



Edible Austin Local Heroes Award

Thank you, thank you, thank you Austin! Because of you, and your love of cheese, Antonelli's Cheese Shop was just announced as the 2013 Edible Communities Local Hero for "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 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" Springdale Farm, Lenoir Co-owners Todd Duplechan and Jessica Maher, Dai Due and the Sustainable Food Center for their awards as well. To read more about the Local Hero awards and other winners, pick up a copy of the Spring 2013 edition of Edible Austin or visit page 105 in the electronic edition through the following link :<http://www.edibleaustin.com/content/editorial/editorial/spring-2013>

New Cheeses

Located in Driggs, Idaho, **Teton Valley Creamery** has quickly gained fame with our taste buds after our first bites not too long ago. The Valley itself is a broad and pastoral expanse perched 6,200 feet above sea level, bounded by mountains on three sides, and crisscrossed by rivers and creeks. The region (as you can now picture it in your minds) has all the attributes necessary to produce high quality milk which the creamery obtains from a fourth generation sustainable dairy straddling the Idaho-Wyoming border. Using this great raw material, the Creamery is producing excellent cheese and we're spotlighting two in our shop right now:

Inspired by Alpine recipes from comparable environments and altitudes, **Yellowstone** is a semi-soft cow's milk cheese that boasts the buttery and nutty paste of its predecessors with a bonus kick of green onion and citrus! Lively, smooth and grassy, this cheese is perfect for pairing with bright ales or melting into a heck of a grilled cheese!

Sapphire Blue comes in darling 1.5 pound rounds of raw Holstein milk, strewn with subtle blue veining - just enough to lend bright minerality to the buttery, grassy, mocha-tinged paste. With just enough earthiness to balance the natural sweetness of the milk, this is a very palatable li'l blue!

Updates & News

For those of you that are passionate about the liquid delicacies being produced throughout Texas, take a moment to peruse the March/April 2013 issue of Imbibe magazine which features the "Imbiber's Guide to Drinking in Texas." It spotlights many of the great producers in the region and shares a great suggestion for setting up a perfect picnic from our Cheese Shop. For bonus material, visit their website: <http://imbibemagazine.com/In-This-Issue-Mar/Apr-2013>

We'd also like to take a moment to remind everyone that as of March 1st the Austin bag ban has officially started. We are still able to offer our uniquely stamped small brown paper bags under the regulations, but we encourage each of you to bring a reusable bag from home so that we can all do our part for this wonderful planet. The fewer bags we use, the fewer bags end up in recycling centers and garbage cans.

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

4220 Duval St, Austin, TX 78751

Visit our website »