



Hamming It Up!

Customers usually make a beeline for our cheese case when they come into the Shop, often waiting to taste and pair our charcuterie offerings until they've selected their cheeses. Well, get even more excited, because the charcuterie case is undergoing a radical transformation. Following on the heels of the addition of Salumeria Biellese Mangalitsa Guanciale for a limited time, our next addition (of many to come) comes to us from Surry, Virginia, where ham curing has long- 400 years long- history, going back to the Jamestown colonists.

S. Wallace Edwards & Sons is one of those multigenerational family businesses that we love. Beginning in 1926 S. Wallace Edwards, then a captain of a ferry boat, began serving sandwiches with his family's cured hams. Soon, demand became so great that he devoted himself to curing full time, selling to country stores and hotels and even shipping across the country and overseas. Three generations later, the business is still in the family and still producing hams, like our new Surryano Ham, in the traditional way.

The **Surryano Hams**, like all of Edwards' hams, are processed by hand at every step: first, they are hand rubbed with salt to begin the curing process, and then (according to Native American techniques) the hams are hickory smoked for seven full days, and are allowed to age for another 400 before being released from the aging room. But it's not just the time-honored techniques the Edwards family uses to make their country hams taste AMAZING, it's the hogs themselves. The Surryano Ham is made from 100% Berkshire hogs, raised under Certified Humane conditions - meaning these pigs can trace their ancestry back to the herds that originated in Berkshire, England, and have plenty of access to open space, abundant and healthy food, and adequate shelter (and a whole list of other requirements) to ensure they live happy pig lives.



The inaugural legs of this ham have been a very special, **Peanut-fed edition**, taking a cue from the famous acorn-fed Iberico hogs from Spain (which you can also sample in our shop - just ask for the Lomo Iberico!). Allowing the hogs to eat exclusively peanuts for a few months gives their meat an added, nutty complexity, which already have an amazing, deep, smokey flavor.

Make sure you come in soon to try a bit of this incredible ham, and ask your cheesemongers about their favorite pairings. One of the best so far has been the Surryano with the new Vergano Americano Vermouth featured in last week's newsletter, or, Brad's favorite, on a baguette with some Vermont Butter and Cheese Co. Cultured Butter. Stay tuned for more updates to our charcuterie case, including a special shipment from La Quercia!

New Cheese & Goodies



Fricalin, a strong and salty firm cheese from Switzerland, is washed and turned for the first four weeks, then cave aged for 5 months, ending up as a strong, malty, and slightly sweet cheeses which pairs with nearly any beer, smoky and jammy red wines, or dry and mineral white wines.

We've also received another hard sheep's milk cheese from Spain. **Roncal** comes from the Navarre region and was the first to be awarded

Spain's denomination of origin status in 1981. It tastes smooth and nutty with pleasant lanolin notes and a hint of green olives and pairs beautifully with red wine and cured pork.

Cheese-y Events & News

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

Thanks to our amazing Austin community, seats to this event sold out within 48 hours of announcing the event. You can still help! Please consider [donating](#) to the Stephens family to help with their medical bills. For more of the Stephens' family story you can visit their [blog](#).



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
4220 Duval St, Austin, TX 78751

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