

A Nutritious Fund-Raising Alternative



National Award Winning Cheeses



Healthy Profit for Fund Raisers ♦ Great Pricing for Customers

Fundraising is made easy with Thornloe Cheese products...

Your customers will realize savings off regular retail prices!

Thornloe Cheese offers you an answer to the challenging demands by customers for better value from their fundraising dollar. With its award winning cheeses, Thornloe provides a nutritious, fresh, unique fundraising alternative .

Our fundraising program provides you with 17 different top quality cheese products. They're so good and so well priced, they practically sell themselves. **You'll earn approximately \$30 from every \$100 you sell!**

Steps to ensure Success

- Step 1 **Order your Fund Raising Kit**
- Thornloe will supply promotional material, sell sheets and material for organizers. The materials are also available on line at:
www.thornloecheese.ca
Call: 1-705-647-7441
Email: fundraising@thornloecheese.ca
- Step 2 **Distribute Sell Sheets to your fundraisers and collect orders**
- Hand out one sheet per person. Indicate your organization's name (not Thornloe) in the top right corner of each sheet. Cheques provided by customers are to be made out to the organization identified in the top right corner.
- It is best to set a time period and sales goal for the campaign. Indicate in the bottom left corner a date to have the sheets returned. Provide additional sheets as needed.
- Step 3 **Start Selling!**
- Product Information is provided on the back of the sell sheets to assist fundraisers in selling the product. It is best to set a time period and a sales goal.
- Step 4 **Consolidate orders and money**
- Make sure your customers provide your fundraisers with payment in advance. Cheques provided by customers are to be made out to the organization name designated by you and identified on the sell sheet.
- Use the Organizer Order Consolidation form to summarize orders by individual sellers as product will be packed by sellers when shipped from Thornloe and record receipt of money.

- Complete the delivery information on the Master Order Form with date, time and location. Please note that we require 2 weeks notice from the date of order for delivery. If bags for cheese delivery are required please request them otherwise they will not be sent.
- **Fax the Organizer Consolidation Forms and the Master Order Form to Thornloe Cheese at 705-647-7107 or electronic versions of the Organizer Consolidation Forms and the Master Order Form are available as well and can be emailed to:**
fundraising@thornloecheese.ca
Upon receipt, your order will be confirmed within one business day.

Step 5

Shipping Details/Delivery of Product

Freight is prepaid for all orders that exceed 100 kg within Northern Ontario (surcharge for Thunder Bay) and Southern Ontario. Please call for shipping rates for orders less than 100 kg. Shipments will be packed by individual seller. We offer a 2% cost reduction for orders picked up at the Thornloe Cheese plant.

- Within **14 working days** your complete order will be filled and shipped via a refrigerated truck to a pre-arranged location, ready for pick-up. When you order Thornloe Cheese products, your customers are getting the freshest products available – delivered directly from our own warehouse.

The cheeses are perishable products so it is important that the cheese remains in a cool place until they are delivered to customers.

Time of delivery at your location, on agreed upon date, may vary.

- Provide the driver with **one** cheque payable to “Thornloe Cheese” covering the total on the Master Order Form. **You keep the profit!**

PLEASE NOTE: Thornloe Cheese delivers chilled products and is not responsible for products being mishandled once it has left the truck; for example, warm product due to late pick-ups or improper storage.

Handling your distribution through one central location makes it easier for fundraising organizations to plan ahead and provide for appropriate personnel. You have no need for warehousing space or additional people to help handle inventories and at the pick-up date, you only need a few volunteers

All cheeses are made with 100% Canadian milk.



Asiago

The cheese makers at Thornloe have blended a small amount of goat milk with cow milk to produce an authentic mezzano d'Alvevo taste profile. This hard cheese is creamy white in colour with a compact and granular body. It has a sweet, sometimes nutty piquant flavour. Excellent shredding cheese which can be served over pastas, salads, appetizers and sauces

Awards: 1st Hard Cheese and Reserve Champion Varietal Cheese, 2008 Royal Agricultural Winter Fair Dairy Product Competition



Romano

A rich history dating back over 2,000 years as one of Italy's oldest cheeses. The Thornloe cheese makers have blended cow and goat milk to produce a very distinctive version. This cheese has a rich creamy yellow colour, a slightly granular texture and a sharp tangy, salty flavour. An excellent cheese which can be served over pastas, salads and green vegetables.

Awards: 1st Hard Cheese & Grand Champion Specialty Cheese, 2008 British Empire Cheese Competition



Temiskaming

The inspiration for Thornloe Temiskaming comes from a cheese originating in the Azores off the coast of Portugal over five centuries ago called St. Jorge. Thornloe Temiskaming is a hard cheese with a golden yellow interior with small air pockets or "eyes." It's a deeply flavourful cheese that is ever so slightly sharp, yet mellow and creamy. A versatile cheese that is a favourite on a cheese tray with wine. It can be added to dishes to enhance flavour.

Awards: 2009 Canadian Grand Prix Finalist - Firm Cheese Category



Casey Blue Cheese

Thornloe Casey Blue Cheese is a unique Canadian cheese. It is a creamy cheese, marbled with rich blue veins. It has a slightly sharp taste but not as strong as most traditional Blue Cheeses. This cheese is not pressed which allows it to be crumbly and flakey, making it ideal for salads, soups, sauces, pastas and pizza. It is an essential item on a gourmet cheese tray.



Charlton (Hard Goat Cheese)

The recipe of Thornloe Charlton is based on the artisanal cheese makers of Calabria in southern Italy that made the Crotonese cheese famous. This hard goat cheese is formed in traditional woven molds that give the rind a woven basket pattern. Thornloe Charlton is a creamy white, medium bodied cheese. Its flavour is mildly sharp providing a distinctive robust tasting experience. Charlton's hard texture makes it an excellent cheese for grating or shaving over pasta, soups, vegetables or fruit. It is also perfect for snacks and cheese trays.



Evanturel

Evanturel is a supple bloomy rind cheese with a striking streak of vegetable ash running through it. The ash lends an earthy tone to this beautifully rich, mushroomy flavoured cheese with a fresh milk finish. The ash actually draws some of the water out of the cheese, making it very creamy. Evanturel is an artisan cheese - handmade in very small batches. It is best enjoyed at room temperature on a gourmet cheese tray.

Awards: 2009 Canadian Grand Prix Finalist - Soft Cheese with Bloomy Rind Category



Cheddar Cheeses & Curds

Thornloe Cheese is a farmer owned plant that has produced outstanding curds and cheddar cheese for nearly 70 years. Our secret is old fashioned cheese-making techniques and fresh milk produced in the unique agricultural area of Temiskaming, Ontario. The curds are available in Regular, Barbeque flavour and Light Probiotic. The beneficial probiotics are similar to those used in many yogurt varieties today. Our heritage cheddars are available in a wide variety of ages and are a perfect snack or on cheese trays.