



# Antonelli's

cheese shop

## Bubbles and Cheese! (aka HAPPY NEW YEAR!)

Hope you all are enjoying the holiday season and that you're looking forward to ringing in 2012. I feel like I'm repeating last year's sentiments, but 2011 has truly been an outstanding year for us. Our business grew to include a team of seven cheesemongers (including the addition of a new Wholesale Manager position), we're supplying cheese to over forty Austin locations, we acquired the Cheese House across the street from the Shop, and we announced that a new Baby Antonelli cheese lover is on the way. Thank you 2011! But really, it means we're anxiously awaiting all that 2012 has to offer, and we're ready to get rolling! Hope you are able to make some time to reflect on this past year and clear the slate for a new one.

Whether you're hosting a party, headed to one, or staying in to ring in the New Year, you'll need good cheese! There's still time to order a cheese and charcuterie platter. Just give us a call to discuss sizes and prices (ranging from \$30-\$100). You can also pre-order bread for 12/31. We're closing early on New Year's Eve, and our shop hours this week are as follows:

Thur 12/29	11-7pm
Fri 12/30	11-7pm
Sat 12/31	11-5pm
Sun 12/25	Closed

Don't forget we sell beer and wine, including the bubbly!, and we're happy to pair it with some amazing cheeses we've brought in. Whether you prefer French Champagne, Spanish Cava, Italian Prosecco, Sparkling Cider, or a host of effervescent beers, the good news is that you're in luck! Pairing cheese with bubbly, carbonated drinks is our favorite, and all our cheesemongers are looking for the perfect combination. What's the big deal with bubbles and cheeses? Both the contrast of the heaviness of fatty cheese on your tongue with the light, airy bubbles, as well as how the mingling of these two characteristics affects your scent. As we teach in our Cheese 101 classes (new schedule coming soon), taste memories exist in your nose. Therefore, one important goal of a food pairing is to transcend the tongue and create a mingling of scents that waft through your olfactory system. And bubbles are the perfect vehicle for such a pleasurable experience. When the creaminess of a cheese coats your palate, the effervescence (along with some acidity) acts quickly to break the fatness and cleanse your tongue. They also aerate the flavors of the products and force the scent into your nostrils. All that mumble-jumble aside, take it from us that bubbly drinks beautifully highlight the nuance in cheese. Come in and ask about our selection of bubbles and our favorite pairings!

When the ball is dropped, the cork is popped and the cheese is lopped, 2011 will be behind us, but we have much to look forward to in the New Year....including our two-year anniversary! Thank you Austin for a magnificent 2011! Happy New Year from all of us at the Cheese Shop! May the cheese be tasty and plentiful in 2012!

### **New Case Treats**

Ever tried a camembert made with goat milk? Goat Camembert is made in the style of the classic bloomy-rind, cow's milk Camembert from Normandy. By using goat's milk, the cheesemakers intend to increase the acidity of the flavor profile making this a great cheese to pair with wines that would benefit from the additional tanginess.

Woodcock Farms, located in Vermont, has taken milk from their sheep herd and their neighbor's cow herd to create a cheese that changes with the seasons. Timberdoodle, a washed rind cheese, is made from one hundred percent cow's milk in the winter, one hundred percent sheep's milk in the

summer, and a mix during the changing seasons. The flavor is buttery and round in the winter and floral and sweet in the summer.

Made by Cato Corner Farm in Connecticut, the same folks who created the likes of Drunken Hooligan and Bridgid's Abbey, Vivace Bambino is a semi-soft cheese that is sweet, chewy and moist and is often compared to Swiss Emmental. It is an excellent cheese for sandwiches, melted on soup, or even over the top of pizza.

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

For those of you who diligently wait for our end of the month emails announcing the next month's schedule for cheese classes, know that they're temporarily on hold as we work through this transition period of acquiring the Cheese House across the street. As soon as we have details, we'll let you know! And thanks for your dedication!

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

Antonelli's Cheese Shop  
4220 Duval Street  
Austin, TX 78751  
(512)531-9610

Mon: Closed  
Tues - Sat: 11am to 7pm  
Sun: 12pm to 5pm

Web: [www.antonellischeese.com](http://www.antonellischeese.com)  
Facebook: Antonelli's Cheese Shop  
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