

DEPARTMENT 12: DAIRY PRODUCTS

Superintendent:

Tony Hook 608-987-3259

Rules:

1. All exhibits in this department must be delivered no later than 10am on Thursday. All entries must be made by the exhibitor.
2. Entries limited to Iowa County and adjoining counties.
3. Any of the following shall constitute an exhibit: not less than one cheese or more than three with a minimum of not less than 5 pounds.
4. Date requirements for age of cheese shall be as follows:
 - a. Aged cheddar cheese shall be 10 months or older at the time of the fair
 - b. Semi-aged and mild cheese shall not be less than 4 months and not over 10 months old at the time of the fair
 - c. Fresh cheddar cheese shall not be less than 1 month or more than 4 months at the time of the fair
5. Cheese shall be judged on a standard scale of 100 as shown in the following table
6. All cheese must be stamped showing the date when made, month, and year
7. 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.

	Butter	American	Swiss	Brick, Muenster, Limburger, Soft Italian Varieties
Flavor	45	45	35	40
Body and Texture	25	30	15	35
Finish		15		
Color	15	10		10
Makeup and Appearance				10
Salt	10		5	5
Eye Development and Color			35	
Makeup and Finish			10	
Package and Appearance	5			
Total	100	100	100	100

PREMIUMS: 1st \$12.00; 2nd \$10.00; 3rd \$8.00; 4th \$6.00

Classes:

1. Aged cheddar cheese
2. Semi-aged cheddar cheese
3. Fresh cheddar cheese
4. Colby cheese
5. Drum or Block Swiss
6. Baby Swiss
7. Brick
8. Italian cheese-pasta Fratta types such as Mozzarella and Provolone
9. Italian cheese-Grana types such as Romano, Parmesan, Asiago, and similar types
10. Blue-veined cheese
11. Exotic flavored and cold packed type cheese