

The Cheese Awards **@** **The MidSomerset Show** **2021 | Schedule**

Enter online: www.midsomersetshow.org.uk



Sunday 15th August 2021
The Mid Somerst Showground
Cannards Grave Road, Shepton Mallet BA4 4GF

Closing date for entries: **Friday 30th July 2021**



About the Show

Its good to be back! We are delighted to bring you the 2021 Cheese Awards at the Mid Somerset Show.

The Cheese awards have a new name, a new home, and are celebrating their 10th anniversary. The Southwest Cheese Awards have been renamed the Cheese Awards at the Mid Somerset Show, and the whole show has moved to a new home. Its not far from its old home but the move means the future of the show is secure.

Its 10 years since the The Southwest Cheese Awards were first introduced to the show and since then they have gone from strength to strength. Being based in the centre of cheese making country, the Mid-Somerset Show has a strong history of featuring cheese classes, and the SouthWest Cheese Awards were a successful addition to the Show back in 2011. This year sees over 100 classes covering classic cheddar to the more exotic Halloumi. The Awards are a fantastic opportunity to showcase the finest cheese makers in the UK and Ireland.

Entry is £10.00 per class

Enter on line at www.midsomersetshow.org.uk

or complete the enclosed entry form and return to:

The Show Secretary, Mid-Somerset Agricultural Society, PO Box 5435,,
Shepton Mallet, BA4 9DX

TEL: 01749 938044 / MOB: 07980 284057

Entries must be submitted before **Friday 30th July 2021**

The Mid Somerst Agricultural Society privacy policy sets out the basis on which any personal data we collect from you, that you provide to us or that we may receive others about you, will be processed by us. It includes data that we hold electronically and in paper files. Details of entries will be published in the catalogue and passed to our printers/publishers, solely for the purpose of compiling that publication. Results information may be published (in printed form and online) and provided to the Press or other interested bodies.

Please refer to our website: www.midsomersetshow.org.uk for full details of our Privacy Policy.

The South West Cheese Awards

Chairman: Nigel Pooley

Judges: Mr Tony Ball, Mrs Tracey Burr, Mr Peter Mitchell, Mr Matthew Organ, Mr Chris Stilton, Mrs Sally Young, Mr Martin Gaylard, Mr Dave Miller, Mrs Diane Cox, Mr Kyle Allington, Mrs Sarah de Wit, Mr Emyr Evans, Mr Mark Jenkins, Mrs Sarah Barnes,

All cheeses to be staged no later than noon on Saturday 14th August, with judging commencing at 12.30 pm

CHAMPIONSHIPS:

- **Matthew and Skales Perpetual Challenge Cup** for the Champion Cheese
- **The Kenneth Hill Perpetual Challenge Cup** for the Reserve Champion Cheese
- **Barber's Perpetual Challenge Cup** for the South West Champion Cheese (Any cheese manufactured in the counties of Cornwall, Devon, Dorset, Somerset and Wiltshire)
- **The Jimmy Wilson Perpetual Trophy** for the South West Reserve Champion Cheese (Any cheese manufactured in the counties of Cornwall, Devon, Dorset, Somerset and Wiltshire)
- **The Reg Dyke Memorial Perpetual Challenge Cup** for the overall winner of the West Country Classes (Classes 7 - 10)
- **The Stan Ash Memorial Cup** for the overall winner of Farmhouse Cheddar Classes (Classes 1-6)
- **Stratton Sales Seven Counties Cup** for the overall winner of intercounty cheddar classes (Classes 11-14)
- **Sturminster Creamery Cup** for the overall winner of Open Classes (Classes 19- 22)

The Champion Cheese, Reserve Champion Cheese, South West Champion and class 67 will be cut up and auctioned on show day at 3.30 pm. Please state on the entry form if you are collecting cheese or donating to M.S.A.S charity at the end of the day.

Entry fee is £10.00 per class

Farmhouse Cheddar UK only

- Class 1 Best Mature Cheddar Traditional or Block
- Class 2 Best Mature Cheddar Traditional
- Class 3 Best Extra Mature Cheddar Traditional or Block
- Class 4 Best Extra Mature Cheddar Traditional
- Class 5 Best Vintage Cheddar Traditional or Block
- Class 6 Best Traditional Cheddar aged more than 12 months undressed displayed in its original bandages.

Overall Winner of these classes will be awarded the Stan Ash Cup.

West Country Classes - Open to all West Country Cheesemakers from the Counties of Cornwall, Devon, Somerset, Dorset and Wiltshire

- Class 7 Single Mild Cheddar Cheese
- Class 8 Single Mature Cheddar Cheese
- Class 9 Single Extra Mature Cheddar Cheese
- Class 10 Single Vintage Cheddar Cheese

Overall winner of these classes will be awarded the Reg Dyke Cup

Inter County Cheddar Classes - Open to manufacturers in the seven counties of Cornwall, Devon, Dorset, Gloucestershire, Hampshire, Somerset & Wiltshire

- Class 11 Single Mild Cheddar Cheese
- Class 12 Single Mature Cheddar Cheese
- Class 13 Single Extra Mature Cheddar Cheese
- Class 14 Single Vintage Cheddar Cheese

Overall winner of these classes will be awarded the Stratton Sales Seven Counties Cup

Regional Cheddar

- Class 15 Best English Cheddar
- Class 16 Best Scottish Cheddar
- Class 17 Best Welsh Cheddar
- Class 18 Best Irish Cheddar

Open Classes

Open to all UK and non-UK Creameries

Cheddar

- Class 19 Single Mild Cheddar Cheese
- Class 20 Single Mature Cheddar Cheese
- Class 21 Single Extra Mature Cheddar Cheese
- Class 22 Single Vintage Cheddar Cheese

Overall winner of Classes 19 - 22 will be awarded the Sturminster Creamery Cup

Organic Cheddars

- Class 23 Single Organic Mild Cheddar
- Class 24 Single Organic Mature Cheddar
- Class 25 Single Organic Extra Mature Cheddar

Dupont Danisco Grand Prix

- Class 26 Finest Mature Cheddar

Creamery/Block Cheese Territorials

- Class 27 Double Gloucester. Block or traditional
- Class 28 Mature Double Gloucester exceeding 6 months of age
- Class 29 Red Leicester. Block or traditional any weight
- Class 30 Mature Red Leicester exceeding 6 months of age. Block or traditional
- Class 31 Cheshire Cheese - white or coloured. Traditional or block. Any weight
- Class 32 Crumbly Lancashire. Block or traditional
- Class 33 Creamy Lancashire. Block or traditional
- Class 34 Tasty Lancashire. Block or traditional
- Class 35 Caerphilly. Block or traditional, any weight
- Class 36 Wensleydale. Block or traditional, any weight

Speciality Cheeses

- Class 37 Smoked Hard Cheese - Any milk
- Class 38 Traditional Smoked Soft Cheese - Any milk
- Class 39 Other Smoked Cheese
- Class 40 Best Organic Hard Cheese - Any milk
- Class 41 Best Organic Soft Cheese - Any milk
- Class 42 Best Unpasteurised Cheese State variety
- Class 43 Best Goat's Milk Cheese
- Class 44 Best Sheep Milk Cheese
- Class 45 Best Buffalo Milk Cheese
- Class 46 Reduced Fat Cheese - 17 to 24%
- Class 47 Half Fat Cheese - less than 17%
- Class 48 Best Speciality Cheese Hard State variety
- Class 49 Best Speciality Cheese Soft State variety
- Class 50 Any Cheese for export in final branded packaging
- Class 51 Halloumi Style Cheese - will be cooked for judging

Fresh Cheese Class All Milk Types

- Class 52 Feta Style
- Class 53 Lactic Cheese
- Class 54 Stretched Curd

Cheese with Additives

Class 55 Savoury Flavour - State variety

Class 56 Sweet Flavour - State variety

Convenience Cheese

Class 57 Best snacking/mini meal cheese products - to be judged on consumer appeal. Cheese to form a major component.

Class 58 Best convenience cheese product - eg grated, sliced, cubed. To be judged on appearance, flavour and ease of use.

Class 59 Best Grated Cheddar. 2 packs any size. Will be judged on grate appearance and flavour.

Rind Washed

Class 60 Best Washed Cheese Any Milk - State Variety

Waxed Cheese

Class 61 Best Waxed Cheese without Additives

Class 62 Best Waxed Cheese with Additives - State Variety

Soft External White Mould

Class 63 Cow's Milk - Weight less than 500 gm

Class 64 Cow's Milk - Weight more 500 gm

Class 65 Sheep Milk

Class 66 Goat Milk

Blue Cheese

Class 67 Whole Blue Stilton

Class 68 Two Halves of Blue Stilton

Class 69 Best Shropshire Blue

Class 70 Other Cow's Milk Blue - State Variety

Class 71 Best Sheep/Goat or Buffalo Milk Blue - State Variety

Class 72 Best Soft Blue Any Milk - State Variety

Vegetarian Cheese

Class 73 Best Hard Vegetarian Cheese Any Milk - State Variety

Class 74 Best Soft Vegetarian Cheese - State Variety

Class 75 Best Blue Vegetarian Cheese - State Variety

Artisan Classes

- For Producers making less than 5 tonnes per week. Please State Variety for all Artisan Classes.

Class 76 Best Cow's Milk Hard Cheese

Class 77 Best Goats Milk Hard Cheese

Class 78 Best Sheep Milk Hard Cheese

Class 79 Best Buffalo Milk Hard Cheese

Class 80 Best Cow's Milk Soft Cheese

Class 81 Best Goats Milk Soft Cheese

Class 82 Best Sheep Milk Soft Cheese

Class 83 Best Buffalo Milk Soft Cheese

Class 84 Best Blue Hard Cheese

Class 85 Best Blue Soft Cheese

Class 86 Best Unpasteurised Cheese

Householders Choice

Class 87 Householder's Choice - One cheese any shape, weight or make. This class will not be judged for championship but will be judged on show day at 10am. Any exhibitor who has a trade stand will automatically have a free entry into this class.

Class 88 Children's Cheese Class - this will be judged on Show Day at 10.30 am by Local Cheese Loving Children

Class 89 Celebrity Cheese Class - this class will be judged at 10.30 am by Sarah Beeny

Butter

Class 90 Unsalted Butter sweet cream - 2 Butter pats displayed on a white tile

Class 91 Salted Butter sweet cream - 2 Butter pats displayed on a white tile

Class 92 Whey Butter Salted - 2 butter pats displayed on a white tile.

Class 93 1 X 250 gm Salted Butter - Displayed in branded Packaging

Best New Dairy Product

Class 94 Best New Dairy Product. For any new product commercially launched between 1st August 2020 and 30th June 2021. Must be currently on sale in Non-UK Country. **BRANDED PACKAGING IS ALLOWED FOR THIS CLASS**

Other Dairy Products

Class 95 Natural Yoghurt - Non-Cow's Milk

Class 96 Fruited Yoghurt - Non-Cow's Milk

Class 97 Natural Yoghurt - Cow's Milk

Class 98 Low Fat Fruit/Flavoured Yoghurt - Less than 3% Fat. Carton must be labelled with variety.

Class 99 Luxury indulgent Greek Style Yoghurt. Any type, variety of flavour.

Class 100 Single Cream

Class 101 Double Cream

To be displayed in plain white pots with no reference to the manufacturer.

Exhibitors may make more than one entry in any class except Class 26 - Dupont Danisco Grand Prix

Cheeses and other dairy products must be delivered to the Showground by noon on Saturday 14th August or sent, clearly labelled, between Tuesday 10th to Friday 13th August 2021 to:

Peter Green Chilled, Leighton Lane, Evercrech, Shepton Mallet, Somerset, BA4 6LQ

***Enter online at www.midsomersetshow.org.uk
or complete the order form and send to:***

***The Show Secretary, The Mid Somerset Show, PO Box 5435, Shepton Mallet,
Somerset BA4 9DX***

GENERAL SHOW RULES AND CONDITIONS

Headings are for ease of reference only and do not form part of the show rules.

I. ENTRIES

I.1 Every exhibitor or competitor entering for the show is deemed to have agreed to abide by these rules and entries are accepted on that understanding.

I.2 All entries must be made in writing to the show secretary on or before the date specified in the schedule on the requisite forms, accompanied by the necessary entry fees and subscriptions.

I.3 Entries received after the closing date will only be accepted at the discretion of the secretary or Executive Committee.

I.4 The Executive Committee reserves the right to refuse any entry without giving any reason.

I.5 If in the opinion of the Executive Committee there are insufficient entries in a class at the closing date the class may be withdrawn in which case the entrant will be informed and the entry fees returned.

1.6 The acceptance by the Society of any entry in a class shall not exonerate the exhibitor from the responsibility of ensuring that the entry complies strictly with the rules of that class. Any entry that does not comply will be disqualified.

1.7 Exhibitors will comply with any direction or instructions given to them by the Society which the Society deems to be expedient.

1.8 If a class is cancelled the only compensation due to an exhibitor will be the refund of the entry fee paid for the cancelled class.

1.9 Competitions qualifying for events organised by other bodies are offered in good faith on information provided by those bodies. No liability is accepted by the Society if those events take place in circumstances other than those originally stated or do not proceed.

1.10. Entries in the Householder's Choice Class will be cut up to allow the general public to sample different cheeses. Please provide any information or promotional literature which you have for the entered cheese. The Public are always interested in types of cheese and where they can be purchased. It is a good promotional opportunity.

1.11. Exhibitors with a trade stand will be given free entry into class 87(Householder's Choice).

2. **OWNERSHIP.** Exhibits in all classes must be the bone fide property of the exhibitors and must be the property of, and in the possession of the exhibitors at the time of the entry. Any person who has care and control of an exhibit on the Showground will be deemed to be the agent of that exhibit's owner for all purposes connected with the show.

3. **ENTRY FEES.** Entry fees must accompany entries or they will not be accepted. The entry fee for any product entered and not exhibited will be forfeited. Any additional costs incurred by the Society arising from non-clearance of a cheque must be paid by the exhibitor before he/she is allowed to compete.

4. **JUDGES.** The Show Secretary may substitute a different judge to the one nominated in the show catalogue or programme.

4.1. An exhibitor cannot act as a judge or steward in any class in which he/she has an entry.

5. **OBJECTIONS.** The decision of the judges shall be final. Objections of any kind must be made in writing and delivered to the Show Secretary within one hour of judging, with a deposit of £40 for each objection, in the case of a joint objection the deposit shall be payable by each objector. Such objections will be considered by a panel of not less than three members of the Society appointed by the chairman or vice-chairman and their decision shall be final. Anonymity shall not be available to any objector. The deposit shall be forfeited if the objection is not upheld.

6. **SAFETY.** The organisers of the show have taken reasonable precautions to ensure the health and safety of everyone present. For these measures to be effective everyone must take reasonable precautions to avoid and prevent accidents occurring and must obey the instructions of the organisers and all officials and stewards. It is a condition of entry that exhibitors conform with the requirements of the Society's Safety Policy and the Health and Safety legislation and for ensuring that safe working practices are followed by themselves, their employees, agents and contractors and that appropriate safety and/or protective equipment is worn.

7. **LIABILITY.** The Executive Committee shall not be responsible for any error which may appear in the programme or catalogue or for any entry made in the wrong class; nor shall the committee be responsible for exhibits arriving too late to be judged.

7.1. The Society shall not be liable for any loss, injury or damage to any persons or exhibits at the show and it shall be a condition of entry that exhibitors hold the Society blameless and indemnify it against all such claims and liability.

7.2. The Society shall not be liable for any damage to vehicles that may occur while being towed while on the showground

8. **DATA STORAGE.** Information from entry forms may be stored on computer and the name, address and details of entries will be published in the catalogue; information about results may also be published and/or provided to the press for publication. The making of an entry is irrevocable consent for the storage and disclosure of information in this way.

9. **SPECIAL REGULATIONS** applicable to any section and any special class conditions shall be deemed to be part of these General Rules and Conditions. In the event of a conflict then the Special Regulations shall prevail.

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