



### Cheesemonger Profile: Courtney

Because we're all about "getting intimate" with cheese, it's important to know your cheesemonger - that person who gracefully slices a sample of cheese, extending it across the counter for your tasting pleasure... It's a special relationship you share with your cheesemonger - one built on trust that we can quickly identify your cheese needs and tasting preferences and go beyond your wildest expectations, ultimately helping you find the cheese that makes you do your happy dance. So, we've deemed it necessary to occasionally send out cheesemonger profiles. This week, we're suggesting some goat milk cheeses and beers, which screams to speak of Cheesemonger Courtney (who probably lives on the two items alone!). We hope this leaves you feeling like you know her. And for those of you out there who also dream of also fulfilling the cheesemonger's mission, feel free to send us your resume in the event that we look to expand our team in the future. Without further ado, we give you Courtney's favorites:



**Favorite Cheese:** Vermont Butter & Cheese Co. Coupole

**Favorite Pairing:** Rogue Creamery Caveman Blue with Great Divide Yeti Imperial Stout

**Ideal Cheese Plate:** All goat's milk cheeses down the line; it would have...Coupole, Kunik, Chevre d'Or, Chevre Noir and lastly Montenebro. For the meats, an abundance of duck salami, speck and Petite Jesu, along with an assortment of berries, blackberries, raspberries and strawberries...oh and some pistachios and bread (of course)!

**Dream Trip:** A U.S. brewery road trip with a trunk full of cheese to pair along the way

**Other favorite shop product:** Laguiole Bread knife

**Product to invoke customer happy dance:** Widmers 10 year cheddar with shallot confit

**Cheese-y nickname:** Cheese mongol

**Favorite milk type:** I'd hate to be bias when it comes to cheese because I love it all but I'm a sucker for the Goat. By the looks of my ideal cheese plate, I think I gave myself away with that one. If I were a cheese, I'd be a triple creme because everyone loves a good triple creme.

**My favorite thing about being a cheesemonger:** Figuring out peoples palates and giving them a taste of something that they'll love.

**Other Hobbies:** Brewing beer, making cheese, gardening, cooking and collecting VHS tapes

### New Cheese & Goodies

A popular mainstay in our case has been Pondhopper, a firm goat's milk cheese made with beer. Come try Classico from the same producer - [Tumalo Farms](#) out of Bend, Oregon.

This decorated goat's milk cheese, the flagship cheese, has won numerous blue ribbons from the American Cheese Society. Typical of goat's milk cheeses, it has an acidic, citrus bite. However, the 3-6 month aging process helps it develop a sweeter flavor as well, almost tasting like salted caramel. Pair this cheese with some of our Marcona almonds to highlight its nuttiness and a nice malty beer like our [Jester King](#) Brewery Mad Meg!

[Dogfish Head](#) Namaste is on the shelf! This Belgium-style Witbier is brewed with dried organic orange slices, lemongrass and coriander, making it a perfect session beer for a hot summer's day. All of us here at the Cheese Shop recommend pairing this beer with some kind of goat cheese, especially Pantaleo, an aged firm cheese from Sardinia, and try accompanying the pairing with our dried Turkish apricots.



The Mangalitsa pig, originally from Hungary, was brought to the United States in 2006 by Heath Putnam via Austria. While most hogs are bred specifically for their meat, the Mangalitsa are bred for their lard, known for having both a light and rich flavor. We're pleased to offer Mangalitsa

Guanciale, cured by Salumeria Biellese in New York. This Guanciale, or pork jowl, has a delicate smoky flavor that's a perfect addition to a pasta dish or used to season braised greens.



### Cheese-y Events & News

[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 historic Commodore-Perry Estate in Hyde Park. For more information, click [here](#).

Cheese & Wine Tasting at [Halcyon](#) - Tuesday, June 26 (8pm) - Free! Come hit up Halcyon for a delectable tasting of cheeses and wines. Our resident wholesale manager and Cheesemonger extraordinaire Paul Kiry will be leading the cheese portion.



[Harvest Room Supper Club](#) featuring CKC Farms - Saturday, June 30 (6pm). Five course dinner with Royal Fig Catering Chef Dan Stacy, using artisan goat cheese made by Chrissy Flores of CKC Farms. Menu includes Scallops, Duck Fat Roasted Lamb Loin, and more - of course highlighting cheese! \$65 per person. BYOB. [Email](#) or call 739-3233.

### Cheesily Yours,

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



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