



Back to School for Adults! Fall Classes Announced...

When summer approaches, many of you are looking forward to spending more time with your kids, following less rigid schedules, and just going with the flow of what summer has in store. But...by the time fall has arrived, you are ready to have a routine again and for all those kids to get back to school. Well, why should they get all the fun? You need a break! You want to put those shiny new school supplies to use! (Note: Apparently, John and I are not in agreement about how exciting school supply shopping was as a kid!) In any case, here's your chance! Cheese Tasting Classes are here for the Fall! Nope, we haven't gotten to move past "Cheese 101: 7 Styles of Cheese" since so many of you are still diligently clamoring to get into one. (Wooohoo for us!) Nonetheless, expect Cheese 201 and a whole other assortment of classes to be announced next Spring!

Our cheese classes are basically a way for us to geek out on cheese; we'll guide you through a tasting of our "7 Styles of Cheese," explaining the family of cheese, as well as specific information on that cheese itself and its producer. Accompaniments include olives, nuts, and bread and sparkling water for palate cleansers, and we'll pair various jams, chutneys, and the like depending on our mood. You can also choose to participate in our beverage pairings with your separate purchase of our recommended white or red wine or beer suggestions from the Cheese Shop prior to the tasting. Our upcoming classes are the following dates:

- Thursday, September 20 (6:15-8:30pm)
- Thursday, September 27 (6:15-8:30pm)
- Thursday, October 4 (6:15-8:30pm)
- Thursday, October 25 (6:15-8:30pm)
- Thursday, November 8 (6:15-8:30pm)

Tickets are \$35 (plus tax and processing fees); because this is an intimate event in our Cheese House, seats are limited and tend to sell out quickly. To purchase tickets or get additional information, visit our [website](#). (When purchasing tickets, please read all instructions carefully, noting that purchased tickets are nonrefundable and nontransferable for other event dates.) If you are unable to get a seat, please sign up for our waitlist because sometimes we are able to accommodate extra guests. As always, we thank you for the opportunity to "talk cheese" and we can't wait to see you!

Returning Cheeses!

Operated by Mark and Gari Fischer in Weston, Vermont, Woodcock Farm is a 45-acre organic pasture oasis for its herd of East Friesian sheep. We'll be announcing the first-time arrival of another one of their cheeses next week. For now, know that **Timberdoodle** is back in the case! This cheese showcases seasonality. Summer squares are made from 100% sheep milk; during the winter when snow covers the pasture, the sheep are let to rest and Timberdoodle is made from 100% cow's milk from neighboring Taylor Farm. Our current batch is made from 100% sheep's milk. This cheese is washed in a brine solution which creates a beautiful pale rose color on the rind; the resulting flavor is slightly sweet, buttery, and sometimes herbaceous.

Baserri, meaning "farmhouse" in Basque, is inspired by sheep's milk cheeses typically produced in the tile-roofed farmhouses that adorn the hillsides in the region. Produced by Marcia Barinaga on Barinaga Ranch in Marin County, California, Baserri is made from the raw milk of a mixed-herd of East Friesian and Katahdin sheep that graze on the ranch. This semi-soft to firm cheese averages at about a 4.5-pound wheel and is a delightful culinary journey to the Basque Country, where Marcia's ancestors lived.

Blu di Langa, produced at the Caseificio dell'Alta Langa, is a powerful cheese perfect for those who love big blues. Made with a mix of goat, sheep, and cow milk, the cheese is spicy, intense, and complex. Brought to us from the Piedmont region of Italy, this is a cheese that makes you fall out of your seat. Pair it with **Robert Lambert Four Orange Marmalade** for an unforgettable treat!

Cheese-y Events & News

We've hired a new cheesemonger! Yay for us and yay for you! We'll be introducing Cheesemonger Dan to you electronically in the future, but for now, you'll see him training behind the case in the Cheese Shop and in our Cheese House. We've already told him how awesome our customers are, so please join us in welcoming him to our team!

It's election time! No, not for politics! It's time for the Austin Chronicle "[Best of Austin 2012](#)" Vote! Don't forget to vote for your favorites our great city has to offer! We are so fortunate that many of our [wholesale partners](#) are rocking good cheese programs (ahem), and they deserve your TLC!

Cheesily Yours,

Kendall & John

Kelly, Brad, Courtney, Paul, Victoria, & Dan(!)



Ring vs 512 531 9610
Visit vs Tues-Sat 11-7 | Sun 12-5 | Closed Mon
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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