

DAIRY PRODUCTS

Board Members in Charge
Commissioner Richie Farmer, Dean M. Scott Smith and
J. Robert Miller

David Klee - Superintendent
Dairy Products Association of Kentucky, Inc.

LOCATION-WEST HALL

RULES

ENTRY DEADLINE: JULY 1

ENTRY FEE: \$8.00

1. Entries in this department open to exhibitors as noted under each division.
2. All entries must be made in writing on official State Fair entry blanks and mailed to Entry Department before closing date.
3. For exhibitors 18 to 54 years of age as of August 1, an \$8.00 departmental entry fee is required. For senior citizens 55 years of age and over as of August 1, the fee is \$6.00 per department. Entries must be postmarked by July 1 or a late fee will be charged.

LATE ENTRIES: An entry fee of \$15.00 per department will be charged for all entries postmarked after July 1. Late entry forms must be received by July 10. No entries will be accepted after that date.

4. Entries should be sent or delivered to Dairy Products Department, Kentucky State Fair, 937 Phillips Lane, Louisville, KY 40209 for display and judging. Please do not send products earlier than 1:00 p.m. EDT, August 11th.
5. **It is the responsibility of the exhibitor to place the identification tags on products before or at entry. ENTRIES SHALL NOT BE LARGER THAN 1/2 GALLON SIZE (except as otherwise stated in individual classifications) AND ALL ENTRIES SHALL BE IN UNLABELED WHITE, CLEAR OR BLANK CONTAINERS OR THE COMPANY/ BRAND SHALL OTHERWISE BE COVERED FOR JUDGING.**
6. Products to be exhibited should be brought to the Dairy Products Department located in the WEST HALL, on Monday, August 11, between the hours of 1:00 p.m. and 5:00 p.m. (EDT) or Tuesday, August 12 between the hours of 9:00 a.m. EDT and 12:00 Noon. Judging will be held on Tuesday afternoon (beginning at 2:00 p.m. EDT) for fluid milk product; and Wednesday morning (beginning at 9:00 a.m. EDT) for cheese, ice cream and other products.

7. At the close of the Fair, all entries in this department will become the property of the Dairy Products Association of Kentucky.
8. The score of all Dairy Products will be according to the American Dairy Science Association suggested scoring guide.
9. All exhibitors may receive a copy of the judge's report showing scores upon request.
10. Blue ribbons will be awarded all deserving entries in the opinion of the judges. Only blue ribbon winners will be eligible for a Gold Medal Award.

Note to exhibitors: The judges will be available following the judging to discuss your products.

Only one entry per class per plant may be made.

Entries are open to plants located in Kentucky and plants routinely distributing products into Kentucky.

DIVISION 2701

CHEDDAR CHEESE

Class No.

- 1 Mild Cheddar Cheese, made after May 1, 2008, but before August 1, 2008. Any size and package style shown in Kentucky.
- 2 Aged Cheddar Cheese, made prior to Feb. 1, 2008. Any size and package style shown in Kentucky.

One GOLD MEDAL AWARD* will be given in Cheddar Cheese classes.

PROCESSED AMERICAN CHEESE

- 3 Any processed American Cheese sold in Kentucky. To be shown in the size and style in which it is usually marketed. GOLD MEDAL AWARD*

NATURAL CHEESE

- 4 Any natural cheese sold in Kentucky. To be shown in the size and style in which it is usually marketed. GOLD MEDAL AWARD*

BUTTER

- 5 Sweet Cream Butter - GOLD MEDAL AWARD*

COTTAGE CHEESE

- 6 Lowfat Cottage Cheese - 2% or less butterfat sold in Kentucky. To be displayed in 12 oz - 24 oz packages. GOLD MEDAL AWARD*
- 7 Cottage Cheese, small curd style, sold in Kentucky. To be displayed in 12 oz - 24 oz packages. GOLD MEDAL AWARD*

CHOCOLATE MILK

- 8 Lowfat Chocolate Milk 1/2% - 1% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*
- 9 Chocolate Milk, 3.25% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*

SOUR CREAM AND BUTTERMILK

- 10 Cultured sour cream in 8 oz - 16 oz cartons. GOLD MEDAL AWARD*
- 11 Cultured buttermilk or cultured buttermilk with butter flakes or granules added - 2% - 3.25% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*
- 12 Cultured buttermilk less than 2% butterfat. (Quart size preferred.) GOLD MEDAL AWARD*

FROZEN DESSERTS
(1/2 Gallon sizes preferred)

- 13 Ice Cream Premium, Vanilla, 12%-14% butterfat. GOLD MEDAL AWARD*
- 14 Ice Cream, Vanilla, 10% butterfat. GOLD MEDAL AWARD*
- 15 Reduced Fat Frozen Dessert, Vanilla, less than 25% butterfat of normal ice cream. GOLD MEDAL AWARD*
- 16 Lowfat Frozen Yogurt, Vanilla, 2% - 3.25% butterfat. GOLD MEDAL AWARD*
- 17 Yogurt, Strawberry Flavor. GOLD MEDAL AWARD*

FLUID MILK
(Quart - 1/2 Gallon Sizes)

- 18 Milk, Homogenized, 3.25% butterfat. GOLD MEDAL AWARD*
- 19 Reduced Fat Milk, 2% butterfat. GOLD MEDAL AWARD*
- 20 Lowfat Milk, 1/2% - 1% butterfat. GOLD MEDAL AWARD*
- 21 Skim or Nonfat Milk, less than 1/2% butterfat. GOLD MEDAL AWARD*

*These awards may be used in advertising by winning plant/plants if desired.

**DAIRY
RECOGNITION DINNER**

FRIDAY, AUGUST 15, 2008

Social - 6:30 p.m. EDT

Dinner - 7:00 p.m. EDT

**Kentucky State Fairgrounds
South Wing Conference Center
Room 101**

**Sponsored by the Dairy Products Association of
Kentucky**