



We're hitting the road on an American Cheese Journey!

What do California, Wisconsin, and Vermont all have in common, besides the facts that they have the largest dairy production, cheese production, and artisanal cheese production in the United States, respectively? Antonelli's Cheese Shop! That's right; we're taking the time to continue our cheese education outside the shop and get some quick trips in before the crazy fun winter retail season. As you read this, Brad and John are on a cheese tour with the Wisconsin Milk Marketing Board. They've already visited Uplands Cheese where cheesemaker Andy Hatch showed them where the magic happens and Pleasant Ridge Reserve and Rush Creek are produced. They've dined alongside Joe Widmer and his son Joey, tasting through his cheddars, brick, and spreads. And Brad and John are currently on their way to visit Carr Valley Cheese where cheesemaker Sid Cook will give them the run-down and then treat them to lunch. In between, they've been to a number of other locations, and we can't wait to hear what new delicious cheeses they'll want to bring back to the shop. (John's been tweeting from his trip, so make sure to follow AntonellisChz to see photos!) In September, John and Kendall head to a wedding in California and thought it an ideal time to go a few days early to visit some cheesemakers, as well as make a quick jaunt to visit former cheesemonger Ali as he starts his food science PhD at UC Davis. Then in October, we'll kick-off a Vermont cheese tour starting at Jasper Hill Farm and heading south from there. We're grateful to the folks who let us visit them, acknowledging that we become much better cheesemongers or ambassadors for their cheese once we've witnessed their labors of love in action. (And, we're thankful to whichever part of our cheesemongering team is at home taking care of the shop; Go Mongers!)

Interested in planning your own cheese journeys? Each of these sites offer cheese tour maps of our big three cheese states. For Wisconsin, make use of the WMMB's guide. For a spotlight on Sonoma area cheese producers in California, the map below provides a useful resource. Alternatively, check out the California Artisan Cheese Guild for a listing of producers across the state. Lastly, the Vermont Cheese Council created also created a map of their producers:

Wisconsin: http://www.eatwisconsincheese.com/wisconsin/travelers_guide.aspx

California: http://www.marineconomicforum.org/images/Map_for_web_crx.pdf

Vermont: <http://www.vtcheese.com/cheesetrail.htm>

"And what about Texas?" you might ask. Come into the cheese shop and we'll happily discuss cheese tour options and which Texan producers have facilities open to the public or available to schedule appointments.

New Cheeses

We're happy to offer a new local cheese, produced by Dos Lunas, new to the Texas cheese scene within the last year. After a trip to Venezuela to care for his father where he subsequently began making cheese on the family dairy, Joaquin Avellan returned to Austin and yearned to keep making cheese. Using raw cow's milk cheese from Stryk Dairy in Schulenberg, Texas, the Secco is our next

Dos Lunas offering. (Our first was the Clasico.) Look for a fresh tang and acidity to brighten your salads or just make a refreshing snack by itself.

Another addition to our case comes from Mary Keehn's Cypress Grove, makers of Humboldt Fog and Truffle Tremor, among other customer favorites. The Lambchopper is a pasteurized sheep's milk gouda aged a minimum of three months before distribution. This scrumptious cheese has a sweet, fruity, buttery flavor and a lingering finish that both adults and kiddos love.

We also got in a huge shipment of "babies" (our term of endearment for delicate, soft-ripened cheeses): Constant Bliss and Moses Sleeper from Jasper Hill, Capriole's Wabash Cannonball, VT Butter and Cheese Bijou, and lots more. Come for a taste!

News

Tuesday, August 30: New Belgium Brewing Company is filing a small piece to promote the 1554 Enlightened Belgian Black Ale at The Draught House Pub. In addition to beer, there will be BBQ, ice cream, and cheese, as well as live music from Steel Head String Band. For more information, contact The Draught House at 452-MALT.

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: Amer. Cheese & 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

Antonelli's Cheese Shop
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Mon: Closed
Tues - Sat: 11am to 7pm
Sun: 12pm to 5pm

Web: www.antonellischeese.com
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