



**Daphne Zepos
Teaching Award**

2017 Application Packet

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Daphne Zepos Teaching Award

Explanation of Award FAQ

What is the award?

The Daphne Zepos Teaching Award (DZTA) is an annual scholarship given to a food industry professional to further their learning—and their ability to educate others—about cheese. It's named in honor of Daphne Zepos, one of America's most inspiring cheese teachers.

What's the value?

The 2017 award is \$5,000.

Who is eligible?

There are only two requirements for eligibility

1. The recipient must have worked in the food industry for at least three years.
2. The recipient must be a member of the American Cheese Society. There are three ways:
 - a. Individual Membership.
 - b. The business they work for has an active Small Business Membership.
 - c. The business they work for has an active Corporate Membership.

What does a winner have to do?

1. Travel to Europe to immerse themselves in cheese learning.
2. Attend the 2018 American Cheese Society Conference to teach what they have learned.

Is there a restriction on how the \$5,000 is spent?

How the money is spent is up to the winner. It can be to pay expenses for travel or pay home expenses like rent while abroad, as long as the expenditures are related to the educational journey.

Who decides the winner?

The board of directors of the Daphne Zepos Teaching Award.

Ari Weinzwieg, Zingerman's
Cathy Gaffney, Wegman's
Cathy Strange, Whole Foods
Charlotte Kamin, Bedford Cheese
Debra Dickerson, Cowgirl Creamery
Mo Frechette, Zingerman's
Emilio Mignucci, Di Bruno Brothers
Greg O'Neill, Pastoral
Jason Hinds, Neal's Yard Dairy
Peg Smith, Tomales Bay Foods
Sam Mogannam, Bi-Rite Market

What is the board looking for?

They're seeking a compelling vision from someone who wants to make a lasting educational impact in the cheese world. They're looking for someone who can make the most of the funds. They're looking for a proven track record of getting things done.

When is the winner announced?

The 2017 winner will be announced at American Cheese Society conference, July 26-29, 2017 in Denver, Colorado.

When does the winner receive the \$5,000?

When the recipient has made significant progress towards their arrangements for travel the board will release the funds.

Is there a deadline to complete the travel and education?

It must be complete so you're ready to present at the 2018 American Cheese Society Conference.

Will I get help to plan my travel?

The DZTA can put you in contact with people but it will be up to you to plan and follow through on all travel

What if I don't know where I want to travel?

There are five open invitations. You can write your vision about learning at any one of these, or, alternatively, feel free to write about your own preferred destination.



Invitation 1: Mary Quicke

Mary Quicke makes farmstead cheese at Home Farm, her family's 450-year-old farm in Devon, England. Her cheddar is sold throughout England and in America. She invites the winner to come live on the farm and work making traditional British cheese.



Invitation 2: Hervé Mons

Hervé Mons directs his family's cheese affinage company, MonS, in southeastern France, near Lyon. Their cheeses, selected and aged, are widely sold throughout France and the world. He invites the winner to come live and work at his aging facility and participate in his training and education program.



Invitation 3: Jason Hinds

Jason Hinds is a partner at Neal's Yard Dairy, London's great selector, retailer and wholesaler of British cheese. Jason invites the winner to come to London and learn about any and all aspects of the cheese selection, retail, wholesale and export business.

dairy to learn about the cheese making, from the aspects of the Swiss landscape that affect flavor to the self-produced cultures that are key to cheese production.



Invitation 5: Jan Dirk

Jan Dirk is a farmstead cheese maker. He produces Remeker from the raw milk of horned Jersey cows in the eastern Dutch province of Gelderland. Jan invites the winner to learn about organic farming and animal husbandry at his 400 year old farm.



Invitation 5: Gourmino

Gourmino is a small collection of Swiss cheese makers and agers. They invite the winner to spend time at Bernhard Meier's Emmentaler dairy and Michael Spycher's Gruyère

Daphne Zepos Teaching Award Endowment Vision

August 2017

The American Cheese Society conference just ended. Loads of attendees are still talking about the incredible presentation on Basque cheesemakers. Cheesemakers are heading home to test techniques. They took the presenter's email address so they could get more details and follow up with questions. Retailers are excited to find and carry more of these cheeses. They're inviting the presenter to their shops to give the presentation to their crew and customers.

The presenter was the fourth winner of the Daphne Zepos Teaching Award. The award—and the work that comes out of it—has been recognized across the industry as one of the most positive additions to the cheese world in recent years. Each of the winners has traveled abroad then returned to North America to share what they learned. All four have presented at the ACS conference, formally sharing what they learned to improve their cheese teaching.

They did amazing work. They would have all made Daphne happy. More importantly, knowing the cheese world is better for the learning and teaching that these cheese professionals have shared would have made her proud. Everyone involved in the program—people from across the industry who knew

Daphne well and who are equally committed to craft tradition and high quality cheese—are engaged and excited about how this is helping the cheese world. We miss Daphne dearly but we're honored to be able to contribute to educating about cheese, something she devoted such a significant part of her life to.

As the presentation wrapped up on the first day of the conference this year's award winner was announced. She was chosen among six candidates. Each applied for the award using our documented process, which included getting nominated by another member, securing two letters of recommendation from other ACS members and completing an application. As usual the winner was announced on the first day of the ACS conference, the better to honor Daphne's good work and to help the winner connect with others knowing that they've received the award.

Five years in, the award program proceeds smoothly and effectively. Its basic tenets are solid. The candidate is a member in good standing of the American Cheese Society. They have at least three years of experience in the cheese industry. They're a food professional—not a consumer or writer with an interest in cheese. Like Daphne, they have a passion for

industry. We want to grow new leaders, so preference is given to candidates who are younger. The winner uses the award to travel to learn about traditional cheesemaking techniques. The award covers travel and lodging and provides a modest stipend for living expenses. The recipient presents their work formally in writing in the ACS newsletter and in a full-blown presentation at the conference. Overall, the award's expectations are understandable, transparent and touched up annually to make sure they're current and improved.

While at the ACS, the Teacher's board met to go over the rules and make some changes to improve things. The original board of Ari Weinzweig, Peggy Smith, Greg O'Neill, Emilio Mignucci, Cathy Gaffney, Cathy Strange, Charlotte Kamin, Sam Mogannam, Debra Dickerson and Jason Hinds has changed a little, but most of the members are still active and

engaged. The board meets once a year, directed by the endowment's president—Mo Frechette originally, and he's passing the presidency on when his terms expires, as will the board members—and then communicates intermittently throughout the year electronically to assure that things are on course.

The funding for the award is solid. We raised \$250,000 in 2012 when we kicked off the endowment at the ACS conference. Small donations were gathered by crowdsourcing on a webpage. Larger ones were gathered by key members of the board. While paying out the Award of at least \$5,000 each year, we've built up another \$50,000 in equity in the account, allowing it to keep up with inflation and consider greater donations in the future. We do fundraising events at ACS conferences and elsewhere year to year and we're hoping to create a second award within five years

Daphne Zepos Teaching Award

About Daphne

Daphne Zepos was one of the most outspoken, insightful and dynamic advocates for the cause of traditional cheese here in the U.S. and around the world. Over the last twenty years Daphne played a prominent role in nearly every major cheese event in the U.S. and Europe.

She lectured, moderated, and presented at the American Cheese Society's Annual Conference. She taught at Slow Food's bi-annual Cheese in Bra, Italy, at the College of Marin, the Cheese School of San Francisco, Neal's Yard Dairy in London and Zingerman's in Ann Arbor. Over the years she taught literally thousands of students both professional and vocational, and in the process helped significantly improve the quality of cheese and the knowledge and understanding of cheese mongering in this country.

In 2006, Daphne founded the Essex Street Cheese Company, which imports a small selection of hand-selected cheeses from Europe. Together with her business partner, Kiri Fisher, Zepos and her husband Brad purchased The Cheese School of San Francisco in 2011. It is the only independent institution of its kind in the U.S. dedicated to helping people maximize their enjoyment and appreciation of cheese through education and tasting events.

Daphne served as a board member of the American Cheese Society and did formative work for many years as the Chairperson of the organization's Annual Judging. She was a co-founder of the Cheese of Choice Coalition, an advocacy group dedicated to the preservation of raw milk and artisan cheeses. From 2002 to 2005, she played a lead role in selecting and maturing more than 300 cheeses in Artisanal Premium Cheese Center's pioneering affinage cheese caves in Manhattan, established Artisanal's Affinage Internship Program and, contributed to creating and running Artisanal's Cheese Master Class program.

Daphne was the recipient of the 2012 American Cheese Society's Lifetime Achievement Award. Ari Weinzweig, co-founder and CEO of Zingerman's Community of Businesses in Ann Arbor noted that "Daphne's work to educate retailers, chefs, cheese mongers and cheese makers has contributed enormously to a huge improvement in the quality of the cheese on counters across the country. Her passion, the poetry of her cheese descriptions, her never-ending drive for better flavor, for teaching people what makes good cheese good, and for making already-good cheese even better is truly unrivaled."

Daphne passed away in San Francisco in the summer of 2012.

Daphne Zepos Teaching Award

What to submit and when

Must have from you

1. Proof of membership in American Cheese Society
2. Résumé (no format prescribed, suggested length 1 page)
3. Application vision (see description in this packet, next page)
4. A media presentation, like a video or audio recording, talking about your vision or showing you teaching. The format is up to you, but must be easily accessed by board members either hosted online or sent as a digital file.

Must have from two others

5. One letter of recommendation from a member of American Cheese Society (see description in this packet, next page)
6. One letter of recommendation (may be a member of ACS or not, see description in this packet, next page)

Due date

May 31, 2017

Send to

Rachel Juhl
Daphne Zepos Teaching Award Administrator
info@dzta.org
435 901 9024
<http://daphnezeposteachingaward.org/>

Award Decided

June 30, 2017

Applicants Notified

by July 15, 2017

Award Announced

July 27, 2016

Daphne Zepos Teaching Award Application Vision

In no more than one page describe what will happen because you earned this award. Write it as a vision looking back from some time in the future—either a few years or a few decades. You can read the Endowment Vision included in this packet, in the previous pages 4 and 5, as an example. We also have previous winner’s visions posted at daphnezeposteachingaward.org/winners.

The award administrators are looking for a sound, compelling vision that shares an abundant spirit of cheese education.

Daphne Zepos Teaching Award Two Letters of Recommendation

Please have two letters of recommendation written on your behalf from two individuals. One page each, at a maximum. At least one must be from a member of the American Cheese Society. Please have the letters sent by the writers directly to the Rachel Juhl, Award Administrator (info@dzta.org) so they remain private.