May Classes

You've asked for more classes, so we're bringing them to you! Let's get Cheese-y! Our May class schedule is below and ticket sales are live! As many of you know, our cheese classes are basically a way for us to geek out on cheese. The upcoming schedule includes Cheese 101 and Taste of Place classes. All classes are from 6:30-8:30pm. In addition to a guided tasting of seven cheeses, you also enjoy accompaniments like olives, nuts, and bread. Depending on our mood and the cheese selection that evening, we'll also pair various jams, charcuterie, and the like. You can choose to participate in our beverage pairings with your separate purchase of our recommended white or red wine or beer suggestions from the Cheese Shop prior to the tasting. Our upcoming classes are the following dates:

Wed, May 1 - Cheese 101: Seven Styles of Cheese
Wed, May 8 - A Taste of Place: France
Thur, May 9 - Cheese 101: Seven Styles of Cheese
Wed, May 15 - A Taste of Place: Spain
Wed, May 22 - Cheese 101: Seven Styles of Cheese
Thur, May 30 - A Celebration of American Artisanal Cheese*

Tickets are $39.99 unless otherwise noted*. Because this is an intimate event in our Cheese House, seats are limited and tend to sell out quickly. To purchase tickets or get additional information, visit our website. (When purchasing tickets, please read all instructions carefully,noting that purchased tickets are nonrefundable and nontransferable.) If you are unable to get a seat, please sign up for our wait list because sometimes we are able to accommodate extra guests. As always, we thank you for the opportunity to "talk cheese" and we can't wait to see you!

New Cheese & Goodies

We've got two great Italian cheeses new to our case. In last month's Cheese of the Month Club goodie bags, we featured this Pecorino Ginepro in our spotlight on sheep milk cheeses. After receiving rave reviews, we decided to bring some in for our cheese case. **Pecorino Ginepro** is a hard cheese that is soaked in a mixture of balsamic vinegar and juniper berries, giving the rind a dark brown color. Don't be fooled, though! Instead of the sweet and spicy acidity you might expect as a result of the balsamic vinegar, instead you get the aromatic, herbaceous flavors of gin from the juniper berries. (Can you guess what we'd pair with this

cheese?!)

Nestled in the Val d'Ossola you'll find Oira, a tiny, picturesque town in northern Piedmont. Here, cows are grazing on lush, Alpine pastures, giving their milk an incredible, natural sweetness. A small dairy in the town takes that raw milk and creates **Ossolano al Prunent**. As if the cheese wasn't good enough on its own, it is then briefly submerged in the marc (the leftovers from pressing grapes to make wine) of Prunent, a type of Nebbiolo grape. After all of that, the affineurs at Luigi Guffanti take the wheels and age them in a 400-year-old cellar right next to the dairy. But don't be fooled: this isn't your average drunk cheese! The Prunent marc adds just a hint of wine and grape flavors, letting the underlying sweet and nutty flavors shine through. For the perfect wine and cheese night, grab a chunk of this, a bottle of our **La Querciolina** wine from Tuscany, and some **Salame Tartufo**!

They've brought you **Fleur de Sel** (74% Dominican Republic) and **Dominican La Red** craft chocolates. Now, we're happy to introduce Adam Dick and Dustin Taylor's (aka Dick Taylor)**Maple Coconut Bar**, a 72% dark chocolate bar made with cacao sourced from Belize and seasoned with flaked coconut that has been caramelized in maple syrup. These previous furniture and wood boat makers turned chocolate crafters love making things by hand in their small factory in Arcata, California. Like a few other special craft chocolate producers we represent, Adam and Dustin are involved throughout the entire process: from sourcing the raw cacao to sorting the beans, to roasting, winnowing, refining, milling, conching, resting, and then tempering and molding the chocolate. What a process! Each bar of chocolate takes over a month to complete. Apart from organic cane sugar, no other additives (like vanilla, extra cocoa butter, other emulsifiers) are used to produce this chocolate, letting the true essence of the cacao shine through. Oh, and as if you needed further prodding, these bars are gorgeously embossed with fleur-de-lis-like patterns, making them beautiful works of art.

Cheese-y Events & News

Are you headed to the Austin Food and Wine Festival this weekend? If you purchased aSavor pass, then that means you have access to the VIP Lounge. Come by Saturday afternoon and grab a complimentary ticket to our cheese tastings! We'll be offering a selection of three cheeses paired with three goods from 2:30-4pm. John, Victoria, and I will be slinging cheese (and singing their praises) so come visit us! In the event that you can't make it to that, fear not! You have another opportunity to see us and taste awesome cheese. Our very own Paul Kiry will be joining Paul Qui for his "Qui Ingredients" demo on Sunday at noon in the Maple Tent at Butler Park. I'll let the cheese goodness be a surprise for Paul Qui to reveal, but let's just say it's going to be awesome. Oh, I already said awesome. All right; it's going to rock.

Zagat, originally established by Tim and Nina Zagat in 1979 as a restaurant ratings guide, has become known as one of the most respected all-things-food sources. They've launched a series called "A Day in the Life" on their blog, which has featured many great folks in the Austin food scene. We were delighted when they contacted us to feature John. Want to know what his typical day entails? Read about it here.

For those of you (like us!) who wonder where the time goes, be warned that Mother's Day is coming up on May 12 and it's also the season for congratulating soon-to-be graduates. Stay tuned for special gifts or check out our stellar line-up of classic gift baskets and Cheese of the Month club subscriptions.

Stay Cheese-y!

John & Kendall
Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara
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visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon
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