



Spring Class Schedule!

Hey friends. Our spring class schedule is below and ticket sales are live! As many of you know, our cheese classes are basically a way for us to geek out on cheese. The upcoming schedule includes Cheese 101 and Cheese 201 classes, either on "The Seven Styles of Cheese" or "Meet the Cheesemaker" respectively. In addition to a guided tasting of seven cheeses, you also enjoy accompaniments like olives, nuts, and bread. Additionally, and we'll pair various jams, chutneys, and the like depending on our mood. You can also choose to participate in our beverage pairings with your separate purchase of our recommended white or red wine or beer suggestions from the Cheese Shop prior to the tasting. Our upcoming classes are the following dates:

Tues, March 5 (6:15-8:30pm) - Cheese 101: The Seven Styles of Cheese
Wed, March 13 (6:15-8:30pm) - Cheese 201: Meet the Cheesemaker w/ CKC Farms
Wed, March 20 (6:15-8:30pm) - Cheese 101: The Seven Styles of Cheese
Thur, March 28 (6:15-8:30pm) - Cheese 101: The Seven Styles of Cheese
Wed, April 3 (6:15-8:30pm) - Cheese 101: The Seven Styles of Cheese
Wed, April 10 (6:15-8:30pm) - Cheese 201: Meet the Cheesemaker w/ Pure Luck Dairy
Wed, April 17 (6:15-8:30pm) - Cheese 201: Meet the Cheesemaker w/ Brazos Valley Cheese
Thur, April 18 (6:15-8:30pm) - Cheese 101: The Seven Styles of Cheese
Wed, April 24 (6:15-8:30pm) - Cheese 101: The Seven Styles of Cheese

Tickets are \$35 - \$40 depending on the class (plus tax and processing fees); because this is an intimate event in our Cheese House, seats are limited and tend to sell out quickly. To purchase tickets or get additional information, visit our [website](#). (When purchasing tickets, please read all instructions carefully, noting that purchased tickets are nonrefundable and nontransferable for other event dates.) If you are unable to get a seat, please sign up for our waitlist because sometimes we are able to accommodate extra guests. As always, we thank you for the opportunity to "talk cheese" and we can't wait to see you!

New Cheeses

Cave Aged Cardona is the natural-rinded version of Carr Valley's Best-in-Show winning Cocoa Cardona! Wheels of this cheese spend twelve months in Carr Valley's "cave," where the ambient molds begin to grow on the outside of this sweet, goaty firm cheese, adding a layer of complexity that makes it irresistible!

Tony and Julie Hook have over 35 years of cheesemaking experience under their belts, Cheddars being their forte. Their cheeses are cured in their aging caves in Wisconsin and only the best are hand selected to be aged. The result? Their **Six Year Cheddar** is lactic and creamy yet acidic, perfect for your grilled cheese sandwiches!

Updates & News

Thanks to Elizabeth Winslow, we were recently featured on her Tastemakers Blog. Find out what fuels us ([Part 1](#)), as well as check out Elizabeth's recipe for Suppli with Butternut Squash and Fresh Mozzarella ([Part 2](#)). Oh yes, it's pretty cheesy! But then again, that's who we are!

Also, congrats to Marou Chocolate. We all know they've got fabulous, gorgeous, beautiful packaging. Now others are recognizing it to. Check out the "[Coolest Food Packaging Designs of 2012](#)" by BuzzFeed Food. Want to see for yourself?! We've got some in stock for your viewing (and tasting) pleasure!

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

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Visit our website »