

MARY ROSENBLUM

MEMORIAL

CHEESE CONTEST

Cash prizes Sponsored by the Clark County Goat Association

Saturday, August 7th at 1:00 p.m.

Location: Tent area by Dairy Goat Barn

Featured Cheese:

“YOUR AGED MASTERPIECE”

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

Non-commercial Division Cash prizes:

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

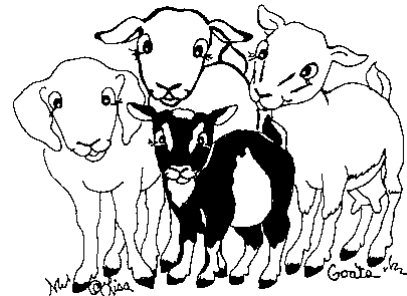
Premium: First – 6 points: Second – 4 points: Third – 2 Points

There are four categories of cheese:

For both commercial and non-commercial divisions

(Limit 5 entries per person, per category)

- A. Soft Fresh (Neufchatel, 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 7, 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 7, for premium point placings.
5. Blue Ribbon cheeses from each non-commercial category will be judged at 4 p.m. Saturday, August 7, 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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