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### Thanks for Celebrating With Us!

Thanks to you and some of our fantastic partner restaurants, we think our week-long anniversary celebration gifting you all free cheese plates was a resounding (and delicious!) success! By Friday evening, we had collaboratively given out around 200 free cheese boards. We appreciate those of you who shared photos on our Facebook and Twitter pages (for a chance to win an additional "cheese prize"). Old school style, we collected all your names and put them in a fishbowl (or rather Baby Everett's snack cup) and had my mother-in-law shake it up and draw out a name. And the winner is.... @youknowcaitlin who tweeted a pic of her Easy Tiger freebie. Congrats! You win a mini-barbeque grill with two barbecettes and a hunk of cheese for melting! Thanks to everyone for posting, tweeting, and spreading the cheese love in general.

Speaking of which, you all gave us an amazing Valentine's Day surprise - helping make it one of our best days of business to date; thank you! Many of you chose to replace (or supplement) that box of chocolate with an assortment of artisanal cheeses and meats made with love by meticulous producers. As you support us and we support them, it's truly the gift that keeps on giving. (Yes, it's cheesy, but it's the truth! And after all, everyone knows John and I are cheeseballs ourselves! In fact, we celebrated our Valentine's Day by leading our first class together again since Everett was born and it was a joy to taste and talk cheese side-by-side one another.)

All right, all right. Enough of that. So, what's new on the docket? Stay tuned, because we'll be announcing our Spring class schedule soon!

### New Cheese

Here's something you don't see every day - a sheep's milk cheddar! **FitzSulTon**, from Hook's Cheese Company in Wisconsin, is only aged for about 10 months, which gives the cheese a super meltable, semi-soft texture, and keeps the flavor mild and pleasing with just a hint of sharpness. Try pairing this with a Saison or a light, fruity, red wine.

We've introduced a new favorite from cheesemaker Sid Cook of Carr Valley out of Wisconsin: **Cave Aged Mellage**. Carr Valley's "cave" is really more of an open-air aging facility, but with controlled temperature and humidity and with the right microflora, the effect is the same. As a result, the natural molds that develop on Cave Aged Mellage, a mixed-milk cheese combining

sheep, goat, and cow milk, add a layer of earthy complexity to the sweet, buttery flavors of the cheese.

**Montage** is a cheese made from a 50-50 blend of sheep-cow milk from Bob Wills at Cedar Grove in Wisconsin. Following a cheddar recipe - meaning that the curds are cut and stacked repeatedly to draw out moisture - and allowing it to age between 4-6 months allows this cheese to develop a slightly sharp, salty flavor and a firm but creamy texture.

### Updates & News

Along with Adrienne Newman (otherwise known as Madame Cocoa), we were honored to recently host Shawn Askinosie, social justice seeker via craft chocolate producer, into our Cheese House to speak to an intimate gathering of folks. For a great write-up of why Shawn was named by Oprah as one of the men saving the world, check out [this Austin Chronicle coverage](#) by Margaret Shugart.

Congrats to chef and owners Dan and Kristen Stacy of Royal Fig Catering and The Seedling Truck on the birth of their new baby boy Devon Joseph Stacy. Now that was a Valentine's Day surprise!

### Stay Cheese-y!

John & Kendall

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



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