

s p e c i a l i s t
C H E E S E
M A K E R S
a s s o c i a t i o n

MEMBERSHIP APPLICATION FORM

The Specialist Cheesemakers' Association, established in 1989, is an alliance of cheesemakers, retailers, wholesalers and others interested in cheese that offers an opportunity to share ideas and increase sales of British cheeses.

With all the pitfalls, rules and regulations facing the industry today, it is no longer possible to operate in isolation. The Association can communicate on your behalf with a strong, confident voice.

The Association aims to encourage excellence in cheesemaking, while raising the profile of traditional British cheeses. It provides a forum for members to exchange ideas, and represents the interests of members to the Government and media.

PLEASE NOTE: Annual subscriptions are pro rata – please complete and return the application form and an invoice will be sent to you by return.

FULL MEMBERS:

Cheesemakers

Up to 1 tonne/month	£80.00 + VAT = £96.00 total
Under 5 tonnes/month	£135.00 + VAT = £162.00 total
Over 5 tonnes/month	£270.00 + VAT = £324.00 total

Retailers/Wholesalers

1-5 employees	£80.00 + VAT = £96.00 total
5-15 employees	£135.00 + VAT = £162.00 total
16+ employees	£270.00 + VAT = £324.00 total

Non-UK Members £80.00 (+ VAT where applicable)

ASSOCIATE MEMBERS:

Chefs, caterers, cheese lovers £15.00 + VAT = **£18.00** total

Media Free

Please complete the form and return to:

Specialist Cheesemakers Association

17 Clerkenwell Green

London EC1R 0DP

Tel: 020 7253 2114

Fax: 020 7608 1645

E-mail: info@provtrade.co.uk

APPLICATION FORM

PLEASE NOTE THE INFORMATION PROVIDED IN THIS SECTION WILL BE ENTERED ON A DATABASE FOR REFERENCE/ MAILING PURPOSES.

CONTACT NAME:

COMPANY NAME:

ADDRESS:

.....

.....

.....

POST CODE:

TELEPHONE NO:

FAX NO:

E-MAIL ADDRESS:

WEB-SITE ADDRESS:

CHEESEMAKERS

What type of milk do you use?

Cow Sheep Goat Buffalo

What types of cheese do you produce? (Tick as appropriate)

Hard pressed Semi-hard Soft mould ripened (non blue)

Blue mould ripened Soft unripened (fresh) Unpasteurised

Enrobed (e.g. with leaves) Cheese with additives

Please list your cheeses:

- 1. 5.
- 2. 6.
- 3. 7.
- 4. 8.

(If necessary, please use a separate sheet of paper)

Annual turnover represented by cheese: £.....

Annual quantity of cheese produced:(tonnes)

% of milk for cheesemaking from your own herd:%

No. of employees:

CHEESE SELLERS

Are you a Retailer or a Wholesaler

Do you sell cheese via mail order? YES NO

No. of employees:

Turnover: £.....

% of your turnover from cheese:%

ASSOCIATE MEMBERSHIP

Occupation:

.....

Do you propose to make or sell cheese in the future? YES NO

If so, when?.....

Company Name:

Details of Cheeses Produced:

Name of Cheese	Cheese type (Hard, semi-soft, soft, blue, etc.)	Milk (Cow, Goat, Ewe, Buffalo)	Organic Yes / No	Vegetarian Yes / No	Weight of cheese	Pasteurised / Unpasteurised	Description of Cheese

Please use a separate sheet if necessary.