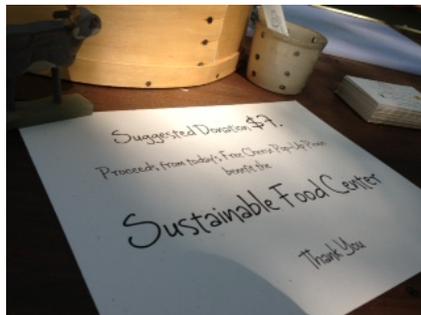




Introducing "Service Beyond the Counter"



This is a new section you'll see occasionally popping up in our emails. In my professional past, as well as in John's extracurricular community involvement and engagement, it's been quite important to both of us to be active members of our community and find ways to give back. That's why, although we're a small, fledgling mom and pop business, we've endeavored to support as many fundraisers, organizations, and nonprofits as we're able - including it in our annual budgetary planning. So from

here on out, we're going to update you on how we're thanking you all for your continued support. Basically, consider this section as our way to be accountable to you that we're working towards doing our part.

Last weekend, we launched our **Inaugural Pop-Up Picnic**, benefiting the [Sustainable Food Center](#). At 9am, we announced (via twitter and facebook) the location site at the beautiful, urban [Springdale Farm](#). We started giving out free snack packs (with cheese, meat, nuts, dried fruit, and bread) until they ran out. Thanks to all of the amazing folks who lounged with us under the trees, listening to [Blaka Farha's](#) acoustic guitar and deep voice, playing games, and enjoying the fantastic weather. It was truly a spectacular event - and thanks to all those who made it so, especially Glenn and Paula Foore of Springdale Farm for providing the site, our team for cutting hundreds of pieces of cheese, and Baby Everett (who was pretty chill and enjoyed playing with all our friends while we worked the cheese line - and thanks friends for the free babysitting!).



Most importantly, thanks to those of you who were able to contribute, we raised \$816 for the Sustainable Food Center. Add that to the product and labor cost we donated, and we ended up making an awesome contribution to SFC. YAY! Thank you! For those who had a rockin' time (or for those who showed up too late to get the good stuff!), we will definitely be hosting another Pop-Up Picnic in the future! Keep an eye out around the end of June or beginning of July! (And keep in mind that we're happy to pack up for you a [picnic goodie bag](#) any day to enjoy this fine Austin weather!)

We've also been busy contributing to a number of other fundraisers by donating to their silent auctions. The biggest hit has been tickets to one of our cheese classes! Organizations that have benefitted from this or another donation so far this year include: Austin Speech Labs, Austin Discovery School,



American Gateways, JDRF Austin, St. Stephen's, Texas Wine and Food Foundation, Austin Classical Guitar Society, All Austin Cooperative Nursery School, Dell Children's, Ronald McDonald House of Charities, Rosedale School, Easter Seals, Parkside Community School, Long Center, All Saints Day School, Any Baby Can, Center for Child Protection, and various local organizations that benefitted from our Earth Day Campaign. Would you like us to donate to your cause? Complete a donation request form, located on our website under the Shop FAQs section. And keep in mind that the earlier the request, the more time we have to review it and hopefully still have money in our monthly donations budget!

New Cheese & Goodies

Starting out in the Loire region of Southern France, **Tomme de Bordeaux**, a semi-soft goat's milk cheese, is allowed to ripen only a short time before it is sent out to an aging facility in Bordeaux, where affineur Jean d'Alos washes the wheels in Sauternes and covers the rind in a myriad of herbs, including juniper berries, cayenne peppers, and rosemary. It's a beautiful treat, with just the right tangy, savory, herbaceous bite.

Montage is a 50-50 sheep-cow milk blend from Bob Wills at Cedar Grove. Following a cheddar making process - meaning that the curds are cut and stacked repeatedly to draw out moisture - and allowing it to age between 4-6 months gives this cheese a slightly sharp, salty flavor and a firm but creamy texture.

Hello Sheep Milk Lovers! **San Andreas** is gracing us with her presence again! This rustic sheep's milk tomme from Bellwether Farm in Sonoma County is delectably smooth with bright notes of meyer lemon, fresh cream, cut grass, and a light nuttiness. This one tastes like springtime to us! Try pairing it with a crisp saison, berry preserves, or spicy charcuterie.

La Quercia Acorn-Edition Prosciutto is back! But this time, it's made of Tamworth hog! Similar to the Acorn Berkshire Prosciutto, this is super rich and luscious, but it has a little bit more tannin in the finish, accentuated by the sweet, nutty flavor. All hogs are single sourced from Russ Kramer's farm in Missouri where the hogs roam free to eat wild acorns which are high in fat and protein making for a super delicious product. The last three months of their piggy lives are spent foraging the Ozark Mountain hillside.

Cheese-y News

We've mentioned recently that our business is going through a lot of exciting changes (and stay tuned for more exciting announcements soon!). One such change was the promotion of Victoria to Shop Manager in January! Woohoo! Victoria has been mongering with us for well over a year, and, although she's a native Houston gal, came to us via Cowgirl Creamery in Washington, DC. We're delighted that the Cheese Shop (our first baby) is in such good hands and we look forward to the kick-booty changes to come! Thanks for taking on the challenge



Victoria!

Graduation Weekend: Congrats to the many students who frequent our Shop on your upcoming graduation! Looking for activities to do with the family? Bring them in for a little (complimentary) cheese tasting! We can also hook you up with catered cheese trays, Prosecco, or other ways to celebrate. Woohoo!

Monday, May 27 - Memorial Day: Although we should be grateful every day, we're taking this day to be with loved ones and honor the sacrifices that men and women have made for us. Thank you to the friends and families of such fine folks; we'll be thinking of you.

Call for Cheesemongers!

Love all things cheese? Want to spend every waking moment glorifying cheese and other fermented goodness and slow foods? And then still spend every sleeping moment dreaming of it as well? If that sounds like you, and you're looking for a full-time job (40 hours a week, schedule varying 7 days a week), then check out our job post on [Good Food Jobs](#) for application information.

Stay Cheese-y!

John & Kendall

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 »