



Show Me the Cheddar!

What some folks don't know is that Cheddar cheese gets its name from the process of making it, that is, cheddaring it, and it's believed to have originated in the town of Cheddar in Somerset County, England. The process for making cheddar begins like most cheeses: you take a vat of milk and get it to the right acidity, jumpstart the coagulation process, cut the custard-like consistency into curds, and stir it to begin separating the curds from the whey.



At this step, there are two aspects to producing cheddar that make it different from other styles of cheese. Whey is drained from the vat, leaving the curds which begin to stick together, sort of forming sheets of curds. These sheets are cut into smaller slabs of curds that are stacked upon each other to facilitate more whey drainage; in other words, the weight of the cheese stacked upon itself pushes out excess whey and water content, resulting in a rising acidity level that gives Cheddar that characteristic "sharp" bite. Then,

the sheets of curds (which may be cut into smaller strips) are put through a mill to be cut into tiny pieces. The smaller the pieces, the more easily whey can continue to escape. The goal is to expel much of the moisture so that the cheese can age well. The milled curd is salted, collected, and pressed into forms. It's worth mentioning that many Cheddars these days aren't actually "cheddared," as described above; instead, they use a quicker production method called "stirred curd" instead of milling the curd.



Another distinguishing characteristic that separates types of cheddars is whether they are bandaged (allowing it the cheese to breathe and develop a natural rind) or vacuum-sealed (the process for most block cheddars that are commonly known in the U.S.). Traditional English Cheddars are often pressed into drum-like forms and then wrapped in cloth, wiped down, and aged in cave-like conditions close to a year (or longer for specialty aged selections). The result is a drum that weighs up to fifty pounds, depending on the cheese, and ranges in flavor profile from fruity to nutty to tangy (and every delicious combo in between!).

Our Bandaged Cheddars

The Keen family has been making true farmhouse cheddar in Somerset County, England since 1898. [Keen's Cheddar](#) is a traditional, clothbound cheddar using only raw milk from the farm's own herd, pint starter cultures, and traditional rennet. The result is one of England's very best Cheddars; indeed it won the Best Cheddar category twice at the World Cheese Awards! Although it must be aged a minimum of ten months, most wheels are aged longer, potentially up to eighteen months. We're thrilled to be offering this sweet, creamy, rich cheddar in our case for the first time. (Note: All the photos above are from Keen's website, showing their cheddar-making process.)

Cabot Clothbound Cheddar aged by The Cellars at Jasper Hill has become known as our "house cheddar," since we're rarely without it! Although [Cabot Creamery](#) was one of the first family farm cooperatives in Vermont and today is made up of over 1200 farms in New England and upstate New York, the pasteurized cow's milk used to make this cheese comes specifically from the Kempton Family Farm in Peacham, Vermont. Once it is made (using microbial rennet), this cheddar is bandaged with muslin, wiped down, and aged between ten to fourteen months by arguably America's best affineurs: [The Cellars at Jasper Hill](#) (which can hold up to 32,000 wheels at maximum capacity!). Simultaneously sweet and tangy, nutty and milky, earthy and "caramely," Cabot Clothbound has won numerous

awards, including Best in Show at the American Cheese Society and the "World's Best Cheddar" at the 2010 World Championship Cheese Contest.

Another staple we often carry is [Quicke's Traditional Mature Cheddar](#) out of England, another bandaged beauty that has an earthy, tangy, and musty flavor profile with a lingering finish that hints at horseradish and mustard seeds. Their Home Farm near the village of Newton Street Cyres in southwest England that has been in the Quicke family for over 450 years incorporated a dairy over twenty-five years ago by Sir John Quicke and his wife Prue. Today, daughter Mary Quicke heads up the cheesemaking operation.



The three cheeses mentioned above are all bandaged cheddars made in the English farmstead tradition. Other delicious cheddars we carry include a rotating selection from Beehive Cheese Company out of Utah (Seahive, Barely Buzzed, Teahive, and Habanero), various Texas Cheddars including Veldhuizen's Redneck Cheddar or Texas Star and Brazos Valley Cheese's Bandaged Cheddar, and Widmer's 10 Year Cheddar out of Wisconsin (a super sharp, slap you in the face, just sucked on a grapefruit, cheddar).

Cheese-y Events and News

Thanks to the Austin Chronicle and our shout out in the [Food-o-File](#) for being voted Edible Austin's Local Food Hero in the Food Shop category! Thanks to all of you out there who voted for us, and congrats again to fellow recipients!

The [Foodways Texas Symposium](#) is quickly approaching and we'll be handing out samples of Texas cheeses at the Texas Artisan Market at Fiesta Gardens on March 23 from 6-7:30pm. Check out their website for a great line-up of events!

The following evening on March 24 at 7pm, we'll be collaborating the Austin Classical Guitar Society again by supplying their [Austin Guitar Salon](#) series with good cheese, charcuterie, and accoutrement platters. This series, featuring live music and treats, is co-sponsored by the Heritage Society of Austin. The first event this spring, located in the Tadlock-Brownlee-Harris House built as a farmhouse in 1913, features Kentucky-based classical guitarist Steve Mattingly in his first Austin appearance. For ticket information, click on the link above.

To view our class schedule and our other cheese tasting events, 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.

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

NEED GIFT IDEAS? [Check out our gift catalogue »](#)

Choose one of these options, or use them to come up with your own customized gift basket!



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 »

[Forward email](#)

SafeUnsubscribe®

Trusted Email from
Constant Contact
Tiy it FREE today.

This email was sent to john@antonellischeese.com by info@antonellischeese.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