THE CHEESE AWARDS @ The Mid-Somerset Show

Awards

The Mathew Skailes Perpetual Challenge Cup (Supreme Champion) to SDUK Davidstow, Camelford.

The Kenneth Hill Perpetual Challenge Cup (Reserve Supreme Champion) to Wyke Farms, Bruton.

Barber's Perpetual Challenge Cup (South West Champion Cheese) to Batch Farm Cheesemakers, Shepton Mallet.

The Jimmy Wilson Perpetual Trophy (South West Reserve Champion) to Wyke Farms, Bruton.

The Reg Dyke Memorial Perpetual Challenge Cup (Overall winner of the West Country classes) to SDUK Davidstow, Camelford.

The Stan Ash Memorial Cup (Overall winner of the Farmhouse Cheddar classes) to Batch Farm Cheesemakers, Shepton Mallet.

Stratton Sales Seven Counties Cup (Overall winner of Intercounty Cheddar classes) to SDUK Davidstow, Camelford.

Sturminster Creamery Cup (Overall winner of Open classes) to SDUK Davidstow, Camelford.

The Sean Wilson Perpetual Trophy (best Artisan and Speciality cheese) to Appleby Creamery Ltd, Appleby-In-Westmorland.

Classes

- Class 1 Best Mature Cheddar Traditional or Block: 1st South Caernarfon Creameries, Pwllheli. 2nd South Caernarfon Creameries, Pwllheli. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 2 Best Mature Cheddar Traditional: 1st Batch Farm Cheesemakers, Shepton Mallet. 2nd Keen's Cheddar, Wincanton.
- Class 3 Best Extra Mature Cheddar Traditional or Block: 1st Barbers Farmhouse Cheesemakers, Ditcheat. 2nd Barbers Farmhouse Cheesemakers, Ditcheat. 3rd South Caernarfon Creameries, Pwllheli.
- Class 4 Best Extra Mature Cheddar Traditional: 1st Keen's Cheddar, Wincanton.
- Class 5 Best Vintage Cheddar Traditional or Block: 1st Keen's Cheddar, Wincanton. 2nd Batch Farm Cheesemakers, Shepton Mallet. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 6 Best Traditional Cheddar aged more than 12 months: 1st Keen's Cheddar, Wincanton. 2nd Batch Farm Cheesemakers, Shepton Mallet. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 7 Single Mild Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford.
- Class 8 Single Mature Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Wyke Farms, Bruton.
- Class 9 Single Extra Mature Cheddar Cheese: 1st Wyke Farms, Bruton. 2nd SDUK Davidstow, Camelford. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.

- Class 10 Single Vintage Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Wyke Farms, Bruton.
- Class 11 Single Mild Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford.
- Class 12 Single Mature Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 13 Single Extra Mature Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 14 Single Vintage Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 15 Best English Cheddar: 1st SDUK Davidstow, Camelford. 2nd Barbers Farmhouse Cheesemakers, Ditcheat. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 17 Best Welsh Cheddar: 1st South Caernarfon Creameries, Pwllheli. 2nd South Caernarfon Creameries, Pwllheli.
- Class 18 Best Irish Cheddar: 1st Dale Farm Ltd, Cookstown. 2nd Dale Farm Ltd, Cookstown. 3rd Dale Farm Ltd, Cookstown.
- Class 19 Single Mild Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Dale Farm Ltd, Cookstown.
- Class 20 Single Mature Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd Dale Farm Ltd, Cookstown. 3rd Wyke Farms, Bruton.
- Class 21 Single Extra Mature Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd SDUK Davidstow, Camelford. 3rd Dale Farm Ltd, Cookstown.
- Class 22 Single Vintage Cheddar Cheese: 1st SDUK Davidstow, Camelford. 2nd Wyke Farms, Bruton. 3rd SDUK Davidstow, Camelford.
- Class 23 Reduced Fat Cheddar: 1st SDUK Davidstow, Camelford. 2nd South Caernarfon Creameries, Pwllheli. 3rd SDUK Davidstow, Camelford.
- Class 24 Half Fat Cheddar: 1st South Caernarfon Creameries, Pwllheli.
- Class 25 Best Vegetarian Cheddar: 1st SDUK Davidstow, Camelford. 2nd Godminster, Bruton.
- Class 27 Single Organic Mature Cheddar: 1st Belton Farm Limited, Whitchurch.
- Class 28 Single Organic Extra Mature Cheddar: 1st Godminster, Bruton.
- Class 29 IFF Grand Prix Finest Mature Cheddar: 1st Wyke Farms, Bruton. 2nd South Caernarfon Creameries, Pwllheli. 3rd SDUK Davidstow, Camelford.
- Class 30 Double Gloucester: 1st Belton Farm Limited, Whitchurch. 2nd Barbers Farmhouse Cheesemakers, Ditcheat. 3rd Wyke Farms, Bruton.
- Class 31 Red Leicester: 1st Wyke Farms, Bruton. 2nd Long Clawson Dairy, Melton Mowbray. 3rd South Caernarfon Creameries, Pwllheli.

- Class 32 Mature Red Leicester: 1st Wyke Farms, Bruton. 2nd Belton Farm Limited, Whitchurch. 3rd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 33 Cheshire Cheese: 1st Belton Farm Limited, Whitchurch. 2nd South Caernarfon Creameries, Pwllheli.
- Class 37 Caerphilly: 3rd South Caernarfon Creameries, Pwllheli.
- Class 38 Wensleydale: 1st Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 39 Traditional Smoked Hard Cheese: 1st Northumberland Cheese Co, Blagdon. 2nd Godminster, Bruton. 3rd Batch Farm Cheesemakers, Shepton Mallet.
- Class 40 Traditional Smoked Soft Cheese: 1st Appleby Creamery Ltd, Appleby-In-Westmorland. 2nd The Bath Soft Cheese Co, Bath.
- Class 41 Flavoured Smoked Cheese: 1st Norseland Ltd, Ilchester.
- Class 43 Best Organic Soft Cheese: 3rd White Lake Cheese Limited, Pylle.
- Class 44 Best Unpasteurised Cheese: 1st Castelli Uk Ltd, Sevenoaks. 2nd White Lake Cheese Limited, Pylle. 3rd Chapel Cross Tearoom, South Cadbury.
- Class 45 Best Hard Cows Milk Cheese: 1st Castelli Uk Ltd, Sevenoaks. 2nd Castelli Uk Ltd, Sevenoaks. 3rd Somerset Cheese Company, Shepton Mallet.
- Class 46 Best Hard Goats Milk Cheese: 1st Northumberland Cheese Co, Blagdon. 2nd Barbers Farmhouse Cheesemakers, Ditcheat. 3rd White Lake Cheese Limited, Pylle.
- Class 47 Best Hard Sheep Milk Cheese: 1st White Lake Cheese Limited, Pylle. 2nd Somerset Cheese Company, Shepton Mallet.
- Class 48 Best Hard Buffalo Milk Cheese: 1st Somerset Cheese Company, Shepton Mallet.
- Class 49 Best Soft Cows Milk Cheese: 1st Martin Gaylard Speciality Cheese Ltd, St Austell. 2nd Brinkworth Dairy, Chippenham. 3rd White Lake Cheese Limited, Pylle.
- Class 50 Best Soft Goats Milk Cheese: 1st Appleby Creamery Ltd, Appleby-In-Westmorland. 2nd Martin Gaylard Speciality Cheese Ltd, St Austell. 3rd White Lake Cheese Limited, Pylle.
- Class 51 Best Soft Sheep Milk Cheese: 1st White Lake Cheese Limited, Pylle. 2nd Yorkshire Pecorino, Otley.
- Class 52 Best Soft Buffalo Milk Cheese: 1st Castelli Uk Ltd, Sevenoaks.
- Class 53 Best Rind Washed Cheese: 1st Highland Fine Cheeses, Tain. 2nd White Lake Cheese Limited, Pylle. 3rd Highland Fine Cheeses, Tain.
- Class 54 Best Vegetarian Cheese: 1st The Bath Soft Cheese Co, Bath. 2nd South Caernarfon Creameries, Pwllheli. 3rd Lynher Dairies Cheese Co Ltd, Truro.
- Class 57 Feta Style: 1st Briddlesford Farm Dairy, Wooton. 2nd Laverstoke Park Produce LLP, Overton. 3rd White Lake Cheese Limited, Pylle.
- Class 58 Lactic Cheese: 1st White Lake Cheese Limited, Pylle.

- Class 59 Mozzarella: 1st Castelli Uk Ltd, Sevenoaks. 2nd Castelli Uk Ltd, Sevenoaks. 3rd Laverstoke Park Produce LLP, Overton.
- Class 60 Halloumi style cheese: 1st Appleby Creamery Ltd, Appleby-In-Westmorland. 2nd Yorkshire Dama Cheese Ltd, Sowerby Bridge. 3rd Yorkshire Dama Cheese Ltd, Sowerby Bridge.
- Class 61 Savoury Flavour: 1st Lynher Dairies Cheese Co Ltd, Truro. 2nd South Caernarfon Creameries, Pwllheli. 3rd Batch Farm Cheesemakers, Shepton Mallet.
- Class 62 Sweet Flavour: 1st Batch Farm Cheesemakers, Shepton Mallet. 2nd Barbers Farmhouse Cheesemakers, Ditcheat.
- Class 63 Best snacking/mini meal cheese products: 1st Norseland Ltd, Ilchester. 2nd Norseland Ltd, Ilchester.
- Class 64 Best cheese slices plain: 1st Norseland Ltd, Ilchester.
- Class 65 Best cheese slices with additives: 1st Norseland Ltd, Ilchester. 2nd Norseland Ltd, Ilchester.
- Class 67 Best Waxed Cheese without Additives: 1st Godminster, Bruton. 2nd The Cornish Cheese Company, Liskeard. 3rd Batch Farm Cheesemakers, Shepton Mallet.
- Class 68 Best Waxed Cheese with Additives: 1st Barbers Farmhouse Cheesemakers, Ditcheat. 2nd Batch Farm Cheesemakers, Shepton Mallet. 3rd Godminster, Bruton.
- Class 69 Cows Milk: 1st Martin Gaylard Speciality Cheese Ltd, St Austell. 2nd The Cornish Cheese Company, Liskeard.
- Class 70 Sheep Milk: 1st White Lake Cheese Limited, Pylle.
- Class 71 Goat Milk: 1st Martin Gaylard Speciality Cheese Ltd, St Austell. 2nd White Lake Cheese Limited, Pylle.
- Class 72 Whole Blue Stilton: 1st Long Clawson Dairy, Melton Mowbray. 2nd Cropwell Bishop Creamery, Nottingham.
- Class 73 Two Halves of Blue Stilton: 1st Cropwell Bishop Creamery, Nottingham. 2nd Long Clawson Dairy, Melton Mowbray.
- Class 74 Best Shropshire Blue: 1st Long Clawson Dairy, Melton Mowbray. 2nd Cropwell Bishop Creamery, Nottingham.
- Class 75 Other hard blue cheese: 1st Castelli Uk Ltd, Sevenoaks. 2nd Batch Farm Cheesemakers, Shepton Mallet.
- Class 76 Other soft blue cheese: 1st Shepherds Purse Cheeses, Thirsk. 2nd Cropwell Bishop Creamery, Nottingham. 3rd Shepherds Purse Cheeses, Thirsk.
- Class 79 Salted Butter sweet cream: 1st South Caernarfon Creameries, Pwllheli. 2nd Briddlesford Farm Dairy, Wooton. 3rd Wyke Farms, Bruton.
- Class 80 Whey Butter Salted: 1st Wyke Farms, Bruton. 2nd Batch Farm Cheesemakers, Shepton Mallet.
- Class 81 1 X 250 gm Salted Butter Displayed in branded Packaging: 1st South Caernarfon Creameries, Pwllheli. 2nd Wyke Farms, Bruton. "

Class 82 - Best New Dairy Product: 1st White Lake Cheese Limited, Pylle. 2nd Barbers Farmhouse Cheesemakers, Ditcheat.

Class 83 - Natural Yoghurt: 1st Manor Farm Dairy, Thrussington. 2nd Brinkworth Dairy, Chippenham. 3rd Yorkshire Dama Cheese Ltd, Sowerby Bridge.

Class 84 - Low Fat Yoghurt: 1st Manor Farm Dairy, Thrussington. 2nd Manor Farm Dairy, Thrussington. 3rd Manor Farm Dairy, Thrussington.

Class 85 - Luxury indulgent Greek Style Yoghurt: 1st Manor Farm Dairy, Thrussington. 2nd Manor Farm Dairy, Thrussington. 3rd Manor Farm Dairy, Thrussington.

Class 86 - Vanilla: 1st Brinkworth Dairy, Chippenham.

Class 87 - Flavoured: 1st Lacock Dairy Ltd, Lacock. 2nd Lacock Dairy, Lacock. 3rd Lacock Dairy, Lacock.