



2018 Schedule & Sponsorship Opportunities

Enter online at
www.midsomersetshow.org.uk



Including
Cream and
Yoghurt
Classes

Sunday 19th August 2018
Shepton Mallet Showground

Closing date for entries: **Friday 27th July 2018**



South West Cheese Awards



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About the Show

2018 is the 166th Mid-Somerset Show, and is the largest 'free entry' agricultural show in the West Country. Attendance figures regularly exceeding 17,000.

Being based in the centre of cheese making country, the Mid-Somerset Show has a strong history of featuring cheese classes, and the South West Cheese Awards were a successful addition to the Show back in 2011.

The 2017 show saw the introduction of yoghurt and cream classes. These were well supported and will return again for the 2018 show. Butter classes have been part of the show for a while so don't forget to enter salted, unsalted or whey butter.

With over 50 different classes, covering Cheddar to Goat's Cheese and Stilton to Brie, the Awards are a fantastic opportunity to showcase the finest cheese makers in the South West.

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, 3 Europa Court,
Crowne Trading Estate, Shepton Mallet, Somerset, BA4 5QQ

TEL: 01749 938044

Entries must be submitted before Friday 27th July 2018

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.

CLASSES

Chairman: Gareth McCabe

Judges: Mr Tony Ball, Mr Bill Bowes, Mrs Janet Brown, Mrs Tracey Burr, Mr Colin Ewen, Mr Bob Farrand, Mr Richard Green, Mr Terry Hudson, Mr Peter Mitchell, Mr Matthew Organ, Mr Chris Stilton, Mrs Sally Young Mr Martin Gaylard, Mr Peter Derbyshire, Mr Dave Miller, Mrs Diane Cox, Mr Dane Hopkins, Mrs Karen Heath, Mrs Maggie Urbanowicz

All cheeses to be staged no later than noon on Saturday 18th 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 (7 - 10)
- **The Stan Ash Memorial Cup** for the overall winner of Farmhouse Cheddar Classes (1-6)
- **Stratton Sales Seven Counties Cup** for the overall winner of Intercounty Cheddar Classes (11-14)
- **Sturminster Creamery Cup** for the overall winner of Open Classes (15- 21)

The Champion Cheese, Reserve Champion Cheese, South West Champion and class 45 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

Open Classes

Open to all UK and non-UK Creameries

Cheddar

- Class 15 Single Mild Cheddar Cheese
- Class 16 Single Mature Cheddar Cheese

- Class 17 Single Extra Mature Cheddar Cheese
- Class 18 Single Vintage Cheddar Cheese

Territorials - Open

Territorials

- Class 19 Single Red Leicester
- Class 20 Single Double Gloucester
- Class 21 Best Crumbly Acid Cheese

Overall winner of Classes 15 - 21 will be awarded the Sturminster Creamery Cup

Creamery Cheddar open to all counties

- Class 22 Best English Cheddar
- Class 23 Best Scottish Cheddar
- Class 24 Best Welsh Cheddar

Organic Cheddars

- Class 25 Single Organic Mild Cheddar
- Class 26 Single Organic Mature Cheddar
- Class 27 Single Organic Extra Mature Cheddar

Dupont Danisco Grand Prix

- Class 28 Finest Mature Cheddar

Speciality Cheeses

- Class 29 Best Smoked Cheese
- Class 30 Best Organic Cheese - State variety
- Class 31 Best Unpasteurised Cheese - State variety
- Class 32 Best Goat's Milk Cheese
- Class 33 Best Sheep Milk Cheese
- Class 34 Best Buffalo Milk Cheese

- Class 35 Reduced Fat Cheese - 17 to 24%
- Class 36 Half Fat Cheese - less than 17%
- Class 37 Best Speciality Cheese - Hard - State variety
- Class 38 Best Speciality Cheese - Soft - State variety
- Class 39 Cheese for export in final branded packaging

Cheese with Additives – state variety on entry form

- Class 40 Savoury eg herbs, garlic, nuts
- Class 41 Savoury eg mustard, curry, chilli etc
- Class 42 Sweet
- Class 43 Best snacking/mini meal cheese products - to be judged on consumer appeal. Cheese to form a major component.
- Class 44 Best convenience cheese product - eg grated, sliced, cubed. To be judged on appearance, flavour and ease of use.

Blue Cheese

- Class 45 Whole Blue Stilton
- Class 46 Two Halves of Blue Stilton
- Class 47 Best other Blue Cheese - State variety

Householders Choice

- Class 48 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.

Butter

Class 49 Unsalted Butter sweet cream - 2 Butter pats displayed on a white tile

Class 50 Salted Butter sweet cream - 2 Butter pats displayed on a white tile

Class 51 Whey Butter Salted - 2 butter pats displayed on a white tile.

Class 52 1 X 250 gm Salted Butter - Displayed in branded Packaging

Other Dairy Products

Class 53 Natural Yoghurt

Class 55 Single Cream

Class 54 Fruited Yoghurt

Class 56 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 28 - Dupont Danisco Grand Prix

Cheeses and other dairy products must be delivered to the Showground by noon on Saturday 18th August or sent, clearly labelled, between Tuesday 14th to Friday 17th August 2018 to: Peter Green Chilled, Leighton Lane, Evercreech, Nr. Shepton Mallet, Somerset, BA4 6LQ

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

The Show Secretary, Show Office, 3 Europa Court, Crown Trading Estate, Shepton Mallet,
Somerset BA4 5QQ

GENERAL SHOW RULES AND CONDITIONS

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

1. ENTRIES

1.1 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.

1.2 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.

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

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

1.5 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 48 (Householder's Choice).