



Now That's American Cheese! (Part 2)

This week, we're excited to start our email off with a shout-out to shop manager Kelly, who was featured in Wednesday's Austin-American Statesman by Addie Broyles, as well as covered in Addie's austin360 blog, for being named an American Cheese Society conference Official Cheesemonger. Woohoo! Go Kelly! We're proud to call you a team member; now keep it up! Only four more days! (Read about Miss Kelly here: http://www.austin360.com/blogs/content/shared-gen/blogs/austin/food2/entries/2011/08/02/austinite_is_official_cheesemo.html?cxntfid=blogs_relish_austin.)

Yep, Kelly and John are still in Montreal. Midweek, Kelly changed gears from Nurse Kelly (caring for the cheeses entered into the competition) into ACS Official Cheesemonger Kelly getting all the cheese to various events at the conference. As of Wednesday, John and the other volunteers who run the competition, including friend and mentor of the shop Michele Harem, were *almost* finished, and the day culminated in the Best in Show contest. No, don't get all excited yet. Results aren't revealed until later this evening during the conference, and as I mentioned last year, John refuses to tell me until the public knows. (Seriously! His own wife! He also knows that I'm inept at keeping a secret.) So as we wait in anticipation to get the results, it's a good time to review some of the past winners.

Past best in show winners:

Uplands Cheese Company Pleasant Ridge Reserve (regular 2001, 2005 and extra-aged 2010)
Rogue Creamery's Rogue River Blue (2009)
Carr Valley's Snow White Cheddar (2008)
Leelanau Cheese Company's Aged Raclette (2007)
Cabot Clothbound Cheddar aged at The Cellars at Jasper Hill (2006)
Carr Valley's Gran Canaria (2004)
Cowgirl Creamery's Red Hawk (2003)
Achadinha Cheese's Capricious (2002)

We have over half of these in our case right now, so come taste some of the best of what American Cheesemakers have to offer!

New Cheese

Although they're flying out the door, we still have a couple wheels of Harbison, Jasper Hill's "Conundrum Project" cheese. Come try this soft-ripened, Ayrshire cow's milk cheese wrapped in bark and give us feedback!

Apparently, it's National Goat Cheese Month and what better way to celebrate than to eat goat milk cheese! In addition to some of our staple goat cheese offerings by Cypress Grove, Tumalo Farms, Pure Luck, CKC Farm, Blue Heron, and Central Coast Creamery, we've just received some more babies from Capriole and Twig Farm.

O'Banon is a fresh goat's milk cheese made in Greenville, Indiana by Judy and Larry Schad.

Although they were inspired by the classic French cheese Banon, the Schads wanted to add their own twist and ensure local terroir played a part of making this cheese the way it is. As a result, the chestnut leaves that are wrapped delicately around this cheese are previously soaked in Kentucky bourbon (instead of brandy). The final flavor is both citrusy and tannic. Named for the red-headed granddaughter of the Cheesemakers, Piper's Pyramid is a soft-ripened goat cheese sprinkled with paprika to give the exterior a beautiful contrast of white and red. Made in the shape of Valencay, a famous AOC French goat cheese, the paste is chalky with a beautiful and intense creamline.

Washed Rind Wheel is back from Twig Farm in West Cornwall, Vermont. This handmade cheese is made with raw goat milk and aged about eighty days. During the summer months, jersey cow milk from a neighboring farm is occasionally added. As the cheese ages, the rinds are washed in a whey brine. The texture is semi-soft and the flavor is lactic and just funky enough. New to our case from Twig Farm is the Goat Tomme. Also a raw goat milk cheese aged about eighty days, this firmer cheese is made with the farm's own pastured goats' milk, as well as goat milk from a dairy in Bridport.

Updates

Sincere thanks are due to Kathryn Hutchinson (atxgastronomist) for naming us as one of her Top 35 Influential Foodies Under 35: <http://austingastronomist.com/35x35-austins-influential-foodies-35/>. What an amazing group to be a part of, and although we're not sure we deserve that much credit, we're certainly honored and will continue to be the cheesemongers you want us to be!

Congratulations to wholesale client Bartlett's for their great review in the Austin Chronicle. That cheese plate certainly looks beautiful: [http://www.austinchronicle.com/food/2011-08-05/bartletts/!](http://www.austinchronicle.com/food/2011-08-05/bartletts/)

We've got some exciting upcoming beer and cheese pairing events to help you beat the heat and take you into fall. We'll announce one in next week's email, so stay tuned for more updates.

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

Antonelli's Cheese Shop
4220 Duval Street
Austin, TX 78751
(512)531-9610

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

Web: www.antonellischeese.com
Facebook: Antonelli's Cheese Shop
Twitter: @AntonellisChz

[Forward email](#)



This email was sent to john@antonellischeese.com by info@antonellischeese.com | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Antonelli's Cheese Shop | 512-531-9610 | Tue-Sat: 11-7, Sun: 12-5, Mon: closed | 4220 Duval St. | Austin | TX | 78751