



Enjoying this Beautiful Weather!



Ah, the rain! Maybe we can crawl out of these drought conditions afterall! (Okay, okay - let's not get ahead of ourselves...) But the rain has been lovely and we're even welcoming these new godzilla-mosquito things or whatever they are. The weather is that perfect cool we rarely get in Austin; we know because a few of you have already started to call in to inquire about picnic basket rentals. Yes, you can rent a fully-loaded picnic basket from us that comes with cheese, meats,

bread, nuts, a beverage, and a sweet treat, as well as the serving utensils, plates, glasses, and corkscrew you'll need to enjoy them. For more information, check out the [Picnic Basket Rentals](#) section of our website. See you soon!

New Cheese (and other goodies...)

Love raw sheep or goat milk cheeses? Then we have a new cheese for you! Amarelo de Beira Baixa hails to us from Portugal; this semi-soft to firm raw sheep's and goat's milk cheese is simultaneously buttery and tangy and finishes with a distinct but subtle acidic and slightly bitter bite.



Apparently we're favoring mixed milk cheeses this week; another new cheese to our case is Tres Leches, a bloomy rind cheese combining pasteurized cow's, sheep's, and goat's milk from the Cantabria region of Spain. After learning how to make cheese from monks, Juan Carlos and Maria Carmen started their own dairy over 25 years ago. Today, the two of them continue to run the dairy with the help of their son and one other employee. The shipment we just received tastes mild and buttery, with a finish that hints at coconut icing.

Lucky us! We have a new offering from Confituras: Strawberry Tangerine Marmalade. Yes, strawberry season is here, and Stephanie delightfully highlights the poteet strawberries by combining them with organic tangerines for a perfect sweet and tangy treat. Slather this all over Ascutney Mountain, Fiore Sardo, or Billy Blue (to name a few!) and you'll have amazing cheese and marmalade pairings!

Cheese-y Events and News

Interested in our [Cheese Tastings and Classes](#) in the Cheese House? Stay tuned; next week we'll release our April schedule. Please note that we'll go on hiatus for the month of May (while we await the arrival of our cheese baby) and we plan to resume classes this summer. Additionally, we're still booking private parties for April and then resuming again in June. Email [Kendall](#) for information on hosting private parties in the Cheese House.

This Friday (3/23), we'll be handing out samples of Texas cheeses at the Texas Artisan Market of the [Foodways Texas Symposium](#). The event is located at Fiesta Gardens from 6-7:30pm. Check out the website for more info!

This Saturday (3/24) at 7pm, we'll be collaborating again with the Austin Classical Guitar Society 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.

This Saturday (3/24), [Adelbert's Brewery](#) is hosting their Grand Opening event and we're ecstatic to be providing them with some scrumptious cheese to pair with their beers. The

celebration is at the brewery in North Central Austin from 12 to 6pm and will include beer tastings, live music, other goodies, AND CHEESE! It's perfect weather to get festive.

We also wanted to send a quick shout out and congrats to two of our wholesale partners. Both [Hopfields](#) and [Lick](#) received great reviews in this week's Austin Chronicle and we're honored to help them source artisanal cheese!

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



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