Jones Family Farm Chese Fundraiser



Raise funds for your school, kindergarten, sports club or other organisation!



Step 1: Register on Raised

Register your fundraiser on Raised



Step 2: Sell Cheese

Collect orders via Raised or via your order form.



Step 3: Delivery

Your order will be delivered to you when it is ready



Step 4: Distribute Cheese

Distribute your cheese to those who bought some and enjoy!



Important Points



- Free delivery for all South Island orders and North Island orders over \$1000.
- Expected delivery within 14 days.
- Instant profits! We invoice you for the total owing minus your profit.
- This pricing is available for fundraising only





Contact Details

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Cheese Fundraiser













Support your local school/club by buying delicious, award-winning cheese! For only \$20 you'll get 5 x 60g.

Most importantly, every five-pack of cheese raises \$5 for your school/club!

Jones Family Farm provides delicious, nutritious New Zealand sheep milk products that are better for you and better for the environment.

Sheep milk is naturally A2, meaning it's more easily digestible, better for gut health, and is suitable for people with dairy sensitivities!

It's packed with vitamins and minerals, containing nearly twice the calcium and protein of cow's milk.

Check out our yummy flavours below:



Creamy Havarti

This cheese is lusciously creamy and smooth, well-balanced and mild enough to suit all palates.



Classic Gouda

A strong and very flavoursome cheese that is gentle on the taste buds.



Chilli Havarti

Our delicious creamy havarti pairs well with chilli to provide a fiery kick.



Peppered Havarti

Deliciously creamy, smooth, and well-balanced with a peppery kick.



Pecorino

Our classic pecorino is a timeless cheese with a sharp and salty flavour.



Cold Smoked Havarti

Our Cold Smoked Havarti semi-soft sheep milk cheese. Smoked with cherry wood.