



Seeking a New Cheesemonger!

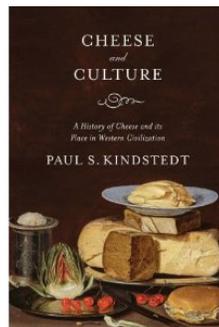
Do you wake up in the morning craving brie on baguette? Has anyone ever accused you of being a mouse? Is your go-to hostess gift a wedge of cheese in lieu of a bottle of wine? Are you ever in search of new, tasty cheeses? Do you prefer the aroma of a cheese shop on your person to the smell of perfume? Is your idea of a good time a picnic with an assortment of cheeses? Do you go to bed at night reading about artisanal cheese production? In short, are you cheese obsessed?

Ah, the life of a cheesemonger! Yes, we get to live the dream and it is as good as it sounds: coming into work, cutting into a new wheel and tasting it, excitedly introducing it to you, and doing it all over again. Add on Cheese 101 classes, prepping catering orders, and tasting for events (like beer and cheese pairings!) and you've defined our roles as cheesemongers. (Well, cheese and shop care is also needed, like flipping/rubbing wheels, unpacking shipments, and stocking the case.) It may not be glamorous, but it's a simple, fabulous job. Thank you for letting us do it!

Presumably, you like our shop or our cheese since you're reading this email; therefore, we thought we'd let you know first that we're looking to expand the team by hiring an additional cheesemonger to work full time. Note that ideal applicants are those who love sharing the word on cheese in a friendly and outgoing nature. (While the cheese can speak for itself, it's your job to get it out there and tell its story!) 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 their resume, references, and cover letter. **NOTE: We are already in the interviewing process; if you're thinking of applying, you better get your application in asap!**

New Cheese & Cheese-y Goodies

Urchruter is a lesson in terroir. The milk is silage-free, and comes from cows that graze on Swiss mountain pastures that are covered with flowering curry and mustard plants. As a result, those flavors make their way into the cheese itself, creating a truly unique flavor profile.



Lisa Gottreich and Miriam Block run a 40 acre farm in Sonoma County; Bohemian Creamery sits in the hills overlooking the Mayacama Mountains where they make Italian-style cheeses from the milk of their Saanen and Alpine goats. Capriago is a firm, Asiago-style cheese that has a slightly sweet and acidic paste.

Attention Cheese Nerds! We have a new, amazing book in stock! (Thanks Zoe for the recommendation!) Cheese and Culture: A History of Cheese and Its Place in Western Civilization is a must read for all cheese geeks, Paul Kindstedt applies principles of cheese

science and technology to tell the story of cheese from prehistory to present time. Throughout the journey, we learn to better understand how cheesemakers responded to their environments to develop their diverse cheeses.

Cheese Classes & Events

Wednesday, April 11 (7pm): Sommelier Cinema at the Ritz! For information on the movie pick of the month and ticket purchasing information, visit the Events Page on our website!

Our April Cheese Class schedule is posted! Seats are already purchased but we are taking a waitlist. 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 booking private parties! We sold out of April available dates but we are already booking for mid-June onwards. Email [Kendall](#) for information on hosting private parties in the Cheese House.

Cheesily Yours,
Kendall & 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](#)



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