



Father's Day



Yep, Father's Day is here again... And if you're anything like me, you want to get a great gift, something original... You've been thinking of what "one of a kind" gift you can give that father figure in your life and then, all of a sudden, the day is just around the corner and you don't have anything! And all of your "good thinking" has produced nothing and you're empty-handed with days to spare. Alas, your Cheesemongers are here to help you! How about a nice cheese-y gift, complete with La Tur, Wild Boar Salame, and Brooklyn Local 2? Depending on the weight of the cheese and meat, the gift comes to approximately \$45 (plus tax). Of course, we can create any custom cheese-y gift, highlighting a different style of cheese or other pairings (like wines, honeys, etc). Give us a heads up call so we can talk it through with you or drop by and we'll hook you up with something on the spot for any price range. And if Dad has been extra-awesome this year, consider gifting him our [Cheese of the Month Club membership](#), for either 3, 6, or 12 months! Each month, he'll have a special bag-o-goodies waiting for him which often includes unique, small-batch cheeses and other hard to source items that we bring in exclusively for our Club members. Happy to be of service!

New Cheese & Goodies

Ready to help create a cheese? Test your palate? Taste a cheese you can't taste many other places? Come try the newest cheese sent to us by Jasper Hill Farm in Vermont as part of their Conundrum Project. Many of you love their bloomy-rinded decadent Moses Sleeper. Well, imagine it kicked up a funky notch by washing it in brine. From the folks at The Cellars at Jasper Hill: "[T]his cheese was born from an affinage experiment. We have been testing out the effects of an initial brine washing of Moses Sleeper as a way to help the rind yeast up upon arrival in the caves. An important facet of that experiment is understanding how much washing is too much for Moses' bloomy rind to grow. We found that the washed-rind Moses Sleeper was different but delicious, and this file we're very excited to share our Conundrum with you." That's it; no more information for you! I'm leaving out the tasting notes, because we want to know what you think. We'll collect the information and send it back to Jasper Hill Farm. Come on Austinites; show us whatcha' got!

Yep, it's tomato season, which for us in the Cheese Shop, translates into Mozzarella and Burrata season (granted, we're pretty much attached to them year-round). That being said, we're fortunate to offer a new seasonal special because our friends at Springdale Farm and Pure Luck Farm will be sharing their heirloom tomatoes and organic basil with us, respectively. All you'll need to add is our Katz Rock Hill Ranch Organic Extra Virgin Olive Oil and Camargue Fleur de Sel, and you'll have the most perfect Caprese salad imaginable. (We're not kidding; this is Cheesemonger Kelly's nightly dinner for a week straight!)

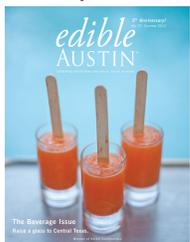


So if it's not obvious already, we've been on a chocolate kick lately. (Blame the recent pregnancy!) In his effort to please, Cheesemonger Paul has added a new producer to our chocolate offerings: Marou, the "first single-origin artisan chocolate maker from Vietnam." We brought in the [Tien Giang 70% Chocolate](#), a full-bodied chocolate with spice and fruit notes. Soon to be certified organic, this chocolate is made with trinitario beans produced by co-op farmers in the Cho Gao area of the Mekong Delta. Behind the cheese case, we recommend pairing the Tien Giang 70% with Coolea, an Irish gouda-style farmhouse cheese that comes from the mountain farm of Dick and Sinead Willems. Our current wheel, made May 17, 2010, is heavenly and perfectly complimented by the chocolate. The second Marou treat we brought in is the [Dong Nai 72% Chocolate](#), made from beans sourced through agro-forestry farms scattered around Cat Tien National Park's primeval forest in the upper Dong Nai province. We're loving this chocolate with Sarvecchio, an American cheese from Wisconsin, made in the style of Parmigiano-Reggiano, with characteristic pineapple-

like sweetness and nutty flavors. What makes this cheese special is that it's rubbed with olive oil before being aged a minimum of 20 months. Of course, we give samples of our chocolates too, so come try them for yourselves and give us some feedback.

Following on the heels of bringing in our new customer favorite Tasmanian Leatherwood Honey, we've also brought in a [Rare Organic Hawaiian Honey](#). Another single-source product, the honey is gathered from a single unique grove of kiawe trees on the Big Island. This unheated and unfiltered honey has a pearly white color, a naturally thick, spreadable texture and a unique, delicate tropical flavor. Come do a side beside tasting comparing the two honeys to see just how different honey can be! Our favorite pairing for the Rare Organic Hawaiian Honey? Tomme de Chevre, a moderately pungent washed rind goat's milk cheese from the Loire Valley of France.

Cheese-y Events & News



Happy Fifth Anniversary to Edible Austin! We're happy to be included in this special issue with Kristi Willis' article "[Pint to Plate](#)" about beer and food pairings. Where do we fit in? Cheese and beer pairings, of course! Pick up a copy at our shop or click on the link above to read about beer pairings in general, as well as get John's recommended list of local brews paired with cheeses. While you're at it, check out the [article](#) on Argus Cidery. After reading it, swing by the shop to pick up one of the few remaining bottles of this year's Bandera Brut. (Don't be sad; their Malus Opus will be out soon!)

[Pies & Pigs](#) - Thursday, June 14 (6-9pm): This event at Springdale Farm, benefitting Colleen Sommers of Pie Fixes Everything in her fight against breast cancer, is complete with food, music, a pie eating contest, and a huge silent auction. Click [here](#) for more information and to purchase the \$25 tickets.

[Austin Guitar Salon](#) - Saturday, June 23 (7pm): Live Music? A Beautiful Setting? And delectable Cheese & Wine? We're teaming up with our friends at the Austin Classical Guitar Society (ACGS) and the Heritage Society of Austin for one very special reception and concert at the gorgeous, historic Commodore-Perry Estate in Hyde Park. For more 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

Visit our website »

[Forward email](#)



This email was sent to john@antonellscheese.com by info@antonellscheese.com | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

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