



Show Mama You Love Her! Appreciate your Graduate!

In case you haven't looked at your calendar recently, there are a lot of upcoming events which are much better when celebrated with cheese! Mother's Day is just a week and a half away on May 13. Tired of getting Mom the same 'ole gift?! How about a [cheese gift basket](#)? Or if you really love Mom, consider showering her each month with cheese by gifting her membership in our [Cheese of the Month Club](#). (Each month we bring in special goodies exclusively for our club members; this month featured cheeses produced by both moms who got into cheesemaking as a family endeavor, as well as those women who are considered the "mothers" of the American artisan cheese movement.) Hosting a group for Mother's Day Brunch? How about ordering a cheese platter? We're here to meet your needs! Just call a cheesemonger to discuss options. We can customize a gift bag or basket to meet any budget and our cheese platters start at \$30.

The same holds true for graduation festivities. You're going to need something to do with your family in town; why not bring them by the Shop for a little (free) cheese tasting!? Or really impress them by having a [cheese platter](#) waiting for them when they get into town. That'll really show them how "grown up" you are! We also provide fully-stocked [picnic basket rentals](#), should you choose to hit up Ladybird Lake or just enjoy a bit of UT campus as you bid it farewell! Lastly, a visit to Hyde Park is a perfect way to entertain your family and friends. Just check out this [Statesman article](#) on all there is to do here!

New Cheese & Goodies

[Weybridge](#), a bloomy-rinded cow's milk cheese, is made with organic milk from the Scholten family's Dutch Belt cows. This small disc-shaped cheese is then sent to the Cellars at Jasper Hill for a two-week aging process, in which it develops flavors of citrus and grass.

Bergamkäse comes from the Engadin Mountains where the cows enjoy grazing on lush pastures in order to produce healthy, rich, organic, Swiss mountain milk. A strong odor belies a sweet, slightly sour, fruity and creamy flavor.

Named for cheesemaker Dawn-Morin-Boucher in Vermont, [Gore-Dawn-Zola](#) resembles an aged Gorgonzola. It is cured for three weeks, during which time it attracts ambient molds, before being scraped down and further aged. The resulting cheese is dry and crumbly with the slightly acidic sweetness of a good Gorgonzola.

Cheesy Events & News

If you haven't checked out the Austin-American Statesman's new publication, REAL magazine, now's the perfect time. This second edition features historic and iconic neighborhoods and spotlights Austin's Hyde Park neighborhood - full of history, good folks, and good eats! While there appears to be more extensive coverage in the hard copy (which you should get your hands on!), [here's a link](#) to one online article. Also, click on the video on the right side of the page for an extra spotlight on our Cheese Shop.

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



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4220 Duval St, Austin, TX 78751
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