





2022 Schedule

Royal Highland Show 23-26 June 2022

Cheese and Butter competitions are very kindly sponsored by



Online entries only until Sunday 22nd May

For all enquiries please contact:

Lepartment, Royal Highland Show, Royal Highland Centre, Ingliston, Edinburgh EH28 8NB Telephone: +44(0)131 335 6207 Email: competitions@rhass.org.uk

www.royalhighlandshow.org

#scottishdairychampionships







Sunday 22nd May (online www.royalhighlandshow.org).

Entry Fees: RHASS members £10.00 per class; non-members £15 per class.

Delivery of Product

NEW - ALL dairy products to be delivered by 1700hrs on Friday 17th June 2022.

Judging Times

NEW - All dairy products will be judged from 0900hrs Saturday 18th June 2022.

Judges

Ice Cream: Josef Boni, Vince Fusaro, Arnaldo Morelli

Cheese, Butter & Cultured Product

Tanny Gill, Svetlana Kukharchuk, Jim Mathie, Catherine Mead, Paul Newman. More judge to be confirmed.

Overall Dairy Product

TBC

Gold, Silver and Bronze Awards

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

Awards Presentation

Awards will be presented at the Scottish Championships exhibit space, from 1500hrs on Friday 24th June 2022, when the awards listed below will be presented to the winning Competitors. The Stewards will endeavour to inform these principal 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. In addition to any other prizes winners will receive electronic logos that may be displayed on their packaging and marketing materials.

Entry to Show: Entry will be provided to access the Show on Friday 24th June for the awards presentation. If you plan to attend by car please book parking in advance via Royal Highland Show website.

NEW PRIZE – the 2022 Ice Cream Champion will be offered a complimentary trade space at the 2023 Royal Highland Show, to enable them to market their award-winning products within Scotland's Larder Live! This will be conditional on the champion meeting all prevailing requirements including Health, Safety and Hygiene.







SCOTTISH CHEESE CHAMPIONSHIP - CLASSES AND SPECIAL PRIZES KINDLY SPONSORED BY



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)

<u>CULTURED DAIRY PRODUCT</u> (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)







<u>CULTURED DAIRY PRODUCT</u> (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)

OPEN SECTION - NEW

- 32 DISPLAY OF CHEESE ON A CHEESEBOARD a display of cheese on a cheese board. Any varieties of cheese on a Cheese Board no larger than 45cm by 30cm. Both the cheese and the overall presentation of the board to be judged. Open to any exhibitor including retailers.
- 33 DISPLAY OF CHEESE IN THE FORM OF A CELEBRATION CAKE. Any varieties of cheese can be used. The display should be no larger than 45cm by 45cm. Both the cheese and the overall presentation of the board to be judged. Open to any exhibitor including retailers.

SPECIAL PRIZES

SP1 Best Cheddar Exhibit
 Prize of £50 Presented by Lactalis McLelland
 SP2 Best Cheddar Exhibit produced in Scotland

Special Prize Card

SP3 Best Speciality Cheese Exhibit
Prize of £50 Presented by Lactalis McLelland

SP4 Best Speciality Cheese Exhibit produced in Scotland

Special Prize Card

SP5 Best Non-Scottish Cheese
Prize of £50 Presented by Lactalis McLelland

SP6 Best Scottish Cheese Exhibit Prize
Prize of £50 Presented by Lactalis McLelland

SP7 Best Small Producer
Special Prize Card & Rosette

SP8 Best Cultured Dairy Product Special Prize Card & Rosette

SP9 Reserve Best Cultured Dairy Produce Special Prize Card & Rosette

SP10 Best Display of cheese on a cheeseboard Special Prize Card & Rosette

SP11 Best display of cheese in form of a celebration cake

SP 12 Champion Cheese

Prize of £100 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

SP13 Reserve Champion Cheese
Prize of £50 Presented by Lactalis McLelland

SCOTTISH BUTTER CHAMPIONSHIP - CLASSES AND SPECIAL PRIZES KINDLY SPONSORED BY



CLASSES:

34 SALTED (circa 250gms)

35 UNSALTED (circa 250gms)36 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:		SPEC	SPECIAL PRIZES	
37	VANILLA ICE CREAM	SP1	Champion Ice Cream Exhibit	
38	STRAWBERRY ICE CREAM		A Championship Trophy presented by The	
39	CHOCOLATE ICE CREAM		Scottish Ice Cream Alliance	
40	OPEN FLAVOURED ICE CREAM		Prize of £100	
	(Except Chocolate, Strawberry or Vanilla)	SP2	Reserve Champion Ice Cream	
41	SORBET ANY FLAVOUR		Prize of £50	
42	FROZEN YOGHURT ICE, OPEN			
	(Any flavour)			

OVERALL DAIRY PRODUCT CHAMPION AND RESERVE CHAMPION

SPECIAL PRIZES

SP1 Champion Overall Dairy Product Prize Card & Rosette

SP2 Reserve Champion Overall Dairy Product Prize Card & Rosette

Late entries will NOT be accepted by the Society after these dates, nor will product be accepted for which there is no valid entry form. Entries may not be substituted after the entry closing date.

No exhibit may be entered into more than one class.

No more than four entries per exhibitor are permitted in classes 40 & 42.

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 (being all ground occupied or used, designated for or available for occupation and use, in connection with the Royal Highland Show). The Society will not (save for death or personal injury caused by breach of its duty) be held responsible for personal injury (whether fatal or otherwise). The Society will not be responsible for paying any compensation to Exhibitors for any loss of or damage to property or any animal, article, plant, machinery of thing of whatever nature brought on to the Showground by the Exhibitor or any other loss, damage, costs and expenses, unless such loss, damage and/or expenses are suffered as a result of the Society's negligence or breach of duty.

Royal Bank of Scotland

The competitor shall be responsible for any and all exhibits, vehicles or equipment brought on to the Showground by the Competitor and shall also be responsible for the actions of any of its employees, agents or servants, The Competitor shall be liable for any loss or damage suffered by the Society (including damage to the Showground) where such loss or damage was caused by an intentional, reckless or negligent act or omission of the Exhibitor. 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: Scottish Dairy Product Championships,

Pavillion at Ingliston Royal Highland Centre

Ingliston Edinburgh 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 23rd June 2022, two tickets of admission to the Showground, valid for use on one day only, will be sent to each Competitor.

Ice Cream and Cultured Products

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