

Upper Midwest Dairy Industry Association



P.O. Box 1075, Cumberland, WI 54829 • phone 612-414-7574 • E-mail manager@umdia.org • web www.umdia.org

Dear Buttermaker:

We hope to see your entry for the Minnesota State Fair Contest. Entries for the contest are due **July 14, 2017**.

As a reminder for the 2016-2017 Contest Cycle we have added an artisan butter section to the contest.

New - For the 2016-17 Contest Cycle there will be two categories for butter entries:

Conventional - continuous churn

Artisan - The Artisan Butter contest will be a separate contest from the continuous churn butter contest. This category would be for small batch butter processors.

Awards will be given in both categories. The scoring would be the same for both contests. The butter entrants will have to specify whether the butter is conventional or artisan on their entry cards. Entries will have names removed and replaced with numbers prior to judging. The entries will be evaluated by three qualified judges and samples of the butter will also be sent to a certified lab for composition and bacteriological analysis.

Entries must be delivered to Bongards' Creameries at 13200 County Road 51, Norwood, MN 55368. **The entry deadline for the State Fair Contest, is Friday, July 14, 2017.**

Please e-mail Lisa Ramacher lisa.ramacher@state.mn.us and myself at the above e-mail with the following information: plant name; competitors names; number of entries; ship date and shipping method to ensure that we are aware of your entries prior to the contest set-up and judging.

The Monday following the contest closing date Contest Superintendent, Lisa Ramacher will remove the names, number the entries (so that the judging may be completed on the merits of the butter alone), and will take butter samples for evaluation of composition and bacteriological analysis. The next day, three qualified judges will grade the butter. Results of the contest will be tabulated and verified.

Entry Details

Butter entries should be **at least 20 pounds** and delivered in preferably **block** form. Entry information is attached or you may find them on our website at <http://www.umdia.org/contests.html>. **Please ensure that none of the enclosed product has any plant/company identification on it**

For each entry complete a butter identification card and place it between the flaps of the entry box. Specify if you are entering the Conventional or Artisan division of the contest. Please send or deliver all butter entries to Bongards' Creameries at 13200 County Road 51, Norwood, MN 55368. **Please specify that the enclosed product is for the UMDIA contest on the outside of the delivery box.**

Scoring

80.25 will be regarded as the perfect end point for butterfat composition and ties will be broken by the entry closest to 80.25. A standard curd of 1.0 will be used unless a different curd is desired and must be noted on the contest identification card. Other information regarding scoring may be found online at www.umdia.org.

Champion Buttermaker Award

Three contests organized by UMDIA are used to determine the 2017 Champion Buttermaker, the Fall contest; the Spring contest held in March is the second contest. The third and final contest of the cycle, the Minnesota State Fair Contest, sponsored by the Minnesota State Agricultural Society, **entry deadline July 2017**. To be awarded the title of Champion, an individual or team must enter all three contests and have the highest average score among all of the competitors who have entered all of the contests. The award is given out at the UMDIA annual conference in September 2017. **The same competitor or team name must be used throughout all three contests to be eligible for the champion award unless the competitor's name has been legally changed.**

If you require clarifications on the contests you may contact Lisa Ramacher at 952-955-2570 or 952-484-1057 or e-mail at lisa.ramacher@state.mn.us. If you have other questions or cannot reach Lisa, please contact me. You may reach me using the contact information shown above. Buttermakers do not have to be members of UMDIA to enter the contests; however, we would welcome your membership.

Good luck and thank you in advance for entering and encouraging others to enter.

Sincerely,
Doris Mold
General Manager Upper Midwest Dairy Industry Association

The Upper Midwest Dairy Industry Association promotes the dairy industry by providing information, educational services, networks and contests that encourages improvement in the quality and safety of dairy food products.