

Dairy Goat Cheese Contest

Sponsored by the Clark County Goat Association

Saturday, August 5th at 1:00 p.m.

Location: Tent area by Dairy Goat Barn

Featured Cheese: *FAST AGED CHEESE*

Cash prizes: First = \$15, Second = \$10, Third = \$7.50,
Judges Choice Awards

Premium: First = 6 points; Second = 4 points; Third = 2 points
Special prize donated by Mary Rosenbloom for Best Presentation

There are four categories of cheese:

(Limit 5 entries per person, per category)

- A. Soft Fresh (Neufchâtel, Cottage and Ricotta)
- B. Pressed Fresh (Mozzarella, pressed and not aged)
- C. Aged (anything aged over 60 days)
- D. Mold Ripened (Blue, Brie, Camembert)



CONTEST RULES

1. All entries must use pasteurized goat's milk.
2. All entries become the property of the Clark County Dairy Goat Association.
3. Entries will be accepted:
Friday, August 4, 10 a.m. to Noon.
Saturday, August 5, 10 a.m. to Noon.
4. Entries will be judged at 1 p.m., August 5, for premium point placing's.
5. Blue Ribbon cheeses from each category will be judged at 4 p.m.
Saturday, August 5, by local personalities for the cash prizes.

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