



UMDIA Coordinated Cheese Contests

Four cheese contests are coordinated by the Upper Midwest Dairy Industry Association (UMDIA) each year – Fall Contest, Spring Contest, Minnesota Department of Agriculture June Educational Contest and the Minnesota State Fair Contest. Cheesemakers may choose to enter one, some or all of the contests. Individual awards are awarded for each contest, but it is necessary to enter all four contests in the same category if one wishes to compete for the annual Champion Cheesemaker Award in that category. All awards are given out during UMDIA's annual conference in September. To be awarded the title of Champion an individual must enter all four contests and have the highest average score among all of the competitors who have entered all of the contests. Each cheesemaker may enter any or all of the contest categories. Contestants are eligible for awards in more than one category and eligible for Champion Cheesemaker in categories where they enter all four contests.

The first contest of the award cycle is the Fall Contest held in November, followed by the Spring Contest held in March, the June Educational Contest in June and the Minnesota State Fair contest judged in July. Contestants do not have to be UMDIA members nor do they need to reside in Minnesota.

Entries should be delivered with **no plant identification or brand name appearing on the cheese packaging**. All entries must include a completed cheese contest identification card with the production date of the cheese included

Entries will have names removed and replaced with numbers prior to judging. The entries will be evaluated by three qualified judges.

Entry Details

Contest Categories

There are four contest categories:

- 1) *Cheddar Block*, 2) *Cheddar Barrel***, 3) *Artisan* 4) *Miscellaneous*

Cheddar Block

All Cheddar Block Cheese shall weigh at least 40 pounds. There is no entry fee for this category, however the cheese is retained by UMDIA and proceeds from the sale of the cheese are used for scholarships or philanthropic purposes.

Cheddar Barrel

The Cheddar Barrel shall consist of three plugs taken at random, wrapped individually in aluminum foil and placed in an air tight plastic bag marked with the name and address of the cheese maker and the manufacturing plant. ****This entry should be accompanied by a \$50 check made out to "UMDIA" as an entry fee for the contest.**

Artisan

New for the 2010-2011 contest season. The word "artisan" or "artisanal" implies that a cheese is produced primarily by hand, in small batches, with particular attention paid to the tradition of the cheesemaker's art, and thus using as little mechanization as possible in the production of the cheese. Artisan, or artisanal, cheeses may be made from all types of milk and may include various flavorings. The artisan entry will be one unit conforming to the standard commercial size for the specific variety and preferably not less than three pounds. There is no entry fee for this category, however the cheese is retained by UMDIA and proceeds from the sale of the cheese are used for scholarships or philanthropic purposes.

Miscellaneous

Any other cheese not specified previously. The Miscellaneous Cheese (including Mozzarella) shall be one unit conforming to the standard commercial size for the specific variety and preferably not less than five pounds. There is no entry fee for this category, however the cheese is retained by UMDIA and proceeds from the sale of the cheese are used for scholarships or philanthropic purposes.

Evaluation of Cheese

A perfect score is 100 points. Score card breakdown varies with cheese type.

Results

All cheesemakers will receive copies of their scores, judges' criticisms and contest results following each contest.