MARY ROSENBLUM MEMORIAL CHEESE CONTEST

Cash prizes Sponsored by the Clark County Goat Association

Saturday, August 3rd at 1:00 p.m.

Location: Tent area by Dairy Goat Barn

Featured Cheese:

"SMOKED CHEESE"

(Any style - Must be aged more than 60 days)

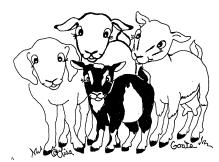
Non-commercial Division Cash prizes: First \$15, Second \$10, Third \$7.50, Judges Choice Awards

Premium: First – 6 points; Second – 4 points; Third – 2 Points

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 (4-6 oz each) must use PASTEURIZED GOAT'S MILK.
- 2. All entries become the property of the Clark County Dairy Goat Association.

 (Containers will not be returned)
- 3. Youth and Adult entries will be accepted: Saturday, August 3, 10 a.m. to Noon. Youth 4-H Eligible (18 or final year in 4-H)
- 4. Entries will be judged at 1 p.m., August 3, for premium point placings.
- 5. Blue Ribbon cheeses from each non-commercial category will be judged at 4 p.m. Saturday, August 3, 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.

Contacts: Robyn Bachelder, (360) 690-6422, Email Palouseriver@aol.com Lorrie Conway (360) 834-0315, Email: conwayfamilyfarm@gmail.com Janice Ferguson (360) 835-2892