodie bags for you to grab and go and head to your family feasting festivities. Many of you have made our cheese selections a part of your holiday traditions, a habit for which we're especially honored and grateful. Since we only recommend ordering a cheese tray if you intend to eat it that day, the best thing to do is order one of our **Thanksgiving catering options** bagged; the cheese will come in nice chunks wrapped in cheese paper and the meats will be sliced. This keeps the cheese better until you're ready to eat it. The cheeses are beautiful just as they are, so your preparation will be to simply pull them out of the bag and put them on a board about 45 minutes before serving. Voila! Easy breezy! And your guests will have something to snack on while you wait on that dang turkey that just won't cook. If you're headed to someone else's house, then a goodie cheese bag is definitely the appropriate gift for the hosts. Our catering options have changed slightly, based on customer recommendations and your feedback. Keep in mind that it's our job to make you fall in love with cheese all over again; to that end, we choose an assortment of milk types and styles to include in our bags that hopefully ensure you and your guests will come away with new favorites. Our most requested catering options include:

- Option 1: Five Cheeses (1.25 lbs total) & Two Meats (0.4 lbs total) - \$50
- Option 2: Five Cheeses (2.5 lbs total) & Four Meats (1 lb total) - \$100

From there, we'll gladly customize your order to include olives, nuts, preserves, or a wine and/or beer pairing if you'd like. Just let us know. **Cheese Bag reservations** must be made a minimum of 48 hours in advance. (For pickups on Wed 11/21, you'll need to place your order by this Sunday - since we're closed Monday.) To place an order, call our cheesemongers at 531-9610, select your option, identify any add-ons, and give us your credit card number; your card won't be charged until you pick up, but we'll keep it just in case you leave an orphaned bag of goods. All catering orders will be picked up next week in our Cheese House. This will keep the flow moving in our Cheese Shop, and you'll get speedy and prompt service (as well

as a peak in our event space!).

We're also taking Pain au Levain **bread reservations** for pickup on Tuesday 11/20 and Wednesday 11/21. Each loaf is \$3.25. Call the Shop to reserve a loaf.

Lastly, please note that we have **special hours** next week:

- Mon 11/19 - closed
- Tues 11/20 - 11am to 7pm
- Wed 11/21 - 11am to 7pm
- Thurs 11/22 - closed
- Fri 11/23 - closed
- Sat 11/24 - 11am to 7pm
- Sun 11/25 - 12pm to 5pm

We open that Saturday after Thanksgiving for a couple of reasons. Although your fridge will most likely be "stuffed" with leftovers and you won't necessarily be in need of more food, you *will* most likely need to get out of the house...bring your visiting family and friends into the Cheese Shop for a little cheese and charcuterie tasting. That's also Small Business Saturday. Skip the hassle and mobs on Black Friday and come in that Saturday to support a local small business and get a head start on your holiday shopping. We can hook you up with amazing gift baskets that don't include any perishables...but we're jumping ahead of ourselves. Thanksgiving first.

New Cheese & Goodies

Operated by Mark and Gari Fischer in Weston, Vermont, Woodcock Farm is a 45-acre organic farm. We've enjoyed their Timberdoodle, Summer Snow, and Weston Wheel; now we're excited to introduce the **Kind of Blue** into our cheese case. This pasteurized cow's milk cheese, modeled after Gorgonzola Dolce and aged a minimum of two months, develops a creamy texture and mild sweet flavor with an earthy, complex finish.

Made by the mother and son team of Cato Corner in Connecticut, **Rappleree** is their Fromage d'O'Cow cheese that is rubbed with apple marc from nearby Westford Hill Distillery. It adds a fruity touch and extra pungent bite; although various wheels can differ, they argue the Rappleree is their stinkiest cheese yet. You come be the judge!

Cheese-y Events & News

Wed, Nov 14 (7pm) - Sommelier Cinema showing of The Godfather at The Alamo Drafthouse Ritz downtown. Movie, Wine, And Cheese! The \$26 tickets get you four wines paired with four cheeses and a horse head. Not bad for a Wednesday night!

Stay Cheese-y!

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

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