

2019 Jennifer Bice Artisan Dairy/Cheesemaker Grant Award

About the Award

“I am offering this Artisan Dairy/Cheesemaker Grant Award to a deserving individual to mentor and support newer cheesemakers. I remember how difficult it was for me to get started with my own business so many years ago. I want to give back to the artisan dairy and cheese industry with this grant and by teaching and helping cheesemakers wherever I can.”

Jennifer Bice is the Founder and Managing Director of Redwood Hill Farm & Creamery, where the company produces artisanal yogurt, kefir, sour cream and other specialty dairy products under two distinct brands: Redwood Hill Farm goat milk products and Green Valley Organics lactose-free cow milk products. The oldest of ten siblings, Jennifer Bice took over her parents' dairy goat farm in 1978. Her interest in dairy goats and artisanal foods let her to become an award-winning goat breeder and cheesemaker and, over time, she built Redwood Hill Farm & Creamery into the successful business it is today. Always on the cutting edge of taking care of people, animals and the planet, her herd of dairy goats was the first to become Certified Humane® in the U.S. in 2005

The Grant will be awarded to a deserving individual involved in the field of artisan dairy or cheese production. The Grant Award of \$10,000 can be used for the following:

Education – The grant award may be used for learning more about product production, farming practices, or business and marketing expertise, for seminars, consultations, or travel to grow the individual's business success.

Creamery Infrastructure – The grant award can be used for capital expenditures such as needed improvements and remodeling, or new equipment

Farm Infrastructure – The grant award can be used for livestock purchase or improved animal welfare, dairy barn or farm improvements, or development of an agricultural-tourism component for the business.

Requirements and Application Process:

All grant applicants must be members of the California Artisan Cheese Guild.

Grant applicants must be the owner or partner of a business that has been selling product commercially for a minimum of one year.

Applications will be scored by the CACG Grant Selection Committee as follows: essay (up to 50 points), application (up to 30 points), letters of recommendation (up to 20 points)

Completed applications must be received by the deadline of 5 pm, September 27, 2019.

Applications should be e-mailed to scholarships@cacheeseguild.org.

To Apply:

1. Complete the Grant application.
2. Include two professional letters of recommendation.
3. Include an essay describing:
 - a. How you will use the Grant award
 - b. A timeline for implementation
 - c. How you expect the Grant will help further your vision for a successful future
4. Applications will be screened and the grant awarded by the CACG Grant Selection Committee (including Jennifer Bice). Scholarship award winner will be announced on October 28, 2019.
5. Grant award recipients agree to allow picture(s) and reports of their project to be shared with the CACG newsletter and in-person at the CACG Annual Meeting in February 2020.

2019 Jennifer Bice Artisan Dairy/Cheesemaker Grant Award

Grant Application

Name:

Date:

Address:

Business Name:

Date Business Started:

Description of the Business:

Past Experience (Work experience and education):

Industry engagement and achievements:

All of the information provided on this application is true and complete to the best of my knowledge. I have included two letters of recommendation and an essay, 3-5 pages in length, detailing how the grant award will be used and how it will benefit my business and me. I understand that the selection of the grant award recipients is at the sole discretion of the California Artisan Cheese Guild Grant Selection Committee.

Applicant Signature:

Date: