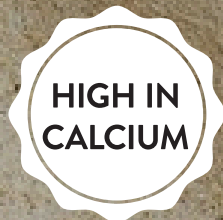




# Summer Seller



## *Award Winning Artisan Cheese*



# Getting Started

Need some extra cash over the summer holiday period?

We're giving you the opportunity to sell our delicious cheese. No set hours, dates, or times! You choose when you want to work. The more you sell, the more you earn – fully commission based.

You will be selling a 5-pack of cheese, worth \$20 & you earn \$5 for every 5-pack sold.

Our cheese selling program is as easy as 4 steps!

- 1 Register yourself on Raised
- 2 Sell cheese via your online order form or via paper. The next page is a printable poster you can use to promote.
- 3 Send back your order form before 5th December. We will then pick & pack your order and dispatch it to your address
- 4 You distribute your cheese to those who purchased.



Selection includes 5 of either:

Classic Gouda, Cold Smoked Havarti, Pecorino, Creamy Havarti, Peppered Havarti, Chilli Havarti

Best before : 6 months

Need help?

Contact us at [info@sheepmilknz.co.nz](mailto:info@sheepmilknz.co.nz)

Or visit our website [jonesfamilyfarm.co.nz](http://jonesfamilyfarm.co.nz)

Getting Started



# Jones Family Farm



Nestled between the serene Waimakariri and the Rakaia Rivers in the picturesque Canterbury Plains, this farmland has a rich history that spans nearly two centuries. [Watch a video here!](#)

Jones Family Farm produces a range of award winning artsian cheeses with A2 sheep milk.

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## So what does sheep milk taste like?

Sheep milk has a mildly sweet, and creamy flavour. It is richer and creamier than cow's milk, but it tastes similar. It doesn't have that goat milk taste people expect.



[Watch people try our milk & cheese](#)

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## Our cheese is naturally A2 - what does this mean?



People find sheep milk easier to digest than cow's milk due to its different protein and fat composition. Research suggests that consuming A2 protein milk instead of A1 protein milk may help ease digestive discomfort.

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## Our Artisan Cheese is Award Winning!

We've won many Gold, Silver and Bronze medals at both the **NZ Champions of Cheese Awards** the **Inspire+ NZ Artisan Awards**.

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You can learn more about our range of cheese and the flavour profile on the next page. Each cheese offers a unique amazing flavour!

About Jones Family Farm

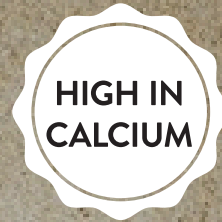


# I'm selling cheese!

I'm selling cheese this summer to earn myself some money. You can buy some delicious, award-winning cheese!

For only \$20 you'll get 5 different 60g packs of NZ made artisan cheese.

Jones Family Farm provides delicious, nutritious A2 products that are better for you and better for the environment.



## 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 havarti cheese. Smoked with cherry wood.



Summer Cheese Seller

