



**SCOTTISH
CHEESE
CHAMPIONSHIPS**



**SCOTTISH
BUTTER
CHAMPIONSHIPS**



**SCOTTISH
ICE CREAM
CHAMPIONSHIPS**



THE SCOTTISH DAIRY CHAMPIONSHIPS

very kindly sponsored by



For all enquiries please contact:
Honey Administrator, Royal Highland Show*,
Royal Highland Centre, Ingliston, Edinburgh EH28 8NB
Telephone: +44 (0)131 335 6207,
Email: ShowDept@rhass.org.uk
www.royalhighlandshow.org

#scottishdairychampionships



Entries Close: 19th May (paper) and 26th May (online www.royalhighlandshow.org)

Entry Fees: RHASS members £6.50 per class; non-members £13 per class

Delivery of Product:

Cheese, butter & cultured dairy product BEFORE 1000hrs on Wednesday 19th June 2019

Ice Cream BEFORE 2000hrs on Wednesday 19th June 2019

Judging Times

Cheese, Butter & cultured dairy product: 1100hrs Wednesday 19th June 2019

Ice Cream: 0900hrs Thursday 20th June 2019

Judges

Ice Cream: Joseph Boni, Sheila Gray, Paul Newman, Jean Pearce

Cheese, Butter & Cultured Product

Ali Abercrombie, Stephen Barney, Andrew Deans, Guy Dymott, Tanny Gill, Svetlana Kukharhcuk, Jim Mathie, Katie Sillars, Russell Haggata

Overall Dairy Product

Sir Crispin Agnew

Awards

Awards will be made for exhibits that reach a standard of excellence, based on Gold, Silver and Bronze, and not 1st, 2nd and 3rd. There will be no limit on the number of Gold, Silver or Bronze awards which can be in any class; awards may not be presented in a class, should none of the exhibits merit such.

Awards Presentation

Awards will be presented at the Cookery Theatre in Scotland's Larder Live, at approximately 1530hrs on Friday 21st June 2019, when the awards listed below will be presented to the winning Competitors.

The Stewards will endeavour to inform these prize winners as soon as possible using the contact numbers supplied with entries. It should be noted that all competitors are welcome to attend the Awards Presentation.

Promotional Opportunities for Competitors

The organisers plan to correlate winning product with Competitor Stand Numbers, where appropriate, so Show visitors can obtain prize-winning products at the relevant stands. Any Dairy Products competitor who also has a trade stand in Scotland's Larder Live, is welcome to give a presentation/demonstration in the Tastings and Talks area. Please email your request as soon as possible to dcochrane@rhass.org.uk to get the slot which suits you best. Duration of sessions can be flexible.



SCOTTISH CHEESE CHAMPIONSHIP - CLASSES AND SPECIAL PRIZES

CLASSES

CHEDDAR

- 1 MILD (20kg block)
- 2 MATURE (20 kg Block)
- 3 MATURE (Traditional, any weight)
- 4 EXTRA MATURE (20kg block)
- 5 VINTAGE (exceeding 18 months of age, any weight, traditional/block)

SPECIALITY CHEESE

- 6 BLUE (any weight)
- 7 FRESH YOUNG (any weight)
- 8 SOFT WHITE (*Bloomy rind*) (any weight)
- 9 SEMI-SOFT (any weight)
- 10 HARD (not included in Cheddar type, any weight)
- 11 FLAVOUR ADDED (Any cheese with flavours added e.g. fruit, herbs, etc.)
- 12 GOATS or EWES MILK (any weight)
- 13 SMOKED (any weight)

CULTURED DAIRY PRODUCT (Milk products prepared by lactic acid fermentation or a combination of this and yeast fermentation - other than cheeses which fall within one of the categories above).

- 14 YOGHURT (up to 500ml) (Flavoured or unflavoured)
- 15 CULTURED CREAMS (up to 500ml) (for example crème fraiche, soured cream etc)
- 16 OTHER CULTURED PRODUCT (up to 500ml) (for example buttermilk, kefir etc. Flavoured or unflavoured)

CLASSES FOR SMALL PRODUCERS – i.e. entrants producing less than 60 tonnes per year

CHEDDAR

- 17 MILD
- 18 MATURE (Traditional, any weight)
- 19 EXTRA MATURE
- 20 VINTAGE (exceeding 18 months of age, any weight)

SPECIALITY CHEESE

- 21 BLUE (any weight)
- 22 FRESH YOUNG (any weight)
- 23 SOFT WHITE (*Bloomy rind*) (any weight)
- 24 SEMI-SOFT (any weight)
- 25 HARD (not included in Cheddar type, any weight)
- 26 FLAVOUR ADDED (Any cheese with flavours added e.g. fruit, herbs, etc.)
- 27 GOATS or EWES MILK (any weight)
- 28 SMOKED (any weight)

CULTURED DAIRY PRODUCT (Milk products prepared by lactic acid fermentation or a combination of this and yeast fermentation - other than cheeses which fall within one of the categories above).

- 29 YOGHURT (up to 500ml) (Flavoured or unflavoured)
- 30 CULTURED CREAMS (up to 500ml) (for example crème fraiche, soured cream etc)
- 31 OTHER CULTURED PRODUCT (e.g. buttermilk, kefir etc. Flavoured or unflavoured; up to 500ml)



SPECIAL PRIZES

- | | | | |
|-----|--|-----|--|
| SP1 | Best Cheddar Exhibit
Prize of £50 Presented by Lactalis McLelland | SP6 | Best Scottish Cheese Exhibit
Prize of £50 Presented by Lactalis McLelland |
| SP2 | Best Cheddar Exhibit produced in Scotland
Special Prize Card | SP7 | Champion Cheese
Prize of £100 and a Quaich Presented by Lactalis McLelland |
| SP3 | Best Speciality Cheese Exhibit
Prize of £50 Presented by Lactalis McLelland | | The Awhirk Perpetual Challenge Trophy
Presented jointly by the late Mr James Wither Awhirk, Stranraer and the late Mr Hugh McLelland, Barassie, Troon |
| SP4 | Best Speciality Cheese Exhibit produced in Scotland
Special Prize Card | SP8 | Reserve Champion Cheese
Prize of £50 Presented by Lactalis McLelland |
| SP5 | Best Non-Scottish Cheese Exhibit
Prize of £50 Presented by Lactalis McLelland | | |

SCOTTISH BUTTER CHAMPIONSHIP - CLASSES AND SPECIAL PRIZES

CLASSES:

- 32 SALTED (circa 250gms)
- 33 UNSALTED (circa 250gms)
- 34 (New) FLAVOUR-ADDED (circa 250gms)

SPECIAL PRIZES

- SP1 Champion Butter Exhibit
Prize of £100 and a Quaich Presented by Lactalis McLelland
The Lovell & Christmas (Scotland) Ltd Perpetual Challenge Trophy
- SP2 Reserve Champion Butter Exhibit

SCOTTISH ICE CREAM CHAMPIONSHIP - CLASSES AND SPECIAL PRIZES

CLASSES:

- 35 VANILLA ICE CREAM
- 36 STRAWBERRY ICE CREAM
- 37 CHOCOLATE ICE CREAM
- 38 OPEN FLAVOURED ICE CREAM
(Except Chocolate, Strawberry or Vanilla)
- 39 SORBET ANY FLAVOUR
- 40 FROZEN YOGHURT ICE, OPEN
(Any flavour)

SPECIAL PRIZES

- SP1 Champion Ice Cream Exhibit
A Championship Trophy presented by The Scottish Ice Cream Alliance
Prize of £100
- SP2 Reserve Champion Ice Cream
Prize of £50

OVERALL DAIRY PRODUCT CHAMPION AND RESERVE CHAMPION

Entry Forms will only be accepted when accompanied by the appropriate fee(s) until 19th May 2019 on paper forms (download from the Show website), or ONLINE until 26th May 2019. No late entries will be accepted by the Society after these dates.

No exhibit may be entered into more than one class.

Cheese, Butter & Cultured Product exhibits will be judged from 11.30am on Wednesday 19th June 2019

Ice Cream exhibits will be judged at 9.00am on Thursday 20th June 2019

No Competitors to be present when judging takes place.



Regulations

Disclaimer of Liability

1. The term Competitor shall include persons taking part in any competition, exhibition or display arranged by the Society and the owner of any animal, plant, machinery or other thing involved in any such competition or display or otherwise exhibited on the Showground. Save for death or personal injury caused by breach of its duty the Society will not be responsible for death, injury, disease, damage or loss caused to any Competitor or to his or her servant or agent or to any animal, article, plant, machinery or thing of whatever nature brought onto the Showground by the said Competitor from whatever cause death, injury, disease, damage or loss arises.

Save as aforesaid the Competitor shall indemnify the Society against all claims, damages and expenses whatsoever in any way arising out of the presence of the Competitor, his servants, agents, exhibits, vehicles or equipment on the Showground and shall assume full responsibility therefor.

Acceptance of the foregoing provisions shall be a condition of entry.

Competitors are advised to insure against fire and other appropriate risk not only as regards their own property but also against any third party claims.

Responsibility of Competitors

2. Competitors shall be answerable for all acts, whether committed by themselves, their attendants, or others in charge of their exhibits.

Responsibility for Entries

3. Competitors are solely responsible for the accuracy and eligibility of their entry forms. The recording of an entry or the admission of the exhibit to the Showground will not relieve the Competitor of this responsibility. The entry fee paid for an exhibit entered in a class for which it is not eligible is not returnable.

Suspended Competitors

4. The Society reserves the right to refuse, cancel, or prohibit the exhibition of entries from any person under suspension by any society.

Ownership

5. Each exhibit must be, at the closing date for entry, the *bona fide* property of the Competitor in whose name it is entered.

Substitution

6. Substitution of entries will not be permitted after the closing date for entry.

Withdrawal of Entries

7. If an entry is withdrawn, in writing, not later than 18th May the entry fee will be refunded.

Subject to Orders

8. All persons in charge of stock or other exhibits, and all persons admitted into the Showground, shall be subject to the rules of the Society and shall obey the orders of the Chief and Deputy Chief Stewards, Show Manager and other officials of the Society. Competitors shall be answerable for the conduct of their attendants or representatives.

Rejecting Entries

9. The Society reserves the right to refuse any entries it may think fit to exclude, or to cancel any entry made, or to prohibit the exhibition of any entry, or to cancel any prize or prizes awarded to any exhibit in respect of which a valid protest has been lodged or which is found to have been ineligible to compete. Late submission of exhibits is not acceptable nor will submission be accepted not supported by entry form delivered before the closing date.

Insufficient Merit

10. In no case shall a prize be awarded unless a Judge deems the exhibit to have sufficient merit.

Cheese & Butter

11. Mild Cheddar should not be older than 5 months, Mature Cheddar not older than 14 months, with Extra Mature in excess of the maximum Mature guidelines, and Vintage in excess of 18 months.



Ice Cream

12. Entries in the Ice Cream Classes should have a fat content of not less than 5 percent and milk protein of not less than 2.5 percent.

13. Entries in the Sorbet Class will include those ices usually recognized as the water/sugar/fruit based sorbet frozen with agitation, and may be made of any

suitable ingredients, but must exclude any fat or fat based products such as milk or ice cream mix. Any entry found on analysis to have a fat content greater than 0.3% of the total product will be disqualified.

14. Entries in the Frozen Yoghurt Ice class may not have a fat content above 5%

Submission of product for judging

Prior to the Show, the Society will issue special labels to facilitate despatch of exhibits to the Show and packages clearly marked as being destined for the Cheese / Butter / Ice Cream Championships.

Whole / Part Exhibits as manufactured, may be entered

All exhibits to be dressed at the Competitor's discretion.

Delivery address: Dairy Product Championships,
Scotland's Larder Live (Lowland Hall),
Royal Highland Centre
EH28 8NB

Identification labels or commercial wrappings will not be allowed during judging. However, please provide commercial labels/wrappings or other marketing insignia, bagged and identified for use during the display of exhibits after judging has been completed.

All exhibits shall become the property of the Society. Exhibits will not be returned to Competitors but will be disposed of by the Society in accordance with food legislation. Commercial labels/wrappings or other marketing insignia provided by Competitors but which are not required for display purposes will also be disposed of by the Society.

Any class winner may have their exhibit sampled by the Press following judging.

The names of winning Competitors and their awards, along with their commercial labels/wrappings or other marketing insignia, will be displayed. Exhibits themselves may not necessarily be displayed.

The Awards will be open to the public after judging

Prize Cards not distributed at the Awards Presentation and any cash prizes, will be forwarded after the Show. In order that they may, if they wish, attend the Awards Presentation on Friday 21st June 2019, two tickets of admission to the Showground, valid for use on one day only, will be sent to each Competitor.

Ice Cream

Entries must be sent in a plain container, which will be supplied by our office and sent to all those making entries.

Cultured Products

Entries must be sent in a plain container, also supplied by the Show organisers.