

**American Dairy Goat Association  
2017 Goat Milk Products Competition  
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American Dairy Goat Association  
Standing Stone Farms**

The American Dairy Goat Association welcomes your participation in the 2017 Goat Milk Products Competition. The competition will be held at the ADGA Annual Convention in Atlanta, Georgia on Tuesday, October 24th and Wednesday, October 25, 2017. This competition will be open to all cheese makers, commercial and amateur.

Cheeses will be judged by Gianaclis Caldwell, Rouge River, OR and Tim Gaddis, Atlanta, GA. Awards: ADGA will award rosettes and \$200 & \$100 gift certificates to the Best in Show and Reserve Best in Show in both the Commercial and Amateur Divisions. Ribbons will be awarded to 1<sup>st</sup> – 3<sup>rd</sup> place winners in each division. Commercial cheeses will be showcased at the Goat Products Reception to be held at 6:30 p.m., Thursday, October 26, 2017. Both Convention attendees and the area public will attend this event.

Since this event is intended as a promotion for goat's milk and specialty cheeses, we encourage commercial producers to include promotional materials and distributor information along with entries. These promotional materials will be withheld during judging and placed with cheeses at the Products Reception.

Best in Show and Reserved Best in Show cheeses/products will be auctioned during the reception.

**Rules for Entry:**

- Only 100% Goat's milk product is eligible to compete in this competition. Goat's milk and curd used in the cheese/product must be of USA, CANADIAN or MEXICO origins only.**
- Entry Fee Schedule as follows:

# of Entries	ADGA Members	ADGA Members
	Prior 9/19/2017	09/20/2017 thru 9/30/2017
1 <sup>st</sup> & 2 <sup>nd</sup>	\$20 each	\$35 each
3 <sup>rd</sup> thru 6 <sup>th</sup>	\$18 each	\$33 each
7 <sup>th</sup> +	\$16 each	\$31 each

Entries	Non-ADGA Members	Non-ADGA Members
	Prior 9/19/2017	09/20/2017 thru 9/30/2017
All Entries	\$25 each	\$40 each

- A cheese or product may be entered in only one class. If in doubt about a class, enter in the class your cheese or product most closely resembles.
- Please fill out one entry form for each cheese or product entered.
- Amateur products will not be served at the Goat Products Reception.
- A cheese maker will be considered commercial if they have been legally selling their product for a minimum of six months at the time of entry.
- Minimum scores are required to earn awards.** Cheeses do not compete "against" each other for ribbons within categories. Standards of excellence apply to all entries. Assuming minimum scores are met, the three highest scores in each category will place 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup>. However, it is possible that awards are not earned within a category if no entry achieves a minimum number of points. Ties are allowed only for 2<sup>nd</sup> and 3<sup>rd</sup> Place finishers. No ties for 1<sup>st</sup> Place. (We allow half-point scoring to help reduce the number of ties.)
- Please send promotional material or placards in the shipping container(s) along with your product. (Commercial entries only).
- PLEASE DO YOUR ENTRIES ONLINE USING GOOGLE DOCS, <https://goo.gl/forms/fksR5d7nNNLDoUSE3>. PLEASE SEND CHECK TO Karyl Dronen, 9721 Mound Prairie Drive, Houston, MN 55943.** For more information on the Goat Milk Products Competition, contact Karyl at bodyshops14@gmail.com or 507-894-4274.
- ENTRIES WILL NOT BE PROCESSED UNTIL PAYMENT CHECK ARRIVES. Make checks payable to ADGA.**

- Please send one commercial entry without its packaging or any other identifying material. When entry forms are received, printed labels with unique identifying numbers and categories will be sent to you. Place one of these labels on each of the products that you are entering in the contest before shipping them.**
- Commercial Soft Cheese/Yogurt/Kefir/Butter/Confections**-Please send three packages of soft cheeses or product in the form in which it is commercially sold. For example, three logs, three pyramids, or three jars. One will be labeled for competition and the other two will be displayed at the products reception. Any entry containing less than required amount of product will be disqualified.
- Commercial Hard cheeses**-Please send hard cheeses as one entire, un-cut, up-plugged wheel or block, minimum weight 1.5 pounds. Any cheese appearing to have been tampered with will be disqualified from judging.
- Amateurs entering product or cheese need to send only one item per entry and these should be labeled with printed competition labels.**

**Entries for the Goat Milk Products Competition must be onsite by 3 p.m., Monday, October 23, 2017. Arrangements must be made with the committee for hand delivery. Those shipping cheese to the hotel must prominently mark packages "ADGA Goat Milk Products Competition/Attn:" Karyl Dronen/Paula Butler" and send packages to the**

Hilton Atlanta Airport Hotel  
1031 Virginia Ave.  
Atlanta, GA 30354  
404-767-0185

Entries' shipments must be timed to arrive on **Friday, October 20, 2017** so that it will not sit in a warehouse over the weekend.

- Packages must contain a packing slip stating the number of boxes shipped and number of items in each box. Please include your company or brand name of the product on the entry form, especially when you have more than one entry in a category.

**Scroll below for categories.**

## Goat Milk Products Competition Classes (Commercial and Amateur):

1. Unflavored Soft Cheese **Bulk or Tub**-Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors.
2. Unflavored Soft Cheese **Molded or Formed**-Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors.
3. Flavored Soft Cheese **Bulk or Tub**- Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goats' milk cheeses with added flavors.
  - a. Sweet
  - b. Savory
4. Flavored Soft Cheese **Molded or Formed**- Natural cheeses made from goat's milk and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goats' milk cheeses with added flavors.
  - a. Sweet
  - b. Savory
5. Unflavored Surface **Penicillium Candidum Mold Ripened** Cheese - Natural surface mold ripened cheeses, made from goat's milk.
6. Unflavored Surface **all other (i.e. geotrichum, etc) Mold Ripened** Cheese - Natural surface mold ripened cheeses, made from goat's milk.
7. Flavored Surface **Penicillium Candidum Mold Ripened** Cheese - Natural surface mold ripened cheeses, ash coated or layered cheeses, with additional flavoring(s), made from goat's milk.
8. Flavored Surface **all other (i.e. geotrichum, etc) Mold Ripened** Cheese - Natural surface mold ripened cheeses, ash coated layered cheeses, with additional flavoring(s), made from goat's milk.
9. Blue Veined Cheese exterior molding - Natural, unflavored goat's milk cheeses veined with blue molds and ripened to develop surface mold.
10. Flavored Blue Veined Cheese exterior molding - Natural, flavored goat's milk cheeses veined with blue molds and ripened to develop surface mold flavored with added condiments, smoke or marinade.
11. Unflavored Blue Veined Cheese (rindless) - Natural, unflavored goat's milk cheeses veined with blue molds and no surface mold development
12. Flavored Blue Veined Cheese (rindless) - Natural, flavored goat's milk cheeses veined with blue molds and no surface mold development flavored with added condiments, smoke or marinade
13. Unflavored Fresh Mozzarella Cheese
14. Flavored Fresh Mozzarella Cheese
15. Unflavored Feta Cheese
16. Flavored Feta Cheese
17. Unflavored Pasta Filata type - Other than fresh unflavored Mozzarella
18. Flavored Pasta Filata type - Other than flavored fresh Mozzarella
19. Unflavored Washed Rind Cheese
20. Flavored Washed Rind Cheese

21. Unflavored Semi-Soft Cheese - Natural, unflavored cheeses made from goat's milk containing 40% or higher moisture, other than cheeses included in categories 1,3,5,7,9,11,13,15
22. Flavored Semi-Soft Cheese - Natural cheeses made from goat's milk containing 40% or higher moisture flavored with added condiments, smoke or marinade other than cheeses included in categories 2, 4,6,10,12,14,16
23. Unflavored Hard Cheese - Natural, unflavored cheeses containing less than 39% moisture made from goat's milk.
24. Flavored Hard Cheese - Natural, unflavored cheeses containing less than 39% moisture made from goat's milk flavored with added condiments, smoke or marinade
25. Sweet Butter
26. Salted Butter
27. Cultured Butter
28. Unflavored Yogurt
29. Flavored Yogurt
30. Unflavored fermented milk – Other than yogurt
31. Flavored fermented milk – Other than yogurt
32. Confections
33. Gift Basket-These baskets will be up for auction at the Products Reception proceeds from this auction benefit the ADGA Youth Convention. **Sorry no amateur entries.**