

SECTION 10 - CHEESE and DAIRY PRODUCE

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Two major prizes will be awarded...The South Coast Dairy Perpetual Trophy and \$100 in prize money will be awarded for **Champion Dairy Product**. The Kangaroo Valley Chamber of Tourism and Commerce (KVCTC) Cup and \$50 in prize money will be awarded to the **Most Successful Exhibitor – Cheese and Dairy**.

The official judging will be done by renowned national cheese judge, Carole Willman, from Victoria. Judging will be open to the public, which presents a unique opportunity for participants and the public alike, to learn more about how cheeses are assessed and how to choose a good cheese. Viewers can come and go during the judging depending on how much time you have to spare.

Judging will take place from 9.30am in the Kangaroo Valley Hall on Friday 15 February. The order of judging will be Juniors, butter, yogurt, soft cheeses, semi hard, hard, then blue and washed rind cheeses.

Conditions of Entry: All cheese and dairy produce can be registered either online or at the show office. Entry closing time is 8am Friday 15th February with delivery of product/entries being no later than 8.30 am on that day.

Weight of cheese exhibited should be approximately 250g and should be presented whole and uncut. Larger cheeses may be presented as a whole or a sample piece from the larger wheel of 250g may be submitted. Yoghurt needs to be at least 250 mls and presented in a clear glass container.

Public Health regulations expect that pasteurised milk will be used in the making of all cheese and dairy produce entered in the show.

Judging will be made on taste, texture, aroma and appearance of the cheese or dairy product. Stewards will provide a suitable plate on which your product can be displayed.

If you are unsure which category your cheese fits into, the stewards will sort it out for you on the day. With this in mind, entrants will be asked to complete a form giving details of their produce when produce is submitted.

Cheese and dairy produce can be delivered to the Kangaroo Valley Hall on Thursday 14th February 1pm to 6pm, or Friday 15th February 7am to 8.30am.

Basic Cheese Making demonstrations will take place on Saturday 16 February in the KV Hall at 10.30am.

All produce and awards may be collected from the Kangaroo Valley Hall 5.30 – 6.30 pm on Saturday 17th February or 8am-10am Sunday 18th February.

Prize money can be collected from the show office on Saturday 17 February from 9am.

Cheese and Dairy Produce

- Class 10001 Fresh unripened cheese eg quarg, feta, ricotta, mozzarella, bocconcini etc
- Class 10002 Marinated cheeses (marinated feta, marinated lactic curd cheese, labneh etc)
- Class 10003 Yoghurts and fermented milks
- Class 10004 White mould ripened cheese (brie, camembert, etc)
- Class 10005 Blue mould ripened cheese
- Class 10006 Washed rind cheese
- Class 10007 Semi hard and Eye cheeses (Swiss, edam, gouda, havarti etc)
- Class 10008 Hard cheese (cheddar, parmesan, romano etc)
- Class 10009 Flavoured hard cheese
- Class 10010 Butter --- unsalted
- Class 10011 Buttered --- salted and cultured

CHAMPION DAIRY PRODUCT

RIBBON, PERPETUAL TROPHY AND \$100

Donated by SOUTH COAST DAIRY

MOST SUCCESSFUL EXHIBITOR CHEESE AND DAIRY

RIBBON, CUP AND \$50

Donated by KANGAROO VALLEY CHAMBER OF TOURISM AND COMMERCE

Junior section

There are two classes for our junior entrants...up to 12 years of age and 13---16 years of age.
Any of the cheeses and dairy produce described in classes 10001 to 10011 may be entered.

1st \$5, 2nd \$3

Class 10012 Up to 12 years of age

Class 10013 13 to 16 years of age