



BIOGRAPHY

CONTACTS:

Kris Ellenberg, 310.430.1772

Kris.Ellenberg@gmail.com

Kathi Johnson, 310.649.4781

Kathleen@knjpr.com

Sharon Bice, 707.823.8250, x104

Sharon@redwoodhill.com

JENNIFER LYNN BICE, OWNER

In 1978, Jennifer Lynn Bice assumed ownership of Redwood Hill Farm & Creamery, Inc., the family farm and grade A goat dairy her parents started in Sonoma County in 1968. Along with her late husband, Steven Schack, Jennifer expanded the business to produce a greater variety of goat milk products, and diversified the dairy goat-breeding program. In 2010, Jennifer once again diversified the business. This time with a new kind of dairy and under a new brand name – Green Valley Organics™, the first lactose free cow dairy products to be available nationwide.

Redwood Hill Farm is owned and operated by Jennifer along with 45 dedicated employees. Promoting the benefits of goat milk products and developing a genetics program of excellence remain her top priorities, and this commitment has positioned Redwood Hill at the forefront of the dairy goat industry. Jennifer's expertise crafting fine goat milk products gave her an extensive background in creating products for sensitive stomachs. She knew that many people out there were lactose intolerant and searching for options. This gave her the motivation to provide these people with more choices. She knew lactose free dairy yogurt and kefir would have a strong niche, just like her goat's milk products. That is how her pride and joy, Redwood Hill Farm, gave birth to Green Valley Organics.

Satisfying & Sustainable

Quality and sustainability have remained Jennifer's guiding principles throughout the years. The most recent example is a new solar energy system encompassing nearly two acres of roof space on the creamery that offsets 100 percent of the projected energy needs of the facility. Redwood Hill Farm also holds the distinction of being the first goat dairy in the United States to be Certified Humane®, which is considered the gold standard in third-party certification for humane animal treatment. From artisan cheeses consistently awarded in national competitions, to superior goat milk yogurt and kefir, to a dairy goat breeding program that has brought her national acclaim, Jennifer remains true to her vision of providing a satisfying and sustainable lifestyle for the farm, the goats and all of her employees.

Nationally Recognized

Her goats are consistent award winners at shows throughout the country, and Jennifer was named Premier Breeder by the American Dairy Goat Association (ADGA) at its 2010 National Show. She has served as a dairy goat judge throughout the United States and Canada for more than 31 years and holds the distinct honor of being selected to judge the ADGA National Show seven times. She is the Chair of the American Dairy Goat Association's Linear Appraisal Program and co-chair of the Judge's Training Committee.

A Global Perspective

At the International Conference on Goats in France, Jennifer had the opportunity to learn about the dairy goat industry from a global perspective as well as dairying and cheese production in the country that continues to lead the world in the development of fine goat milk cheese.

Jennifer lives in her new home, an extension of the goat dairy, with her partner Don and their dog Annie.