

# ■ 2012 ADGA GOAT MILK PRODUCTS COMPETITION

The American Dairy Goat Association welcomes your participation in the 2012 Goat Milk Products Competition. The competition will be held at the ADGA Annual Convention in Boise, Idaho, on Tuesday, October 16 and Wednesday, October 17, 2012. This competition will be open to all cheese makers, commercial and amateur.

Cheeses will be judged by Steve Jones and Lisbeth Goddik. Rosettes will be given for the Best in Show in both the Commercial and Amateur Divisions. Ribbons will be awarded to 1st—3rd place winners in each division. Commercial cheeses will be showcased at the Goat Products Reception to be held at 7 p.m., Thursday, October 18, 2012. Both Convention attendees and the Boise area public will attend this event.

Since this event is intended as a promotion for goat's milk and specialty cheeses, we encourage commercial producers to include promotional materials and distributor information along with entries. These promotional materials will be withheld during judging and placed with cheeses at the Products Reception. Best in Show and Reserved Best in Show cheeses/products will be auctioned during the reception.

- **Only 100% Goat's milk product is eligible to compete in this competition. Goat's milk and curd used in the cheese/product must be of USA and CANADIAN origins only.**
- **See Entry Fees Below.**
- A cheese or product may be entered in only one class. If in doubt about a class, enter in the class your cheese or product most closely resembles.
- Please fill out one entry form for each cheese or product entered.
- Amateur products will not be served at the Goat Products Reception.
- A cheese maker will be considered commercial if they have been legally selling their product for a minimum of six months at the time of entry.
- **Minimum scores are required to earn awards.** Cheeses do not compete "against" each other for ribbons within categories. Standards of excellence apply to all entries. Assuming minimum scores are met, the three highest scores in each category will place 1st, 2nd, and 3rd. However, it is possible that awards are not earned within a category if no entry achieves a minimum number of points. Ties are allowed only for 2nd and 3rd place finishers. No ties for 1st place. (We allow half-point scoring to help reduce the number of ties.)
- Please send promotional material or placards in the shipping container(s) along with your product. (Commercial entries only).
- **Send Entry Forms to Nicci Pretti, 540 Caves Camp Rd., Williams, OR 97544.** For more information on the Cheese Competition, contact Nicci at turkeyfeatherfarm@gmail.com or 541-415-2345.
- **Payment must be sent with entry forms. Make checks payable to ADGA.**
- **Please send one commercial entry without its packaging or any other identifying material. When entry forms are received, printed labels with unique identifying numbers and categories will be sent to you. Place one of these labels on each of the products that you are entering in the contest before shipping them.**
- **Commercial Soft Cheese/Yogurt/Kefir/Butter/Confections** - Please send three packages of soft cheeses or product in the form in which it is

- commercially sold. For example, three logs, three pyramids, or three jars. One will be labeled for competition and the other two will be displayed at the products reception. Any entry containing less than required amount of product will be disqualified.
- **Commercial Hard cheeses**-Please send hard cheeses as one entire, un-cut, unplugged wheel or block, minimum weight 1.5 pounds. Any cheese appearing to have been tampered with will be disqualified from judging.
- **Amateurs entering product or cheese need to send only one item per entry and these should be labeled with printed competition labels.**
- **Entries for the Goat Milk Products Competition must be onsite by 3 p.m., Monday, October 15, 2012. Arrangements must be made with the committee for hand delivery.** Those shipping cheese to the hotel must prominently mark packages "ADGA Goat Milk Products Competition/Attn: Nicci Pretti" and send packages to the Riverside Hotel, 2900 Chinden Blvd., Boise, ID 83714. The hotel phone number is 208-343-1871. Entries' shipments must be timed to arrive on **Friday, October 12, 2012**, so that they will not sit in a warehouse over the weekend.
- Packages must contain a packing slip stating the number of boxes shipped and the number of items in each box. Please include your company or brand name of the product on the entry form, especially when you have more than one entry in a category.

No. of Entries	ADGA Members Received by 9/19/12	ADGA Members Received 9/20/12 - 10/11/12
1st & 2nd	\$20.00	\$35.00
3rd - 6th	\$18.00	\$33.00
7th +	\$16.00	\$31.00
All Nonmember Entries	\$25.00	\$40.00

## Goat Milk Products Competition Classes (Commercial and Amateur)

1. Unflavored Soft Cheese Bulk or Tub - Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors.
2. Unflavored Soft Cheese Molded or Formed - Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors.
3. Flavored Soft Cheese Bulk or Tub - Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goat's milk cheeses with added flavors.
  - a. Sweet
  - b. Savory
4. Flavored Soft Cheese Molded or Formed - Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goat's milk cheeses with added flavors.
  - a. Sweet
  - b. Savory
5. Unflavored Surface Penicillium Candidum Mold Ripened Cheese - Natural surface mold ripened cheeses made from goat's milk.
6. Unflavored Surface All Other (i.e. geotrichum, etc) Mold Ripened Cheese - Natural surface mold ripened cheeses, made from goat's milk.
7. Flavored Surface Penicillium Candidum Mold Ripened Cheese - Natural surface mold ripened cheeses, ash coated layered cheeses, with additional flavoring(s), made from goat's milk.
8. Flavored Surface All Other (i.e. geotrichum, etc) Mold Ripened Cheese - Natural surface mold ripened cheeses, ash coated or layered cheeses, with additional flavoring(s), made from goat's milk.
9. Blue Veined Cheese exterior molding - Natural, unflavored goat's milk cheeses veined with blue molds and ripened to develop surface mold.
10. Flavored Blue Veined Cheese exterior molding - Natural, flavored goat's milk cheeses veined with blue molds and ripened to develop surface mold flavored with added condiments, smoke or marinade.
11. Unflavored Blue Veined Cheese (rindless) - Natural, unflavored goat's milk cheeses veined with blue molds and no surface mold development.
12. Flavored Blue Veined Cheese (rindless) - Natural, flavored goat's milk cheeses veined with blue molds and no surface mold development flavored with added condiments, smoke or marinade.
13. Unflavored Fresh Mozzarella Cheese
14. Flavored Fresh Mozzarella Cheese
15. Unflavored Feta Cheese
16. Flavored Feta Cheese
17. Unflavored Pasta Filata type - Other than fresh unflavored Mozzarella
18. Flavored Pasta Filata type - Other than flavored fresh Mozzarella
19. Unflavored Washed Rind Cheese
20. Flavored Washed Rind Cheese
21. Unflavored Semi-Soft Cheese - Natural, unflavored cheeses made from goat's milk containing 40% or higher moisture, other than cheeses included in categories 1, 3, 5, 7, 9, 11, 13, 15
22. Flavored Semi-Soft Cheese - Natural cheeses made from goat's milk containing 40% or higher moisture flavored with added condiments, smoke or marinade and other than cheeses included in categories 2, 4, 6, 10, 12, 14, 16
23. Unflavored Hard Cheese - Natural, unflavored cheeses containing less than 39% moisture made from goat's milk.
24. Flavored Hard Cheese - Natural, unflavored cheeses containing less than 39% moisture made from goat's milk flavored with added condiments, smoke or marinade
25. Sweet Butter
26. Salted Butter
27. Cultured Butter
28. Unflavored Yogurt
29. Flavored Yogurt
30. Unflavored fermented milk - Other than yogurt
31. Flavored fermented milk - Other than yogurt
32. Confections

### Entry Form – 2012 ADGA Goat Milk Products Competition

(One entry form per cheese/product entry; please copy this form for more than one entry. Keep a copy of this entry form for your records.)

Cheese/product must be shipped at entrant's expense to The Riverside Hotel, 2900 Chinden Blvd., Boise, ID 83714. Packages must include a packing slip stating total number of packages shipped and number of items in each box. Packages must be clearly marked "ADGA Goat Milk Products Competition" and must be onsite not later than 3 p.m., Monday, October 15 or earlier than Friday, October 12, 2012. Each competition entry must have appropriate contest labeling. No amateur cheeses/product will be served at Reception. No literature for amateur products will be displayed.

Name \_\_\_\_\_ Farm/Business Name \_\_\_\_\_

Address \_\_\_\_\_ Cell Number \_\_\_\_\_

Division (circle one) Commercial Amateur Email \_\_\_\_\_

Class (Class Name and Subcategory if one) \_\_\_\_\_

Your Company or Brand Name of Cheese/Product \_\_\_\_\_

Entry Fee - 1-2 entries (Member) - \$20.00 (received by Sept. 19, 2012) \_\_\_\_\_ \$35.00 (received Sept. 20-Oct. 1, 2012) \_\_\_\_\_

Entry Fee - 3-6 entries (Member) - \$18.00 (received by Sept. 19, 2012) \_\_\_\_\_ \$33.00 (received Sept. 20-Oct. 1, 2012) \_\_\_\_\_

Entry Fee - 7+ entries (Member) - \$16.00 (received by Sept. 19, 2012) \_\_\_\_\_ \$31.00 (received Sept. 20-Oct. 1, 2012) \_\_\_\_\_

Entry Fee (Nonmember) - \$25.00 (received by Sept. 19, 2012) \_\_\_\_\_ \$40.00 (received Sept. 20-Oct. 1, 2012) \_\_\_\_\_

**I hereby certify that the products entered comply with the rules of this competition.**

Signature \_\_\_\_\_

**Make checks payable to ADGA and send entry form(s) to: Nicci Pretti, 540 Caves Camp Rd., Williams, OR 97544**