

A person wearing a blue patterned shirt is holding three wheels of cheese, each wrapped in crinkled parchment paper. The cheeses are stacked vertically. The top wheel is speckled with red and dark bits. The middle wheel is speckled with red and dark bits. The bottom wheel is speckled with dark green herbs. The background is dark.

# 2022 CANADIAN CHEESE & BUTTER COMPETITION

*The Royal*<sup>®</sup>

AGRICULTURAL WINTER FAIR

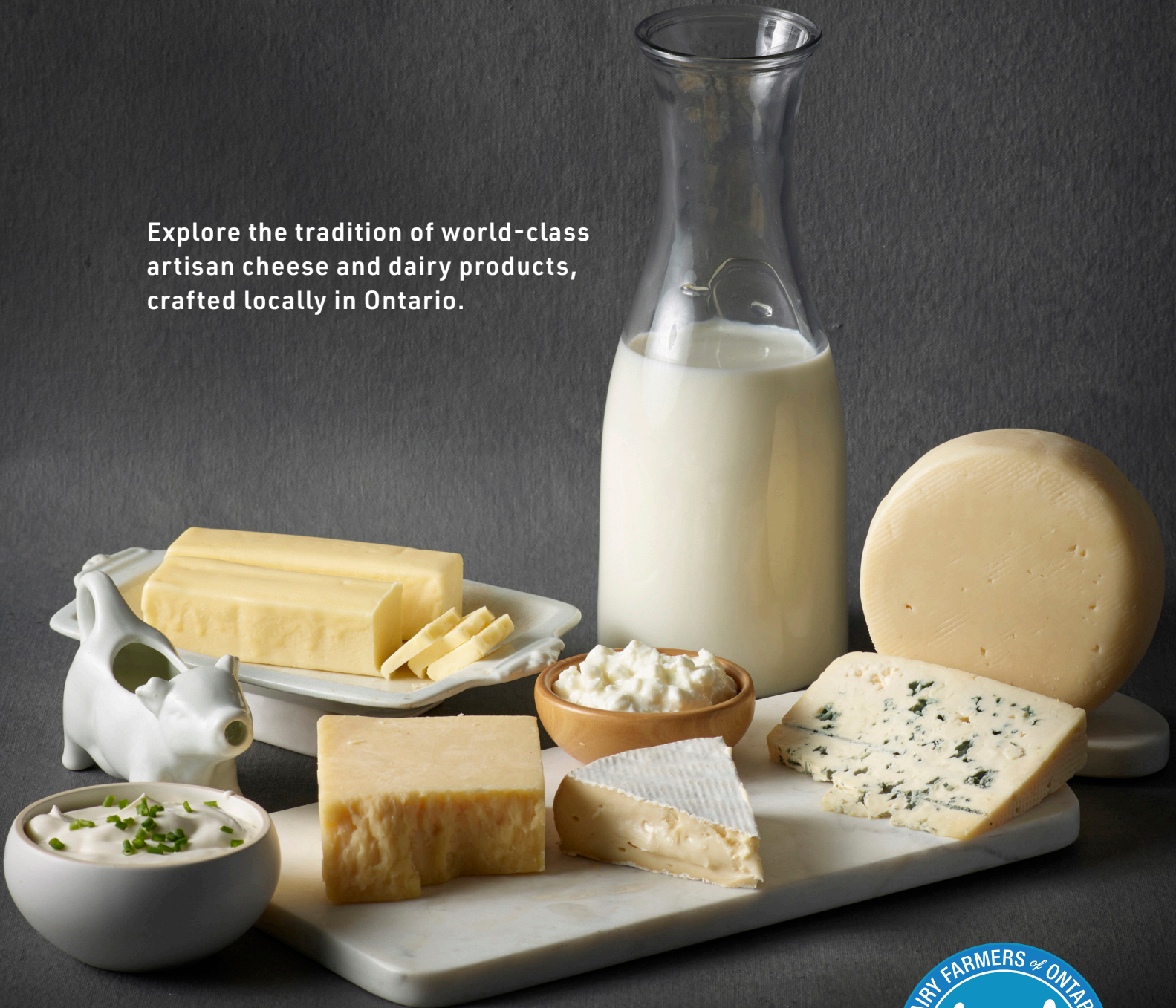


A CENTURY OF CHAMPIONS



# Discover award-winning, artisan cheese & dairy: Made in Ontario.

Explore the tradition of world-class  
artisan cheese and dairy products,  
crafted locally in Ontario.



To unlock the world of Ontario  
artisan cheese and dairy, visit:

**milk.org**





## PRESENTED BY



**metro**

## AGAIN IN 2022

In order to celebrate our winners this year, we are requesting a submission of 2-3 photos of your product, work space, or farm to be featured on our virtual platform.

In addition, please provide any applicable Instagram or Facebook handles.

Submissions can be made via AssistExpo, our online entry system, when entering.

**Questions? Please email us at [entry@royalfair.org](mailto:entry@royalfair.org)**

## COMPETITION INFORMATION

### ENTRY CLOSING DATE:

Wednesday June 1, 2022

### ENTRY FEE:

\$45.00 per entry

### EXHIBIT ARRIVAL:

Tuesday June 7, Wednesday June 8,  
and Thursday June 9, 2022  
between 9 AM - 4 PM.

Please Refer to Page 3 for Shipping Information

## SUPERINTENDENTS

Debbie Levy and Lisa McAlpine

## JUDGING INFORMATION

### DATE:

Friday June 10, 2022

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



## GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a fourth straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

### WE LOOK FORWARD TO CROWNING THIS YEAR'S ROYAL CHAMPIONS!

For more information or to get involved in the Metro's Locally Sourced Program **please email [entry@royalfair.org](mailto:entry@royalfair.org)**

## RULES & 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. All exhibitors **must include** commercial labels for each entry, **including ingredients' label**. Entries will **NOT** be judged without commercial labels which must include the ingredients
3. All Class winners and Champion winners will be required to submit additional product for displays in November during the fair
4. 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.**
5. If a class does not receive a minimum of 3 entries, cheese or butter will be evaluated on its own merits, keeping in mind minimum scores must be met for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places.
6. Cheese and butter producers may enter up to 3 different products per class.
7. Each cheese or butter entry must receive a minimum score to qualify for 1st, 2nd or 3rd 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.
8. 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.
9. 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.
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.
11. Due to COVID-19, no entries will be returned to exhibitor following the competition in 2022.

## SHIPPING INFORMATION

1. Exhibits entered for competition must be shipped (prepaid) or delivered to:  
Royal Agricultural Winter Fair, Show Office  
c/o Brampton Fairgrounds  
12942 Heart Lake Road  
Caledon, Ontario, L7C 2J3
2. All exhibits, whether shipped (prepaid) or delivered in person, must arrive at the RAWF between Tuesday June 7, and Thursday June 9, 2022 between 9AM and 4PM. **Please ensure you provide your courier with the office hours 9:00 am - 4:00 pm when scheduling your shipment.** Late entries will not be accepted.
3. Exhibits must be accompanied by:
  - a. A copy of the RAWF entry form, commercial labels, and ingredient labels
  - b. Requested cheese and butter amounts as per Sections 800, 801, 802 and 803

## RULES & REGULATIONS - JUDGING INFORMATION

1. 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.

Evaluation will be based on the following:

Aroma

Flavours

Texture and Body

Appearance and Rind Development

*(if rind is appropriate to the cheese)*

2. 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.

### JUDGING PANEL FACILITATOR

Connie Smith

### AESTHETIC JUDGES

André Derrick

Erin Harris

Andrew Moulton

Martin Raymond

Sue Riedl

### TECHNICAL JUDGES

Art Hill

Kelsie Parsons

Barry Reid

Cecilia Smith

Heather Thelwell



## RIBBONS WILL BE AWARDED TO 3<sup>RD</sup> PLACE

### PRIZE MONEY FOR COW'S MILK SECTIONS & CLASSES

#### **BUTTER COMPETITION** (SECTION 800):

\$500 to the 1st Place Winner in each of the following Cow's Milk ONLY Classes (Classes 1-7 inclusive).

\$5,000 to the Grand Champion Winner (if a Cow's Milk entry AND from an Ontario based Processor) OR \$2,500 to the Grand Champion Winner (if a Cow's Milk entry AND from a Canadian Processor from a Province other than Ontario).

#### **CHEDDAR CHEESE COMPETITION** (SECTION 801):

\$500 to the 1st Place Winner in each of the following Cow's Milk ONLY Classes (Classes 1-4 inclusive).

\$5,000 to the Champion Ontario Cheddar Cow Milk Winner (Class 6). \$5,000 to the Grand Champion Cheddar (Any Milk) (Class 7 - if a Cow's Milk entry AND from an Ontario based Processor) OR \$2,500 to the Grand Champion Winner (if a Cow's Milk entry AND from a Canadian Processor from a Province other than Ontario).

#### **VARIETY CHEESE COMPETITION: COW MILK** (SECTION 802):

\$500 to the 1st Place Winner in the following Cow's Milk ONLY Classes (Classes 1-16 inclusive).

\$5,000 to the Grand Champion Winner (Class 17) (from an Ontario based Processor) OR \$2,500 to the Grand Champion Winner (Class 17) (from a Canadian Processor from a Province other than Ontario).

### PRIZE MONEY FOR ALL OTHER CLASSES

1<sup>st</sup> place will receive \$100 in prize money.

## BUTTER (SECTION 800)

### RULES & REGULATIONS

1. A minimum of four (4) consumer-sized packages of butter or ghee are required for each entry.
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
2. **Salted**  
minimum 80% milk fat
3. **Cultured Salted or Unsalted**  
minimum 80% milk fat
4. **Grass Fed or Organic - Unsalted**  
unsalted - minimum 80% milk fat. If label shows “Grass Fed or Organic”, butter must be entered into Class 4 or 5 only
5. **Grass Fed or Organic - Salted**  
salted - minimum 80% milk fat. If label shows “Grass Fed or Organic”, butter must be entered into Class 4 or 5 only
6. **Butter (Seasoning or Flavour)**  
minimum 80% milk fat (as per CFIA rules)
7. **Butter (Flavoured with Fruit, Vegetable or Relish)**  
minimum 75% milk fat (as per CFIA rules)
8. **Other Milk Butters and/or Ghees (natural or flavoured) Prize: \$100**  
i.e. Goat, Sheep or Water Buffalo. Ghees:  
minimum 99.3% milk fat, no more than  
0.5% water (as per CFIA rules)

### CHAMPIONSHIP CLASS

#### 9. GRAND CHAMPION BUTTER

Highest Scoring Exhibit in Section 800



## CHEDDAR CHEESE (SECTION 801)

### RULES & REGULATIONS

1. Entry Requirements: Classes 1 - 5 inclusive, cheddar limited to a minimum format of approximately 2.5 kg. **Cheesemakers may send in full blocks or wheels at their discretion.**
2. All cheddars entered in Classes 1 - 4 shall be made from cow milk.
3. All cheddars 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 judges will retaste the 1st place winners of Classes 1 - 4, to determine the Champion Ontario Cheddar - Cow Milk.
4. All cheddar placing 1st in Classes 1 - 5 will be eligible for Class 7, Grand Champion Cheddar (Any Milk). All judges will retaste the 1st place winners of Classes 1 - 5, to determine the Grand Champion Cheddar (Any Milk).

### CLASSES

1. **Mild Cheddar** (up to 3 months)
2. **Medium Cheddar** (4 to 9 months)
3. **Old/Extra Old** (9 to 24 months)
4. **Aged Cheddar** (2 years and older)
5. **Cheddar**  
Goat, Sheep, buffalo or mixed milk (may include cow)  
Any format: block, clothbound or waxed

### CHAMPIONSHIP CLASSES

#### 6. Champion Ontario Cheddar - Cow Milk



Sponsored by Dairy Farmers of Ontario

#### 7. Grand Champion Cheddar - Any Milk

1<sup>st</sup> place in Classes 1 to 5 are eligible

#### 8. Silver Trier Award (Perpetual)

Awarded to the exhibitor with the highest aggregate score in Section 801

## VARIETY CHEESE – COW MILK (SECTION 802)

### RULES & REGULATIONS

#### NEW FOR 2022

1. Each entry must consist of consumer-sized packages (wheels or containers).
  - If packages (wheels or containers) are 300 grams or less, the cheesemaker must provide four (4) units.
  - If packages (wheels or containers) are over 300g, but less than 1 kg, the cheesemaker must provide 2 units for judging.
  - **If wheel or block is over 1 kg, at cheesemaker's discretion, individual, large wheel formats or wedges (any size) will be accepted this year.**
  - For wheels over 8 kg, a wedge from large format wheel will be accepted this year.

### CLASSES

1. **Fresh Unripened Cheese - Natural**  
(i.e. Ricotta, Cottage Cheese, Cream Cheese, Quark, Mascarpone, Fromage Blanc, Cheese Curds)
2. **Fresh Pasta Filata**  
(i.e. Bocconcini, Fior di Latte, Burrata)
3. **Pasta Filata – Ripened**  
(i.e. Provolone, Caciocavallo)
4. **Cheese with Grilling Properties - Natural or Flavoured**  
(i.e. Queso Fresco, Paneer, Halloumi)  
Cheese will be grilled for judging
5. **Soft Cheese with Bloomy Rind**  
Moisture content 50%–60%  
May include ash - i.e. Brie, Camembert
6. **Soft Cheese with Bloomy Rind – Triple Crème**  
Moisture content 50%–60%

7. **Soft Cheese – Mixed or Washed Rind**  
Moisture content 50%–60%
8. **Semi-Soft Interior Ripened**  
Moisture content 40%–60%
9. **Semi-Soft Surface Ripened**  
Moisture content 40%–60%  
Mixed rinds, washed rinds, may include ash, beer washed, wine washed, cider washed
10. **Firm and Hard - Interior Ripened** (*except cheddars*)  
Moisture content 20%–52% (i.e. Gouda)
11. **Firm and Hard - Surface Ripened, Natural or Brushed Rind**  
Moisture content 20%–52%
12. **Feta or Feta Style**  
With or without brining (i.e. cotija)
13. **Blue Cheese** (inoculated, with or without blue veining.  
Smoked Blues excluded - enter in Class 16).
14. **Flavoured Cheese - except smoked**  
(i.e. wine or beer soaked cheese)
15. **Flavoured Cheese (except smoked)**  
With added particulate solids  
(i.e. herbs, spices and/or other particulates)
16. **Flavoured Cheese - Smoked**  
Must be naturally smoked, no liquid smoke.

### CHAMPIONSHIP CLASSES

17. **Grand Champion variety Cheese - Cow Milk**  
Highest Scoring Exhibit in Section 802

## GOAT, SHEEP, WATER BUFFALO & MIXED MILK VARIETY CHEESE (SECTION 803)

### RULES & REGULATIONS

#### NEW FOR 2022

1. Each entry must consist of consumer-sized packages (wheels or containers).
  - If packages (wheels or containers) are 300 grams or less, the cheesemaker must provide four (4) units.
  - If packages (wheels or containers) are over 300g, but less than 1 kg, the cheesemaker must provide 2 units for judging.
  - **If wheel or block is over 1 kg, at cheesemaker's discretion, individual, large wheel formats or wedges (any size) will be accepted this year.**
  - **For wheels over 8 kg, a wedge from large format wheel will be accepted this year.**

2. Any mixed milk cheese may include cow milk.

### CLASSES

1. **Fresh Unripened Cheese - Natural**  
(i.e. Ricotta, Cottage Cheese, Cream Cheese, except feta and feta style)
2. **Fresh Unripened Cheese - Flavoured**  
(i.e. Ricotta, Cottage Cheese, Cream Cheese)
3. **Pasta Filata**  
(fresh and ripened varieties)
4. **Soft Bloomy Rind**  
(may include ash)
5. **Interior Ripened (except cheddars)**  
(i.e. Gouda, Friulano, Havarti)
6. **Surface Ripened**  
(ash, washed, natural or brushed rinds)
7. **Feta or Feta Style - Natural**  
With or without brining (i.e. cotija)

8. **Feta or Feta Style - Flavoured**

With or without brining (i.e. cotija)

9. **Blue Cheese**

(inoculated, with or without blue veining, smoked blues excluded, enter in Class 10)

10. **Flavoured Cheese**

11. **Cheese with Grilling Properties - Natural or Flavoured**

Cheese will be grilled for judging

12. **Open**

(only to be used in the event that a cheese does not fit into a designated class)

### CHAMPIONSHIP CLASSES

13. **Grand Champion Goat, Sheep, Water Buffalo, or Mixed Milk Variety Cheese**

Highest Scoring Exhibit in Section 803



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## ROYAL WINTER FAIR COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.

CHEESE AND BUTTER ENTRY FORM 2022



*Signature page follows*

## AGRICULTURAL PRODUCTS ENTRY FORM 2022 *Continued*

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 company representative\_\_\_\_\_

Date\_\_\_\_\_

Agricultural Products 2022

### PAYMENT CHANGES IN 2022

Credit Card payment (Visa or Mastercard) can ONLY be processed via our online entry system at [WWW.ASSISTEXPO.CA/RAWF](http://WWW.ASSISTEXPO.CA/RAWF)  
Paper entry forms must be mailed to the above address and accompanied by a cheque payable to "Royal Agricultural Winter Fair"

ENTRIES WILL NOT BE PROCESSED WITHOUT APPROVED PAYMENT