Cheese & Wine Tasting

Friday 16 February 2024

6.30pm - Kangaroo Valley Showground

Ticket purchase also gives entry to the Kangaroo Valley Show for Friday 16 February
Tickets only available online

Brought to you by:

Valley
Cheesemakers

Kangaroo Valley
Show

Sponsored and supported by:

Kangaroo Valley Fine
Wines & Craft Ales

Flavours
Shoalhaven

The theme this year is
Australia vs The World.
Who will have the best
cheeses on the night?
How will the wines
be selected to match
those cheeses?
Come and join us
to taste for yourself.

SECTION 09 - CHEESE AND DAIRY

Event times, Kangaroo Valley Hall
- Sat 17 Feb, JUDGING commences 9.00am

Stewards
- K. Harrington & R. Johnson

Judge
- Cressida Cains – Pecora Dairy, Robertson

Contact
- Email info@valleycheesemakers.com.au
- Ph: 0418280110

Sponsors
- **Valley Cheesemakers** and **The Valley Table** have generously sponsored the 2024 Cheese and Dairy Section.

Conditions
- See PAVILION INFORMATION, page 40.
- Public Health regulations expect that pasteurised milk will be used in the making of cheese and dairy produce entered in the show. Entries made with unpasteurised milk will be judged, at the Judge's discretion, but need to be clearly identified.
- Judging will be based on **flavour, texture, aroma and appearance** of the cheese or dairy product. Stewards will provide a suitable plate on which your entries will be displayed.
- To ensure entries are placed in the correct category, stewards will confirm details when the entry is delivered.
- Only amateur cheesemakers are eligible to submit entries.
- Weight of cheese exhibited should be approximately 250g and should be presented whole and uncut. Larger cheeses may be presented as a whole or a sample piece of 250g may be submitted. Yoghurt should be at least 250ml and presented in a clear glass container.
- The general order of judging will be juniors, butter, yoghurt, fresh cheeses, soft cheeses, semi hard, hard, blue and washed rind cheeses.
- Judging will be open to the public, which presents a unique opportunity for entrants and the public, to learn more about the way products are assessed and how to choose a good cheese.
- Depending on the number of entries, the open judging may take several hours.

How to Enter
- All entries must be registered at www.kangaroovalleyshow.org.au or in person at the Show Office.
- Entry closing time is 8pm Thurs 15 Feb.
- Entries must be delivered to a steward at the hall between 1-6pm Thurs 15 Feb or between 9am and midday on Fri 16 Feb.

Awarding of Prizes
- Trophy, ribbon and prize money awards will be made directly after the Judging on Sat 17 Feb. in the Hall

CHEESE AND DAIRY

Class 9001 Fresh unripened cheese (Feta, Ricotta, Mozzarella, Haloumi, etc.)
Class 9002 Marinated cheeses (Feta, Lactic Curd cheese, Labneh etc)
Class 9003 Yoghurts and fermented milks
Class 9004 White mould ripened cheese (Brie, Camembert, etc)
Class 9005 Blue mould ripened cheese
Class 9006 Washed rind cheese
Class 9007 Semi hard and Eye cheeses (Swiss, Edam, Gouda, Havarti etc)
Class 9008 Hard cheese (Cheddar, Parmesan, Romano, etc)
Class 9009 Flavoured hard or semi-hard cheese
Class 9010 Butter - unsalted, salted, cultured, flavoured

> CHAMPION DAIRY PRODUCT
> Prizes: Ribbon, Perpetual Trophy and $100 donated by **VALLEY CHEESEMAKERS**
> MOST SUCCESSFUL EXHIBITOR CHEESE AND DAIRY
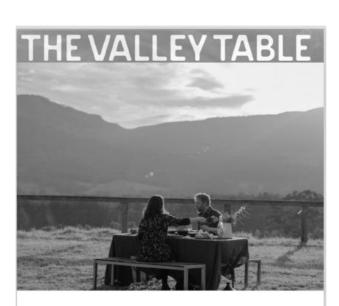> Prizes: Ribbon, Cup and $50 donated by **THE VALLEY TABLE**

JUNIOR

- Sponsored by Valley Cheesemakers to encourage young fromagiers.
- Any of the cheeses and dairy produce described in classes 9001 to 9010 may be entered.

Class 9011 Up to 12 years
      Prizes: 1st $10, 2nd $5
Class 9012 13 to 18 years
      Prizes: 1st $10, 2nd $5

The home of Cheesemaking Workshops in Kangaroo Valley

CHEESE & DAIRY

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valleycheesemakers