



## Gift Baskets

Okay, it's here. You've been waiting on that perfect email of ours to forward on to your family and friends. Well, this is the one! They'll take it as your not-so-subtle way of saying, "Give me the Gift of Cheese!" We've updated our [gift basket selection](#) this holiday season, as detailed below. For the following baskets, we won't be making substitutions except for meat, nuts/other allergies, or as otherwise noted below. However, if you don't see what you're looking for, we can always work with you to create a customized gift basket that meets your preferences. We prefer 24-hour advance notice to prepare a gift basket. To order, call and speak to one of our cheesemongers, who can also discuss shipping options (noted below) for these five stellar gifts of cheese love.



**Taste of Texas:** Includes a half-pound of three cheeses from various Texan cheesemakers, as well as three Texas made pairings including Blue Heron Farm Cajeta (goat milk caramel), Confituras preserves, and a bar from The Chocolate Maker's Studio. \$70

**Cheesemonger's Choice:** Includes five cheeses (1/3 pound each) and a preserves pairing from Robert Lambert. \$70

**Cheese 101:** Includes the Cheese Primer book, Culture: The Word on Cheese Magazine, an Antonelli's Cheese Tasting Notebook (new for this holiday season), and a \$30 gift card. This item is non-perishable; however, you may choose to swap the gift card for our choice of cheese of equal value. \$70

**Cheese Essentials:** Includes an Antonelli's Cheese Wooden Paddle Board, 3 Laguiole cheese spreaders, and a \$15 gift card. This item is non-perishable; however, you may choose to swap the gift card for our choice of cheese of equal value. \$90

**Party Pairing Pack:** Includes five cheeses (1/3 pound each) with five specific pairings (including a chocolate, preserves, honey, salami, and confit), as well as Marcona Almonds. \$125

Want to fluff up your baskets even more? Consider these add-ons:

**Chocoholic:** 3 Artisanal Chocolate Bars from Rogue, Marou, and Dick Taylor \$30

**Honey Lovers:** 3 Artisanal Honeys from the Georgia, Hawaii, and Tasmania \$43

**The Carnivore:** 2 salami chubs (Wild Boar and Truffle) \$38

## Shipping

That's right folks...you read it correctly. This holiday season we are offering limited shipping. Now you can finally give that person you truly love the gift of cheese from afar! We'll have the above-mentioned five gift baskets available to be shipped FedEx Ground 1-2 days on Tuesday, Dec 18 and Wednesday, Dec 19. If you choose a gift basket with perishable goods, we'll be sure to include appropriate ice packs and insulation to keep the goods nice and cozy. For a \$20 flat rate, we can ship to almost any physical address in Texas. Looking to send a little cheese-y love even further? Then just call and speak to our cheesemongers to discuss rates. All orders for shipping must be received by Sunday, Dec 16 by 5pm. For more information on our [Shipping Policy](#), visit our website.

## Cheese of the Month Club

Looking for the ideal gift? Something for that person that really "has everything"? Well, we can guarantee that s/he doesn't have this - [a subscription to our Cheese of the Month Club!](#) - because offerings are always changing! Yep, our Cheese of the Month Club is going strong. Launched in response to the demands of a regular of ours (thanks, Sue!), we've now prepared an awesome cheese goodie bag for about 25 lucky folks each month. Available in 3-mth (\$150), 6-month (\$285), and 12-month (\$550) increments, our Cheese of the Month Club (COMC) is an ideal way to ensure you're getting a monthly bag of goodies. Some months will include just cheese; others will include pairings like seasonal preserves. Cheeses and accompaniments (if applicable) will be based on seasonality, maturation, and special deliveries. That's right; we'll reserve cheeses that we receive a limited amount of, as well as cheeses that are perfectly ripe for our Club Members. When you purchase the subscription, you will be given a Welcome Card to give to the recipient. Goodie bags must be picked up the first week of each month for the duration of the subscription period. Gift givers or recipients (you'll choose which one) will be called at the end of each month to schedule a pick-up time for the first week of the following month. Please note that we do not offer shipping for our COMC items at this time, but it's a goal for the future.

## Corporate & Group Gifts

Have some colleagues you need to shower with thanks this holiday season for those times they helped you out of a bind? Or perhaps you're looking to treat the surrounding neighbors who took in your mail when you forgot to hold it and who also caught your dogs those *twotimes* they escaped... Either way, we've got the perfect little "[thank you](#)" [goodie bags](#). Choose between a bag with a small wooden cheese board, spreader, and gift card or opt for the bag with a gift card, cajeta (our goat's milk caramel) to top their future purchase of cheese, and a cheese tasting notebook to record how awesome the pairing was. If 10 or more are ordered, both options are \$30 (plus tax) and all tied up nice and neat in our logo cheese bags with ribbon. Buy more than 20 and the price for each drops to \$28. Or, if you're looking for something entirely different for corporate gifts, email us to **schedule a one-on-one appointment** Mon-Fri from 9-4 with one of our managers. How 'bout them apples?!

## New Cheese & Chocolates

A brand new addition to our cheese case is **Alemannenkäse** (gotta love those German compound nouns)! Named in honor of the Alemanni - a confederation of Suebian Germanic tribes which settled the area of the upper Rhine and down to Switzerland during the first

millennia C.E. - this cheese celebrates the Germanic culture the tribes brought with them to Switzerland (in fact, Germany is still named after these people in most languages other than English: "Allemagne" in French, "Alemania" in Spanish, and "Almanya" in Arabic, just to name a few). The cheese itself has an incredible, fudgy texture, a strong aroma, and warming, wintery flavors like unsweetened cocoa, whiskey, and toasted cashews. Its wonderfully unique flavors make it perfect for fondue or mac'n' cheese, or try pairing it with a rich, malty stout.

Cheesemakers Sam and Rachel Holden, using the milk of their 65 Ayrshire cows, started making cheese on Bwlchwern Fawn in Wales in 2007. Their cheese exhibits a strong Swiss influence, due to the mentorship of late Welsh cheesemaker Dougal Campbell (Tyun Grug) and of Stephen Jones (Lincolnshire Poacher), who had studied under Dougal and in turn helped teach the Holdens cheesemaking. The buttery, nutty flavor of **Hafod** is balanced by an earthy, sharp quality you might expect from an American-style clothbound cheddar, all of which melts into a surprisingly sweet and delicate cotton candy-like finish.

Wunderkinds Askinosie and Zingerman's Delicatessen have teamed up to create a new line of scrumptious fusion chocolate bars! In the **CollaBARation #2**, single origin 70% Trinitario chocolate from the Phillipines meets single origin Intelligentsia Oaxacan coffee. Bright fruity and tannic notes from the coffee lend this smooth dark chocolate a sharpness that is delectable paired with earthy, mineral blue cheeses like Valdeon! In the **CollaBARation #4**, single origin 70% Trinitario chocolate from the Phillipines is flecked with crunchy sugar crystals and rubbed with vanilla bean. The flavors are toasty and warming and the texture is fantastic! Try pairing with a Fourme d'Ambert or even a triple crème!

## Cheese-y Events & News

It's time to nominate and vote for your favorite "local heroes" for Edible Austin. Be proud of your city and reward those folks (a chef/restaurant, a farm/farmer, a food/beverage artisan, a food shop, and a non-profit organization) who work to create the food environment you want and who encourage food ethics you can get behind. [Voting](#) ends December 14!

Saturday, Dec 8 (11am): Calling all women who like cheese and beer! We've got an event just for you. [Girls' Pint Out](#), a national craft beer organization for women, is hosting its inaugural Austin event at the [Draught House Pub with a Cheese and St. Arnold's Beer Pairing](#) - yum. This five pairing event will be at The Draught House Pub and pre-sale tickets are \$25. Proceeds will benefit Austin-based breast cancer charity, The Smile Never Fades.

Thursday, Dec 13 (6:30-9:30pm): December is just around the corner, meaning it's that time of year again for our [Slow Food Austin's Third Annual Cheese & Beer Pairing with \(512\) Brewing](#). This event often sells out quickly, so count your friends and purchase the \$40-\$45 tickets now. You'll get a pairing of five beers and six cheeses (yes, we had to pair two with one beer), other food pairings and snacks, a good time, and explanations from Brewmaster Kevin Brand and Cheesemonger John Antonelli - all set in the cozy, inviting environment of (512) Brewing.

## Stay Cheese-y!

John & Kendall

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

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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 »](#)