



Ag 5.20 – DEPARTMENT 112 – DAIRY PRODUCTS

Judging: Wednesday – Exhibition Hall

1. Must be in Exhibition Hall by 12:00 Noon Wednesday and will be released at 7:00 p.m. on Sunday.
2. Any licensed cheesemaker or cheese factory operator may compete for the prize offered in the following lots..
3. Only one entry will be accepted from each individual licensed cheesemaker in each lot.
4. All cheese in competition must be manufactured in Wisconsin and must be marked with the number of the factory and the date on which it was manufactured.
5. EACH EXHIBIT SHALL CONSIST OF AT LEAST 10 POUNDS OF CHEESE.
6. Each entry to be in its original form as hooped.
7. No cheese previously tested with a trier will be considered as an exhibit for premium except Swiss and this is limited to one try. Such cheese will be entitled to a complimentary score only.

Premiums \$12.00 \$10.00 \$ 8.00 \$ 6.00

Any style natural cheese, colored or uncolored, having its own individual characteristic shape may be entered in the appropriate class

CLASS A – CHEESE LOTS

Lot

1. Cheddar, any style
2. Colby, Monterey Jack, Edam, Gouda
3. Swiss, block or wheel
4. Baby Swiss
5. Brick
6. Muenster, Limburger
7. Italian – Hard – moisture less than 40%
8. Italian – Soft – moisture more than 40%
9. Flavored natural cheese, such as cheddar with bacon, smoked cheeses, etc.
10. Cold pack, flavored or unflavored
11. Open Class, for cheeses that do not fit into any of the above, such as marble cheese.