



Order your Holiday Cheese Trays!

Almost sixty of you purchased our Thanksgiving Cheese Bags...and based on your feedback, we think we rocked it. We're gearing up for another round of catering madness; **it's time to order your cheese bags for Christmas, New Year's, and other celebrations!** We're receiving some new cheeses to our shop - which will make their debut first and foremost into our holiday bags and onto trays. If there are any leftover, then we'll release them to the cheese case. So, if you want to be guaranteed to get in on some of the new goodies, place an order asap!

To order, call a monger at [512-531-9610](tel:512-531-9610) (with at least 24-hours advance notice) and select either Option 1 (\$50) or Option 2 (\$100) or create a customized size. Also let us know if you want to add-on pairings like olives, preserves, nuts, dried fruit, or a beer or wine. (Afterall, 'tis the season to pair with some bubbly!) Lastly, specify whether you'd like it plated on a wood tray or bagged (noting that we only plate on a wood tray if you intend to eat it that evening; otherwise, bagged is the way to go to keep everything tasting as delicious as possible!). Visit our website for a detailed [description of our catering options](#).

We're also taking preorder **bread reservations** for Sun 12/23, Mon 12/24 and Mon 12/31. Our bread is made fresh daily by David Norman and his team at Easy Tiger. We carry Baguettes daily and Pain Au Levain on weekends.

New Cheese & Goodies

Desperado hails to us from the mother and son team of Elizabeth and Mark of Cato Corner Farm in Colchester, Connecticut where they care for a herd of about forty Jersey cows. Made with the same raw milk of shop favorite Hooligan, Desperado is a washed rind cheese that receives an additional round of washing in fermented pear mash and Pear William eau de vie from Connecticut's Westford Hill Distillery. Look forward to a rich flavor of chicken stock, dry-cured olives, and chicories. A nice Sancerre really lets this cheese sing.

Our charcuterie and cured meats case is stocked and we're stoked! A new treat is La Quercia's **Iowa White Lardo Spread**. Made from the fat of Duroc, Berkshire, or Lancaster pigs that are family farm raised, vegetarian fed, and antibiotic free, this spread includes pork fat, sea salt, clove, nutmeg, white and black pepper, rosemary, bay leaf, coriander, and a bit of heaven. Use it for anything - atop warm bread, on pizza, or to season and cook your

holiday duck or turkey!

Are you a cheese aficionado having trouble keeping up with all the great cheeses out there? Or perhaps you're just getting into cheese and need some sort of recording book for your notes.... Hmm... if only there were a... Yep - that's right! We've made a pocket-size **Cheese Tasting Notebook!** (Laughably, we made it almost two years ago with help from designer Maggie Andreani; we just didn't produce it until now - good things come to those who wait!) In addition to the pages to record tasting notes for dozens of cheeses, we've also included a guide on the "7 Styles of Cheese," as well as common descriptors for cheese, ideal cheese storage conditions, and tips on creating and serving a cheese plate. This makes the perfect stocking stuffer or gift, especially alongside a gift card to our shop (which we sell in any denomination).



We're honored that we've acquired quite the chocolate-lover following with folks who are obsessed with our Rogue, Dick Taylor, Marou, and Askinosie producers (to name a few). We'd like to introduce you to a new artisanal chocolate producer: **Twenty-Four Blackbirds Chocolates**. Although raw, unroasted cacao beans are sourced around the world, the production is home-based in Santa Barbara, California. Batches are made from single origin estates and their hands are involved

throughout the process from bean to bar. These small batch chocolates don't have any additives and are just pure goodness. Come getcha' some!

Holiday Gifts

We've updated our gift basket selection this holiday season, as detailed on our website. This holiday season, we'll be shipping for the first time! All orders for shipping must be received by Sunday, Dec 16 by 5pm. Other awesome gifts for your foodie friends include gift cards (in any denomination) or a subscription or our Cheese of the Month Club. Lastly, don't forget that we offer corporate or group gift discounts!

Holiday Hours

Please note our special holiday hours. For days not listed, please rely on our regular hours:

Mon 12/24: OPEN 11am to 5pm (our first Monday to ever be open!)

Tues 12/25 & Wed 12/26: Closed

Thurs 12/27 - Sat 12/29: 11am to 7pm

Sun 12/30: Noon to 5pm

Mon 12/31: OPEN 11am to 5pm (our second Monday to ever be open!)

Tues 1/1 & Wed 1/2: Closed

Thurs 1/3: Reopen at 11am

That's right; we're going to be open for our first two Mondays ever! Come reward us by visiting us and playing with some cheese. Worried about lines? Don't be! In anticipation of a busy holiday season (woohoo!), we've grown to a team of 10 - that's our holiday gift to you. Now come celebrate it!

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 »](#)