

DEPARTMENT • 15

CHEESE

Aesthetic Judges - Everett Presley, Maplewood, NJ and Stephanie Ciano, Somerville, MA

Technical Judges - Stephanie Clark, Ames, IA and Steven Murphy, Freeville, NY

Chair - Dr. Kerry Kaylegian, University Park, PA

Rules

See General Rules and Regulations online at <https://www.farmshow.pa.gov/pafarmshow/exhibit/rules-regulations>

Use entry form and shipping tag online at <https://www.farmshow.pa.gov/pafarmshow/exhibit/forms-registration>

General

1. This competition is open to any Pennsylvania cheese maker holding a valid dairy foods manufacturing permit from the Pennsylvania Department of Agriculture.
2. Cheeses may be made from pasteurized or raw milk. If the cheese is made from raw milk, it must be aged at least 60 days prior to shipping and the cheese maker must have an aged raw milk cheese permit. Raw milk cheese must conform to PDA regulations for milk sanitation in Chapter 59a.
3. Each company may submit up to four (4) cheeses, either different classes or multiple cheeses in the same class.
4. Cheese entries become property of the Pennsylvania Farm Show.
5. Cheeses will be on display at the 2022 Farm Show. If your soft cheese is a winner, you may be asked to submit fresh samples for the display.

About Cheese Entries

6. Cheese entries must be available for commercial sale for at least six months prior to judging (since June 1, 2021). In the case of seasonal or fresh cheeses, these cheeses should be part of the dairy's product line for at least one year. Experimental cheeses will not be accepted.
7. Cheeses must be entered into the contest in the form in which they are manufactured as whole wheels, loaves, or blocks.
 - Do not cut your cheese. Exceptions are made for cheeses that are cut as part of the normal manufacturing process, such as feta blocks in brine, smoked cheeses, or cheeses that receive other surface treatments.
 - 40-pound blocks cut from 640-pound blocks may be entered.
 - Cheeses that are cut for the purpose of packing (waxing, cryovac) will not be accepted into the competition and will be given a complimentary score.
8. Cheese size and number of pieces needed (to ensure adequate cheese in the case of multiple rounds of judging):
 - For cheeses larger than 5 pounds: Submit one wheel/block
 - For cheeses that are 3-5 pounds: Submit two wheels/blocks
 - For cheeses that are 1-3 pounds: Submit three wheels/blocks
 - For cheeses that are less than 1 pound: Submit six wheels/blocks
9. Cheeses may be submitted in their normal company packaging.
10. Cheeses may not be plugged or resealed. Entries with a trier hole will be disqualified. The exception is Swiss cheese, which may have one (1) trier hole.
11. The cheese that won first-place Best in Show in the previous year may not be entered in the current year.

Entry Forms & Fees

12. The fee is \$35 per cheese entry.
13. Entry forms must be received by 5:00 p.m. on Monday, November 15, 2021.
14. Request entry blanks from: Farm Show Cheese Competition, Pennsylvania Farm Show Complex & Expo Center, 2300 N. Cameron St., Harrisburg, PA 17110-9443. Phone: (717) 787-2905. Online at www.farmshow.pa.gov.
15. Entry forms should be mailed to Pennsylvania Farm Show Complex & Expo Center, 2300 N. Cameron St., Harrisburg, PA 17110-9443. A check for the entry fees, made payable to the "Commonwealth of Pennsylvania," and a copy of the PDA dairy foods permit **must** accompany the entry blank. Entries will not be accepted via email.

Entry Submission

16. One copy of the shipping tag should be placed on the outer packaging and one copy placed inside the packaging with the cheese.
17. Cheeses must be shipped to arrive on Tuesday, December 7 or Wednesday, December 8.

Ship to: Farm Show Cheese Competition
Pennsylvania Farm Show Complex & Expo Center
2300 N. Cameron St.
Harrisburg, PA 17110-9443
18. All cheeses should be carefully packaged to stay cold and avoid physical damage during shipping.
19. If cheeses are hand-delivered to the Farm Show Complex, they must arrive at the Cameron Street Lobby Security Desk by 3:30 p.m. on Tuesday, December 7, 2021, or Wednesday, December 8, 2021. They should be packaged to stay cold and in boxes/coolers that are taped shut to avoid damage during handling.

Classes

20. Please review the entire list of classes (below) carefully to ensure your cheese is entered in the correct class.
21. The Contest Chair reserves the right to change classes based on the final number of entries. If a class is too small then classes may be combined, and if a class is too large then the class may be split.
22. The Contest Chair may move a cheese to a more appropriate class if necessary.

Judging

23. Judging will take place on Friday, December 10, 2021.
24. Cheese will be judged for appearance and makeup, body and texture, and flavor and aroma characteristics.
25. Each cheese is judged individually, based on its own merit with respect to the variety. Cheeses are not compared to each other. For open class cheeses, the cheese characteristics will be judged based on the description provided by the cheese maker.
26. Judging teams consist of one technical and one aesthetic judge. The technical judge begins with 65 points and deducts points for technical defects. The aesthetic judge begins at 0 and adds up to 35 points for desirable qualities. The technical and aesthetic scores are added for the final score.
27. The three cheeses with the highest scores in each class will receive awards.
28. The top scoring cheese in each class will be entered in the Best of Show competition. Judges will rank their top three cheeses from all 20 categories. The top

three ranked cheeses overall will be awarded prizes for Best of Show.

Awards

- 29. Awards will be presented in a ceremony at the Farm Show on Saturday, January 8, 2022.
- 30. A first-, second-, and third-prize rosette will be awarded for each class.
- 31. A first, second and third Best in Show will be awarded premiums and medals. 1st-\$150, gold medal; 2nd-\$100, silver medal, 3rd-\$75, bronze medal.

Cheese Class Description

- 32. Soft cheeses: 50% or greater moisture
- 33. Semi-soft and semi-hard cheeses: greater than 39% and less than 50% moisture
- 34. Hard cheeses: 39% or lower moisture

Cow Milk Cheese		
1	Cheddar, Colby & Monterey Jack from Cow Milk	Unflavored Cheddar, Colby and Monterey Jack made from cow milk.
2	Swiss and Alpine Style from Cow Milk	Unflavored, Swiss and Alpine style cheese made from cow milk. rinded and rindless, including Swiss, Baby Swiss, and Emmentaler-style cheese.
3	Soft Cheese from Cow Milk	Unflavored, soft, unripened cheese from cow milk, including cottage cheese, ricotta, mascarpone, and quark. Ricotta may be made from milk, whey or a combination of milk and whey. Cheese may be full or low-fat varieties.
4	Mold-Ripened Cheese from Cow Milk (bloomy rind)	Unflavored, white mold surface-ripened (bloomy rind) soft cheese made from cow' milk, including brie and camembert types.
5	Semi-soft, Semi-hard, and Hard Cheese from Cow Milk	Unflavored, semi-soft, semi-hard, and hard cheese made from cow milk, including gouda, edam, and havarti.
Goat Milk Cheese		
6	Soft Cheese from Goat Milk	Unflavored, soft, unripened cheese made from goat milk. These cheeses do not have a rind.
7	Mold-Ripened Cheese from Goat Milk (bloomy rind)	Unflavored, white mold surface-ripened (bloomy rind) soft cheese made from goat milk.
8	Semi-soft, Semi-hard, and Hard Cheese from Goat Milk	Unflavored, semi-soft, semi-hard, and hard cheese made from goat milk.
Sheep Milk Cheeses		
9	Soft, Semi-soft, Semi-hard, and Hard Cheese from Sheep Milk	Unflavored, soft, semi-soft, semi-hard, and hard cheese made from sheep milk.
Mixed Milk Cheeses		
10	Soft, Semi-soft, Semi-hard, and Hard Cheese from Sheep Milk	Unflavored, soft, semi-soft, semi-hard, and hard cheese made from a combination of at least 2 types of milk from cow, goat, or sheep. Specify percentage of each milk.
Cheeses from All Milk		
11	Pasta Filata Style	Pasta filata style cheese. Cheeses include mozzarella, provolone, and string cheese.
12	Blue-veined	Blue-veined cheese made from cow, goat, sheep, or a combination of milks. Cheeses may have surface mold. Please indicate if the rind is intended to have mold.
13	Washed Rind and Smear Ripened	Cheese made from cow, goat, sheep or a combination of milks that are smear-ripened or washed with during ripening.
14	Smoked Cheese	All smoked cheese made from cow, goat, sheep or a combination of milks. For mixed milk cheese, specify percentage of each milk. Cheeses may be naturally smoked or contain smoke flavoring.
15	Flavored Cheese from All Milk	All flavored and marinated cheese from cow, goat, sheep, or a combination of milks, except smoked cheese. For mixed milk cheese, specify percentage of each milk. Cheeses may be soft, semi-soft, semi-hard, or hard and flavored with sweet, savory, or pepper condiments or marinades. Please indicate the flavors.