

Dairy Goat Cheese Contest

Cash prizes Sponsored by the Clark County Goat Association

Saturday, August 4th at 1:00 p.m.

Location: Tent area by Dairy Goat Barn

Featured Cheese: FAST AGED CHEESE

Non-commercial division: Cash prizes:

First \$15, Second \$10, Third \$7.50, Judges Choice Awards

Premium: First - 6 points; Second - 4 points; Third - 2 points

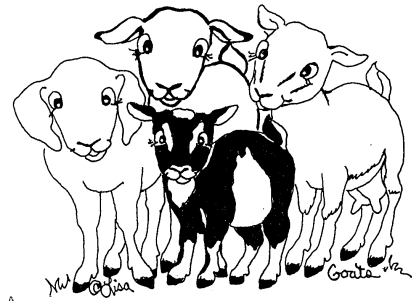
Special prize donated by Mary Rosenbloom for Best Presentation

There are four categories of cheese:

For both commercial and non-commercial divisions

(Limit 5 entries per person, per category)

- A. Soft Fresh (Neufchafel, 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:
Saturday, August 4, 10 a.m. to Noon.
4. Entries will be judged at 1 p.m., August 4, for premium point placing's.
5. Blue Ribbon cheeses from each non-commercial category will be judged at 4 p.m. Saturday, August 4, by local personalities for the cash prizes.
6. Commercial cheesemakers must be licensed by the Department of Agriculture and are required to submit their plant number with entries.

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