



Cheese Goodies for Thanksgiving

It's Monday morning! Where did the time go?! Well, in an effort to make your lives easier, today you have until 5pm to order cheese and meat Thanksgiving goodie bags for pickup tomorrow or Wednesday (from 11-7). Although the Cheese Shop is closed, we have someone in there getting ahead for the week who will also be on hand to answer the phone for last minute call-ins. The Thanksgiving Goodie Bags will include five nice chunks of cheese wrapped in cheese paper and the meats will be sliced. This keeps the cheese better until you're ready to eat it. Just order [Option 1](#) or [Option 2](#) depending on how much cheese and meat you need. 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 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!).

Hours This Week

Please note that we'll be having special hours this week:

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

We'll be open this Saturday 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

Tomme Collins is named for friend of Boucher Family Farm, Myron Collins, who helps make their cheeses. It is an Alpine-style cheese aged a minimum of six months; as it ages, it becomes harder, sharper, and drier.

Montgomery's Cheddar is the gold standard of traditional, clothbound cheddars. In fact, James Montgomery helped define what traditional cheddar is for Slow Food's Ark of Taste. Aged for at least a year, this English cow's milk cheese is slightly dry and crumbly, with a satisfyingly deep, beefy flavor.

New Celebratory Booze! (from Cheesemonger Victoria)

Don't forget we have a wide selection of boozy goodness to help get your gastric juices flowing for the Thanksgiving Feast! **Mauro Vergano's Americano**, with its notes of bitter orange, cranberry and herbs, makes for the perfect pre-dinner aperitif. We recommend serving it over ice with a twist of orange peel and splash of sparkling water with perhaps a little nibble of Carles Roquefort on the side.

Of course no celebration is complete without a little bit of the bubbly and we've got that covered for you as well! While the market on Champagne is overwhelmingly dominated by a handful of brand names producing millions of cases annually, there are a few brave small growers in the region producing and bottling extraordinarily interesting, limited production wines imbued with the terroir of the land itself. We've managed to get a handful of bottles from a few such winemakers and could not be more thrilled!

Fourth generation winemaker Arnaud Margine took over his family's six and half hectre estate in 1989 in Montagne de Reim and has been crafting beautiful champagne ever since. Instead of basing his methods on a standardized and formulaic process of production replicated year to year, Margaine, focuses on the needs of the wine in that particular growing season. **A. Margaine Champagne Rose Brut** is a brisk, beautiful sparkler with notes of red current, unripe strawberries and a lovely chalky minerality. If ever a wine could be described as "hubba hubba" sexy, this is it.

Producing in the village of Joux-les-Reims in the western part of the Montagne de Reims, twin brothers Pierre and Phillip Aubry place a special emphasis giving expression to some of the Champagne regions lesser known indigenous varietals such as Arbanne, Petit Meslier and Fromenteau (Pinot Gris) in their **L. Aubry Fils Brut** giving their wines a signature 'taste of place.' Additionally they use concentrated grape must instead of sugar in their dosage, leading the palate to interpret the sweetness as more of creamy honeyed consistency (think of MT Tam covered in Tupalo honey). Citric and well-structured with notes of green apple, ginger and an almost saline minerality this brut champagne is a pure delight.

Two Cheese & Beer Pairings

Saturday, Dec 8 (11am): Calling all women who like cheese and beer? We've got an event just for you. [Girls' Pint Out](#), a national craft beer organization for women, is hosting its inaugural Austin event at the [Draught House Pub with a Cheese and St. Arnold's Beer Pairing](#) - yum. This five pairing event will be at The Draught House Pub and pre-sale tickets are \$25. Proceeds will benefit Austin-based breast cancer charity, The Smile Never Fades.

Thursday, Dec 13 (6:30-9:30pm): December is just around the corner, meaning it's that time

of year again for our **Slow Food Austin's Third Annual Cheese & Beer Pairing with (512) Brewing**. This event often sells out quickly, so count your friends and purchase the \$40-\$45 tickets now. You'll get a pairing of five beers and six cheeses (yes, we had to pair two with one beer), other food pairings and snacks, a good time, and explanations from Brewmaster Kevin Brand and Cheesemonger John Antonelli - all set in the cozy, inviting environment of (512) Brewing.

Giving Thanks, Giving Back

We all know Thanksgiving isn't about the turkey, or the sides, or...dare we say it, the cheese... It's about all that we have to be grateful for, including family, friends, health, and more. We decided early on that the business, as an extension of our lives, would need to be a socially-responsible endeavor that actively contributed to our community. While we are always looking for ways to support our community, as well as ensure that Antonelli's Cheese is sustainable, we have chosen to donate to nonprofits, fundraisers, and good causes when we can. Thus far, we've donated to the following events in 2012, among small gifts to various other groups:

Spring Swing (St.Stephen's), Hunger Meal (Hope Food Pantry), Dinner & Wine Auction (Austin Lyric Opera), Viva Vegas! (AIDS Services of Austin), Lee Live! (Lee Elementary PTA) Evening Under the Stars Gala (Seton & Endowment for the Poor), An Evening in Spain (Eanes Elementary PTO), Annual Spring Gala (The Khabele School), TX Wranglers Get Rowdy (Ride on Center for Kids), 27th Rare & Fine Wine Auction (Texas No Kid Hungry), Wine & Food Foundation of Texas, Hope Ball 2012 (Juvenile Diabetes Research Fund), Cocktail Party (Down Syndrome Association of Central Texas), Fiesta 2012 (Amigos de las Americas), Blanton Museum, Pies & Pigs (Colleen Summers benefit), Texas Wildlife Association, Stephens Family benefit, Kids Classic (Dell Children's Hospital), Dessert Before Lunch (St. Louise House), Building Bridges (Arc of Capital Area), 2nd Annual Comedy for CARY (Council on At Risk Youth), Art of Giving Gala (American Diabetes Association), Gala & Auction (Discover Hope Fund), Opening Night Gala (Sustainable Food Center), "In Her Shoes" Premiere (Dress for Success), Austin Pets Alive, Penfold Theatre, Toast the Cure (Juvenile Diabetes Research Fund), Green Corn Project, Austin Guitar Salon (Austin Classical Guitar Society & Heritage Society of Austin)

Supporting local nonprofits is just one of the ways we can contribute to our community, and we appreciate your support of us! While we are grateful throughout the year, this is the perfect opportunity to make sure you all know it and we owe sincere gratitude to all of you, our knowledgeable cheesemongers, and supportive family and friends. Have a wonderful Thanksgiving holiday.

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

4220 Duval St, Austin, TX 78751

[Visit our website »](#)