
**DEPARTMENT 105
OPEN CLASS
PANTRY STORE (FOOD PRESERVATION)
CHEESE**

Superintendent: Kate Johnson

Show Information

Location: Exhibit Building
Check in Time: Thursday, Aug 3, 9:00 a.m. - noon
Judging Entries: Thursday, August 3, 9:00 a.m. until done
Open to Public: Thursday, August 10 – Sunday August 13, 10:00am – 10:00pm
Release Time: Monday, August 14, 4:00 p.m. - 6:00 p.m.

Entry Information

How to Enter: Entries will open online beginning June 5, 2023 at:

<https://fairentry.com/Fair/SignIn/18378>

Entries must be completed by July 13, 2023

If you have any questions regarding entering, please email the Fair Office at info@bouldercountyfair.org

This department is subject to all Boulder County Fair General Rules and all Open Class Creative Living Rules in addition to those listed for the department. It is the Exhibitor's responsibility to be familiar with all rules.

RULES:

1. Read Open Class Creative Living Rules and Boulder County General Rules and Regulations.
2. Ribbons will be awarded for 1st, 2nd, and 3rd placing.
3. All entries must have been made by the entrant. The cheese must not have been made by a professional cheese-maker or at any commercial creamery.
4. The dairy products used to make the cheese must have been pasteurized and can be made with any species of milk. The Boulder County Fair Pantry Store Home Cheese-Making Competition is not associated with any competitive home cheese-making agency.
5. All entries must be placed in common zip-lock bags. A submission of 1 cubic inch is sufficient for judging.
6. Only one entry per participant is permitted per category.
7. A recipe must accompany each entry. It should be taped to the back of the zip-lock bag (be sure to include what species of milk was used).

8. Be certain that your entry is in the proper category. Qualified judges will conduct the judging and any placement in or removal from a category will be at the discretion of the judges.
9. All entries will be photographed and the photo will be placed in a display case for the duration of the fair.

CLASS: HOME-MADE CHEESE

1. Fresh Direct Acid Cheeses (such as Ricotta, Paneer or Mascarpone)
2. Fresh Cultured Cheeses (such as Cottage Cheese, Queso Fresco)
3. Feta
4. Fresh Stretched Curd Cheeses (such as Mozzarella or Oaxaca)
5. Aged Stretched Curd Cheeses (such as Provolone, or Cacciocavallo)
6. Bloomy Rind Cheeses (such as Brie or Camembert)
7. Hard Pressed Cheeses (such as Cheddar or Parmesan)
8. Washed Curd Cheeses (such as Colby, Havarti, Gouda)
9. Washed Rind Cheeses (such as Taleggio or Munster)
10. Blue Cheeses (of any variety)
11. Flavored or Smoked Soft Cheese
12. Flavored or Smoked Hard Cheese
13. Vegan Cheeses (made with non-dairy “milks”)
14. Other

Awards:

Ribbons will be awarded for 1st, 2nd, and 3rd placing.

Champion & Reserve Champion Rosette Ribbons

Grand Champion and Reserve Grand Champion Rosette Ribbons awarded for Overall