



Antonelli's

cheese shop

One Year of Cheese Classes Down.... Many, Many More Classes to Come!

This morning John and I had an amazing realization as we looked back to last year's email from this week and saw it's subject line: "Cheese Classes Are Here." We stared at each other and said, "Wow, have we already been doing our weekly Cheese 101 classes for a full year?" ... And what a year it has been! Because John was so nervous about filling the seats for the first classes last year, we decided it would be best to only host two events that month. Boy was he wrong; our phone system shut down because we had received too many phone calls in such a narrow window of time. We sold out those classes in an hour (that was the longest it has ever taken) and the wait list was 40 guests long. Now, we generally host four classes a month and we sell out in 25 minutes. We are honored and excited that there are so many of you who are interested in sharing an evening with us as we play with our food and talk about the wonders of cheese.

For those of you who are new to the list, and new to our business, our cheese classes are an intimate way to get to know the "7 Styles of Cheese," seated at a table with 7 other cheese-loving folks. We guide you through each style of cheese and taste specific examples, accompanied by Barrie's bread, olives, and nuts. At the end of each class, we'll get behind the counter to provide you with a personal cheesemongering experience, allowing you to taste almost anything else in the shop. We'll be out of town next week, so our September class schedule follows:

Wednesday, September 14 (7:30-9:30pm)

Wednesday, September 21 (7:30-9:30pm)

Wednesday, September 28 (7:30-9:30pm)

A couple RSVP reminders: Each class is \$30 per person (plus tax). You must call (531-9610) or drop by and speak to a cheesemonger to reserve your spot with a credit card, and you may only sign up for a maximum of 4 seats. (If your party is larger, contact us for information on private parties and tastings!) An RSVP is considered as a seat purchase (and cancellations must still be paid in full unless we can fill the seat). Classes sell out fast, so give us a call to reserve your spot! (Remember, you can come into the shop anytime and taste cheese for free. Our cheesemongers are here to guide you through the case and answer any questions.)

New Cheeses

Sir Francis Drake, another amazing cheese from the ladies at Cowgirl Creamery, is one of those that comes along once in a blue moon, since it's a happy mistake cheese! But we all clamor to get our hands on this "mistake," so we encourage you to come get your hands on some, since we only received a handful. (Yep, we hope that intrigues you!)

We've also introduced two new blues into our case: Point Reyes Blue is made on the Point Reyes Farmstead Cheese Company farm from hormone-free raw milk, which comes from their closed herd of 250 Holstein cows. This creamy, fruity blue is aged a minimum of six months. Amablu St.Pete's Select, produced in sandstone caves in Faribault, Minnesota, is an all-around approachable big cow's milk blue that is aged a minimum of one hundred days.

Upcoming Events

Sunday, September 25 (4-6pm): Cheese and Wine Pairing at Pilot Knob Winery. We met with Ross this week to start hashing out the details. It is going to be a lovely event in their brand new wine tasting event center. We'll announce details early next week. To RSVP, call them at 489-2999.

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

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
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