



Pencils and Tasting Notebooks Ready?! It's Back To School Time!

For those of you who are returning to Austin this week after a summer away, we thought we'd give you a little update. It's still hot. Really hot. But not in the cheese shop where it's always cool. With the beginning of the school year only days away, we are gearing up for the season that Texans call "Fall" but would be more appropriately described as "the end of Summer." And if you are anything like us, your calendars are filling up quickly with great social events and get-togethers. We've got great tastings, classes, and outings planned for the next three months and will give you many more details as we get closer. However, we thought we'd whet your appetite with a sneak preview.

Next Wednesday, we're co-hosting a St. Arnolds Divine Reserve tasting with the Flying Saucer in the Triangle (and sadly, the special event is sold out); however, if you are a Saint Arnolds fan, do come by the shop and ask us about it. The pre-pairings we did as a test run were magnificent and we're happy to share tastings! On Tuesday, August 30, we are participating in a Food and Beer pairing at The Draught House sponsored by New Belgium Brewing and its 1554 Black Ale. Salt & Time will be there as well serving up sliders of their carne du jour. Our September is also booking up quickly, with a Wine and Cheese Pairing event at Pilot Knob Vineyard tentatively scheduled for Sunday, September 25 and a Cheese and Balsamic Vinegar Pairing at Con Olio on Thursday, September 29. And because we'll celebrate the first official "American Cheese Month" this October, as well as a repeat of Austin Beer Week (October 22-30), we'll be teaming up with The Draught House for our Second Annual Beer and Cheese Pairing on Sunday, October 30; we'll be leading 40-50 guests through a tasting of some of the best beers the Austin area has to offer, paired with some of America's best artisanal cheeses. (Yes, you've begged and pleaded since our first collaboration in May 2010, and we've listened!) More details will be released closer to the dates for these last three events.

Lastly, Shawn Askinosie will be visiting Austin in November and we'll be taking advantage of the opportunity by hosting our first guest speaker event as he guides us through a chocolate discussion and tasting. If you are into chocolate this will be an amazing opportunity to taste and learn. (Just fyi that we'll be launching our Cheese Producer guest speaker series starting in the New Year.) So, that's what's on our plate! And all of these happenings are in addition to our regularly-scheduled weekly cheese classes. Hope you plan to partake in the events, tastings, and festivities with us, so bring on the Fall! (...and cooler weather....)

New Cheese

This week, we're introducing two new cheeses from a producer new to our case: Lark's Meadow Farms based out of Rexburg, Idaho. Mark Reynolds, who was raised on a farm, and his wife Emily spent the early part of the marriage on a farm and hoped that they could introduce the farming experience and the life skills it has to offer to their children and grandchildren someday. The opportunity arose when one of their daughters married a cheese-obsessed guy and they celebrated with a cheese-wheel wedding cake. While researching the source of cheese for the cake, they visited Beehive Cheese Co in Utah (makers of our Barely Buzzed, Seahive, and Habanero

Cheddars). The family fell in love with the experience and the idea was hatched! More family members participated, moved, and put themselves into the work that has now resulted in Lark's Meadow Farms, a farmstead operation with their own herds, and cheesemaking facility. As the labor demands have grown, so too has the team, introducing cheesemaker Kendall Russell into the fold. All the hard work has paid off!

Lark's Meadow Farms won a blue ribbon for it's Dulcinea a few weeks ago at the American Cheese Society competition. This original recipe, using raw sheep milk, makes a cheese that is simultaneously nutty and fruity, sweet yet tangy, and deliciously-complex, offering many different flavor profiles as you move from the center towards the rind. We've got a wheel in the house for you to try for yourself! We also received Helen, a raw cow milk cheese named after one of Kendall's mentors. Look for a deep natural coloring to the cheese, a result of the cows grazing on rich pastureland, and a wonderful grassy finish.

Events

Wednesday, August 24(7:30pm): Saint Arnold's Divine Reserve and Cheese Tasting at the Flying Saucer! (Event sold out.)

Tuesday, August 30: New Belgium Beer Tasting at The Draught House. Call The Draught House for more details.

Sunday, September 25: Cheese and Wine Pairing at Pilot Knob Winery. (Details TBA)

Thursday, September 29: Cheese and Balsamic Vinegar Pairing at Con Olio. (Details TBA)

Sunday, October 30: American Cheese and Texan Craft Beer Pairing at The Draught House. (Details TBA)

November: Askinosie Chocolate Tasting & Meet the Producer. (Details TBA)

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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