



Seeking Volunteers!

Thank you, thank you, thank you! Our "Cheese 101: 7 Styles of Cheese" classes continue to sell out in record time. Last week, we announced five fall classes, and they all sold out within an hour or so! Moreover, our waitlist grows by the minute. We are so grateful that you want to taste and talk cheese with us, and it's a constant reminder that we've got one heck of a job! That being said, thanks for your patience as well. We know many of you are still clamoring to get into your first cheese class. We're working diligently on providing more classes (and even launching our Cheese 201 series!) but much of it comes down to a question of labor resources. As you all know, we're a small team of cheesemongers attentively working behind the counter providing you with cut-to-order cheese six days a week. In the past, John and I would just team up and pull double duty to teach more classes, but now that's pretty impossible - unless you want little Everett chiming in on his favorite cheese. Needless to say, our team doesn't have a lot of extra time for class. That's where you come in...

We're seeking one volunteer to work each class. Although you won't get a seat at the table, you will get to taste all the goodies for that evening's class. You'll help us plate the cheese and set up the Cheese House, greet and seat guests, keep water glasses full, take and prepare to-go orders at the end of class, and clean-up. Oh yeah, and you'll get to absorb all the cheese-y knowledge floating around as well! Volunteers must be able to commit to working the entire event from 6 to 9pm. Classes are usually held on Thursdays, although we may release another schedule soon that might include classes on Tuesdays and Wednesdays. If you are interested and can meet the time requirements, please email kendall@antonellischeese.com and list which evenings you're available (Tues, Wed, or Thurs). (Just fyi that I most likely won't be able to respond immediately but I will be in touch in the future!) Thanks in advance!

New Cheese

Midnight Blue, a blue cheese aged between two to four months, comes to us from The Avalanche Cheese Company run by Wendy Mitchell in Colorado. Although the cheese is made in the creamery, located in Basalt, the raw milk comes from their mixed-herd of Saanen, Alpine, and Nubian goats that graze on their 130-acre farm in Paonia. No pesticides or chemical fertilizers are used on the farm and they're working towards gaining certified organic status.

Last week, we introduced Woodcock Farm's Timberdoodle into our case. This week, we're showcasing their **Summer Snow**, a bloomy-rind cheese only available in the summer. Made with microbial rennet and pasteurized milk from their herd of East Friesian sheep, Summer Snow has the mushroomy flavor often typical of the style with an added zing of citrus and cream.

Cheese-y Events & News

We were recently nominated for an Austin Chamber of Commerce 2012 Greater Business Award in the customer service category for a small business. What an honor! Thanks to those of you who threw our name in the hat. Keep coming in and we'll promise to keep trying to knock your socks off with some amazing, tasty samples of cheese!

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(!)



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