



Highlights from the American Cheese Society 2012 Conference



With great difficulty, I parted with my 3-month old son and wife and headed to Raleigh for two weeks to help prepare for the Competition, execute the Competition, and attend the annual American Cheese Society Conference. For those of us lucky enough to be there, it was truly an inspiring event. From the fascinating lecture by Paul Kindstedt to the small group discussions about developing internship programs, the conference was an ideal setting for sharing ideas and good times with so many like-minded cheese-obsessed people. The culmination of this great conference is what many describe as a "legendary" event called the Festival of

Cheese. I know that many of you were able to attend when the conference was held in Austin in 2009, so conjure up those memories of smiles, awe and happiness now. This year was another record year with 1711 entries into the Judging & Competition (more to come about that shortly) that ultimately found their way to the festival on Saturday night. The picture barely does justice to the half a table it shows. There were approximately ten groupings of four tables used to display the products in what can only be described as an all you can eat of the best cheeses in the country.

Standing around the table covered in only farmstead cheeses (roughly meaning, the milk source is owned and managed by the cheesemaker), I was sharing a great bite with a handful of friends when Andy Hatch (in photo at right with Andy and Mateo Kehler of Jasper Hill Farm), cheesemaker of Pleasant Ridge Reserve, put words to what we were all thinking: "Can you believe that all of this comes from milk?" It was a humbling moment for me as we looked around the room shaking our heads. It is amazing what cheesemakers can do with hard work, perseverance, and great raw materials. And we get to reap the benefits as cheesemongers and cheese enthusiasts. We will continue to source the finest domestic products we can through events like this, so read below and come try the newest additions to our shop.



With great excitement I begin looking forward to next year's conference in Madison, Wisconsin and my continued role on the Judging & Competition Committee (we're expecting another record breaking year for the number of entries) as well as my new role on the Board of Directors for the Society. I am humbled to have been voted onto the board by the membership from a pool of seven wonderful cheese folks. There is hard work to come, but after two and a half years in business, this is an incredible opportunity for us to work harder for the cheesemakers who create the product that feeds our passion.

As a side note, it was another great year for Texas cheesemakers in the Awards Ceremony and we will spotlight those winning cheeses in emails to come.

New Cheeses

Our first shipment has arrived. I met Padgett from Sequatchie Cove Farm on Thursday night of last week and her cheese was so good I tried placing an order on the spot. She politely asked me to put my credit card down, take a deep breath, and talk with her in the morning. We waited patiently and now the cheeses are here. It is a diversified farm of 300 acres nestled in the shadows of the Cumberland Plateau in Tennessee. They make a handful of cheeses using whole milk exclusively from their pastured herd of cows.



Dancing Fern is a delicate washed rind cheese made in the style of Reblochon. It placed first in its Farmstead Cheese category last week and will certainly bring a smile to your face. As a caveat, both Kendall and Kelly have each taken home half a wheel for themselves already (a treat for not having been able to attend the

conference). If that is not an indication of the quality of this cheese I am not sure what is. (Oh yeah, and Brad bought a whole wheel!)

The second cheese we're showcasing is **Cumberland**. It is a simple, rustic tomme inspired by one of the great Tomme's of France: Tomme de Savoie. The flavor is earthy from the natural rind, buttery from the raw cow's milk and grassy from the terroir of the region.

Cheese-y Events & News

Sunday, August 12 (12-4pm) - Slow Food Austin is hosting it's second annual Quiz Bowl at The Highball. This is a great spectator event; while you're watching teams try to out-compete each other in foodie knowledge and trivia, you get to eat good food (like our cheese!) and drink good drinks! Plus, there are door prizes! The \$25 ticket benefits Slow Food Austin. For more information or to purchase tickets, [click here](#).

Cheesily Yours,

John (& Kendall)
Kelly, Brad, Courtney, Paul, and Victoria



ring vs 512 531 9610
visit vs Tues-Sat 11-7 | Sun 12-5 | Closed Mon
4220 Duval St, Austin, TX 78751

Visit our website »

[Forward email](#)



This email was sent to john@antonellscheese.com by info@antonellscheese.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