



### We've Been Named a National Tastemaker!

We're honored and proud to say that we've received some awesome press lately. If you haven't picked up an Edible Austin Cooks Edition, come get one. It has all sorts of delicious recipes, as well as party hosting ideas. Want to know how to throw a ["Do It Yourself" Cheese and Beer Pairing](#)? It's got all the answers for a range of party fun ideas (and yes, we got to do the tasting party shots - it's a tough life!). Cheesemaker Joaquin of Dos Lunas was on hand during our pairing party and turned out a little [film](#) on it. So now there's no excuse. Whether you check out Edible Austin online, grab a hard copy, watch the video link, or just come into our Cheese Shop and talk it out with one of our cheesemongers, you can have a rockin' time planning (and playing at!) your own pairing party.

To top it off, we were recently named a [Tastemaker of America](#)! From the folks who brought you Food Inc, The Help, and An Inconvenient Truth, TakePart.com scouted multiple U.S. cities and named a Top Ten Tastemakers list for each city. The 2012 Tastemakers are "small, food-focused businesses that are doing their part to change the way our communities eat for the better." What an honor! We're in great company alongside some other amazing Austin folks. We owe a huge thanks to those who picked us - thanks! Thanks to the Austin community as well for the opportunity to do what we love - meet dedicated producers, taste their goods, get their crafts into your hands (and mouths), and tell their stories. We hope to keep knocking your socks off.

### New Cheese & Goodies

In light of the recent political atmosphere, we've decided to increase representation in our case. Well, we didn't really make that conscious decision, but we have introduced a new producer and cheese into our selection. Please get your palates excited and ready to welcome **Arabella**, a raw cow's milk cheese. Made by Leslie Jacobs and Matthew Brichford at Hoosier Homestead Farm in Whitewater Valley, Indiana, this cheese comes from the milk of their grass-fed Jersey, Normande, and Tarentaise cows. The farm, also home to sheep, hogs, a couple farm dogs, and three daughters, has been in the family since 1819. They strive to maintain and encourage sustainable practices in the effort to keep the farm and its lands vital; thus, they practice rotational grazing and move the herd from pasture to pasture on a daily bases. Arabella, which comes in a rectangular brick shape, is made in the style of soft Italian cheeses and has an earthy flavor and silky and smooth mouth feel.

Some of you love their Truffle Salame; others swear by the Wild Boar Salame. Now come try Creminelli Fine Meats **Whiskey Salame**. This pork salame is given that extra punch of flavor when High West Son of Bourye whiskey is added to the mix. One of our goals is to show just how amazing the American artisanal foods scene is - often influenced by European traditions. Creminelli meats are perfect examples of American-made goods that stand up to their European influences. Actually, the Creminelli Family has been producing cured meats in northern Italy as far back as the 1600s (or so the family store goes!). Cristiano Creminelli took over the production of the family operation in 1990; after much success, he brought his craftsmanship to America where he opened Creminelli Fine Meats in Utah in June of 2007. Lucky us!

To accompany the Arabella and Whiskey Salame, we suggest **Pumpkin Patch Ale** from the awesome producers at Rogue in Oregon. Made with fresh pumpkins that grow around the brewery's 42-acre hop pasture and are then roasted, this beer is a well-balanced taste of fall and the holidays with notes of pumpkin, spice, and cinnamon.

For those of you who have read this far, you shall be rewarded with a little secret. Today, we put on our beer wall limited release (and for the most part sold out everywhere) Saint Arnold's **Divine Reserve No. 12**. We only received a case of it and our team has already purchased a few bottles. Now, I can't specifically talk about the flavor profile because, as they suggest, we're choosing to hold onto our one bottle for a bit. So instead, I'll let Saint Arnold "speak" for themselves: "This beer was inspired by David Rogers' winning entry in the 2011 Big Batch Brew Bash homebrew competition. The color is orangy amber with a light, creamy head. The nose has rich malt notes and a little alcohol that combines with a spicy hop note to create a complex bouquet. The taste has a spicy, malty beginning that smoothes out into a creamy middle and a warming finish. While this beer is enjoyable now, it is designed to be aged and will shine after a year or more in the bottle. This will allow sherry flavors to develop as the alcohol oxidizes. It is also important to allow this beer to warm up so that all of the flavors emerge and round out the high alcohol level. We did not filter this beer. When pouring we recommend decanting it, carefully pouring the first 10 or 11 ounces without allowing the sediment to enter the glass. If you want, you can pour the bottom of the bottle into a separate glass, but you will discover that the decanted beer is a little brighter in flavor." Hmm... enticed? Don't even try calling in to reserve a bottle. Instead, get your booty into our Cheese Shop and pick one up - quickly.

## 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!

We wanted to pass along a congratulations to Stephanie McClenny, preserves-maker extraordinaire and the lady behind Confituras goods. Her Cranberry Cinnamon Jam just got chosen by Saveur magazine as one of the "[Five Great Store Bought Cranberry Sauces](#)." Pick up a November copy of Saveur to see her mention. Go Stephanie!

## Stay Cheese-y!

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara

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ring us 512 531 9610

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