



Edible Austin Local Heroes Award



Thank you, thank you, thank you Austin! Because of you (and your votes), Antonelli's Cheese Shop was recently awarded the Edible Communities Local Hero Award in Austin for the "food shop...that's making a major contribution to our local food community." This is truly an honor; we are both humbled and delighted that you all love our shop and you continue to support the artisanal cheesemakers and other craftsmen whose goods we feature. We're able to do

what we do because folks like you care about quality products and good, real food. Thanks to our team of passionate cheesemongers, our loyal customers, our wholesale partners, and most importantly, to the artisanal producers who work hard to create delicious food that we love and are proud to carry (and eat!).

Congrats to fellow "local heroes" Paula and Glenn Foore of Springdale Farm, East Side Showroom and Chef Sonya Cote, Dai Due, and the Sustainable Food Center for their wins as well. To read more about the Local Hero awards and other winners, visit the [Edible Austin Spring 2012 edition](#).

Cheese

Many of you who've visited are familiar with [Zingerman's Creamery](#) Lincoln Log, a bûcheron-style, soft-ripened goat's milk cheese that's full of zest and, well, zing! Based on Cheesemonger Paul's advice (after all, he did work at Zingerman's for about 6 years!), we decided to bring in Detroit St. Brick. Named for the address of Zingerman's Deli in Michigan and shaped to look like the square cobblestones that pave the Ann Arbor neighborhood, Detroit St. Brick is a dense, young goat cheese. Slice into the bloomy brick and discover the cracked green peppercorns buried in the creamy paste that give the tangy cheese a fresh hint of spiciness.

We're also excited to have Seco back in the shop, locally-made by Joaquin Avellan of [Dos Lunas Artisan Cheese](#) here in Austin. Using raw Jersey cow's milk from Stryk Jersey Farm, this semi-soft cheese is essentially an aged Queso Fresco. The recipe used to make this cheese is similar to Dos Lunas' Clasico, but more whey is taken out during the cheesemaking process and the curds are stretched a bit, resulting in a firmer, drier product. This is the perfect munching cheese to casually enjoy with crackers or to melt into quesadillas. Peruse our [Texas Cheesemakers](#) page on our website for more information on Dos Lunas, Stryk Jersey Farm, and other producers.



Goat Gouda, Seascape...these are two of our customer favorite cheeses and they both come from [Central Coast Creamery](#) in California. Launched in 2008 in a rented facility by cheesemaker Reggie Jones, Central Coast Creamery continues to expand, adding a new cheese each year and moving into its own creamery this year! Since we love their other cheeses, we decided to give Big Rock Blue a try. This pasteurized organic cow's milk cheese has a rich, ivory-colored paste laced with brilliant teal veining and a flavor profile equally as stunning. With a light pressing during production, the cheese maintains a curdy texture reminiscent of fudge, making it ideal for towering on a cheese plate or as a crumbly addition to your favorite salad. The Big Rock Blue is mild and approachable yet brimming with hints of fresh butter and salty bacon.

Classes and Cheese-y Events



To view our class schedule and our other cheese tasting events (like our upcoming Cheese and Balsamic Pairing Class at Con' Olivo), please visit the [Happenings](#) page of our website. Interested in potentially hosting your own private event at our Cheese House? Check out our Private Parties page to get started and email us for more specific information.

Cheese-ily Yours,

Kendall and John
Kelly, Brad, Courtney, Paul, and Victoria



Ring vs 512 531 9610
Visit vs Tues-Sat 11-7 | Sun 12-5 | Closed Mon
4220 Duval St, Austin, TX 78751

Visit our website »

[Forward email](#)



Try it FREE today.

This email was sent to john@antonellscheese.com by info@antonellscheese.com | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Antonelli's Cheese Shop | 512-531-9610 | Tue-Sat: 11-7, Sun: 12-5, Mon: closed | 4220 Duval St. | Austin | TX | 78751