



**2019  
CHEESE  
& BUTTER  
COMPETITION**

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*Ontario Dairy...*  
*locally crafted, naturally produced.*



**Take home Ontario's finest!**

Visit the **Ontario Dairy Boutique** at the Royal to experience and purchase outstanding cheese and dairy from across the province.

[www.OntarioDairy.ca](http://www.OntarioDairy.ca)

Proud presenting sponsor of the  
Royal Agricultural Winter Fair Cheese & Butter Competition



# 2019 CHEESE & BUTTER COMPETITION

PRESENTED BY



**metro**

**Superintendents:** Debbie Levy  
Lisa McAlpine

## COMPETITION INFORMATION

**Entry Closing Date:** Friday September 27, 2019  
**Entry Fee:** \$40.00 per entry  
**Exhibit Arrival Date:** Wednesday October 16 and  
Thursday October 17, 2019  
Between 9:00am and 4:00pm  
**Deliver to:** The Royal Agricultural Winter Fair  
Agriculture Show Office  
Door # 33, Manitoba Drive  
Exhibition Place  
Toronto, ON M6K 3C3  
Please see next page for information on how to enter.

## JUDGING INFORMATION

**Date:** Tuesday, October 22, 2019

*Exhibitors are asked to include the name of the parent company, brand and cheesemaker on their entry forms, if applicable.*



## 2019 FOOD COMPETITION ANNOUNCEMENT

### GET READY TO GROW!

New to The Royal this year is an exciting partnership with Metro Ontario who is committed to finding and supporting local suppliers to feed Ontarians in new and exciting ways. Metro will be looking for entrepreneurs who are ready or on the cusp of being ready for retail. Selected partners will have the opportunity to be assessed for Metro's locally sourced program, where they can work with Metro to develop products and scale, business coaching, and potentially, distribution in regional or Ontario-wide Metro stores!

We look forward to crowning this year's Royal Champions!

For more information or to get involved in the Metro Locally Sourced program, please email [foodcompetitions@royalfair.org](mailto:foodcompetitions@royalfair.org)

## RULES AND REGULATIONS

1. The competition is open to all Canadian cheese and butter producers. All 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. In all cases the product to be entered must be made in the plant named by the company on the Entry Form.
2. Cheese and butter entries must be made with 100% Canadian fluid milk and/or cream from Canadian cow, sheep, goat or water buffalo. NO modified milk ingredients, NO artificial flavours or colours permitted.
3. Any cheese or butter may only be entered once in the competition under one brand, even if it is marketed under numerous brands.
4. Cheese and butter producers may enter up to 3 different products per class.
5. Each class must receive a minimum of 3 entries to be judged. Otherwise entries will be moved to the open category.
6. Each cheese or butter entry must receive a minimum score to qualify for 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> place. It is possible that prizes are not awarded within a class if the minimum score is not met. In the case of a tie score the judges will re-evaluate to determine the winner.
7. In all cases, the judges' decision is final. The judge(s) has/have the right to reclassify an entry if they feel that it has been placed in the wrong class.
8. Refer to Section 800 Butter, Section 801 Cheddar Cheese, Section 802 Variety Cheese Cow Milk and Section 803 Goat, Sheep, Water Buffalo and Mixed Milk Variety Cheese for specific minimum amounts required and **mandatory labels**.
9. All dairy products exhibited will be dispersed or sold at the end of the show unless an exhibitor states on their entry form that they wish to pick up their product. If product is being picked up, it must be picked up between 6:00 p.m. and 7:30 p.m. on Sunday, November 10, 2019.
10. Entries must be made via Assist Expo, RAWF's online entry system, or a paper RAWF entry must be completed. After the entry closing date, the RAWF will email the exhibitor a confirmation letter.

## RULES AND REGULATIONS—SHIPPING INFORMATION

1. Exhibits entered for competition must be shipped (prepaid) or delivered to:  
Cheese and Butter Competition Coordinator  
c/o Agriculture Show Office  
The Royal Agricultural Winter Fair  
Door # 33, Manitoba Drive, Exhibition Place  
Toronto, Ontario, M6K 3C3
2. All exhibits, whether shipped (prepaid) or delivered in person, must arrive at the RAWF between Wednesday, October 16 and Thursday, October 17 2019 between 9:00am to 4:00pm. Late entries will not be accepted.
3. Exhibits must be accompanied by:
  - a. A copy of the RAWF **entry form**
  - b. Requested cheese and butter amounts as per Sections 800, 801, 802 and 803
  - c. A minimum of 2 extra retail labels in addition to the labels on the cheese to be used in the display case for those placing 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> in their class.

### RULES AND REGULATIONS—JUDGING INFORMATION

- Each entry will be assessed by two judges: one Technical and one Aesthetic. Technical Judges will deduct points for flaws and defects from a perfect score of 50 points. Aesthetic Judges will award points for outstanding characteristics and qualities to a maximum of 50 points. These two independent scores will be added to obtain a final score for each entry.
- Following the judging of Butter, Cheddar Cheese, Variety Cheese – Cow Milk and Goat, Sheep, Water Buffalo and Mixed Milk Variety Cheese, a marked copy of the scorecard will be forwarded to each exhibitor.

Evaluation will be based on the following:

- Aroma
- Flavours
- Texture and Body
- Appearance and Rind Development (if rind is appropriate to the cheese)

### PRIZE MONEY FOR ALL SECTIONS

1st place in all classes will receive \$100 in prize money, ribbons to 3<sup>rd</sup> place.

## JUDGING INFORMATION

Date: Tuesday, October 22, 2019

## RULES AND REGULATIONS

1. A minimum of four (4) consumer-sized packages of butter are required for each entry: one (1) for judging and three (3) for display.
2. No restrictions of size for classes. Must be retail packaging.
3. All butter classes are based on the Canadian Standards of Identity - CFIA

## CLASSES

- |   |  |   |   |
|---|--|---|---|
| 1 | Unsalted - minimum 80% milk fat                        | 5 | Innovative (i.e. grass fed or organic)  |
| 2 | Salted - minimum 80% milk fat                          | 6 | Butter (seasoning or flavour) minimum 80% milk fat (as per CFIA rules)                      |
| 3 | Cultured - salted or unsalted - minimum 80% milk fat   | 7 | Butter (flavoured with fruit, vegetable or relish) minimum 75% milk fat (as per CFIA rules) |
| 4 | Other milk butters (i.e. goat, sheep or water buffalo) | 8 | Open - to be used only in the event where there are not enough entries in a class           |

## CHAMPIONSHIP CLASS

### GRAND CHAMPION BUTTER

Exhibitor having the highest scoring exhibit in Section 800.

Sponsored by Ecolab Co.

Rosette



## JUDGING INFORMATION

Date: Tuesday, October 22, 2019

## RULES AND REGULATIONS

- In Classes 1-4 inclusive, block cheddar will be limited to a format of approximately 2.5kg. All other cheddars (i.e. clothbound, waxed etc.) will be half or full wheels at the discretion of the cheesemaker or a minimum of 5kg if large wheel format (please ensure cloth or wax is left on).
- All cheese must be accompanied by an additional 2 cheese labels to be used for the display case if 1st, 2nd or 3rd place finisher.
- All cheddar entered in Classes 1 to 4 shall be made from cow milk.
- All cheddar eligible for Class 6 must be made from Ontario Cow Milk – this must be indicated on the entry form (Champion Ontario Cheddar – Cow Milk).\*
- All cheddar placing 1st and 2nd in their respective sections will be eligible for Class 7 (Grand Champion Cheddar any milk).\*

\* Will be re-tasted by the judges in order to determine the winner.

### CLASSES

- Mild Cheddar**  
Up to 3 months
- Medium Cheddar**  
4 to 9 months
- Extra Old Cheddar**  
12 to 24 months
- Aged Cheddar**  
2 years and older
- Cheddar – goat, sheep, buffalo**  
any format block, clothbound or waxed

### CHAMPIONSHIP CLASSES

- CHAMPION ONTARIO CHEDDAR – COW MILK**  
*Sponsored by Dairy Farmers of Ontario*



- GRAND CHAMPION CHEDDAR (ANY MILK)**  
1<sup>st</sup> and 2<sup>nd</sup> places in classes 1 to 5 are eligible

### THE SILVER TRIER AWARD (PERPETUAL)

Awarded to the exhibitor with the highest aggregate score in Section 801 by the Central Ontario Cheesemakers' Association. A keepsake will be given to the winner to take home.



## JUDGING INFORMATION

Date: Tuesday, October 22, 2019

## RULES AND REGULATIONS

1. Each entry must consist of consumer-sized packages or containers. If packages or containers are 300 grams or less, the cheesemaker must provide a minimum of six (6) units. For all other entries, the total weight of any individual cheese entered must be a minimum of 3 kg. **NOTE:** Two (2) packages must be submitted, one for judging and a second for display. Only 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place finishers will be displayed.
2. Please ensure at least 2 extra labels are included for the display case to identify 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> place finishers.

## CLASSES

- |   |  |
|---|--|
| <ol style="list-style-type: none"> <li>1 <b>Fresh Unripened Cheese</b> (i.e. Ricotta, Cottage Cheese, Cream Cheese, Quark, Mascarpone, Fromage Blanc)</li> <li>2 <b>Fresh Pasta Filata</b> (i.e. Bocconcini, Fior di Latte, Burrata)</li> <li>3 <b>Pasta Filata – Ripened</b> (i.e. Provolone, Caciocavallo)</li> <li>4 <b>Cheese with Grilling Properties</b> (i.e. Queso Fresco, Paneer, Halloumi). Please note cheese will be grilled for judging</li> <li>5 <b>Soft Cheese With Bloomy Rind</b> (i.e. brie, camembert)<br/>Moisture content 50% to 60%</li> <li>6 <b>Soft Cheese with Bloomy Rind – Triple Crème</b><br/>Moisture content 50% to 60%</li> <li>7 <b>Soft Cheese Mixed or Washed Rind</b><br/>Moisture content 50% to 60%</li> <li>8 <b>Semi-soft Interior Ripened</b><br/>Moisture content 40% to 60%</li> </ol> | <ol style="list-style-type: none"> <li>9 <b>Semi-soft Surface Ripened</b> (including mixed rinds, washed rinds, beer washed, wine washed, cider washed)<br/>Moisture content 40% to 60%</li> <li>10 <b>Firm and Hard – Interior Ripened</b> (except cheddars)<br/>Moisture content 20% to 52% (i.e. gouda)</li> <li>11 <b>Firm and Hard – Surface Ripened, Natural or Brushed Rind</b><br/>Moisture content 20% to 52%</li> <li>12 <b>Brine Cured</b> (i.e. feta styles)</li> <li>13 <b>Blue Veined</b></li> <li>14 <b>Flavoured Cheese except smoked</b> (i.e. wine or beer soaked cheese as well as with added particulate solids)</li> <li>15 <b>Flavoured Cheese – Naturally Smoked</b></li> <li>16 <b>Open</b> - to be used if not enough entries in a class <b>or</b> a cheese that does not fit into one of the above classes.</li> </ol> |
|---|--|

## CHAMPIONSHIP CLASS

16 GRAND CHAMPION VARIETY CHEESE – COW MILK

## JUDGING INFORMATION

Date: Tuesday, October 22, 2019

## RULES AND REGULATIONS

1. Each entry must consist of consumer-sized packages or containers. If packages or containers are 300 grams or less, the cheesemaker must provide a minimum of six (6) units. For all other entries, the total weight of any individual cheese entered must be a minimum of 3 kg. **NOTE:** Two (2) packages must be submitted, one for judging and a second for display. Only 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place finishers will be displayed.
2. Please ensure at least 2 extra labels are included for the display case to identify 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> place finishers.
3. Any mixed milk cheese may include cow milk.

## CLASSES

- |   |   |   |   |
|---|---|---|---|
| 1 | Fresh Unripened Cheese (i.e. Ricotta, Cottage Cheese, Cream Cheese) | 5 | Surface Ripened (washed, natural or brushed rinds)  |
| 2 | Pasta Filata (fresh and ripened varieties)                          | 6 | Blue Veined Cheese  |
| 3 | Soft Bloomy Rind  | 7 | Flavoured Cheese  |
| 4 | Interior Ripened (except cheddars – i.e. Gouda, Friulano, Havarti)  | 8 | Open - to be used if not enough entries in a class or a cheese that does not fit into one of the above classes. |

## CHAMPIONSHIP CLASS

- 8 GRAND CHAMPION GOAT, SHEEP, WATER BUFFALO OR MIXED MILK VARIETY CHEESE

# CHEESE & BUTTER ENTRY FORM 2019



**AGRICULTURAL WINTER FAIR**  
**NOVEMBER 1-10, 2019**

ENTER ON-LINE: [WWW.ROYALFAIR.ORG](http://WWW.ROYALFAIR.ORG) or SEND ENTRIES TO:

The Royal Agricultural Winter Fair  
 Agriculture Show Office  
 39 Manitoba Drive  
 Exhibition Place  
 Toronto, Ontario, M6K3C3

After September 10<sup>th</sup>, 2019:  
 Tel: 416-263-3418 Fax: 416-263-3468

BUSINESS NAME: \_\_\_\_\_ BRAND NAME: \_\_\_\_\_

CHEESEMAKER: \_\_\_\_\_ CONTACT NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ TOWN/CITY: \_\_\_\_\_

PROVINCE: \_\_\_\_\_ POSTAL CODE: \_\_\_\_\_ PLANT REGISTRATION #: \_\_\_\_\_

TEL: ( ) - FAX: ( ) EMAIL: \_\_\_\_\_

I am a new exhibitor to the RAWF

Please indicate if your cheese is made with 100% Ontario cow's milk for eligibility in Section 801, Cheddar Cheese, Class 6  YES  
 Please indicate if you are picking up your entries on Sunday, November 10: between 6:00pm and 7:30pm  YES

SECTION	CLASS	PRODUCT NAME/VARIETY/DESCRIPTION <small>Detailed description required for results posting</small>	FEE

Please tell us the name of your local Newspaper: \_\_\_\_\_ Contact Information Email: \_\_\_\_\_ Tel: \_\_\_\_\_

Payment by:  Cheque - (Payable to Royal Agricultural Winter Fair)  
 Credit Card:  Mastercard  Visa (please check one)  
 Credit Card # \_\_\_\_\_  
 Expiry Date: \_\_\_\_/\_\_\_\_/\_\_\_\_ (month/year)  
 Name of Cardholder: \_\_\_\_\_  
 Signature of Cardholder: \_\_\_\_\_

ENTRIES WILL NOT BE PROCESSED WITHOUT APPROVED PAYMENT

ENTRY FEE TOTAL \$	
Admission Pass - \$25.00 each	
Administration Fee	\$10.00
TOTAL FEES	
Plus 13% HST (R10464272)	
TOTAL DUE	

By submitting these entries to the RAWF, the undersigned agrees to abide by all the rules and regulations of the RAWF, including the Code of Conduct. The undersigned hereby releases the RAWF, any sponsoring organization and all persons acting on their behalf from all claims and demands whatsoever arising out of the above entries. The undersigned acknowledges that the RAWF, its employees and agents shall not be held responsible for any damages, injury, loss, cost or theft, however caused, relating to the above entries, or suffered by the undersigned or its employees and agents.  
 Signature of Exhibitor/Owner \_\_\_\_\_ Date \_\_\_\_\_