

DAIRY PRODUCTS DEPARTMENT 16

1. Read General Rules and Static Exhibit Rules carefully.
2. Each exhibit must be accompanied by its appropriate department exhibit tag. Exhibitor's phone number must be included on the entry tag and tags should be securely attached to the item.
3. Recipes must be attached to each exhibit in those lots where appropriate. Recipes must be legible, typed, printed in ink or computer printed. Recipes will be on cards not larger than 4"x6". Tape recipe and entry tag to the wrapped food product or display.
4. All dairy products will be produced from pasteurized milk.
5. All cheese products and butter products will be wrapped tightly in clear plastic wrap, allowing for good viewing on all sides and top of cheese and butter. It will be presented on a flat, 6 inch green, red or blue plastic plate. Please follow Food Department guidelines for all food products.
6. Refrigeration will be provided.
7. Displays must be prepared and set up by the exhibitor and approved by the Department Chairperson. Please follow Display Department guidelines for displays.
8. If you have any questions, please feel free to contact the Department Chairperson.

CLASS A

CHEESES

Lot 01. Mozzarella: traditional cultured method or microwave technique. Formed into smooth round or log.

Lot 02. Fresh Cheeses. Examples include lactic cheeses, Fromage Blanc, Queso Fresco, Ricotta, Mascarpone, Buttermilk cheeses, Yogurt cheeses May enter more than one cheese in this category.

Lot 03. Camembert and Brie: Properly ripened round.

Lot 04. Aged Cheeses. Cheeses must be a minimum of 90 days old. Natural rind, washed ring and waxed/sealed cheeses may be entered.

BUTTER

Lot 05. Unsalted, sweet cream butter, pressed into 3" diameter by 1.5 - 2 inch height (may use ramekin to shape), unmolded.

Lot 06. Unsalted, cultured butter pressed into 3" diameter by 1.5 - 2 inch height (may use ramekin to shape), unmolded.

YOGURT

Lot 07. Plain, whole fat yogurt exhibited in clear, glass pint canning jar with metal or plastic lid.

DAIRY PRODUCT EXHIBITS

Lot 08. Cheese Informational Poster and/or Exhibit. Poster subject matter may include cheese making, dairy product production, history, regional characteristics of dairy production on any relevant subject related to the use of dairy products. Be creative and use posters, drawings and diagrams. Exhibits may include cheese making equipment that illustrates the unique use of equipment in the cheese making process.

Lot 09. Cheese Press. Construct a cantilever or spring based cheese press. Plans will be provided by department chairman.

Lot 10. Challenge Lot – Yogurt Cake, See Challenge Lots Section. Using the recipe listed in the challenge lot section AND using only yogurt you produce, make, bake and present one (1) Yogurt Cake. Present the cake on an appropriate sized non-paper plate. Present, in a clear glass lidded jar one (1) cup of the yogurt you used in the cake. Include a printed recipe explaining how you made your yogurt.

PREMIUMS

	First	Second	Third
Lots 01-02, 05-08	10 PTS	7 PTS	4 PTS
Lots 03-04, 09-10	15 PTS	11 PTS	7 PTS
