



Celebrate the Red, White, and Blue!

Woohoo, a long weekend is just hours away for many of you as we celebrate Memorial Day, a day to get together with family and friends for grilling and picnics. Of course, we've got all the goodies to hook you up with for grilling - some nice, stinky cheese to melt on hot dogs or a sharp cheddar for your burger. You'll need a nice crisp beer or rose or white wine in your hand while you're at the grill, and we can help you out with that as well. Or, you may just want to avoid the grill altogether, in which case we suggest a Red, White, and Blue American cheese plate. Try CKC Farm's Fresh Chevre, Cowgirl Creamery's pungent and decadent washed-rind Red Hawk, or Rogue Creamery's Crater Lake Blue. Other picnic ideas? How about tangy feta for watermelon salad or creamy mozzarella for caprese salad with heirloom tomatoes? Either one of those cheeses would also rock out and complete a nice grilled corn salad, topped with parsley or other herbs. It's all about having fun with your meal and with your friends, and we welcome the opportunity to brainstorm other recipe ideas with you across the cheese case while you taste through to find what suits your needs. Most importantly, have a great weekend!

New Cheese & Goodies

We're adding another aged sheep's milk cheese to our case. Pecorino Riserva is the quintessential example of a firm, Tuscan-style Pecorino. It has a smooth, nutty flavor; a rich sweetness from Tuscan sheep's milk; and a well-rounded, long-lasting finish. It is a large format wheel - 40 pounds! - allowing it to age to perfection without becoming overly dry.

One of Rogue Creamery's most robust blues, Crater Lake Blue contains both the creamery's own mold strains as well as molds from around the world. Stabbed with lustrous blue-green veins that mirror the intensity of Oregon's Crater Lake, this silky cheese is rich and sweet with a deep buttery finish.

Boy, do we have a treat for you chocolate lovers out there!? John brought in another chocolate, and the team loved it so much, we almost didn't get to sample it ourselves. Our newest offerings are from producer Dick-Taylor Craft Chocolate out of Arcata, California, which is actually a team of two formerly-furniture and wood boat makers, Adam Dick and Dustin Taylor. They use only organic cacao and organic cane sugar and produce their chocolate starting from raw cacao, then roasting, winnowing, grinding, aging, molding, and tempering it - a process that takes over a month to complete. The 74% Dominican Republic Chocolate Bar has a strong, limey bitterness with notes of red wine and tobacco and the Fleur de Sel Chocolate Bar, made with the same Dominican Republic beans, mimics the former bar's flavor profile but is additionally accentuated by the hand-harvested French sea salt. Cheesemonger Kelly recommends pairing the Fleur de Sel Bar with our Robert Lambert Raspberry Champagne Jelly for a super decadent treat.

Cheesy News

Kudos to Cheesemonger Brad, who was recently chosen as one of a select group of folks by Culture Magazine to contribute to the blog project "Birth of a Cheese." This year, contributing writers are tasting a new Alpine-style cheese being created and produced by Jasper Hill Farm.

Thanks to Virginia Wood of the Austin Chronicle for announcing Everett's birth in the Food-o-File; he's certainly eating a lot, so we think he's a "foodie" in the making...well, he's not all that discriminating, so it might be better just to describe him as an "eater."

Cheesily Yours,
Kendall & John
Kelly, Brad, Courtney, Paul, and Victoria



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