

**Ag 5.20 – DEPARTMENT 112 – DAIRY PRODUCTS**

**Judging: Tuesday – Exhibition Hall**

1. All cheese entries must be in the cheese cooler by 4:00 p.m. Monday night prior to Tuesday judging.
2. All cheese not auctioned off will be donated to the Green County Dairy Queens for various events and the Green County Food Pantry.
3. Any licensed Cheesemaker or cheese factory operator may compete for the prize offered in the following lots.
4. Multiple entries will be accepted from individual licensed Cheesemakers in each lot as long as it is a different type of cheese.
5. EACH EXHIBIT SHALL CONSIST OF AT LEAST 10 POUNDS OF CHEESE.
6. Each entry to be in its original form as hooped.
7. No cheese previously tested with a trier will be considered as an exhibit for premium except Swiss and this is limited to one try. Such cheese will be entitled to a complimentary score only.

Premiums    \$12.00    \$10.00    \$ 8.00    \$ 6.00

Any style natural cheese, colored or uncolored, having its own  
Individual characteristic shape may be entered in the appropriate  
Class.

**CLASS A – CHEESE LOTS**

Lot

1. Cheddar
2. Colby, Monterey Jack, Edam & Gouda
3. Swiss Style Cheese (Swiss, Baby Swiss)
4. Brick
5. Muenster
6. Havarti
7. Latin American Style Cheese
8. Fresh cheese curd
9. Open
10. Flavored Natural Cheese
11. Smear
12. Smoked
13. Peppered Flavored Natural Cheese