



**Proud to eat American!**

American cheese goes far beyond those flimsy, plastic wrapped singles and we owe great appreciation and thanks to those American Cheesemakers who are forging our own path to cheese-y greatness. Many American "greats" are made in the style of a traditional European classic. Like Alpine-style cheeses like Comte and Gruyere? Try Uplands Pleasant Ridge Reserve. A fan of English farmhouse clothbound cheddars? Dive into Cabot Clothbound Cheddar aged at The Cellars at Jasper Hill. Of course, each of these may take inspiration from the original style but has a flavor uniquely its own. And then there are those American "originals" like Vella Dry Jack and Widmer's Brick - cheeses born out of American traditions. We're winning more and more international awards for our cheese. American cheeses are worth celebrating, being proud of, and most importantly, eating! Not sure what American cheese is your favorite? Or perhaps you haven't delved into the amazing world of American cheese. Simply come in and tell us your favorite cheese, and we'll recommend an American one sure to impress your palate. Thanks to our American cheese producers, being patriotic through your cheese selection has never been easier. It's worth noting too, that you can be just as patriotic with your cured meat selection. La Quercia's Prosciutto Rossa and Surry Farms Surryano Ham can beat a Prosciutto and Jamon Serrano tasting respectively any day of the week. Not a believer? Let us happily awaken your taste buds to our artisanal American treats!

While many of you are already on vacation celebrating our nation's independence, we decided to remain open today to help equip you with your celebratory sustenance. We'll be open from 11-7 today to meet your needs. Please note that we will be closed tomorrow, the Fourth of July. We will re-open Thursday at 11am with regular store hours. Don't forget you can simply give us a call and order one of our Party Packs listed below if you don't have time to come in for a tasting. Call 531-9610 to speak details with a cheesemonger.



**Kelly's Personal Party Pack for Two**

- Pure Luck Dairy Herb Chevre Disc
- Argus Cider Bandera Brut
- 1/3# Crespone Salame
- 1/3# Cornichons

Kelly's picks celebrate local flavors by pairing Argus Cider with Pure Luck's Herb Chevre. Both are light, refreshing, and ideally zingy and crisp for a hot summer's day. Flavors of the organic herbs are mirrored in the seasoning of the cornichon pickles, and the effervescence of the cider cuts through the delicious fat of the Crespone Salame. (approx. \$35 plus tax)

**Victoria's Personal Party Pack for Two to Four**

- 1/2# Widmer's Brick
- 1 Boska Barbeclette (grill not included)
- Adelbert's Scratchin' Hippo
- Baguette

Choosing to feature a cheese considered to be one of the "American originals," Victoria's pack is all about embracing the heat by melting some brick cheese! The barbeclette holds a wedge of cheese allowing for easy melting over a grill. Simply smear it on our Easy Tiger baguette and you've got "easy" grilled cheese sandwiches.

(approx. \$35 plus tax)



**Courtney's Personal Party Pack for Two**

- 1/3# Vella Dry Jack
- 2/5# Creminelli Wild Boar Salame



Jester King Mad Meg  
 Also considered an "American original," Dry Jack, a hearty cow's milk cheese from California, will beat the heat - or at least stand up to it! This is the ultimate snack pack when paired with Wild Boar Salame and Jester King Mad Meg beer. (approx. \$35 plus tax)

**Brad's Platinum-level Party Pack for Four**

1/2# Cabot Clothbound Cheddar aged at Cellars at Jasper Hill  
 1/2# Surryano Peanut-fed Ham  
 Palmina Barbera 2009  
 Virginia Hot Peach Chutney

Brad's picks include two new products to our shop. The Surryano Peanut-fed Ham is a limited edition offering and we're one of the lucky folks nationwide who were able to get our hands on this decadent and delicate cured meat, mimicking flavors of the famous Spanish Jamon Serrano. We're already flying through the two legs we received, so make sure to come request a taste of this before it's too late! An awesome meat begs for an awesome cheese that never lets you down - Cabot Clothbound Cheddar - and this wheel is tasting even more spectacular than normal. To spice it up a bit, add a little of our new Hot Peach Chutney. (approx. \$75 plus tax)



**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  
 Visit our website »

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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