



## Texan Cheesemakers Make us Proud at American Cheese Society 2011 Competition!

Go Texan Cheesemakers! Woohoo! You rocked the American Cheese Society annual competition! For those who haven't heard how the competition works, imagine a dog show in which dogs compete in breed classes. Then those winners go on to the Best in Show judging. And that's how it works! This year, American cheeses were entered into 106 categories (out of a potential 109) and there were a total of 1676 cheeses entered into the competition! So back to those Texan Cheesemakers making us proud... As they have every year since entering, **Pure Luck Farm and Dairy** out of Dripping Springs took home prizes - two second place ribbons for Hopelessly Bleu and Basket Molded Chevre. **Dallas Mozzarella Company** won a 1<sup>st</sup> place for its Hoja Santa Goat Cheese and a 3<sup>rd</sup> place for the Queso Blanco with Chiles. **Three Happy Cows**, a newer producer in the Dallas area, took home the third place ribbon in their category, when both their Plain Drinkable Yogurt and Blueberry Drinkable Yogurts tied. Eagle Mountain Farmhouse Cheese out of Granbury won first place for its **Birdville Reserve**. (John even high jacked a piece to bring back to the shop!) And lastly, **Brazos Valley Cheese**, based just south of Waco, took home three ribbons! Their Bandaged Cheddar won a 3<sup>rd</sup> place, their Brie a 2<sup>nd</sup> place, and their Eden a 1<sup>st</sup> place. (Not all our Texan Cheesemakers entered cheeses into the competition, but we hope this inspires them to do so next year!) Thank you, thank you, thank you Texas Cheesemakers! Not only do you make us proud and delight our taste buds, but we know you also work tirelessly and endlessly - weathering the drought and caring for your animals, maintaining clean working environments to produce high quality milk, pouring your heart and soul into making good cheese, and watching over it like a baby as it matures. In fact, we owe sincere appreciation and gratitude towards all artisanal Cheesemakers, who daily produce labors of love that we get to enjoy. Thank you.

(Still can't get enough? Check out this Canadian News interview with Kelly and other ACS folks!  
[http://montreal.ctv.ca/servlet/an/local/CTVNews/20110805/mtl\\_cheese\\_110805/20110805/?hub=MontrealHome](http://montreal.ctv.ca/servlet/an/local/CTVNews/20110805/mtl_cheese_110805/20110805/?hub=MontrealHome))

### New Cheese

We thought it best to tell you which Texas cheeses we have in the case right now, lest you be pining for some! In addition to CKC Farms Fresh Chevre and Seasoned Feta, we also have Pure Luck's June's Joy (a fresh chevre seasoned with black pepper, thyme, and honey), Feta, Ste. Maure, and Hopelessly Bleu. We're also excited to introduce their Anaheim Chili Chevre. That sums up our Texan Goat Cheese collection right now (but don't forget about Blue Heron's Cajeta and Bourbon Cajeta!).

For our cow's milk cheeses, we have Eagle Mountain Farmhouse Cheese Granbury Gold and Granbury Vintage. And David should be delivering some of that award-winning Birdville Reserve today! We also have Sand Creek Farm's Gouda and Farmhouse Raw cheese, as well as Veldhuizen's Greens Creek and Bosque Blue.

Lastly, we're receiving a shipment from Brazos Valley Cheese today of their Cheddar, Blue, and

Eden (new to our case), a bloomy-rind cow's milk cheese with an ash line beautifully cutting through the paste and wrapped in a fig leaf.

We know you want it. Now come and get it.

### Events & Updates

Calling all Cheese and Beer Lovers! We've got two events on the books for you to note:

Wednesday, August 24(7:30pm): We'll be headed to the Flying Saucer for a tasting of Saint Arnold's Divine Reserve 1 through 9 bottled beers, led by founder Brock Wagner. The Flying Saucer staff worked hard to get their hands on all of these, and 16 lucky individuals will get to taste the goods and eat artisanal cheeses chosen to showcase these Texan beers. Interested in getting your hands on one of these coveted tickets? *Show up at the Flying Saucer next Wednesday (8/17) at 7:30pm*, freely enter yourself into a drawing, and if chosen, purchase up to two tickets. (Want to know more about Saint Arnold's Divine Reserve single batch beers? Here's your link: <http://www.saintarnold.com/beers/divine.html>.)

If your ticket doesn't get drawn for the Flying Saucer event, no need to cry. We're excited to announce our second annual cheese and beer pairing at The Draught House to be held in October. We'll announce details closer to the date, but just know that you've demanded a repeat, and we've listened.

Sunday, August 14 (12-4pm): Slow Food Austin will host a Quiz Bowl at The Highball. This trivia style contest (think game show) is not for the faint of heart. Teams comprised of local food celebrities and food hot shots will need to know their stuff about food history, cheese, food pop culture, beer and spirits, food artisanry, and foodie trends to win the honor of being the official "Food Geeks" of Austin. You're bound to learn something interesting whether you are playing or watching. Audience members get to taste delicious delights from local "slow" restaurants and get to bid on a pig parts dressed by Salt and Time. Buy your \$15 admission tickets here: <http://slowfoodquizbowl.eventbee.com/>.

Lastly, thanks to customer Steve Shuck (and co-owner of Stag) for mentioning us in his Top Ten list in the August issue of Austin Monthly! We're always happy to provide you with good cheese Steve!

Cheesily Yours,  
Kendall & John  
Kelly, Brad, Shawn, and Courtney

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Mon: Closed  
Tues - Sat: 11am to 7pm  
Sun: 12pm to 5pm

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