



October marks the Second Annual American Cheese Month!

October is almost here. And we know because the Cheese Calendar is really booking up! Not only is it the second annual American Cheese Month, but October 20-28 is also Austin Craft Beer Week. To celebrate both, we're (co)hosting a number of events both in our Cheese House and around town. In response to your demands, we're also announcing a couple more cheese tasting events (info below) and we'll introduce some more next week (when I finally get a chance to work out all the details!). I also owe a huge thanks to all those folks who signed up to be class volunteers; almost 200 of you responded! Due to us being out of town for two weeks unexpectedly, we're in serious catch-up mode working through emails and I appreciate your patience awaiting our response.

Friday, October 5 (6:30-8:30pm): Texas Saké & Cheese Pairing

Texas Saké Company is celebrating its one-year anniversary with various events throughout next week, and we've been inviting to partake in the fun! Owner Toji Yoed Anis is teaming up with us to lead an evening's discovery of cheese, saké, and pairings. Because this is an intimate event and space is limited, the \$45 (plus tax) tickets must be purchased in advance directly from the [Texas Sake Company website](#).

In case you've missed it, every Monday the [Draught House Pub](#) offers a complimentary cheese pairing with the purchase of a highlighted beer. In this capacity, we've put together over 200 cheese and beer pairings to date. In celebration of American Cheese Month, all Monday pairings in October will feature domestic cheeses and beers. Go getcha some!

We've got plenty more events and cheese tastings planned. Scroll down for more information!

New Cheeses

We don't regularly carry cheese from [Cato Corner Farm](#) in Connecticut but we wish we could! That's why we're thrilled to have received a recent shipment which includes three cheeses new to our case. Operated by the mother and son team of Elizabeth and Mark, Cato Corner Farm has been in the family for thirty years but became a cheesemaking operation in the late nineties to create an additional revenue source (to keep the farm in the family!). The raw milk used to make their cheeses comes from a herd of about forty mostly-Jersey cows. Like many cheesemaking operations, there is simply too much work to do, so they divide and conquer their respective areas: Elizabeth is in charge of the animal husbandry and caring for the farm and dairy while Mark makes the cheese and ages it in their underground cave. They put an emphasis on the quality of their milk and thus do not give growth hormones or "sub-therapeutic" antibiotics to their dairy cows that graze openly in the pastures from May through October.

A shop favorite (especially for stinky cheese lovers) is award-winning Hooligan, a washed rind cheese. **Fromage d'O'Cow** is basically a larger format of Hooligan and because there is a greater surface area to be washed and consequently grow those awesome bacteria, this cheese ripens more intensely and thus has a stronger meaty flavor profile with a touch more funk.

Another variation of Hooligan, **Drunk Monk** is the same cheese but is washed in brown ale instead of a salt-water brine. The beer comes from Connecticut's Willimantic Brewing Company and the nuttiness certainly comes through in the taste of the cheese, which has a lingering finish almost reminiscent of peanut butter.

While we love Cato Corner's stinky cheeses, we also love how their milk quality shines through on firm cheeses. **Bloomsday**, named after Joyce's Ulysses, is perfect on its own but is also a great melter for a grilled cheese. One of Cato Corner's most popular cheeses, Bloomsday has a nutty, earthy taste accentuated by a slightly sharp bite.

We suggest taking home healthy chunks of all three with some cured meat and a bottle of Rogue Hazelnut Brown Nectar to wash it all down!

Cheese-y Events & News

Friday, October 5 (6:30-8:30pm): [Texas Sake & Cheese Pairing](#) (Info above)

Saturday, October 6 (3:30-4:30pm): 2012 [Texas Craft Brewers Festival](#)

The weather is cooling down and it's time to celebrate! This annual event, hosted at Fiesta Gardens again this year, includes numerous activities, including a cheese and beer pairing. Read [here](#) for more information about the event.

Wednesday, October 17 (7pm): [Sommelier Cinema](#) at Alamo Drafthouse Ritz

In this month's Sommelier Cinema, June Rodil of Congress will be pairing wine to match Bram Stoker's Dracula - and we'll get to pair the cheeses. Cheese, wine, and a movie?! This event is always a good time. For ticket purchasing information, click [here](#).

Thursday, October 18 (7-10pm): Girls Pint Out at The Flying Saucer

We're teaming up with Saint Arnold Brewery and the Girls Pint Out ladies to host an event with a good cause. Ticket purchasing info still TBD, but for more info on Girls Pint Out, visit their [website](#).

Saturday, October 20 (9am-1pm): [Local Cheese Event at Cedar Park Farmers' Market](#)

Join us at Cedar Park Farmers' Market at Lakeline Mall in North Austin as we celebrate the arrival of fall, local cheese, and wine. We'll be in attendance to offer cheese and wine pairings to market patrons highlighting local cheese producers from the market - Pure Luck Farm & Dairy, Dos Lunas Artisan Cheese, Eagle Mountain Farmhouse Cheese, Full Quiver Farms and Mil-King Creamery - in addition to local winery Flat Creek Estate Vineyard. Live local music and 'cheesy' kid activities will also be part of the festivities. For more information about this event, make sure to visit Cedar Park Farmers' Market on [facebook](#).

Saturday, October 20 - 28: [Austin Craft Beer Week!](#)

This awesome week of fermented madness and tasty libations is back! Last year (when I was pregnant, large, and unable to attend), John worked twelve events around this time - back to back! And it looks like this year is shaping up to be just as busy. Where there is beer, expect us to be present. We'll announce where we'll be exactly closer to the date.

Saturday, October 27 (7pm): [Austin Guitar Salon](#)

Meet up in an historic home to listen to live classical guitar music, sip on delicious wine, and treat yourself to tasty cheeses, meats, and accoutrements. Sabrina and Jay Brown will open their gorgeous Pemberton Heights home for an elegant evening of music featuring a favorite young Austin artist. As a teenager, Stephen Krishnan was a featured artist on the hugely popular national radio phenomenon "From The Top", and his exquisite music-making has only deepened and matured since. We are in for a true feast for the senses. [Purchase \\$50 tickets](#).

Sunday, October 28 (12-4pm): [Green Corn Project at Boggy Creek Farm](#)

Join us for a delicious afternoon dedicated to Food, Music, Gardening and Farming! Over 20 fine local restaurants and food purveyors offer complimentary tastes of their artistry with local produce. Local musical groups provide live music from the farm house front porch. On the back porch, local chefs demonstrate their food art and of course the audience eats the results! You are free to stroll the farm, visit the Hen House, and bid at our Silent Auction. A Family Friendly Event!

Cheesily Yours,

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, & Dan



ring us 512 531 9610
visit us 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