



### Slow Food Ark of Taste



As we continually work to source exciting new goods for the Cheese Shop, we've begun to hunt out those that are named as [Ark of Taste](#) products. Thanks to Slow Food Austin for the following recognition in their most recent newsletter, as well as Valerie Broussard for working closely with us on this project: "The Ark of Taste is an international catalog of foods that are threatened by industrial standardization, the regulations of large-scale distribution and environmental damage. In an effort to cultivate consumer demand—key to agricultural conservation—only the best tasting endangered foods make it into the Ark. Since 1996, more than 800 products from over 50 countries have been added to the international Ark of Taste. The U.S. Ark of Taste profiles over 200 rare regional foods, and is a tool that helps farmers, ranchers, fishers, chefs, retail grocers, educators and consumers celebrate our country's diverse biological, cultural and culinary heritage. Austin's very own Antonelli's Cheese Shop regularly stocks several Ark of Taste foods, including White Kiawe Honey of Hawaii (Volcano Island Honey), Katz Gravenstein Apple Cider Vinegar which is on the Ark for its method of production and apple varietal, and Vella Dry Jack." Tupelo Honey is another item we've sourced since our opening, and these are just those Ark of Taste goods for the United States! Come in and ask us what other goods are recognized as Ark of Taste goods internationally.

### New Cheese & Goodies

Attention! [Blue Heron Farm's](#) chevre is in our case! Lisa and Christian Seger found time (or made time rather) to steal away from the farm to bring us their much coveted fresh goat's milk cheese made using the milk from their herd of Nubian goats. What's so special about that? Well, in their own words, "Chevre can range widely in flavor and texture. Blue Heron Farm chevre is different from most in that it is exceptionally creamy and extremely mild - with little to no discernible "goat" flavor. This is largely because we have chosen a breed known for its sweet milk and high butterfat content. Few commercial dairies use Nubians, as we do, because their output is not generally high enough, volume-wise, for commercial production. We decided quality is more important than quantity." Come be one of the lucky few to gobble up their **Breakfast Spread** (studded with dried apricot and crystallized ginger) or their **Lavender Chevre**.



Cheesemonger Victoria is all about what she's drinking while eating cheese and she's brought in a new exception Vermouth to the Shop. Here's her review: "Former chemist turned artisanal vermouth blending mestro Mauro Vergano puts a new twist on the tradition of aromatized wines that have been produced in the Piedmont region since the end of the 18th century with his **Americano**. Like many traditional Piedmontese vermouths, Americano's primary herbs and spices have an absinthe base (in this case maggior, gentile and pontico) to which Vergano then adds gentianella, bitter orange zest and chinotto, giving it a pleasant bitterness. The true magic behind the Americano, however, comes from the grapes. Whereas many vermouths often come from unspecified grapes or sources, Vergano specially sources his grapes from Casina Tavjin's organically grown Grignolino grapes with their beautiful balance of intense dry body with soft, mellow tannins. To truly experience the versatility of the Americano we recommend tasting the vermouth straight first and then letting it open up with the addition of sparkling water and a twist of orange peel or with ginger beer for a spicy kick. All in all Americano is the perfect summer sipper, but let's not forget about the cheese! Cheese and vermouth are the match made in Heaven you never realized you've been missing! Served straight, we love Americano with Alpine style cheeses like Cobb Hill's Ascutey Mountain to bring out notes of caramelized onions and pineapple. Add some bubbles and Americano is THE thing to drink with creamy blues! Try it with our Roquefort Carles for hints of fruit and cream or with Stichelton for flavors of smoked ham and an earthy maple sweetness."

## Cheese-y Events & News



### Stephens Family Benefit at FINO - Sunday, July 22 (7-9pm)

Join the Austin food community in supporting one of our own. Tabatha (Dai Due Sous Chef) and Bobby Stephens' baby boy, Holden, tragically passed this June after a 10 week battle with a rare genetic disease. The hospital bills are stacking up and this family needs every bit of our help. You can help them and simultaneously have a great time. The evening will include a multi-course blowout dinner at beautiful FINO Restaurant including cocktails and wine. The dinner will be presented by Dai Due, The Leaning Pear, The Noble Pig, FINO, Antonelli's Cheese Shop and Lenoir and cocktails will be provided by skilled bartender, Bill Norris of Alamo Drafthouse. Also look forward to a silent auction featuring items from Uchi/Uchiko, Tito's, Progress Coffee, Ace Custom Tailors, Coffee Bean and Tea Leaf, Karavel Shoes, Yeti Coolers, Renaissance Hotel, SXSW Wristbands, The Austin Chronicle, Edible Austin, Confituras, Antonelli's Cheese Shop, Spirited Food Company, Fine Home Dining, Lenoir, Viva Day Spa and more! To purchase the \$125 tickets, click [here](#). For more of the Stephen's family story you can visit their [blog](#).

### Cheesily Yours,

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



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