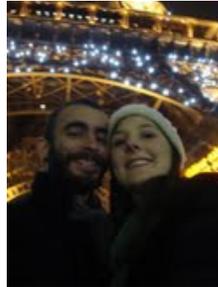




Brad's Journey to France



This week I (cheesemonger Brad) get to take over the weekly newsletter and talk about my cheese pilgrimage of sorts. As a few of you faithful customers already know, I got to take my first trip to France not so long ago- the motherland when it comes to cheese! My girlfriend, Melissa, and I boarded the plane at Austin-Bergstrom on the day of our fourth anniversary, and after a short layover in Dallas and then nine hours in the air (in an aisle on the plane that just happened to have the legroom in front of our seats partitioned off, making for a cramped ride and no sleeping), we stepped foot on French soil equipped with only our luggage, the five sentences of the French language I know, and the flashcards our French tutor, Sarah Croft (You're a lifesaver, Sarah!), had prepared

for us.

Our apartment was in the seventh arrondissement, only a hundred yards or so from the Musee d'Orsay - placing us almost directly across the Seine from the Louvre, and midway between Notre Dame and the Eiffel Tower. We were within walking distance of nearly everything we wanted to see in Paris, including Rue Montorgueil- at the recommendation of Antonelli's Cheese very own shop manager, Kelly. This street had everything- a fish market, produce shops, wine shops, restaurants, cafés, Stohrer (a shop that has been making amazing pastries since the early eighteenth century), and TWO cheese shops! We visited this street for the first time on our very first day in Paris- after both having been up for at least 24 hours, trekking through the Louvre, and being generally worn out. Once I stepped into La Fromagerie on the northern end of Rue Montorgueil, I felt as close to home as one can when one is over 5000 miles away from there. Fortunately I have picked up enough key French cheese terms from working in the shop to navigate a French cheese case, and I wound up with my first real (aka raw milk) Camembert de Normandie, a Crottin de Chavignol, and an aged, mite-y, sheep's milk cheese. And I'll admit, I was not prepared for just how pungent that little Camembert really was!



After four days in Paris, Melissa and I met up with one of my best and oldest friends. Blake has been teaching English to high school students in a small town in Burgogne called Auxerre, a picturesque small town on a hill and dominated by a cathedral, and which happened the second phase of our trip. For two days in Auxerre we got to relax- no more of trying to see all of Paris in just a few days. The cheese shop Blake took us to in Auxerre was my favorite of the trip, and its smell reminded me of the

first time I walked in to Antonelli's (by now I'm more or less used to the way the shop smells, but this little shop was a whole different ballgame). The purveyor had all her cheeses displayed on a counter, unrefrigerated. She had lots of things I recognized but had never tried until then- like Brie de Meaux (the real raw deal!), and Selles-sur-Cher- and even a wheel of Jacques Carle's Roquefort. It was also in Auxerre that we had the best meal of our vacation. Blake introduced us to his friend Manu, and convinced her to make us a homemade French dinner for our final night in France. What she served was perfection, though she called it Tartiflette: potatoes, crème fraiche, milk, and a whole wheel of Reblochon. Heaven.

So it was that after Tartiflette, much wine, and then three hours of sleep that Melissa and I began our 27-hour journey from Auxerre to Paris, then Paris to Chicago, and finally (after delays and missed connections) from Chicago to Austin. France was amazing in every way

- the history, the way of life, the food- but I was definitely happy to be home (especially when we drove out to Lexington, TX for an early barbeque lunch with my family, who drove down from Dallas just to see us- thanks Mom, Dad, and Robyn!).

New Cheese (and other goodies...)

We received tons of new cheeses, and a few more local beverages, which we'll be debuting over the next week. Because we've got some more exciting announcements below, we'll leave it at that for now. But if you're looking to taste a cheese with a flavor profile that hints at mortadella, then come quickly, because that puppy's almost gone!

Cheese-y Events and News

Our April [Cheese Class schedule](#) is posted! Seats book quickly, so don't delay! 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.

Seeking a New Cheesemonger!

Well, friends; it's that time again. We need to hire a new full-time cheesemonger! In addition to a love of cheese (and all things cheese-related!), other requirements include a love of working with people, ability to be a contributing and collaborative team member, and availability on weekends. Interested applicants should [email us](#) their resume, references, and cover letter.

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



ring vs 512 531 9610
visit vs Tues-Sat 11-7 | Sun 12-5 | Closed Mon
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