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

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**Superintendent: Kate Johnson**

**Show Information**

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

**Entry Information**

How to Enter: Registration open after May 15, 2024 at:  
<https://www.fairentry.com/Fair/SignIn/19916>

**Registration 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)

**RULES:**

1. Exhibitors must read and be familiar with, and comply with, the Boulder County Fair General Rules and Regulations, Open Creative Living General Rules and Regulations, and any applicable division or class rules.
2. Entries must have been produced by the exhibitor.
3. Entries must be placed in zip top bags. A submission of 2 cubic inches is sufficient for judging.
4. Entries must include a recipe. It should be taped to the back of the zip top bag (be sure to include what species of milk was used).
5. Entries will be photographed and the photo will be placed in a display case for the duration of the fair.
6. Be certain that your entry is in the proper class.
7. All ages may enter.
8. An exhibitor may have only two entries per class.
9. An exhibitor must not be a professional cheese-maker or at any commercial creamery.
10. The dairy products used to make the cheese must have been pasteurized and can be made with any species of milk.
11. The Boulder County Fair Pantry Store (Food Preservation) Cheese competition is not associated with any competitive home cheese-making agency.
12. Entries may be assigned to another or new class at the discretion of the judge or superintendent.

## **CLASS LIST:**

### **HOME-MADE CHEESE:**

- Class 01: Fresh Direct Acid Cheese (such as Ricotta, Paneer, or Mascarpone)
- Class 02: Fresh Cultured Cheese (such as Cottage Cheese or Queso Fresco)
- Class 03: Feta (Dry-salted, Brined, or Marinated)
- Class 04: Fresh Stretched Curd Cheese (such as Mozzarella or Oaxaca)
- Class 05: Aged Stretched Curd Cheese (such as Provolone or Caciocavallo)
- Class 06: Bloomy Rind Cheese (such as Brie or Camembert)
- Class 07: Hard Pressed Cheese (such as Cheddar or Parmesan)
- Class 08: Washed Curd Cheese (such as Colby, Havarti, or Gouda)
- Class 09: Washed Rind Cheese (such as Taleggio or Munster)
- Class 10: Blue Cheese (of any variety)
- Class 11: Flavored or Smoked Soft Cheese
- Class 12: Flavored or Smoked Hard Cheese
- Class 13: Vegan Cheese (made with non-dairy "milks")
- Class 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

Grand Champion and Reserve Grand Champion Rosette Ribbons