



### Momentous Occasions

Okay, okay. So this email is days and hours late. Yes, for those of you who regularly follow us, I always try to send our weekly newsletter on Wednesdays at 10:30am...and it's now Friday (at whatever time I manage to finish this!). It turns out that life at home with a newborn, albeit amazing, doesn't exactly allow for "our" schedule! My apologies up front for our tardiness!



With that out of the way, thank you so much for all the kind emails, gifts, cards, and other acts of support you've all shown us and our Shop since the arrival of Baby Everett! We are truly blessed and very, very grateful. These past couple of years of cheese-wrapping have apparently turned John into a "Master Swaddler" - that's right, he can swaddle our baby burrito better than ever. (Unfortunately, mama's skills aren't quite so developed yet!) Our days are spent according to

Everett's wishes, but we're working towards a routine. In the meantime, John's been able re-ignite his passion for hunting down new cheeses and products, like our new Tasmanian Leatherwood Honey mentioned below. Keep on the lookout for other hard-to-source goodies arriving soon!

In addition to the birth of our new son, we've also got two Cheesemonger birthdays this Monday. Kelly and John will both be celebrating birthdays; since Kelly's off days are Sundays and Mondays, you'll have to drop by Saturday to wish her a Happy Birthday!

### New Cheese & Goodies

Testun, a firm "drunken" cheese produced at Caseificio La Bottera in northwest Italy, is perfect for wine lovers! The milk to make this cheese comes from cows that are pasture-fed during the summer months and are given hay harvested from those same pastures during the winter. Aged for 140 days, Testun is then placed in Nebbiolo and Barolo grape must, imparting a fermented fruitiness to the cheese.

Granbu di Bufala is another amazing water buffalo milk cheese from the Gritti brothers at Caseificio Quattro Portoni in Italy. Their only raw milk cheese, Granbu weighs 20 pounds and is aged for a minimum of 8 months but often arrives to us at 12 months, giving it a firm, crumbly texture that melts in your mouth. The flavor is like warm butter with a slightly sweet finish.



Need the perfect accompaniment for Granbu di Bufala? Try our new Tasmanian Leatherwood Honey! This honey comes from the rainforests of Tasmania, where the bees are pollinating the flowers which grow on the moss of the leatherwood trees. This is honey in its rawest form: unfiltered and unheated, intentionally allowing its crystalline structure to develop, resulting in an incredibly spreadable texture (like butter!) with a deeply complex and floral flavor. (This stuff is flying off our shelves, so come soon if you want a taste!)



Cheesemonger Brad can't get enough of our new Tasmanian Leatherwood Honey, so much so that he's eaten it on our Easy Tiger bread every morning for breakfast! Baked and delivered fresh daily, baker David Norman's breads are flying off our shelves. To get some of his amazing bread without hitting up downtown, stop by the Cheese Shop. We sell his Baguettes every day (Tuesdays through Sundays) and his Pain Au Levain (a shop fav) and Walnut Loaf on Fridays and Saturdays.

(Congrats Easy Tiger for your "Best Bread" win in the Austin Chronicle Restaurant Poll!)

### Cheese-y Events & News

We're ecstatic to be partnering up with [Swift's Attic](#) and [Cenote Cafe](#) to provide them with outstanding artisanal cheese. Great reviews are already pouring in, so make sure to swing by and check them both out.

The [2012 Austin Chronicle Restaurant Poll](#) results are in! Congrats to all our wholesale partners out there who racked up wins and honorable mentions, both in the Readers' Poll and the Critics' Polls: The Steeping Room, 34th Street Café, Chez Zee, Dolce Vita, Fino, Asti, Lick, Uchiko, Bartletts, Delysia Chocolatier, Lenoir, Easy Tiger, Draughhouse Pub and Brewery, Frank, Kerbey Lane Café, Max's Wine Dive, Congress, 24 Diner, The Salt Lick, Swift's Attic, and VÍno VÍno.

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 Visit our website »  
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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