

# fundraising with



**Specializing in handcrafted-artisanal cheeses directly from southern Wisconsin, our products and services are proven to be successful.**

We believe if you provide an excellent product at a reasonable price, people will look forward to your fundraising project instead of just thinking of it as a donation. We are here to help you have the simplest and most successful fundraiser possible!

**UP TO  
50% PROFIT**

## *We offer cheese tastings!*

Cheese tastings are available locally for your participants and parents to sample our cheese. Knowing how delicious our product is helps affectively sell the most they can to reach your organizations goal! All cheese purchased at the sampling will go directly to your organizations fundraiser!

### **No Minimum • Free Local Delivery • Simple and Stress Free**

- All the details on how to organize, run, and complete a successful fundraiser with no hassle, are provided.
- Take orders for 10-20 days. At the end of the selling period, you simply tally the order on the forms provided, email it to us, and mail the payment. The math is even done for you!
- Orders will be filled within 2-3 weeks of receipt of payment.



**Gluten-Free • Nut-Free • Pasteurized**

**No rBST • No Artificial Colors or Flavors  
• No Additives • No Added Sugars**



### **CHEESES**

Below is a sample of the varieties you would sell.  
*Varieties may vary.*

#### **½ lb. blocks - \$10 each**

Asiago	Garlic & Herb Jack
Bacon Cheddar	Ghost Pepper Jack
Berry Infused Cheddar	Horseradish Havarti
Buffalo Wing Jack	Tomato-Basil Feta
Cinnamon Apple Cheddar	Smoked Gouda

#### **Aged Cheddar**

2 years (\$10)  
7 years (\$18)

#### **Cheese Curds**

White  
Garlic & Dill

### **LEVELS OF PROFIT YOU CAN EARN**

- 000 – 200 pieces of cheese: 40% Profit
- 201 – 400 pieces of cheese: 45% Profit
- 401 + pieces of cheese: 50% Profit

The more you sell, the more percentage you receive.  
**EASY, PEESY.**

*We are confident that with our knowledge, passion for fundraising and personalized programs, we will help your group succeed!*

To learn more about fundraising with Keystone Farms Cheese or if you have any additional questions, we will happily guide you to fundraising success!

484-353-6881 | [fundraising@keystonefarmscheese.com](mailto:fundraising@keystonefarmscheese.com) | [keystonefarmscheese.com/fundraising](http://keystonefarmscheese.com/fundraising)



## ABOUT KEYSTONE FARMS

Keystone Farms is located 45 minutes southwest of Madison, Wisconsin. Originally from Easton, PA, father of the owner, Pete, moved half-way across the country in 2007 to start a dairy farm. Today, the milk produced by his herd is transformed into gourmet cheeses at the local cheese co-op and shipped out to his daughter, Nikole, in Bethlehem, Pennsylvania.

## WHY WISCONSIN CHEESE?

Firstly, Wisconsin's cows produce the highest quality milk. Second, the seasonal temperature, limestone soil, and geographic location make Wisconsin's land ideal for cheesemaking. The landscape rivals premier cheesemaking regions in Europe. Interestingly enough, Wisconsin is also the only state to require cheesemakers to have a license! Wisconsin has won the most awards for its cheese.

## WHY FUNDRAISE WITH US?

Our high quality products have won many national and international awards making our cheese the best you will ever have. Our varieties also include many cheeses rare to find like our Blueberry Infused Cheddar and Horseradish Havarti, two of our most popular cheeses. With our wide array of cheeses, family, friends and neighbors will find one they love.

## FAQ

- **Are there any upfront costs?** Absolutely not, you only pay for what you sell and you don't do so until you are ready to place your order.
- **Do you work with any size or type of organization?** Yes, we can work with the very small groups of 1-3 all the way up to large organizations of 1000 or more. We also sell to any type of non-profit organization including individuals who are raising money for special projects. No 501c required.
- **What is your minimum order?** There are no minimum orders.
- **How long should we sell?** We recommend no more than a 2-3 week selling period, including 2 weekends. Allow time for late orders to come in. Most sales are done in 2-3 days. Keeping the sale period short keeps your participants motivated and on track.
- **Does the cheese require refrigeration?** The cheese is perishable and should be refrigerated or kept on ice at all times.
- **Are the cheeses vegetarian?** No. We use cows milk and animal rennet in our products.
- **How is the salsa delivered?** Depending on the size of the order and your location, the salsa will either ship UPS or we personally deliver it.
- **Do the orders come "Bulk Packed or "Student Packed"?** The cheese arrives "Bulk Packed", which means you will sort the orders for each individual participant.
- **What happens if something is damaged or missing?** We guarantee any damaged or missing products will be replaced or refunded.