

Fact Sheet

SAY CHEESE AND PASS THE BUTTER PLEASE



What do gourmet pizza, mouth-watering lasagna and the perfect cheesecake all have in common? None of these favourite foods would taste the same without butter or cheese! The Royal's dairy product competitions will return this year where the best cheese makers and butter churners will battle it out for first place.



A must see! Art students will be onsite during The Royal to transform pounds of butter into intricately designed sculptures with this year's theme, Celebrating Agriculture and Equine Youth Participation at The Royal. Don't miss this crowd-pleasing competition.

Important Dates for Entrants:

- Entry closing date for the cheese and butter competition is **October 21, 2009**.
- Judging for the cheese competitions will take place Monday November 2, 2009 at 11:30 a.m. to Tuesday, November 3, 2009 at 4:00 p.m. in Salon 103, Direct Energy Centre.
- Judging for the butter competition will take place on Tuesday, November 3, 2009 at 11:30 a.m. in Salon 103, Direct Energy Centre.

Rules and Regulations:

- Butter and cheese samples must be received between Thursday, October 29, 2009 and Friday October 30, 2009 from 8:30 a.m. to 4:00 p.m. Late entries will not be accepted.
- Butter and cheese samples must be delivered to the Royal Agricultural Winter Fair, Dairy Product Clerk, Door #40, West Loading Dock Nunavut Road, Direct Energy Centre Exhibition Place, Toronto, Ontario M6K 3C3.
- Butter submissions will be judged on the following points system: flavour (45), texture (15) incorporation of moisture (10), colour (10), salt (10) and packing (10). In case of a tie, the highest score for flavour will be awarded the prize.
- Cheese submissions will be judged on the following points system: flavour (45), texture (25), closeness (15), colour (10), finish (5).

Fun Facts

- From blue cheese to goat cheese to cottage cheese - there are over 2,000 varieties of cheese!
- Ever wonder why Swiss cheese is full of holes? The holes are actually known as "eyes," and are caused by the expansion of gas within the cheese curd during the ripening period.
- Talk about aged cheddar! Cheese remains have been found in Egyptian tombs over 4,000 years old.
- Flower Power: During the Middle Ages butter was coloured yellow with marigold flowers.
- Mmm butter! The world record for butter eating is seven quarter-pound sticks of salted butter devoured in just five minutes.
- Empire Cheese & Butter Company with cheese maker Kevin Gibson took home first place last year for the best marble cheese in the Canadian Cheddar competition.

Learn more about cheese and butter at The Royal this November!

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Visit www.royalfair.org

Materials and images can be downloaded for media use

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