



Department 812 – Dairy Products

Superintendent:

REGULATIONS AND REQUIREMENTS

- Open to dairy product processors that purchase milk from Oconto County farms.
- All entries and exhibits are to be made in the name of the butter or cheese maker.
- Include factory number, month and day cheese was made
- Not more than one premium in any one class will be paid to any individual, or to more than one individual from the same company. Should two entries in any class be made from any one creamery or cheese factory, then one entry shall receive a complimentary score.
- Any of the following shall constitute an exhibit:
 - Not less than a 10 pound tub or 5 pounds of print creamery butter.
 - Not less than one cheese or more than 3 with a minimum of not less than 10 pounds.
- Date requirements for age of cheese shall be as follows:
 - Aged cheddar cheese shall be 10 months old or older at time of the fair.
 - Semi-aged cheese shall be not less than 4 months old and not over 10 months old at time of the fair.
 - Fresh cheese shall be not less than 1 month or more than 4 months old at time of the fair.
- Butter and Cheese shall be judged on the industry standard scale of 100 points for each variety.
- All cheese shall be stamped showing date made by month and year.
- Cheese previously tested with a trier shall not be considered as an exhibit for a premium. Such cheese shall be entitled to a complimentary score only, except for Swiss Cheese--may have one plug hole.

Premiums	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
All Classes	12.00	10.00	8.00	6.00

CLASS A—BUTTER

Lot Numbers

1. Creamery butter made from sweet cream.
2. Creamery butter made from a blend of sweet and whey cream
3. Creamery butter made from whey cream.

CLASS B—CHEESE

Lot Numbers

1. Aged Cheddar cheese, any size or style.
2. Semi-aged Cheddar cheese, any size or style.
3. Fresh Cheddar cheese, any size or style.
4. Colby cheese, any size or style.
5. Drum or Block Swiss.
6. Brick.
7. Muenster.
8. All other types and varieties of natural cheese not otherwise listed in this premium list.
9. Italian cheese. Pasta Filata types, such as Mozzarella and Provolone.
10. Italian cheese. Grana types, such as Romano, Parmesan, Asiago, and similar types.
11. Bleu and Gorgonzola cheese. Each exhibit to consist of not more than 3 cheeses. Weight may be less than 10 pounds.

