

# WISCONSIN STATE FAIR

Presented By  U.S. Cellular

## 2018 DAIRY PRODUCTS ENTRY INFORMATION

### ENTRY CLOSING DATE:

**June 8, 2018 – postmark for mailed in (paper) entries\***

**June 8, 2018 – 5 pm (Central Time) – online entry deadline**

**ENTRIES DELIVERED TO WISCONSIN STATE FAIR PARK: JUNE 12<sup>th</sup> – 15<sup>th</sup>**

ENTRY FEE: \$25 per entry

Late Entry\*: \$35 per entry

*\*Entries are considered late after the June 8<sup>th</sup> postmark/June 8<sup>th</sup> online entry deadline (5 pm Central Time) and late fees apply. Late entry forms must be mailed and will only be accepted until June 15<sup>th</sup> (postmarked).*

*Entries will not be considered unless accompanied by full remittance. Wisconsin State Fair reserves the right to reject, accept or conditionally accept any entry or late entry from any exhibitor.*

### JUDGING SCHEDULE

Thursday, June 21, 2018 at 8 am in the Wisconsin Exposition Center at Wisconsin State Fair Park. **First Place awards will be presented on August 9<sup>th</sup> during the Blue Ribbon Dairy Products Auction.**

### CHEESE RULES AND REGULATIONS

- 1) An entry form and fee of \$25 for each entry must be postmarked no later than June 8<sup>th</sup> to be eligible for competition. Entries can be submitted online or mailed in. **Please note: all entries (on paper or online) must list the cheesemaker's name.**
- 2) Cheese made by a Wisconsin licensed cheesemaker in a Wisconsin licensed dairy facility is eligible to compete. Cheeses which do not require a cheesemaker's license for manufacture may also compete if the product is produced in a Wisconsin licensed and inspected plant. Products cannot contain non-dairy ingredients except flavorings.
- 3) In each class, a manufacturer may submit an entry as an individual, team or Manufacturer's name. Up to three entries of each unique variety produced at each manufacturing site may be entered per class. For example, a manufacturer may submit:
  - Three Mild Cheddar cheeses in the "Mild Cheddar" class
  - Three Brick and three Muenster cheeses in the "Brick, Muenster" class
  - Three skim and three whole milk Mozzarella in the "Mozzarella" class
  - Three jalapeno, three cranberry and three pesto Jacks in the "Flavored Semi Soft Cheeses" class
  - Three Swiss Almond and three Port Wine cold packs in the "Cold Pack Cheese, Cheese Food" class
  - Three unripened chevre goat's milk cheeses and three goats' milk brie in the "Goat Milk Cheese" class
  - Three unflavored Parmesan, three Romano and three aged Asiago in the "Open Class for Hard Cheese" class
- 4) **ENTRY REQUIREMENTS:** All cheeses must be made using pasteurized cow or goat milk (as noted in the class descriptions) or be held at least 60 days prior to shipping unless otherwise noted in the class description. Cheeses with federal standard of identity must conform to those standards. Each entry must consist of at least 10 pounds of product and be in its original form as hooped. **EXCEPTION:** If each fully formed piece of cheese is:
  - 8 ounces (226 grams) or less, manufacturers may send two pounds per entry.
  - 1 pound (454 grams) or less, manufacturers may send four pounds per entry.

Cheese cannot be cut or sampled with a trier with the following exceptions:

- Swiss cheeses may have one trier hole.
- Cheese cut during manufacture, such as Feta in brine or Swiss block, are allowed.
- 40# blocks cut from 640# blocks are allowed, but **must** be listed on the entry form as cut cheese.
- Cheese in the smoked flavored class may be from cut pieces.

- 5) ***Any entries scratched should be called in to the Entry Office (414.266.7052) no later than June 18<sup>th</sup>.***
- 6) Contest entries become the property of the Wisconsin State Fair. Individual entries weighing more than 50 pounds will be reimbursed at fair market value if a written request is submitted with entry.
- 7) Classes with entries from fewer than three manufacturers may be moved to a different class. Product entries which appear to be entered incorrectly may be moved into the correct class. All changes are at the discretion of the Chief Judge.
- 8) Judging: Cheeses are judged based on defects by deducting points from a 100-point scale. Copies of the judges' score sheets will be sent to participants after the contest.
- 9) Class winners will be expected to provide one wheel or at least 5 pounds of their winning entry for the reception at the **Blue Ribbon Dairy Products Auction, which will take place on Thursday, August 9<sup>th</sup>**. Shipping information will be communicated to winning companies after the contest.
- 10) Wisconsin State Fair will present the 1<sup>st</sup> place awards and rosettes at the Blue Ribbon Dairy Products Auction on Thursday, August 9<sup>th</sup>. 2<sup>nd</sup> and 3<sup>rd</sup> place rosettes will be mailed out after the contest.

#### **BUTTER CONTEST RULES AND REGULATIONS**

- 1) An entry form and entry fee of \$25 for each entry must be postmarked no later than June 8<sup>th</sup> to be eligible for competition. Entries can be submitted online or mailed in. **Please note: all entries (whether on paper or online) must list the buttermaker's name.**
- 2) Any butter made in Wisconsin by a licensed buttermaker in a Wisconsin licensed dairy facility is eligible to compete.
- 3) Entries are creamery butter and must contain at least 80% milk fat, as required by Wisconsin law.
- 4) Exhibitors are allowed one entry per variety (Salted/Unsalted) for a total of two entries in the class.
- 5) Each entry must weigh at least 10 pounds.
- 6) Butter entries are judged based on defects by deducting points from a 100-point scale. Copies of the judges' score sheets will be sent to participants after the contest.
- 7) ***Any entries scratched should be called in to the Entry Office (414.266.7052) no later than June 18<sup>th</sup>.***
- 8) Contest entries become the property of the Wisconsin State Fair. Wisconsin State Fair donates all contest entries to the Wisconsin State Fair Dairy Promotion Board for promotional purposes.
- 9) Class winners will be expected to provide 5 pounds of their winning entry for the reception at the **Blue Ribbon Dairy Products Auction, which will take place on Thursday, August 9<sup>th</sup>**. Shipping information will be communicated to winning companies after the contest.
- 10) Wisconsin State Fair will present the 1<sup>st</sup> place award and rosette at the Blue Ribbon Dairy Products Auction on Thursday, August 9<sup>th</sup>. The 2<sup>nd</sup> and 3<sup>rd</sup> place rosettes will be mailed out after the contest.

**Questions on class eligibility for cheese and butter contests should be directed to the Contest Chief Judge Mike Pederson at 608.444.0788 or via email at [michael.pederson@wisconsin.gov](mailto:michael.pederson@wisconsin.gov).**

#### **YOGURT CONTEST RULES AND REGULATIONS**

- 1) An entry form and entry fee of \$25 for each entry must be postmarked no later than June 8<sup>th</sup> to be eligible for competition. Entries can be submitted online or mailed in. **Please note: all entries (whether on paper or online) must list the yogurt maker's name.**
- 2) Any yogurt made in Wisconsin by a licensed yogurt maker in a Wisconsin licensed dairy facility is eligible to compete.
- 3) Open Yogurt entries must meet the standards as defined in the U.S. Standards of identity 131.203 (3). High Protein Yogurt must be concentrated by straining membrane filtration or protein fortification to achieve a product with approximately twice the protein level of standard yogurt.
- 4) Exhibitors are allowed two entry per variety (flavored/unflavored) for a total of four entries in the class.
- 5) Each entry must weigh at least 2 pounds.
- 6) Yogurt entries are judged based on defects by deducting points from a 100-point scale. Copies of the judges' score sheets will be sent to participants after the contest.
- 7) ***Any entries scratched should be called in to the Entry Office (414.266.7052) no later than June 18<sup>th</sup>.***
- 8) Contest entries become the property of the Wisconsin State Fair. Wisconsin State Fair donates all contest entries to the Wisconsin State Fair Dairy Promotion Board for promotional purposes.
- 9) Class winners will be expected to provide 5 pounds of their winning entry for the reception at the **Blue Ribbon Dairy Products Auction, which will take place on Thursday, August 9<sup>th</sup>**. Shipping information will be communicated to winning companies after the contest.

10) Wisconsin State Fair will present the 1<sup>st</sup> place award and rosette at the Dairy Products Auction on Thursday, August 9<sup>th</sup>. The 2<sup>nd</sup> and 3<sup>rd</sup> place rosettes will be mailed out after the contest.

**SOUR CREAM CONTEST RULES AND REGULATIONS**

- 1) An entry form and entry fee of \$25 for each entry must be postmarked no later than June 8<sup>th</sup> to be eligible for competition. Entries can be submitted online or mailed in. **Please note: all entries (whether on paper or online) must list the sour cream maker's name.**
- 2) Any sour cream made in Wisconsin by a licensed sour cream maker in a Wisconsin licensed dairy facility is eligible to compete.
- 3) Exhibitors are allowed a total of four entries per class.
- 4) Each entry must have at least 2 pounds of product submitted for judging.
- 5) Sour Cream entries are judged based on defects by deducting points from a 100-point scale. Copies of the judges' score sheets will be sent to participants after the contest.
- 6) ***Any entries scratched should be called in to the Entry Office (414.266.7052) no later than June 18<sup>th</sup>.***
- 7) Contest entries become the property of the Wisconsin State Fair. Wisconsin State Fair donates all contest entries to the Wisconsin State Fair Dairy Promotion Board for promotional purposes.
- 8) Class winners will be expected to provide 5 pounds of their winning entry for the reception at the **Blue Ribbon Dairy Products Auction, which will take place on Thursday, August 9<sup>th</sup>.** Shipping information will be communicated to winning companies after the contest.
- 9) Wisconsin State Fair will present the 1<sup>st</sup> place award and rosette at the Dairy Products Auction on Thursday, August 9<sup>th</sup>. The 2<sup>nd</sup> and 3<sup>rd</sup> place rosettes will be mailed out after the contest.

**Questions on class eligibility for YOGURT and SOUR CREAM contests should be directed to the Contest Chief Judge Marianne Smukowski at 608.265.6346 or via email at [msmuk@cdr.wisc.edu](mailto:msmuk@cdr.wisc.edu).**

**Awards:**

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
Award and Rosette	Rosette	Rosette

An award, courtesy of the **Wisconsin Cheese Makers Association** will be provided to the Grand Master Cheesemaker.

**Wisconsin State Fair** will provide awards for the Grand Champion Butter, Grand Champion Yogurt and Grand Champion Sour Cream.

**Class**

1. Mild Cheddar (Less than 12 months)
2. Aged Cheddar (12 months and older)
3. Colby, Monterey Jack (Includes Colby-Jack blends)
4. Swiss Styles (Swiss and Baby Swiss)
5. Brick, Muenster
6. Mozzarella
7. String Cheese
8. Blue Veined Cheese (e.g. Blue, Gorgonzola, Stilton)
9. Feta
10. Flavored Pepper Cheese (Natural cheese with added hot chili peppers-e.g. jalapeno, chipotle, habanero, cayenne, or tabasco)
11. Flavored Soft Cheese (Natural cheese with 51% or higher moisture content, and including flavored spreadable natural cheeses)
12. Flavored Semi-Soft Cheese (Natural flavored cheese with 40% to 50% moisture)
13. Smoked Cheese (Includes all smoke flavored natural cheeses made from cow's milk including Cheddar, Swiss, Baby Swiss, Muenster and all Italian varieties)
14. Flavored Hard Cheese (Natural flavored cheese with 39% moisture or less)
15. Smear Ripened Cheese (Includes all natural smear "surface" ripened cheeses e.g. Tilsiter, Limburger, Brick, Gruyere and other soft, semi-soft or hard smear ripened cheese, flavored or unflavored)
16. Cold Pack Cheese, Cheese Food (Flavored or unflavored)

17. Pasteurized Process Cheese, Cheese Food, Cheese Spread (Flavored or unflavored, entries may be loaves or slices-except spreads)
18. Reduced Fat or Lite Cheese (Flavored or unflavored, minimum 25% reduction in fat per serving, maximum 25% increase in moisture compared to the standard cheese)
19. Open Class for Soft and Spreadable Cheese (Natural unflavored cheese with 51% or higher moisture content and includes unflavored spreadable natural cheese)
20. Havarti (Natural, unflavored cheese with 40% to 50% moisture)
21. Flavored Havarti (Natural, flavored cheese with 40% to 50% moisture)
22. Open Class for Semi-Soft Cheese (Natural, unflavored cheese with 40% to 50% moisture)
23. Open Class for Hard Cheese (Natural, unflavored cheese with 39% moisture or less)
24. Flavored Goat Milk Cheese
25. Natural Goat Milk Cheese
26. Latin American Cheese (Includes all Mexican, Hispanic, and Latin American cheese regardless of style)
27. Sheep and Mixed Milk Cheese (Flavored or unflavored, includes sheep's milk cheese and cheese made from a blend of cow, goat and/or sheep's milk)  
*Grand Master Cheesemaker (classes 1-27; do not pre-enter)*
29. Butter (Salted)
30. Butter (Unsalted)  
*Grand Champion Butter (classes 29 and 30; do not pre-enter)*
32. Flavored High Protein Yogurt (made from cow, goat, sheep or mixed milk; must be approximately twice the protein of standard yogurt)
33. Unflavored High Protein Yogurt (made from cow, goat, sheep or mixed milk; must be approximately twice the protein of standard yogurt)
34. Open Flavored Yogurt (made from cow, goat, sheep or mixed milk)
35. Open Unflavored Yogurt (made from cow, goat, sheep or mixed milk)
36. Drinkable Cultured Products (All flavors from cow, sheep, goat or mixed milk)  
*Grand Champion Yogurt (classes 32-36; do not pre-enter)*
38. Open Sour Cream Flavored (cow or goat milk, any flavor, minimum of 18% fat level)
39. Open Sour Cream Unflavored (cow or goat milk, minimum of 18% fat level)
40. Low Fat Sour Cream (Flavored or unflavored from cow or goat milk, 9% fat level or less)  
*Grand Champion Sour Cream (classes 38-40; do not pre-enter)*

## How to Enter

### Step 1 - Send in Your Product Entry Form(s) and Fees

1. Entry form is located on [www.wistatefair.com](http://www.wistatefair.com). Click: Fair Information, Competitions, Other Contests
2. A \$25 entry fee must accompany each contest entry. Payable to Wisconsin State Fair.
3. Entry form(s) and fees **must** be postmarked and submitted by June 8, 2018 to:

Entry Office  
Wisconsin State Fair  
640 S 84<sup>th</sup> St  
West Allis WI 53214

### Step 2 – Ship Your Entries to Wisconsin State Fair Park

1. Ship each entry in a separate box. Securely wrap or package entries to ensure safe delivery. (Product shipping tags are located on the entry form).
2. Fill out the shipping tags completely and place one on the inside of the package and adhere the other on the outside of the package.
3. Entries must be shipped PREPAID. C.O.D. shipments will not be accepted. Entries must arrive before 4:30 pm on the day of delivery (June 12<sup>th</sup> – 15<sup>th</sup>). Ship prepaid entries to:

Wisconsin State Fair  
TGT Youth Center, Attn. Front Desk  
640 S 84<sup>th</sup> St.  
West Allis WI 53214

Contact Brian Bolan with any additional questions ([brian.bolan@wistatefair.com](mailto:brian.bolan@wistatefair.com) or call 414.266.7050).