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

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**Superintendent: Kate Johnson**

**Show Information**

Location: Exhibit Building  
Check in Time: Thursday, Aug 1, 9:00 a.m. - noon  
Judging Entries: Thursday, August 1, 1:00 p.m. until done  
Open to Public: Thursday, August 8 – Sunday August 11, 10:00am – 10:00pm  
Release Time: Monday, August 12, 4:00 p.m. - 6:00 p.m.

**Entry Information**

How to Enter: Entries open after May 15, 2024 at:

<https://www.fairentry.com/Fair/SignIn/19916>

**Entries must be completed by July 11, 2024**

If you have any questions regarding entering, please email the Fair Office at [info@bouldercountyfair.org](mailto: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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> 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 2 cubic inches 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 (Dry-salted, Brined, or Marinated)
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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> placing.

**Champion & Reserve Champion Rosette Ribbons**

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**Grand Champion and Reserve Grand Champion Rosette Ribbons awarded for Overall**