



August Classes! On Sale Now!

Our cheese classes are basically a way for us to geek out on cheese; we'll guide you through a tasting of our "7 Styles of Cheese," explaining the family of cheese, as well as specific information on that cheese itself and its producer. Accompaniments include olives, nuts, and bread and sparkling water for palate cleansers, and we'll pair various jams, chutneys, and the like depending on our mood. You can also choose to participate in our beverage pairings with your separate purchase of our recommended white or red wine or beer suggestions from the Cheese Shop prior to the tasting. Our upcoming classes are the following dates:



Thursday, August 16 (6:15-8:30pm)
Thursday, August 30 (6:15-8:30pm)

Tickets are \$35 (plus tax and processing fees); because this is an intimate event in our Cheese House, seats are limited and tend to sell out quickly. To purchase tickets or get additional information, visit our [website](#). (When purchasing tickets, please read all instructions carefully, noting that purchased tickets are nonrefundable and nontransferable for other event dates.) If you are unable to get a seat, please sign up for our waitlist because we are often able to accommodate extra guests. As always, we thank you for the opportunity to "talk cheese" and we can't wait to see you!

Cheese from Neal's Yard Dairy



Just this week, we had the pleasure of welcoming David and James of Neal's Yard Dairy in England into our Cheese Shop and Cheese House. For those of you not familiar with Neal's Yard Dairy, please come in and ask us what we think. For a brief synopsis, know that they're highly revered in the cheese world. They opened in the 1970s selling fresh cheeses, among other goods, made by Randolph Hodgson and others. They later grew to incorporate a creamery, relocated the Neal's Yard shop in Convent Garden, and opened another in the Borough Market. Although we don't get our hands on their fresh cheeses, we're grateful for their sourcing and maturing of worthy cheeses. Randolph and his team regularly visit over seventy Cheesemakers around Britain and Ireland to taste, test, and handpick those batches of cheese that meet their high standards and are continued to be matured specifically for Neal's Yard. Many of those cheeses will then go on to be matured in Neal's Yard Dairy's own aging rooms in Bermondsey, which are brick railway arches under the main line from the London Bridge to Dover. They sell to cheese shops (like us!) and restaurants around the world, and it's truly an honor to stand alongside them and taste cheese. So we couldn't pass up the opportunity to taste through the cheeses in our case that we source through them.

Ardrahan, a washed-rind cheese made from pasteurized cow's milk, is made by Mary Burns in County Cork, Ireland. Often typical of washed rind cheeses, the smell is more aggressive than the taste and you'll get savory and smoky notes accentuated by that special funk and soft, sticky paste.

For the sheep's milk lovers out there, **Berkswell** is the cheese for you. This beautiful firm cheese, shaped in kitchen colanders, is made from the raw milk of a herd of about 600 Friesland and Friesland Poll Dorset cross ewes. It has all the rich, nutty, fruity, and

sometimes sweet flavors that you're looking for in a quality sheep milk cheese and the finish lingers beautifully.

Kirkam's Lancashire is a raw cow's milk cheese made by Graham Kirkam. The semi-soft to firm cheese has a flavor unlike any other, simultaneously tangy and smooth with a lactic, lemon-like burst. This cheese continues to develop and evolve in your mouth, so make sure to take your time and appreciate it for what it is and can be!

David and James assisted us with cutting into a new wheel of **Sparkenhoe Red Leicester** while they were in the Shop. Also made from raw cow's milk, this firm cheese from David and Jo Clarke is wrapped in cloth and lard for aging; it tastes pleasantly earthy and nutty. Plus, it's vibrant color makes it a beauty on a cheese board!



One of our most popular blue cheeses in the case, **Stichelton** is a raw cow's milk blue made in a traditional barrel form. This is a great blue for all folks; it's smooth and creamy and tastes of cool cellars and toasted nuts. The slight spice on the finish is complimented by the sweet notes. This is one of our favorite cheeses to pair with beer, chocolate, preserves, or cajeta!

Cheese-y Events & News

Thanks so much to our amazing customers, friends, and the greater Austin foodie community, we raised over \$25,000 to help the Stephens Family with their medical bills through this tragic time in their lives. Thanks Austin for sharing the love! And thanks to everyone who participated in and donated to the benefit at FINO!

Sunday, August 12 (12-4pm) - Slow Food Austin is hosting it's second annual Quiz Bowl at The Highball. This is a great spectator event; while you're watching teams try to out-compete each other in foodie knowledge and trivia, you get to eat good food (like our cheese!) and drink good drinks! Plus, there are door prizes! The \$25 ticket benefits Slow Food Austin. For more information or to purchase tickets, [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

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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