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ENTRIES SCHEDULE

Sunday 20th August 2017

Shepton Mallet Showground

Closing date for entries: Friday 28th July 2017

SOUTHWEST CHEESE AWARDS

CLASS SCHEDULE

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 David Slater, Mr Chris Stilton, Mrs Sally Young, Mr Martin Gaylard, Ms Julie Cook, Mr Peter Derbyshire, Mr Dave Miller, Mrs Kathrin Loxton

All cheeses to be staged no later than noon on Saturday 19th 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 County Classes (Classes 7 - 10)
- **The Stan Ash Memorial Cup** for the overall winner of Farmhouse Cheddar Cheesemakers (Classes 1-6)
- **Stratton Sales Seven Counties Cup** for the overall winner of Open Classes (Classes 11-14)
- **Sturminster Creamery Cup** for the overall winner of Open Classes (Classes 15- 21)

The Champion Cheese, Reserve Champion Cheese, winner of the Reg Dyke Cup and class 48 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 Class - 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 Class - 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 Class

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

- 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
- Class 25 Best Non UK Cheddar

Organic Cheddars

- Class 26 Single Organic Mild Cheddar
- Class 27 Single Organic Mature Cheddar
- Class 28 Single Organic Extra Mature Cheddar

Dupont Danisco Grand Prix

- Class 29 Finest Mature Cheddar

Speciality Cheeses

- Class 30 Best Smoked Cheddar
- Class 31 Best Organic Cheese State variety on entry form
- Class 32 Best Unpasteurised Cheese State variety on entry form
- Class 33 Single Speciality Cheese State variety on entry form
- Class 34 Best Goat's Milk Cheese
- Class 35 Best Sheep Milk Cheese
- Class 36 Best Buffalo Milk Cheese
- Class 37 Reduced Fat Cheese - 17 to 24%
- Class 38 Half Fat Cheese - less than 17%
- Class 39 Best Speciality Cheese - Hard State variety on entry form
- Class 40 Best Speciality Cheese - Soft State variety on entry form
- Class 41 Cheese for export in final branded packaging

Cheese with Additives

- Class 42 Savoury eg herbs, garlic, nuts State variety on entry form
- Class 43 Savoury eg mustard, curry, chilli etc State variety on entry form
- Class 44 Sweet State variety on entry form
- Class 45 Best snacking/mini meal cheese products - to be judged on consumer appeal. Cheese to form a major component.
- Class 46 Best convenience cheese product - eg grated, sliced, cubed. To be judged on appearance, flavour and ease of use.
- Class 47 Best Cheese Board - max 5 cheeses. To be judged on consumer appeal and flavour

Blue Cheese

- Class 48 Whole Blue Stilton
- Class 49 Two Halves of Blue Stilton
- Class 50 Best other Blue Cheese State variety on entry form

Householders Choice

Class 51 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 52 Unsalted Butter sweet cream - 2 Butter pats displayed on a white tile
- Class 53 Salted Butter sweet cream - 2 Butter pats displayed on a white tile
- Class 54 Whey Butter Salted - 2 butter pats
- Class 55 1 X 250 gm Salted Butter - Displayed in branded Packaging

Other Dairy Products - To be displayed in plain white pots with no reference to the manufacturer.

- Class 56 Natural Yoghurt
- Class 57 Fruited Yoghurt
- Class 58 Single Cream
- Class 59 Double Cream

Exhibitors may make more than one entry in any class except Class 29 - Dupont Danisco Grand Prix

Cheeses and other dairy products must be delivered to the Showground by noon on Saturday 19th August or sent, clearly labelled, between Tuesday 15th to Friday 18th August 2017 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 sent 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.

I. 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 51 (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.

