

RAW MILK CHEESEMAKERS' ASSOCIATION (RMCA)

Membership Application

Please print application and fill out completely. Mail application, along with a copy of your cheese manufacturing license and membership dues (check payable to: Raw Milk Cheesemakers' Association), to:

**Heather Fiscalini, RMCA Secretary, Fiscalini Cheese Co.
7231 Covert Rd., Modesto, CA 95358**

Individual Member Name(s)					
Farm / Company Name					
Address 1					
Address 2					
City		State		Zip	
Phone		Fax			
Email					
Web Site					

The RMCA defines Raw Milk Cheese as cheese made from milk that, prior to setting the curd, has been heated no higher than the temperature of milk at the time of milking.

I/we currently legally produce and sell raw milk cheese. Yes No
(This is a requirement to membership.)

I/we are currently licensed to make and sell our cheese. Yes No
(A copy of the manufacturing license is a requirement to membership.)

All of the raw milk cheese we sell is properly aged a minimum of 60 days. Yes No

Membership dues are based on annual cheese production including both raw and pasteurized cheese.

Under 10,000 lbs (\$35) | 10,000 – 100,000 lbs (\$100) | Over 100,000 lbs (\$200)

Please note that current legal production of raw milk cheese and a copy of your cheese manufacturing license are requirements for membership in the RMCA.

Signature	Date
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The following information may be used in RMCA media materials and in your producer bio on the website:

Names and descriptions of raw milk cheese I/we produce *(attach additional sheets if necessary).*

Names and descriptions of other cheese I/we produce *(attach additional sheets if necessary).*

Producer bio continued on page 2

If you would like to join the RMCA as a cheesemaker that does not produce or sell raw milk cheese or a raw milk enthusiast, please contact Heather at info@rawmilkcheese.org for more information.

