

# *MARY ROSENBLUM*

## *MEMORIAL*

### *CHEESE CONTEST*

Cash prizes Sponsored by the Clark County Goat Association

**Saturday, August 3<sup>rd</sup> at 1:00 p.m.**

Location: Tent area by Dairy Goat Barn

### **Featured Cheese:**

***“SMOKED CHEESE”***

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

**Non-commercial Division Cash prizes:**

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

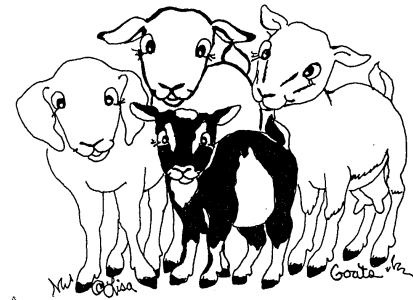
Premium: First – 6 points; Second – 4 points; Third – 2 Points

#### **There are four categories of cheese:**

For both commercial and non-commercial divisions

(Limit 5 entries per person, per category)

- A. Soft Fresh (Neufchafel, 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 3**, 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 3**, for premium point placings.
5. Blue Ribbon cheeses from each non-commercial category will be judged at 4 p.m.  
**Saturday, August 3**, 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.

**Contacts:** Candy Yarnell, (360) 772-0733, E-mail: LNRAY68@MSN.COM