

# Dairy Goat Cheese Contest

SATURDAY, August 2

1:00 p.m.

Dairy Goat Barn

Featured Cheese: Sweet Flavored Dessert Cheese

Judges Choice Awards

**Cash prizes**

First \$25

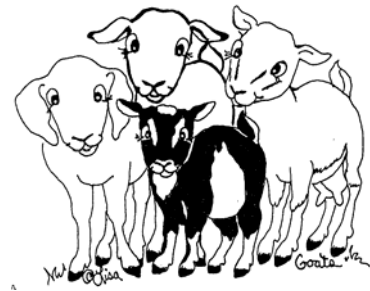
Second \$15

Third \$7.50

Premium: First — 6 points; Second — 4 points; Third — 2 points

There are four categories of cheese:  
(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)
- D. Mold Ripened (Blue, Brie, Camembert)



## CONTEST RULES

1. All entries must use pasteurized goat's milk.
2. All entries become the property of the Clark County Dairy Goat Association.
3. Entries will be accepted:  
Friday, August 1, 10 a.m. to 2 p.m.  
Saturday, August 2, 10 a.m. to noon.
4. Entries will be judged at 1 p.m., August 2, for premium point placings.
5. Blue Ribbon cheeses from each category will be judged at 4 p.m.  
Saturday, August 2, by local personalities for the cash prizes.

**Sponsored by**  
**Clark County Dairy Goat Association**

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