



Life in the Cheese House

Well, life is as busy as ever and we continue to be thankful for your support and all our blessings! Since announcing the use of our new Cheese House as a private party space earlier this year, we've hosted numerous events. From sorority social hours, to bridal and baby showers, to birthday parties and corporate bonding activities and meeting space rentals, we've been thrilled to taste and talk cheese with you all. We've even hosted an intimate 2-person tasting for a special occasion. It's truly amazing to be a part of all your lives in this way, and thank you for the opportunity.

That being said, apologies to all of you who asked to host an event in May, as well as those of you who patiently await the announcement of our next Cheese Class schedule. While many of our customers are familiar with the news and have followed our personal story since before opening the Cheese Shop, we thought it a good time to update newcomers that John and I are expecting the arrival of our first little cheese baby...any day now! We're not due until May 17, but we're technically considered full-term at 37 weeks today. (Although I'm quite large and convinced the cheesemongering team has a pool going behind my back about early arrival dates, I just keep sending "big baby in belly" positive thoughts to stay there until the entire team has taken their vacations!) For this reason, we are not hosting any private events or cheese classes in May and early June, but we are booking private parties post June 17 and we hope to re-launch our Cheese Classes in July. We very much appreciate your understanding.



John and I started Antonelli's Cheese not only because we're cheese- (and food-) obsessed, but also because we wanted to work to create an ideal life. While most folks can only dream of it, we thought why not go for it and try to make it a reality? If it flops, at least we know we tried! With that in mind, we dreamed of a job where we could work and be together every day, one that would allow for our different strengths to evolve, one that could make a difference in our community, one

that we (and our team, friends, and family) could be proud of, and perhaps most importantly, a job where we could both grow as individuals, as a couple, and as a family. I'm fortunate that I have a husband who wants to be an equal participant in raising our child (and that we have the ability to!), and we look forward to bringing the baby to the Cheese House ... yes, a crib is already set up and waiting. So...I'm rambling... I'm sure the hormones are playing a significant part, but I can't help but be extremely emotional and thankful for all that you as a community have done to support our dreams, as well as our amazing team. Thank you.

Royal Fig Supper Club Announcement!

What are you doing this Sunday at 6pm? How about attending the launch of Royal Fig Catering's new supper club in its beautiful Harvest Room, featuring Antonelli's Cheese! To whet your appetite, here's a sneak peek at the menu:

- Crespone Salami Crisp w/ Wateroak Chevre Mousse
- Tomme Crayeuse Flatbread w/ Pickled Fennel
- Wild Mushroom Toast w/ Sunny Farm Egg & Sapore del Piave
- Bacon and Amaranth Salad w/ Tarentaise shavings
- Granbury Vintage Cheese Custard w/ Braised Short Ribs & Seared Scallops
- NY Strip Steak w/ Red Hawk Mac n Cheese
- Orange Syrup Cake w/ Cashel Blue Cheese Ice Cream & pink peppercorns

Seats are almost sold out but there are a few remaining. For more details, contact Jerod by phone at 739-3233.

New Cheese & Goodies

Oh Sainte Maure, how we've missed you! But your seasonal disappearance has come and gone and now we can welcome you back to our case, made fresh from the milk of [Pure Luck Farm and Dairy's](#) herd of Nubian and Alpine goats and aged just enough to form your delicate, thin bloomy-rind. The beauty of your ash-coating just under the surface taunts us, and we love the way you tantalize our palates with varying textures of dense, coating paste or silky, tangy creamline. You were missed old friend; welcome back.



ColoRouge is making a (re)appearance in our case. Hailing to us from [MouCo Cheese Company](#) in Fort Collins, Colorado, this petite disc is a washed rind cheese made from pasteurized cow's milk sourced from a local dairy. Both earthy and buttery, this cheese is a great take-along for a picnic; just grab a baguette and be on your way!

[Star Thrower Farm Blue](#), made by Deborah and Scott Pikovsky on the Star Thrower Farm in Minnesota, is a raw sheep's milk blue cheese. The Icelandic sheep are pastured during the summer milking season; in addition to the native grasses, they also eat alfalfa grown on the sustainable farm, as well as a handful of grain in the milk parlor as a treat for their hard work! The sheep are also pastured during the winter and fed hay only when the grasses can't sustain them. In Scott's words, "Icelandics are quite stingy with their milk and do not give much, but the quality is extremely high due to the components." Come try this rich treat yourself; it's antibiotic-, pesticide-, hormone- free... meaning that it's all the other good natural stuff!



Cheese-y Events & News

On Saturday, May 19 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. Hosted in the historic landmark McClendon Price House (1906), the evening will feature Austin's own Thomas Echols. Tickets are \$50 for non-members and \$40 for ACGS/HSA members. For ticket information, click [here](#).

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

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Antonelli's Cheese Shop | 512-531-9610 | Tue-Sat: 11-7, Sun: 12-5, Mon: closed | 4220 Duval St. | Austin | TX | 78751