

DAIRY PRODUCTS

The Royal Agricultural Winter Fair gratefully acknowledges the generous contributions of the **Gay Lea Foods Cooperative Ltd.** and the **Dairy Farmers of Ontario** to The Royal Dairy Products Show.

Chairman: Donna Lange

Committee

Inese Dzenis	Butter Sculpture Committee Member
R.H. Jardine	Industry
Wayne Lain	Maple Dale Cheese
Donna Lange	Dairy Farmers of Ontario
Norm Matte	Industry
Bill Moore	Industry
Wendy Hasson	Gay Lea Foods Co-operative Ltd.
Harvey Townsend	Butter Sculpture Committee Member

Honorary Members

Josef Leupi
Norm McWaters

Affiliated Members

Don Jarvis	Dairy Producers Association Canada
John Sutherland	Atlantic Dairy Council
Roberta Windrum	Alberta Dairy Council
Tom D. Kane	Ontario Dairy Council

Entry Closing Date: Friday, October 7th

Entry Fee: \$12.00 per entry

Exhibit Arrival Date: Thursday October 20th and Friday, October 21st
Deliver to: Royal Agricultural Winter Fair
Door #33, Manitoba Drive
Direct Energy Centre, Exhibition Place
Toronto, ON M6K 3C3

Classification & Judging Information

Date: Monday October 24th, 11:30 am to
Tuesday October 25th, 4:00 pm

Location: TBD

Rules and Regulations

1. All Canadian entries must be manufactured in a plant registered by the Canadian Food Inspection Agency and/or licensed by the Province in which the plant is located. All international entries must meet all Canadian import requirements.
2. In all cases the product to be exhibited must be made in the plant named by the exhibitor on the Entry Form.
3. Exhibits must be well finished and packaged. Due allowance must be made for shrinkage.
4. No exhibitor may make more than one entry in any Class of Section 800 and 801. Notwithstanding this provision, makers or manufacturers operating more than one plant may enter one exhibit per Class of Section 800 and 801 from each plant.

5. Entry tags for exhibits will be held at the RAWF and attached to the exhibits as they are received.
6. All cheddar cheese and containers must be marked according to government regulations. All identification marks must be concealed in a satisfactory manner until the judging is completed and prizes attached. Identification may be submitted with the entry and will be placed with the entry by the Superintendent at the conclusion of judging.
7. Following the judging of Butter, Cheddar Cheese and Variety Cheese, a marked score card will be attached to each exhibit on display and a copy forwarded to each exhibitor after the fair.
8. All dairy products exhibited will be dispersed or sold at the end of the show unless an exhibitor states on their entry form they wish to pick up their product. If product is being picked up, it must be picked up between 6:00 pm and 7:00 pm on Sunday Nov. 13th.
9. In all cases, the judges' decision is final. The judge has the right to reclassify an entry if he/she feels that it has been placed in the wrong class.
10. Exhibitors are allowed to include company labels with their entries. The superintendent will attach the labels to the product AFTER judging has been completed.

Dairy Product Competition Sponsors

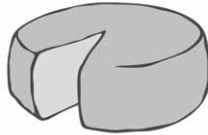
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Ecolab

Dairy Farmers of Ontario
Jersey Canada

Bronze

Canadian Cheese Society
Continental Ingredients



Canadian Cheese Society

La Société des fromages canadiens



Butter

Section 800

Judging Information

Date: Monday October 24th , 11:30 am to
Tuesday October 25th , 4:00 pm

Location: TBD

Judges: Norm Matte

Rules and Regulations

1. Butter entered for competition must be shipped (charges prepaid) or delivered to:
RAWF, Dairy Product Entry Clerk, Door #33, Manitoba Drive,
Direct Energy Centre, Exhibition Place, Toronto, Ontario, M6K 3C3.
THURSDAY, OCTOBER 20 to FRIDAY, OCTOBER 21 from 9:00 a.m. to 4:00 p.m. Late entries cannot be accepted.
2. When making an entry and shipping, the exhibitor must list the name of the butter maker and factory.
3. 454 gram prints (minimum) must be wrapped in commercial wrappers. The wrapped prints may be enclosed in cartons.
4. Butter may be weighed previous to judging and any exhibits found to be below the prescribed weight will be disqualified. In the case of entries in Classes 1, 2 and 3 individual print weighing less than 454 grams will be disqualified.
5. The rank system will be employed in placing the Exhibits. In case of a tie, the highest score for flavour will be awarded the prize. Points will be awarded as follows:

Flavour	45	Colour	10
Texture	15	Salt	10
Incorporation of Moisture	10	Packing	10
6. Butter exhibitors are invited to provide a sample (100) food service industry individual portions to be used in the butter display.

Prize Money:

1st - \$40 2nd - \$30 3rd - \$20 Rosettes to 3rd place.

Class 1 – Salted, ten prints (minimum 454 grams each)

Class 2 – Unsalted, ten prints (minimum 454 grams each)

Class 3 – Cultured, ten prints (minimum 454 grams each)

Special – Exhibitor having the highest scoring exhibit in Section 800

Champion and Reserve.....Rosette



Cheese

Rules and Regulations:

1. Cheese entered for competition must be shipped (charges prepaid) or delivered to:
RAWF, Dairy Product Entry Clerk, Door #33, Manitoba Drive,
Direct Energy Centre, Exhibition Place, Toronto, Ontario, M6K 3C3.
THURSDAY, OCTOBER 20 to FRIDAY, OCTOBER 21 from 9:00 a.m. to 4:00 p.m. Late entries cannot be accepted.
1. Block Cheddar Cheese must be wrapped in clear plastic wrap. All other Cheddar must be paraffined. Variety Cheese may be wrapped in commercial wrappers.
2. The registration number of the factory of origin and the date of manufacture must be shown on the box and the cheese must be stamped according to government regulations. Refer to Rule # 6, Rules & Regulations – Dairy Products.
3. When making entry and shipping, the exhibitor must **list the name of the cheese maker and factory**.
4. Cheese entered for the competition that is made from mixed milk should be entered in the class with which it holds the highest percentage of milk.
5. Points in Class 8 will be awarded as follows:

1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th
10	9	8	7	6	5	4	3	2	1



Cheddar Cheese

Section 801

Classification & Judging Information

Date:	Monday October 24 th , 11:30 am to Tuesday October 25 th , 4:00 pm
Location:	TBD
Judges:	Norm Matte

Rules and Regulations

1. In Classes 1 - 5 inclusive, cheese will be limited to blocks of not less than 19 kg. and/or cylindrical type cheese of not less than 34 kg.
2. All products entered in Classes 1 to 7 shall be made from cow's milk.
3. Must be wrapped in clear plastic wrap.

4. Points will be awarded as follows:

Flavour	45
Texture	25
Closeness	15
Colour	10
Finish	<u>5</u>
TOTAL	100

Prize Money:

1st - \$40 2nd - \$30 3rd - \$20 Ribbons to 3rd place.

NEW!

Class 1 – One Extra Mature Cheddar – 24 months or longer

Class 2 – One Mature Cheddar – 12 to 24 months

Class 3 – One Medium Cheddar – 6 to 8 months

Class 4 – One Mild Cheddar – 2 to 4 months

Class 5 – One Extra Mild Cheddar – 1 to 2 months

Class 6 – One Marble Cheddar – any age

Class 7 – Stilton Shape Cheddar – two coloured or white, made from ordinary Cheddar curd, weighing from 4.5 to 5.5 kg. each

Class 8 – Champion (Highest score in Classes 1-7) Rosettes

Special Award

The Silver Trier Award (Perpetual): Donated by the Western Ontario Dairymen’s Association and the Central Ontario Cheesemakers’ Association. It will be awarded to the exhibitor with the highest aggregate score for cheddar cheese. A keepsake will be given to the winner to take home (Class 8).

Variety Cheese

Section 802

Classification & Judging Information

Date: Monday October 24th, 11:30 am to
Tuesday October 25^h, 4:00 pm

Location: TBD

Judges: Jacques Turgeon, St. Hyacinthe, QC
Thierry Martin, Winchester, ON

Rules and Regulations

1. Entries in this section must be manufactured in a plant registered by the Canadian Food Inspection Agency and/or licensed by the Province in which the plant is located or international entries in this section must be manufactured outside of Canada but must meet all Canadian import requirements.
2. Cheese entered for competition must be shipped (charges prepaid) or delivered to:
RAWF, Dairy Product Entry Clerk, Door # 33 , Manitoba Drive
Direct Energy Centre, Exhibition Place, Toronto, Ontario, M6K 3C3
THURSDAY, OCTOBER 20 to FRIDAY, OCTOBER 21 from 8:30 a.m. to 4:00 p.m. Late entries cannot be accepted.
3. In Classes 1-13 inclusive, each entry may consist of consumer-sized packages, but the total weight of each entry must not be less than 2.28 kg. (5 lbs). A minimum of 2 packages must be sent for each entry, one for judging and a second for display. And all products must be made of cows milk (except in the class 13 which is made from Sheep’s milk). While no minimum age limit is specified for these Classes, the Cheese should have a cure that is normally associated with that type or variety.

4. No exhibitor may make more than one entry of each variety.
Points will be awarded as follows:

Swiss and Emmentaler		All Other Varieties		Cold Pack Cheeses	
Flavour	35	Flavour	45	Flavour	45
Eye Development	35	Body & Texture	35	Body & Spreadability	40
Body & Texture	15	Finish	10	Colour & Appearance	10
Finish	10	Colour	5	Package	5
Salt	5	Salt	5		
Firmness characteristics for each class are given on the following pages.					

Prize Money: 1st - \$40 2nd - \$30 3rd - \$20 Ribbons to 3rd place.

NEW!!!

- Class 1** – Hard – parmesan, Grana, Romano etc.
- Class 2** – Pasta, Filata – Mozzarella, Provolone, Scarmorze etc.
- Class 3** – Firm – Brick, Colby etc.
- Class 4** – Interior Ripened – Edam, Gouda, Asiago
- Class 5** – Surface Ripened – Fontina, Oka, Munster, St. Paulin
- Class 6** – Mold Ripened – Brie, Camembert
- Class 7** – Unflavoured Fresh Cheese
- Class 8** – Flavoured Fresh Cheese
- Class 9** – Blue Veined Cheese
- Class 10** – Swiss Ementhal Cheese
- Class 11** – Flavored Cheese
- Class 12** – Open Class
- Class 13** – Any cheese made with sheep’s milk
- Class 14** – Feta
- Class 15** – Champion and Reserve (Highest score in Classes 1-14)..... Rosettes



Goat Milk Variety Cheese

Section 804

Classification & Judging Information

Date: Monday October 24th, 11:30 am to
Tuesday October 25th, 4:00 pm

Location: TBD

Judges: Thierry Martin, Winchester, ON,
Josef Luepi, Orangeville, ON

Rules and Regulations

1. Entries in this section must be manufactured in a plant registered by the Canadian Food Inspection Agency and/or licensed by the Province in which the plant is located or international entries in this section must be manufactured outside of Canada but must meet all Canadian import requirements.
2. Cheese entered for competition must be shipped (charges prepaid) or delivered to: **RAWF, Dairy Product Entry Clerk, Door #33, Manitoba Drive, Ricoh Coliseum, Exhibition Place, Toronto, Ontario, M6K 3C3**
THURSDAY, OCTOBER 20 to FRIDAY, OCTOBER 21 from 9:00 a.m. to 4:00 p.m. Late entries cannot be accepted.
3. In Classes 1-12 inclusive, each entry may consist of consumer-sized packages, but the total weight of each entry must not be less than 2.28 kg. (5 lbs). A minimum of 2 packages must be sent for each entry, one for judging and a second for display.
4. No exhibitor may make more than one entry of each variety.

Points will be awarded as follows:

Swiss and Emmentaler		All Other Varieties		Cold Pack Cheeses	
Flavour	35	Flavour	45	Flavour	45
Eye Development	35	Body & Texture	35	Body & Spreadability	40
Body & Texture	15	Finish	10	Colour & Appearance	10
Finish	10	Colour	5	Package	5
Salt	5	Salt	5		
Firmness characteristics for each class are given on the following pages.					

Prize Money:

1st - \$40 2nd - \$30 3rd - \$20 Ribbons to 3rd place.

Class 1 – Hard Cheese – Parmesan , Grana, Romano

Class 2 – Pasta, Filata – Bocconchini, Mozzarella, Caciocavallo, Provolone, Caciotta

Class 3 – Firm – Cheddar, Mozzarella, Caprano

Class 4 – Interior Ripened – Gouda, Friulano, Manchego, Havarti, Feta

Class 5 – Surface Ripened – OKA Style, St. Paulin, Tilsit, Mimstes

Class 6 – Mold Ripened – Brie, Camembert, Tre Fratello, L'Extra Goat, La Brie, Triple Cream Brie

Class 7 – Unflavoured Fresh Cheese – Cream Cheese, Ghage, Quark, Ricotta

Class 8 – Flavoured Fresh Cheese

Class 9 – Blue Veined Cheese

Class 10 – Swiss Type Cheese

Class 11 – Flavoured Cheese – smoked, jalepeno

Class 12 – All New Innovations – Mixed Milk Cheese

Class 13 – Champion– Highest points in class 1-12 inclusive..... **Rosettes**

Firmness Characteristics

1. A variety of Cheese with HARD characteristics such as:

Caciocavallo	Grana	Kefalotiri
Myzithra	Old Bra	Parmesan
Romano		
2. A variety of Cheese with PASTA-FILATA characteristics such as:

Burrini	Caciotta	Kasseri
Mozzarella	Pizza	Provolette
Provolone	Scarmorze	
3. A variety of Cheese with FIRM Characteristics such as:

Brick	Butter	Colby
Farmers	Havarti	Monterey Jack
Mozzarella		
4. A variety of Cheese with INTERIOR RIPENED characteristics such as:

Asiago	Cassata	Edam
Emmentaler	Feta	Foret Noire
Friulano	Gouda	Montasio
New Bra	Serra	St-Andre
Swiss		
5. A variety of Cheese with SURFACE RIPENED characteristics such as:

Alpina	Anfrom	Brine
Cured Brick	Elbo	Esrom
Fontina	Limburger	Mont St.-Michel
Munster	Oka	Port Salut
St.-Paulin	Tilsit	Tomme des Laurentides
6. A variety of Cheese with MOLD RIPENED characteristics such as:

Anfleur	Belle Creme	Blue
Brie	Camembert	
7. FRESH (FLAVOURED AND UNFLAVOURED) Cheeses such as:

Cottage	Cream Cheese	Fresca
Quark	Ricotta	Tuma
8. OPEN CLASS, any varieties of Cheese named above to which flavouring ingredients are added, including Cold Pack Cheese.
9. A variety of Cheese made from SHEEP MILK with characteristics similar to those described in Classes 1 to 8. Entries could also consist of consumer sized packages but the total weight of each entry must be not less than 2 kg (5lbs).



**Gay Lea Foods Co-operative Ltd.
is a proud sponsor of the
2011 Royal Agriculture Winter Fair.**

In 2010, Gay Lea Butter was once again named the
Grand Champion of Canadian Butter.

In celebration of the 2011 Winter Fair, Gay Lea will be hosting the
9th Annual Butter Sculpting Competition.

Last year Gay Lea invited talented students from Art Schools
across the Province to compete and create the most innovative
butter sculptures and the results were outstanding.

Come visit the Butter Competition and choose your favourite!



Butter Sculpture Competition

Section 850

The Royal Agricultural Winter Fair gratefully acknowledges the generous sponsorship of **Gay Lea Foods Cooperative Limited** and **Dairy Farmers of Ontario** in The Royal Butter Sculpture Competition.

The Royal Agricultural Winter Fair gratefully acknowledges the participation of students and staff of the Ontario College of Art & Design, Central Technical School and Georgian College in The Royal Butter Sculpture Competition.

Competition Information

Date: Friday, November 4 to Wednesday, November 9
Time: 8:30 a.m. to 5:30 p.m.
Location: Butter Sculpting Cooler, Hall B

Judging Information

Date: Thursday, November 10
Time: 10:30 a.m.
Location: Butter Sculpting Cooler, Hall B
Judges: Harvey Townsend; Inese Dzenis; Katie Breggen

Championship Sculpture Information

The Champion Butter Sculptor will be invited back to sculpt from Friday, November 11th to Sunday, November 13th 8:30am – 5:30 pm in the Dairy Products Cooler.

When sculpting please keep in mind that the RAWF is a family show that celebrates Agriculture in Canada. Please be topical and non risqué; humour is welcome.

Rules and Regulations:

1. Open only to students of an approved College of the Arts.
2. Each student is to use the above statement as a guide for the sculpture, but variety and creativity in the representation of the theme is encouraged.
3. Each student is required to do research on their intended message that their butter sculpture will convey so that misunderstandings and the creation of myths about the agriculture industry in Canada can be avoided.
4. Each student will submit their topic and a sketch of their sculpture to the RAWF Entry Office prior to the competition.
5. Each student will receive a 25 kg block of butter to complete their sculpture. All other equipment must be supplied by the student.
6. The daily butter sculpting will begin at 8:30 a.m. and must be complete within the allotted 9 hours.
7. Winning students will be invited to return to create an additional sculpture on the remaining 3 days of the 2011 Royal.
8. The RAWF has the right to remove any piece from the display that is offensive to the public.

Prize Money: 1st - \$100 2nd - \$75 3rd - \$50

Ribbons to 3rd place Each contestant will receive \$100.

Specials

Gay Lea Foods Cooperative Limited Award: The first place butter sculpture will receive an engraved trophy courtesy of Gay Lea Foods Cooperative Limited. This award will be presented during the evening horse show performance on Thursday, November 10.

Dairy Farmers of Ontario Award: The second place butter sculpture winner will receive a plaque courtesy of Dairy Farmers of Ontario.

Judges Choice Award: A special rosette will be presented by the Judges in recognition of special merit; e.g. humor.

Harvey Townsend Challenge Award: In recognition of Harvey Townsend's dedication to the Butter Sculpture Competition at The Royal Agricultural Winter Fair. Medals will be presented to the 1st, 2nd and 3rd place competitors.