

Entry Information



2019 Gold Medal Cheese Competition



2019 Competition Dates to Remember

August 2	Competition entry forms and fees due
August 13 & 14	Deadline for your entries to arrive at Eastern States Exposition
August 16	Contest judging day

Cheese Competition Entry Rules

1. An entry form and entry fee of \$25 for each entry must be received by Eastern States Exposition no later than August 2, 2019 to be eligible for competition.
2. Cheeses made in New England by a New England licensed cheesemaker in a licensed dairy facility are eligible to compete.
3. Classes will be determined based upon entries. Remember: All cheese are based on their individual merit and not based on the best in class. Classes that receive less than three entries may be eliminated and entries moved to the appropriate Open Class. Competition Judges or Show Management reserves the right to move product that appears to be misclassified into the correct cheese class.
4. Cheeses with federal standard of identity must conform to those standards.
5. Send your cheese in its original form. Cheeses may not be plugged and/or resealed. Cheeses must be entered as whole wheels, loaves, or blocks. Exceptions will be made for larger form cheeses, i.e. Emmental and Cheddar. These cheeses must be presented in the form in which they are available for wholesale distribution. (For example, 10 lb. Print, 5 Lb. Brick, 20 Lb. Wedge, etc.) Any individual cheese under one pound weight will require a minimum of 3 pieces or samples. Any yogurt, fermented dairy drinks or other fermented dairy products require a minimum of 3 8oz samples or the equivalent.

Cheese Competition Judging Rules

1. Cheeses are judged by deducting points from a 100 point scale, based on defects for technical judges and desirable qualities for aesthetic judges. Judges' score sheets will be returned to participants. Gold, Silver and Bronze medals will be awarded, based on the following: Gold 95 to 100 points; Silver 90-94 points; and, Bronze 80-89 points. All cheeses placing below 80 points will be awarded a no medal.
2. All Gold Medal winning cheeses are eligible for Best in Show. Best in Show is determined by all judges as the overall best cheese of the day regardless of previous score.
3. Each cheese will be evaluated by a panel of three judges: Aesthetic, Technical and Guest Judge. Aesthetic and Technical judges scores will be counted towards the overall score. Guest Judges are invited chefs, local cheese writers and cheese enthusiasts who work with the judges to learn more about New England Cheeses. Guest judge scores do not count, but they do receive copies of their score sheets to utilize in future cheese opportunities.
4. Cheese entries become the property of Eastern States Exposition and are used for promotional purposes.

Cheese Competition Promotion and Results Release

1. All cheesemakers entered in the competition are invited to participate in the Farmers Market as part of The Big E, Sept. 13– 29. Promotional material or placards are encouraged and used for display. Materials should not be reflected on actual entries for judging. Remaining cheese is used in throughout the Fair at various tasting events. If additional samples of cheese are needed, the cheesemaker will be contacted. Additional opportunities for cheese promotions will be given as information becomes available.

How to Enter

Step 1: Send in Your Product Entry Forms and Fees

The official entry form for the 2019 Big E Gold Medal Cheese Competition is below.

1. Fill out one entry form per entry. Feel free to photocopy the entry form.
2. Each contest entry must be accompanied by a \$25 entry fee. Make checks payable to Eastern States Exposition. MasterCard, Visa and Discover will also be accepted. Returning by popular demand, Online Entry will be available [Online Payment options: MasterCard, Visa, Discover and mail in by Check.].
3. Entry forms and fees must be received by August 2, 2019. All entrants will receive labels from ESE.

**Mail Forms and Fees To:
Eastern States Exposition
Agriculture & Education Dept.
Mallery Complex
1305 Memorial Ave
West Springfield, MA 01089**

Step 2: Ship Your Entries to Eastern States Exposition

Please make sure your ESE labels are securely affixed to your entries. Securely wrap or box your entries to ensure safe delivery. All products should not have any markings or labels of any kind other than your ESE designated labels.

Entries should arrive before 5 PM on the day of delivery, and must arrive on August 13 & 14, 2019.

Ship Entries To:

**Eastern States Exposition
Agriculture & Education Dept.,
Mallery Complex
1305 Memorial Ave
West Springfield, MA 01089**

If you have any questions about entering or shipping your entries, please contact Elena at 413-205-5011.

Cheese Classes

All classes are open to all milks. Please remember that cheeses are judged on individual merit. Classes maybe reorganized in the best interest of judging at the discretion of competition management.

- Class 1** **Cheddar** - Aged up to 12 months
- Class 2** **Cheddar** - Over 12 months
- Class 3** **Colby, Monterey Jack, Brick, Muenster** - Includes Colby-Jack blends
- Class 4** **Swiss Styles** - Swiss & Baby Swiss cheese, Gruyere
- Class 5** **Italian Style Cheeses** – Including, but not limited to Mozzarella, String Cheese, and Provolone
- Class 6** **Blue Veined Cheeses** - Blue, Gorgonzola, Stilton
- Class 7** **Flavored Soft Spreads** - flavored spreadable natural cheeses.
- Class 8** **Flavored Soft Cheese** – Flavored natural cheese with 51% or higher moisture content. If cheese is intended to be used as a spread – please see class 7.
- Class 9** **Flavored Semi-Soft Cheese** – Natural flavored cheese with 40% to 50% moisture.
- Class 10** **Flavored Hard Cheese** – Natural flavored cheese with 39% moisture or less.
- Class 11** **Wash Rind/Smear Ripened Cheese** – Includes all natural smear (surface) ripened cheese.
Example: Tilsiter, Limburger, Brick, Gruyere (washed rind only) and other soft, semi-soft or hard smear ripened cheese, flavored or unflavored.
- Class 12** **Soft Cheese** – Unflavored natural cheese with 51% or higher moisture content. If cheese is intended to be used as a spread – please see class 13.
- Class 13** **Soft Spreads** - unflavored spreadable natural cheeses.
- Class 14** **Smoked Cheeses** – any and all smoked cheeses, regardless of previous class listing should be entered in this class.
- Class 15** **Feta** – unflavored feta.
- Class 16** **Flavored Feta** – flavored feta.
- Class 17** **Alpine Style** – Includes all Alpine style cheeses.
- Class 18** **Mold Ripened Cheeses** - excludes blue veined cheeses [please see class 5].
- Class 19** **Open Class for all other cheeses** - Further classes maybe created based on entries at the discretion of competition management.
- Class 20** **Yogurt** – from all milks.
- Class 21** **Fermented Yogurt Drinks**- including but not limited to Keifer from all milks.
- Class 22** **Other Fermented Dairy Products** – from all milks.



2019 Big E Gold Cheese Competition Official Entry Form

PLEASE PRINT. Be sure to completely fill out all information, including product information on following pages of this form.

Your Name: _____

Title: _____

Signature: _____

All cheeses must arrive no later than August 14, 2019 at 5pm. No markings of Any kind should appear on submitted cheese. Labels will be provided. For payment and/or shipping questions contact Elena Hovagimian at 413-205-5011 or agininfo@thebige.com

Total cheeses entered

_____ x \$25=

\$_____ total

If paying by check or money order, please make payable to "Eastern States Exposition."

We also accept credit cards: MASTERCARD VISA Discover

CARD # _____ Expires ____ / ____

Print Cardholder Name: _____ CVV Code _____

Cardholder Signature: _____

Cheesemaker Name: _____

Address _____

City _____ ST _____ Zip/Postal Code: _____

Website: _____ Phone: _____

Fax: _____ email: _____

My cheeses are available at: _____

MAIL COMPLETED ENTRIES/SAMPLES TO:
Eastern States Exposition
Mallary Complex - Ag/Ed Department
1305 Memorial Avenue, West Springfield, MA 01089

FAX COMPLETED ENTRIES TO: 413-205-5104

If you wish to enter more cheeses than the entry form provides, please photocopy or download entry forms online at www.thebige.com/cheese
Or enter cheeses online at:
<https://thebigech.fairwire.com>

2019 Big E Gold Cheese Competition Official Entry Form

Please print. Be sure to completely fill out all information, including applicant information on previous page of this form.

If you have additional entries, feel free to copy this form.

Entry #1 _____ Category _____

For non-standard of cheeses, provide a description of the cheese characteristics.

Name: _____

Fancy Name: _____

Description of cheese characteristics: _____

Style: _____

Other special ingredients: _____

Source of Milk: Sheep Cow Goat
 Blend (% of each milk) _____ Other _____

Type of Milk: Pasteurized Raw Unpasteurized
 Mixed (% of each milk) _____

Aged: Yes, how long? _____ No

Form: Wheel Brick Disk Spread Other _____

Size: _____

Suggested retail price (in USD): \$ _____

Entry #3 _____ Category _____

For non-standard of cheeses, provide a description of the cheese characteristics.

Name: _____

Fancy Name: _____

Description of cheese characteristics: _____

Style: _____

Other special ingredients: _____

Source of Milk: Sheep Cow Goat
 Blend (% of each milk) _____ Other _____

Type of Milk: Pasteurized Raw Unpasteurized
 Mixed (% of each milk) _____

Aged: Yes, how long? _____ No

Form: Wheel Brick Disk Spread Other _____

Size: _____

Suggested retail price (in USD): \$ _____

Entry #2 _____ Category _____

For non-standard of cheeses, provide a description of the cheese characteristics.

Name: _____

Fancy Name: _____

Description of cheese characteristics: _____

Style: _____

Other special ingredients: _____

Source of Milk: Sheep Cow Goat
 Blend (% of each milk) _____ Other _____

Type of Milk: Pasteurized Raw Unpasteurized
 Mixed (% of each milk) _____

Aged: Yes, how long? _____ No

Form: Wheel Brick Disk Spread Other _____

Size: _____

Suggested retail price (in USD): \$ _____

Entry #4 _____ Category _____

For non-standard of cheeses, provide a description of the cheese characteristics.

Name: _____

Fancy Name: _____

Description of cheese characteristics: _____

Style: _____

Other special ingredients: _____

Source of Milk: Sheep Cow Goat
 Blend (% of each milk) _____ Other _____

Type of Milk: Pasteurized Raw Unpasteurized
 Mixed (% of each milk) _____

Aged: Yes, how long? _____ No

Form: Wheel Brick Disk Spread Other _____

Size: _____

Suggested retail price (in USD): \$ _____