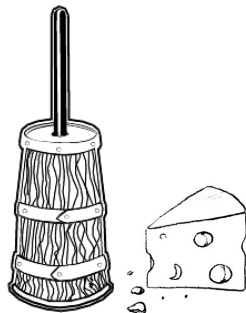


# Cheese and Butter Contest

## Department B

**ENTRIES CLOSE:** September 15, 2011



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### INFORMATION FOR EXHIBITORS

Entry Forms and fees must be received by: September 15, 2011  
Exhibits may only be received October 4-5, 2011 (Pre-registration is required)  
Entry Fee: \$10 per entry  
(Entries will not be considered unless accompanied by full remittance.)

Ship cheese/butter, entry forms/fees to:  
Schaub Hall on NCSU Campus  
NCSU Food, Bioprocessing and Nutrition Sciences  
400 Dan Allen Drive  
Schaub Hall Pilot Plant G25  
Raleigh, NC 27695

Judges will be industry professionals to be announced.  
Judging will be done: October 6, 2011  
Awards will be presented on October 11th, during the Got to be NC Cheese & Butter Reception and Auction.  
Exhibits will be released: October 24th, 2011  
The Fair is not responsible for exhibits left after Monday, October 24

### CHEESE CONTEST RULES AND REGULATIONS

- 1) An entry form and fee of \$10 for each entry must be received by the North Carolina State Fair by September 15th to be eligible for competition. Entries can be submitted online or mailed in.
- 2) Cheese made by a licensed cheese maker in a licensed dairy facility is eligible to compete. Products cannot contain non-dairy ingredients except flavorings. Please refer to class descriptions for eligible classes these cheeses may be entered in. For questions on class eligibility contact the North Carolina State Fair Cheese and Butter Cheese Superintendent.
- 3) In each class, a manufacturer may submit up to two entries of each unique variety produced at each manufacturing site. For example, a manufacturer may submit:  
Two Cheddar cheeses in the "Cheddar" class  
Two jalapeno unripened Chevre goat's milk cheeses and two dill flavored Chevre goat's milk cheeses in the flavored unripened goat's milk cheese class  
Two unflavored Parmesan, two Romano and two aged Asiago in the "Open Class for Hard Cheese" class
- 4) A manufacturer must submit a different person's name for each entry in a class. However, a person may be named on more than one entry within a class if the entries are different varieties. For example: John Smith may be named on a Jalapeño flavored Chevre and a Spring Herb Chevre.

5) **ENTRY REQUIREMENTS:** All cheeses must be made using pasteurized Cow, Goat or Sheep's milk or be aged at least 60 days prior to shipping unless otherwise noted in the class description. Cheeses with federal standard of identity must conform to those standards. Each entry must consist of at least 4 pounds of product and be in its original form.

**EXCEPTION:** If each fully formed piece of cheese is less than 4 pounds of cheese they must submit 4 pounds. If the original form is more than 4 pounds then the product can be cut but should be labeled cut cheese..

6) Contest entries become the property of the North Carolina State Fair and Dairy Advantage and are used to fund dairy promotion. Winning cheese makers may be asked to send additional product to Dairy Advantage for their auction on October 11, 2011. This fundraising event supports dairy promotion activities.

7) Classes with entries from three manufacturers or less may be eliminated or the entries may be moved to a different class. All changes are at the discretion of the show superintendent.

8) Judging: Cheeses are judged by deducting points from a 100-point scale, based on defects. The superintendent reserves the right to move product entries which appear to be entered incorrectly into the correct class. Copies of the judges' score sheets will be sent to participants after the contest.

#### **BUTTER CONTEST RULES AND REGULATIONS**

1) An entry form and entry fee of \$10 for each entry must be received by North Carolina State Fair by September 15th, 2011 to be eligible for competition.

2) Any butter made in a licensed dairy facility by a licensed butter maker is eligible to compete.

3) Entries are creamery butter and must contain at least 80% milk fat, as required by North Carolina law.

4) Exhibitors are allowed one entry per category (Salted/Unsalted/Lactic (Cultured)) for a total of two entries in the class.

5) Each entry sizes are the same as for cheeses in rule number 5 above and may be in normal manufacturer packaging.

6) Butter entries are judged by deducting points from a 100-point scale based on defects. Copies of the judges' score sheets will be sent to participants after the contest.

7) A class that receives entries from fewer than two companies may be eliminated.

8) Butter entries become the property of North Carolina State Fair and Dairy Advantage and are used for promotional purposes.

#### **GOT TO BE NC CHEESE AND BUTTER COMPETITION**

1) Will compete and follow all rules of the open competition

2) The two highest placing North Carolina made cheeses and butters in each class will compete for the "Best of NC Cheese" and the "Best NC Butter" best of show.

3) They will be presented a separate rosettes, plate and prize money.

## AWARDS

Gold, Silver, and Bronze medals

Best of Show: Rossette & Pewter Plate

Best of NC: Rossette & Pewter Plate

\$50 cash prize provided by Whole Foods for Best of Show and Best of NC in Class 101 & 102

### Class 101

- B00001 Cheddar
- B00002 Swiss Styles (Swiss and Baby Swiss)
- B00003 Mozzarella
- B00004 Feta
- B00005 Flavored Hard Cheese (Natural flavored cheese 44% moisture and under)
  
- B00006 Flavored Soft Cheese (Natural flavored cheese 45% moisture and over)
- B00007 Smear Ripened Cheese (Includes all natural smear "surface" ripened cheeses e.g. Tilsiter, Limburger, Brick, Gruyere and other soft, semi-soft or hard smear ripened cheese, flavored or unflavored)
- B00008 Open Class for Soft and Spreadable Cheese (Natural unflavored cheese with 51% or higher moisture content and includes unflavored spreadable natural cheese)
  
- B00009 Open Class for Semi-Soft Cheese (Natural, unflavored cheese with 40% to 50% moisture)
- B00010 Open Class for Hard Cheese (Natural, unflavored cheese with 39% moisture or less)
- B00011 Goat Milk Fresh Chevre Cheese Flavored
- B00012 Goat Milk Fresh Chevre Cheese Unflavored
  
- B00013 Goat Milk Aged Cheese
- B00014 Sheep & Mixed Milk Cheese (Flavored or unflavored, includes sheep's milk cheese and cheese made from a blend of cow, goat and/or sheep's milk)

### Class 102

- B00015 Butter (Salted and Unsalted and Lactic (cultured))

## HOW TO ENTER

Step 1 - Send in Your Product Entry Forms and Fees or enter on-line

1. Fill out an entry form located on [www.ncstatefair.org](http://www.ncstatefair.org). Click on Competitions.
2. Each contest entry must be accompanied by a \$10 entry fee. Make checks payable to North Carolina State Fair.
3. Entry forms and fees must be postmarked by September 15, 2011. Mail forms and fees together to: Entry Office  
North Carolina State Fair  
1025 Blue Ridge Road,  
Raleigh NC 27607

Step 2 – Ship Your Entries to NCSU Food, Bioprocessing and Nutrition Sciences 400 Dan Allen Drive Raleigh, NC 27695

1. Identify each entry when shipping multiple entries in one package. Securely wrap or box entries to ensure safe delivery.
2. Fill out a shipping tag completely and place one on the inside of the package and adhere the another on the outside of the package.
3. Entries must be shipped PREPAID. C.O.D. shipments will not be accepted. Entries must arrive before 4:30 pm on the last day of delivery (October 5, 2011).

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Ship prepaid entries to: Schaub Hall on NCSU Campus: October 4-5, 2011  
NCSU Food, Bioprocessing and Nutrition Sciences  
400 Dan Allen Drive  
Schaub Hall Pilot Plant G25  
Raleigh, NC 27695

Contact Show Superintendent Steven Lathrop with any additional questions Steven.  
Lathrop@ncagr.gov or call 336-402-5817.

