



Antonelli's

cheese shop

Thanksgiving Cheese Please!

Gobble, gobble, gobble! Happy Turkey Day! ... or Tofurkey Day (if that's your thing...). It's just around the corner. You've almost made it! (And we officially have the turkey decorations in the shop. Woohoo! Improvement!) There's still time to order a cheese and charcuterie bag - or a pre-ordered ciabatta - for Wednesday pick-up. **Order by 5pm today!** (Although we're closed, leave a clear message with your name and phone number, and we'll call you back Tuesday morning to confirm!)

Shop Hours This Week

Keep this email as a reference, because come Saturday morning, you're going to get nauseous just looking at your fridge and all those leftovers you've already consumed for multiple meals. You'll think, "It's time to get out. I need a walk." You need to leave the house but you need something entertaining to do with your visiting family and friends. And that's when we'll come to mind. How about a cheese tasting?! That's right; we cut our family-time short so we can be available to you and yours. So come support us!

Tuesday	11am - 7pm
Wednesday	11am - 7pm
Thursday	CLOSED
Friday	CLOSED
Saturday	11am - 7pm
Sunday	12pm - 5pm

We'll be ready and waiting for you to come celebrate good cheese with good friends!

Thanksgiving Cheese!

Rush Creek Reserve is here! Made by Andy Hatch at Uplands Cheese, this cheese is akin to Vacherin Mont d'Or, a washed-rind cheese made in the Alps from winter cow milk. Vacherin is ooey-goey (yes, that's a technical cheese term...and if not, well, it oughta be!). In fact, the cheese can barely hold its own shape as it ripens, so it is wrapped in spruce bark from the Jura Mountains. Washed in a brine, the Rush Creek Reserve, also wrapped in spruce, is aged exactly 60 days before being shipped off. That's because Uplands wanted to continue to use raw, unpasteurized milk to continue to emphasize their milk and their grasses. (Raw milk cheese sold in the United States must be aged a minimum of 60 days.) The best way to eat it is to cut the top rind off and then scoop out the decadent, silky cream. This cheese is in such high demand and limited production, that we only received a handful of discs. **Unfortunately, we cannot take phone call reservations on this cheese**, but come in quickly and ask us about it!

Will you be serving a soup as one of your first courses? Chestnut soup? Pumpkin soup? Squash soup? The perfect way to adorn it is with a dollop of Kendall Farms Crème Fraiche. Or mix it into the soup at the last minute to add sumptuous texture and delicious creaminess.

Whether it's "traditional" or not, our household always features a Macaroni and Cheese Dish at Thanksgiving. And our favorite way to spruce it up is with Taleggio Cheese, Prosciutto, and White Truffle Cream. It's a dangerously decadent and indulgent way to dress up mac and cheese, and what better time than the holidays! Of course, we have all three in stock, so try it for yourself. (Plus, the White Truffle Cream goes a long way, and you can use it in almost any dish of your holiday choosing.)

Don't forget about our Duck Fat! Last night, John roasted potatoes and carrots in duck fat, as well as lightly fried spinach and shallots in duck fat. Okay, so we went a little overboard. The point is that duck fat has quickly replaced butter in many cooking applications for us. And it rocks. So keep it in

mind as you're coming up with a way to baste your turkey. (Or you could be like the guy who came in yesterday and bought *two pounds* of Lardo to wrap his turkey in; it was awesome.)

And for dessert. Feeling like your pumpkin pie recipe is a little stale and that it needs to be dressed up some way? How about using Crave Brothers Mascarpone as the topping? Use it straight or mix it with whipped cream for a topping that stands up to the pumpkin pie and is anything but a lightheaded afterthought. Or swirl it into your mix to create a beautiful pattern. It will add just the right amount of richness. We've got the combo in our shop this week, so come try it! Also check out our Facebook page for some posted recipes.

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 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 2011, among small gifts to various other groups:

17 th Annual Kids Classic (Dell Children's Medical Ctr)	Masquerade Gala (American Diabetes Association)
Association for Women in Communications	Max's Wine Dive Austin Cellar Classic (Juvenile Diabetes Research Foundation)
Austin Guitar Salon (Austin Classical Guitar Society)	McCombs School of Business
Austin Under 40	Paper Moon Repertory
Austin360 SXSW Food Bash	Pumpkins & Poker (Domestic Violence Survivors Support Network)
Best Party Ever (Leadership Austin)	Record-a-thon (Recording for the Blind and Dyslexic)
Big Beautiful Women Bash	Rockin' Roundup (Any Baby Can)
Black & White Ball (Texas Advocacy Project)	Rollingwood Women's Club
Black Tie Gala (Junior League of Austin)	Rosedale Ride 2011 (Rosedale School)
Blue Moon over St.Stephen's	Salon Concerts (CHAMPS)
Building Bridges (Arc of the Capital Area)	Savor Austin (Cystic Fibrosis Foundation)
Corazon Awards (Con Mi Madre)	Shout Out Awards (Austin Voices for Educ. & Youth)
Edible Austin Eat.Drink.Local Week (Urban Roots)	Spirit Reins
Farm Celebration (Urban Roots)	Spring Fling (Universalist Unitarian Methodist Church Early Childhood Center)
Fire & Ice Gala (American Gateways)	Spring Fest (Settlement Home for Children)
Frameworks E.A.S.T. Microlending Fundraiser	Summer Wine Fund (Young Hispanic Prof.Assoc)
Funday Garden Brunch (Comfort the Children)	The Hunger Meal (Hope Food Pantry)
Ginger Man Pub Oktoberfest (Bastrop Wildfire Relief)	Tribute (Texas 4000 Cancer)
Girls Night Out (Cookies for Kids Cancer)	Vine to Wine (Texas Parent to Parent)
Global Feast (UT International Affairs Society)	Worker's Defense Project 9 th Annual Fundraiser
Global Medical Brigades Poker Tournament	
Green Corn Project Fall Festival	
Hootenanny (Green Gate Farms)	
Lee Live! (Robert E Lee Elementary School)	
Live Love Labs (Heart of Texas Lab Rescue)	
LiveStrong Foundation	

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.

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

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