



July Classes

Honestly, time just flies by...even in the heat of summer! Thus, it's time to release tickets to our July cheese tasting classes - an ideal way to escape the heat for sure! Come to class, play with cheese (and eat it of course) in the cool comfort of our Cheese House, and sip on a refreshing beverage with friends for one heck of a summer treat! Our cheese classes are basically a way for us to geek out on cheese. In addition to a guided tasting of at least seven cheeses, you also enjoy accompaniments like olives, nuts, and bread. Depending on our mood and the cheese selection that evening, we'll also pair various jams, charcuterie, and the like. You can choose to participate in our beverage pairings with your separate purchase of our recommended wine or beer suggestions from the Cheese Shop prior to the tasting. Our upcoming classes are the following dates:

Mon, July 1 - Celebrate Ham Independence: Tasting of America's La Quercia cured meats*

Wed, July 3 - A Celebration of American Artisanal Cheese*

Wed, July 17 - Taste Off: Old World vs. New World Cheeses

Thurs, July 18 - Cheese 101: Seven Styles of Cheese

Tues, July 23 - Taste of Place: Italy

Tues, July 30 - Cheese 101: Seven Styles of Cheese

Tickets are \$39.99 unless otherwise noted*. Because this is an intimate event in our Cheese House, seats are limited to four per group and tend to sell out quickly. To purchase tickets or get additional information, visit our [website](#). *Please read all details before purchasing tickets, since they are non-refundable and non-transferable to other dates.* Also, remember that you can host a private party cheese tasting in our Cheese House. [Contact us](#) for more details. Lastly, don't forget that you can come taste cheese for free in our Shop, and our cheesemongers will gladly give you a mini-Cheese 101 tour through our cheese case. Get your notebooks out and taste buds ready!

Next Pop-Up Picnic

That's right; it's here! Our next Pop-Up Picnic! Only this time, in celebration of Ham Independence next week (more on that to come), our picnic baskets will highlight various La Quercia salamis. Of course, we're a Cheese Shop, so we'll throw in some cheese, as well as a few other snack bites. In that light, we're calling this event a Pop-Up PIGNic - get it?! (A note to the vegetarians out there: since this is a pig-centric picnic box, feel free to bring other

treats! I know this great cheese shop....)

Our next Pop-Up Pignic will be Saturday, June 29 from 10am to 1pm. At 9am that morning, we will announce the location on our facebook page and through our twitter account. (Note: we will not be sending a separate email notification this time around; instead, it's a true pop-up so you'll have to check into our social media posts!) The first 150 folks to show up will get a picnic box - first come, first serve! Our last event was so successful, that the goodie bags were out in about an hour. So plan to come quickly!

Don't forget to BYOB (a beverage and a blanket). We'll have live music and games again. Any profits from the \$7 suggested donation will go to Slow Food Austin, who will be on hand talking about their exciting upcoming events. Fear the heat? Don't! This location is fantastic. I don't want to give away too much information, but just know that we'll be under the shaded canopy of big trees! So get ready Austin! In early anticipation of our upcoming Fourth of July holiday, let's declare Ham Independence; no longer need we be dependent on European imports now that we have great American producers like La Quercia. Long live the red, white, and blue!

New Cheese

We've previously discussed how seasonality affects cheese, as well as milk type, breed type, style of cheese, and affinage (or cheese maturation) to name a few other determining factors. Another contributing cause is the animals' diet, which is closely tied into seasonality. Are the cows grazing on those early spring grasses, lush summer fields blooming with wildflowers, late fall grasses, or even hay and other food sources during those cold winter months when snow blankets the ground? Do the animals have access to lush forage (think Iberico pigs munching on acorns!) or did the cows get into a garlic patch? Needless to say, what those animals eat impacts the flavor of their milk (or meat in the case of the piggies), as is the case for these next two cheeses.

Heublumen is a new cheese to our case. Made from late winter/early spring milk, this raw organic cow's milk cheese from the canton of St.Gallen in Switzerland is made in the style of other mountain-cheeses; however, it is unique in that it is rubbed and coated in the same hay the cows eat. Made by second generation cheesemaker Thomas Stadelmann, who trained making Gruyere, Heublumen (or "hayflower" in German) is aged for a minimum of four months, in which time it develops that nutty flavor we love in mountain-style cheeses but also a distinct earthiness and woody flavor from the addition of the hay.

We've got another unpasteurized cow's milk cheese new to the case: **Isle of Mull Cheddar**. Made by Chris and Jeff Reade (with the help of son Garth, the herdsman, and son Brendan, the mechanic) on an island in Scotland, Isle of Mull Cheddar comes to us through Neal's Yard Dairy. Operating a farm and dairy on an island has proven to be replete with challenges for the Reade family and they have had to rely as much as possible on their own skills and what is located on the island. In a region known for short summers, the Reades have had to come up with alternative food sources apart from just grass for their herd of Friesian, Jersey, Brown Swiss, and Ayrshire cows. These cows are fed a mixture of silage and draff (or spent grain husks from a nearby whisky distillery). The result? A cheddar that tastes like fermented goodness with a somewhat wine-like flavor - something we can definitely sink our teeth into!

Service Beyond the Counter

Friday, June 21 (7-10pm): Edible Austin's Sipping Social at Vuka

Tickets are on sale for one heck of an evening (for a good cause): sippin' on fancy cocktails, showcasing some awesome Texas spirits! Celebrating Edible Austin's newly-released Beverage Issue (get one in our Shop for free!) and benefiting the newly-formed nonprofit Austin Food for Life, the Sipping Social can't be missed.

Cheese-y Events & News

Pick up a June issue of Austin Monthly to get a look at our recommendations for local treats to build the perfect picnic basket! And just to give you a preview, we definitely recommend Springdale Farm tomatoes; lucky for you, we're offering them in the Cheese Shop as a seasonal treat and perfect accompaniment to our rockin' burrata and other cheeses. Yea, we know. Awesome.

This past Monday, we eagerly donated cheese to the Citywide86'd Competition (aka Chefs Under Fire) hosted by Uchi/Uchiko, The Keeper Collection, and The Wine and Food Foundation of Texas. After numerous competitions throughout this past Spring (think the Food Network's hit show Chopped), the top four finalists duked it out at the AT&T Center as they opened boxes with mystery ingredients and had to improvise to come up with delicious recipes and make them on the spot - all while a crowd of over a hundred folks watched, judged, and drooled. There were three rounds: appetizer, entrée, and dessert; after each, a competitor was eliminated. So what did we throw at them? Well, we included mystery box ingredients for the dessert course - Iberico de Bellota Lardo from La Quercia, as well as Pure Luck Dairy's amazing Feta. We were also happy to help stock the pantry with Widmer's 10 Year Cheddar, Pecorino Riserva, and Valdeon blue cheese, in addition to African Peppadew peppers. Congrats to Congress' John Hajash for his win (as well as to Sway's Joaquin Cebollas and Chase Gintner and Foreign & Domestic's Brandon Martin who proved themselves winners and formidable adversaries as well!). Get a recap here.

Stay Cheese-y!

John & Kendall

Brad, Courtney, Paul, Victoria, Dan, Traci, Kara, & Megan



ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

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Visit our website »