



## World Cheese Awards, Good Food Awards, and more!

Hope you all had a wonderful Thanksgiving holiday. We have so much news to catch up on! Stay tuned to our next two weekly emails, because they'll include some huge personal updates for our shop. In the meantime, here's what's going on in the World of Cheese, American artisanal food producers, Austin's food scene, and our shop...

November 23<sup>rd</sup> marked the 2011 World Cheese Awards annual competition in Europe. Many American cheese producers took home awards. (Check out our facebook page for class winners.) Top 16 winners included Carr Valley for Cardona and BellaVitano for Sartori Limited Edition Cognac and Sartori Reserve Cinnamon Rubbed. Fiscalini Cheese Company won for the Bandage Wrapped Cheddar and Spring Brook Farms for City Kids Foundation won for Tarentaise. Go USA! For a complete list of winners, visit here: <http://www.finefoodworld.co.uk/downloads/WCA%20results%20to%20print.29-11-11,1101.pdf>.

The Good Food Award 2012 Finalists were announced and the following Texas goods received accolades: Convict Hill Stout (Independence Brewing Co), Chicken Liver Pate (Letelier Food Co), Hoja Santa (Mozzarella Company), and Rumble Cask Reserve (Balcones Distilling, LLC). Congrats also to Confituras for a second year announcement, this time for her Bourbon Brown Sugar Peach Preserves. Congrats to all the American artisanal cheese producers who were mentioned. Come in today to taste Achadinha's Capricious and Uplands' Cheese Pleasant Ridge Reserve. Kudos also to La Quercia, Creminelli Fine Meats, and Rogue Chocolatier - we've got samples in stock for your tasting delight! (Visit <http://www.goodfoodawards.org/good-food-awards-finalists-2012/> for a complete list of the 2012 Finalists.)

Lastly, we want to give a belated CONGRATULATIONS to Cheesemonger Shawn for receiving his Second Tier Sommelier Certification. Woohoo! And remember that we're all anxious to clue you in on our favorite wine and cheese pairings. (By the way, we rotated to a new wine wall for the Winter. Have you checked it out yet? Come talk wine with Shawn or any of the chesemongering team, who tasted every new wine and is excited to share favorites.)

### **New Case Goodies**

Livarot has made it into our case. With a rich production history that dates back to the Middle Ages, this washed rind cow's milk cheese is perfect for those who love meaty, pungent, barnyardy cheeses!

We also received a new special cheese in for our Thanksgiving platters, and we have just a bit left. The Banquo #2, produced by the Wisconsin Sheep Dairy Co-op, is a semi-soft sheep's milk cheese with a natural rind. This beauty, which begs for a nice wine pairing, is based on one of our shop's most popular cheeses: Basque Ossau-Iraty.

Another new producer to our shop is Robert Lambert based out of San Rafael, California - mostly because Paul (and many other folks!) are obsessed with his small-batch, handcrafted preserves, jams, and other delights. He's also received accolades from the Wall Street Journal, Fine Cooking, Town & Country, New York Magazine, Food & Wine, and more - if you needed additional reasons to come taste. We're currently featuring his Five Lime Marmalade (made with Bears lime, kaffir lime, Rangpur lime, Tavares limequat, and Palestinian sweet lime) and Raspberry Champagne Jelly (which uses overripe raspberries that Robert hand presses for hours through a fine mesh screen). We're also serving up his Membrillo Paste, a product we had to fight for. (He won't even answer the phones on membrillo-making days, lest he divert his attention!) Visit his website to see

photos of him making all his delicious products, and above all, come taste; we do have samples available!

### **Cheese-y Events!**

Wednesday, December 7 (7pm): Sommelier Cinema at the Ritz! This month's film is Midnight in Paris, accompanied by a wine flight paired to the movie and cheeses paired with the wines! These are popular events that sell out quickly, so buy your tickets soon: [http://draffhouse.com/movies/sommelier\\_cinema\\_midnight\\_in\\_paris/austin](http://draffhouse.com/movies/sommelier_cinema_midnight_in_paris/austin).

Thursday, December 15 (6:30pm): 2<sup>nd</sup> Annual Slow Food Austin, (512) Brewing Co, and Us! We'll be pairing six cheeses with five beers (that's right- we couldn't make up our minds on one of the pairings at our test run!), and there will also be other light snacks. The event is at (512) Brewing Company. Tickets are \$35 for SFA members and \$40 for non-members. To purchase tickets and for directions, visit <http://www.eventbee.com/v/slowfoodbeerandcheese>.

December 3 - 10: Edible Austin's Eat Drink Local Week, benefitting Urban Roots and the Sustainable Food Center. For various events, visit [http://www.edibleaustin.com/content/index.php?Itemid=57&id=144&option=com\\_content&task=view](http://www.edibleaustin.com/content/index.php?Itemid=57&id=144&option=com_content&task=view).

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

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