

Upper Midwest Dairy Industry Association

P.O. Box 1075, Cumberland, WI 54829 • phone 715-822-6347 • E-mail manager@umdia.org • web www.umdia.org



Dear Cheesemaker:

We hope to see your entry in the remaining 2012 Cheese Contests coordinated by UMDIA.

Spring Contest - March 2-entry deadline
June Contest - June 1-entry deadline
State Fair Contest - July 13-entry deadline

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 cheese alone. The next day at least three qualified judges will evaluate the cheese. Results of the contest will be tabulated by Superintendent Ramacher and Doris Mold, UMDIA General Manager.

Entry Details

There are four contest categories: 1) *Cheddar Block*, 2) *Cheddar Barrel***, 3) *Artisan* and 4) *Miscellaneous*. Cheesemakers may enter more than one category and are eligible for awards in each category entered. However, a different cheese must be physically entered into each category. *For instance, a cheesemaker may enter both the artisan and miscellaneous categories with a cheese entry for each. Another example is a cheesemaker may enter the Cheddar Block and Miscellaneous categories with a cheese entry for each. Please note that you must specify which category you are entering your cheese into on your entry card. If you enter a flavored cheese and do not specify miscellaneous or artisan it will default into the miscellaneous category. ** Cheddar Barrel entries require a \$50 entry fee for each entry, there are no other entry fees with the other categories.*

*Please see the Cheese Contest Sheet for details on each category. It is important that no plant identification or brand name appear on the cheese packaging. **All entries must include a completed cheese contest identification card with the production date, type of cheese and contest being entered for the cheese included.***

Please send or deliver all cheese entries to Bongards' Creameries at 13200 County Road 51, Norwood, MN 55368. A label master is online for your use. **Please state clearly that the cheese is for the UMDIA Contest on the outside of the shipping container.** Entry materials are now all available online at our website www.umdia.org on the butter and cheese contest page and will no longer be mailed via U.S. mail, unless a contestant does not have Internet access. If a contestant does not have Internet access, we will make other arrangements.

Champion Cheesemaker Award

Four contests organized by UMDIA are used to determine the 2012 Champion Cheesemaker, the Fall contest; the Spring contest; the June Educational Contest, sponsored by the Minnesota Department of Agriculture and the Minnesota State Fair Contest, sponsored by the Minnesota State Agricultural Society. 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. The award is given out at the UMDIA annual conference on September 12, 2012.

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. If you would like to receive future notices or information via e-mail, please e-mail me and we will add you to our list.

Cheesemakers do not have to be members of UMDIA to enter the contests; however, we would welcome your membership. Please ask me about membership information or sign up online at www.umdia.org.

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 is a non-profit group whose purpose is to promote the dairy industry by providing information, educational services, networks and contests that encourage improvement in the quality and safety of dairy and food products