

# 2020 Jennifer Bice Artisan Dairy/Cheesemaker Grant Award

## About the Award

"I am offering this Artisan Dairy/Cheesemaker Grant Award to a deserving individual in support of cheesemakers and their artisan craft. I remember how difficult it was for me starting my own business in 1978, and it is even harder today. I hope to encourage, mentor, and teach wherever I can to ensure our artisan cheesemakers can continue making their outstanding cheeses for all of us to enjoy."

Jennifer Bice is the Founder of Redwood Hill Farm & Creamery, where the company produces artisanal cultured dairy products under the brands: Redwood Hill Farm goat milk products and Green Valley Creamery lactose-free cow milk products. While retired now from running the Creamery, Jennifer lives at and operates Redwood Hill Farm goat dairy and continues to produce goat milk for the Redwood Hill Farm products. The farm has diversified and now produces fresh hops, olive oil, flowers, fruits and vegies; in addition to an agri-tourism program. She was named one of the 8 Pioneers of Goat Cheese by the American Cheese Society and helped to found and served as President of the California Artisan Cheese Guild.

**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 25, 2020.

Applications should be e-mailed to [scholarships@cacheeseguild.org](mailto: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 26, 2020.
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 2021.

\*\*\*\*\*

# 2020 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: