

# ENTRY FORM - SPECIALTY CHEESE SECTION

**Name of Exhibitor:** \_\_\_\_\_

**Street:** \_\_\_\_\_

**City:** \_\_\_\_\_

**Province/State:** \_\_\_\_\_

**Postal Code:** \_\_\_\_\_

**Country:** \_\_\_\_\_

**Email Address:** \_\_\_\_\_

**Phone No.:** \_\_\_\_\_

**Fax No.:** \_\_\_\_\_

**Reg. No. of Plant:** \_\_\_\_\_

**Entry Fee: (\$10.00/Class times # of classes) (CDN FUNDS)      \$** \_\_\_\_\_

CLASS - TYPES	TYPES ENTERED
<b>Class 1</b> - Hard Cheese Type – Asiago, Grana, Parmesan, Romano	
<b>Class 2</b> - Firm Cheese Type - Edam, Fontina, Fruilano, Gouda, Montasio, Tilsiter	
<b>Class 3</b> - Swiss Cheese Type - Baby Swiss, Emmentaler, Kingsberg, Swiss	
<b>Class 4</b> - Semi-Firm Cheese Type - Brine Brick, Butter, Feta, Havarti, Muenster	
<b>Class 5</b> - Fresh Cheese Type - Cottage, Cream, Fresca, Ricotta, Quark	
<b>Class 6</b> - Soft Rind Cheese Type - Brie, Camembert, Providence, Sir Laurier, St. Damase	
<b>Class 7</b> - Smear Ripened Type – Limburger, La Douanier, Oka, Port Salut, St. Paulin	
<b>Class 8</b> - Flavoured Soft Type - Cold Pack, Cottage, Cream, Raclette, Spread	
<b>Class 9</b> - Flavoured Firm Type - Brick, Cheddar, Colby, Havarti, Jack, Muenster	
<b>Class 10</b> - Blue Veined Cheese Type - Borgonzola, Danablue, Gorgonzola, Roquefort, Stilton	
<b>Class 11</b> - American Style Type - Brick, Co-Jack, Colby, Farmers	
<b>Class 12</b> - Pasta Filata Type - Caciotta, String, Bocconcini, Mozzarella, Provolone, Scamorza,	
<b>Class 13</b> - Goat Milk Cheese - Open Class	
<b>Class 14</b> - Sheep Milk Cheese - Open Class	
<b>Class 15</b> - Process Cheese – Slices, Jars, Loaf, etc.	
<b>Class 16</b> - <b>ARTISAN</b> Goat Milk Cheese - see rules	
<b>Class 17</b> - <b>ARTISAN</b> Sheep Milk Cheese – see rules	
<b>Class 18</b> - <b>Light Cheese (NEW CLASS!!) - Open Class</b>	