

DEPARTMENT OC 112-DAIRY PRODUCTS

Fair Year: 2017

Department Regulations

1. Open to cheese factories that produce cheese or butter from Calumet County residents.
2. All entries and exhibits are to be made in the name of butter or cheesemaker.
3. Include factory number, month and day cheese was made.
4. Not more than one premium in any one class shall be paid to any one individual.
5. Should two entries in any class be made from any one creamery or cheese factory, the entries must have different dates and different butter or cheesemaker.
6. Entries must be made by July 31 of exhibit year.
7. All entries must be in place by 10 a.m. on Friday of fair.
8. Dairy judging 6 p.m. Friday evening.
 - A. Any of the following shall constitute an exhibit:
Not less than 10 pounds of tub or 5 pounds of print creamery butter. Not less than one cheese or more than three with a minimum of not less than 10 pounds.
 - B. Date requirements for age of cheese shall be as follows:

1. Aged Cheddar cheese shall be 10 months old or older at time of fair.
2. Semi-Aged cheese shall be not less than 4 months old and not over 10 months old at time of fair.
3. Fresh Cheddar cheese shall not be less than 1 month or more than 4 months old at time of fair.
- C. Butter and cheese shall be judged on a standard scale of 100 as follows:
- D. All cheese must be stamped showing date when made, in what month and year.
- E. No cheese previously tested with a trier will be considered as an exhibit for premium. Such cheese will be entitled to a complimentary score only, except for Swiss cheese which may have one plug hole.

Premiums: \$12.00-\$10.00-\$8.00-\$6.00

DIVISION 430 – BUTTER

Class No.

1. Creamery butter made from sweet cream.
2. Creamery butter made from a blend of sweet and whey cream.
3. Creamery butter made from whey cream.

DIVISION 431 – CHEESE

Class No.

1. Aged Cheddar cheese, any size or style, rule A, D, E.
2. Semi-aged Cheddar cheese. Any size or style, rule A, D, E.
3. Fresh Cheddar cheese. Any size or style, rule A, D.
4. Colby cheese. Any size or style, rule A, D.
5. Drum or Block Swiss, rule A, D.
6. Brick, rule A, D.
7. Muenster, rule A, D.
8. Italian cheese. Pasta Filata types, such as mozzarella and Provolone, rule A, D.
9. Italian cheese, Grana types such as Romano, Parmesan, Asiago and similar types, rule A, D.
10. Bleu and Gorgonzola cheese. Each exhibit to consist of not more than 3 cheeses. Weight may be less than 10 pounds, rule D.
11. All other types and varieties of natural cheese not otherwise listed in this premium list, rule A, D.