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2024 Schedule

Enter online: www.midsomersetshow.org.uk



Sunday 18th August 2024

Entry fees:

Early bird £12.50 per class until Monday 1st July
£15.00 per class thereafter until closing Friday 26th July

Artisan and Speciality Cheese Classes entry fee:

Early bird £10.00 per class until Monday 1st July

£12.50 per class thereafter until closing Friday 26th July

Closing date for entries: Friday 26th July 2024

No entries will be accepted after this date.

**The Mid Somerset Showground
Cannards Grave Road, Shepton Mallet BA4 4GF**



Cheese Awards Chairman: Nigel Pooley

Judges confirmed to date

Mrs Tracey Burr
Ms Debbie Courat
Mrs Diane Cox
Mr Emyr Evans
Mr Martin Gaylard
Mr Graham Hunneman

Mr Mark Jenkins
Mr Richard Newell
Miss Sabrina Pearson
Mr Graham Rolls
Mr Chris Stilton
Mrs Sally Young

Entry fee:

Early bird £12.50 per class until Monday 1st July
£15.00 per class thereafter until closing Friday 26th July

Artisan and Speciality Cheese Classes entry fee:

Early bird £10.00 per class until Monday 1st July
£12.50 per class thereafter until closing Friday 26th July

Enter on line at www.midsomersetshow.org.uk

or complete the enclosed entry form and return to:

The Show Secretary, Mid-Somerset Agricultural Society, The Mid Somerset
Showground, Cannards Grave Road, Shepton Mallet BA4 4GF

TEL: 01749 938044 / MOB: 07980 284057

Entries must be submitted before **Friday 26th July 2024.**
No entries will be accepted after this date.

The Mid Somerst Agricultural Society privacy policy sets out the basis on which any personal data we collect from you, that you provide to us or that we may receive others about you, will be processed by us. It includes data that we hold electronically and in paper files. Details of entries will be published in the catalogue and passed to our printers/publishers, solely for the purpose of compiling that publication. Results information may be published (in printed form and online) and provided to the Press or other interested bodies.

Please refer to our website: www.midsomersetshow.org.uk for full details of our Privacy Policy.



All cheeses to be staged no later than noon on Saturday
17th August, with judging commencing at 12.30 pm

CHAMPIONSHIPS:

- **Matthew and Skales Perpetual Challenge Cup** for the Champion Cheese
- **The Kenneth Hill Perpetual Challenge Cup** for the Reserve Champion Cheese
- **Barber's Perpetual Challenge Cup** for the South West Champion Cheese (Any cheese manufactured in Somerset)
- **The Jimmy Wilson Perpetual Trophy** for the South West Reserve Champion Cheese (Any cheese manufactured in Somerset)
- **The Reg Dyke Memorial Perpetual Challenge Cup** for the overall winner of the West Country Classes (Classes 7 - 10)
- **The Stan Ash Memorial Cup** for the overall winner of Farmhouse Cheddar Classes (Classes 1-6)
- **Stratton Sales Seven Counties Cup** for the overall winner of intercounty cheddar classes (Classes 11-14)
- **Sturminster Creamery Cup** for the overall winner of Open Classes (Classes 19- 25)
- **The Sean Wilson Perpetual Trophy** for the best Artisan and Speciality cheese (Classes 39- 55)

The Champion Cheese, Reserve Champion, The South West Champion Cheese, South West Reserve Champion and winner of class 72 will be cut up and auctioned on show day at 3.30 pm. Please state on the entry form if you are collecting cheese or donating to M.S.A.S charity at the end of the day.

Entry fees:

Early bird £12.50 per class until Monday 1st July
£15.00 per class thereafter until closing Friday 26th July

Farmhouse Cheddar UK only

- Class 1 Best Mature Cheddar Traditional or Block
- Class 2 Best Mature Cheddar Traditional
- Class 3 Best Extra Mature Cheddar Traditional or Block
- Class 4 Best Extra Mature Cheddar Traditional
- Class 5 Best Vintage Cheddar Traditional or Block
- Class 6 Best Traditional Cheddar aged more than 12 months undressed displayed in its original bandages.

Overall Winner of these classes will be awarded the Stan Ash Cup.

West Country Classes - Open to all West Country Cheesemakers from the Counties of Cornwall, Devon, Somerset, Dorset and Wiltshire

- Class 7 Single Mild Cheddar Cheese
- Class 8 Single Mature Cheddar Cheese
- Class 9 Single Extra Mature Cheddar Cheese
- Class 10 Single Vintage Cheddar Cheese

Overall winner of these classes will be awarded the Reg Dyke Cup

Inter County Cheddar Classes - Open to manufacturers in the seven counties of Cornwall, Devon, Dorset, Gloucestershire, Hampshire, Somerset & Wiltshire

- Class 11 Single Mild Cheddar Cheese
- Class 12 Single Mature Cheddar Cheese
- Class 13 Single Extra Mature Cheddar Cheese
- Class 14 Single Vintage Cheddar Cheese

Overall winner of these classes will be awarded the Stratton Sales Seven Counties Cup

Regional Cheddar

- Class 15 Best English Cheddar
- Class 16 Best Scottish Cheddar
- Class 17 Best Welsh Cheddar
- Class 18 Best Irish Cheddar

Open Classes

Open to all UK and non-UK Creameries

Cheddar

- Class 19 Single Mild Cheddar Cheese
- Class 20 Single Mature Cheddar Cheese
- Class 21 Single Extra Mature Cheddar Cheese
- Class 22 Single Vintage Cheddar Cheese
- Class 23 Reduced Fat Cheddar - 17 to 24%
- Class 24 Half Fat Cheddar - less than 17%
- Class 25 Best Vegetarian Cheddar

Overall winner of Classes 19 - 25 will be awarded the Sturminster Creamery Cup

Organic Cheddars

- Class 26 Single Organic Mature Cheddar
- Class 27 Single Organic Extra Mature Cheddar
- Class 28 Single Organic Vintage Cheddar

IFF Grand Prix

- Class 29 Finest Mature Cheddar

Creamery/Block Cheese Territorials

- Class 30 Double Gloucester. Block or traditional
- Class 31 Red Leicester. Block or traditional any weight
- Class 32 Mature Red Leicester exceeding 6 months of age. Block or traditional
- Class 33 Cheshire Cheese - white or coloured. Traditional or block. Any weight
- Class 34 Crumbly Lancashire. Block or traditional
- Class 35 Creamy Lancashire. Block or traditional
- Class 36 Tasty Lancashire. Block or traditional
- Class 37 Caerphilly. Block or traditional, any weight
- Class 38 Wensleydale. Block or traditional, any weight

Artisan and Speciality Cheeses

- Class 39 Traditional Smoked Hard Cheese - Any milk
- Class 40 Traditional Smoked Soft Cheese - Any milk
- Class 41 Flavoured Smoked Cheese
- Class 42 Best Organic Hard Cheese - Any milk
- Class 43 Best Organic Soft Cheese - Any milk
- Class 44 Best Unpasteurised Cheese
- Class 45 Best Hard Cow's Milk Cheese State variety
- Class 46 Best Hard Goat's Milk Cheese State variety
- Class 47 Best Hard Sheep Milk Cheese State variety
- Class 48 Best Hard Buffalo Milk Cheese State variety
- Class 49 Best Soft Cow's Milk Cheese State variety
- Class 50 Best Soft Goat's Milk Cheese State variety
- Class 51 Best Soft Sheep Milk Cheese State variety
- Class 52 Best Soft Buffalo Milk Cheese State variety
- Class 53 Best Rind Wash Cheese
- Class 54 Best Vegetarian (not Cheddar)
- Class 55 Reduced Fat Cheese (not Cheddar) State variety

Cheese for Export

- Class 56 Any Cheese for export in final branded packaging

Fresh Cheese Class All Milk Types

- Class 57 Feta Style
- Class 58 Lactic Cheese
- Class 59 Mozzarella
- Class 60 Halloumi Style Cheese - will be cooked for judging

Cheese with Additives

- Class 61 Savoury Flavour - State variety
- Class 62 Sweet Flavour - State variety

Convenience Cheese

- Class 63 Best snacking/mini meal cheese products - to be judged on consumer appeal. Cheese to form a major component.
- Class 64 Best convenience cheese slices plain
- Class 65 Best convenience cheese slices with additives
- Class 66 Best Grated Cheddar. 2 packs any size. Will be judged on grate appearance and flavour.

Waxed Cheese

- Class 67 Best Waxed Cheese without Additives
- Class 68 Best Waxed Cheese with Additives - State Variety

Soft External White Mould

- Class 69 Cow's Milk - Weight more 500 gm
- Class 70 Sheep Milk
- Class 71 Goat Milk

Blue Cheese

- Class 72 Whole Blue Stilton
- Class 73 Two Halves of Blue Stilton
- Class 74 Best Shropshire Blue
- Class 75 Other hard blue cheese State vareiy
- Class 76 Other soft blue cheese State Variety

The Cheese Lover's Class

Class 77 Cheese Lover's Trophy - one cheese any shape, weight or make. This class will not be judged for the championship but will be judged on show day at 10 am by local cheese lovers in the presence of the general public. Any exhibitor with a trade stand will have a free entry into this class.

Butter

- Class 78 Unsalted butter sweet cream - 2 butter pats displayed on a white tile
- Class 79 Salted butter sweet cream - 2 butter pats displayed on a white tile
- Class 80 Whey butter salted - 2 butter pats displayed on a white tile
- Class 81 1 x 250gm Salted butter - displayed in branded packaging

New Dairy Product

Class 82 Best New Dairy Product. For any new product commercially launched between 1st August 2023 and 30th June 2024.

Other Dairy Products

- Class 83 Natural Yogurt - any milk
- Class 84 Low fat fruit yogurt - any milk
- Class 85 Luxury indulgent Greek Style Yogurt. Any type, variety flavour.

Ice cream

- Class 86 Vanilla
- Class 87 Flavoured



ENTRY FORM

NAME OF ENTRANT			
ADDRESS			
POST CODE			
TEL NUMBER			
E-MAIL			
PRIMARY CONTACT			
PRIMARY CONTACT NO.			
DATA PROTECTION: I agree to my/our entry details being published in the Show Catalogue YES (please tick). Under the General Data Protection Regulation (GDPR) rules which come into effect on May 25th 2018, to receive further information about this show you need to tick the following boxes: Post <input type="checkbox"/> Email <input type="checkbox"/> Telephone <input type="checkbox"/> SMS <input type="checkbox"/> (please tick) Any information about you will be securely stored, not made available to anyone else. If you wish to know what we have on record we will be pleased to let you know.			
OFFICE USE ONLY	CLASS NO.	DESCRIPTION	ENTRY FEE
		TOTAL AMOUNT PAYABLE	£

OR PAY BY BACS: Lloyds Bank, Shepton Mallet Sort code: 30-99-29 Account number: 35732460

COLLECTION OF EXHIBITS PLEASE COMPLETE	[] I WILL COLLECT MY CHEESE ON SUNDAY AFTER THE SHOW [] I WOULD LIKE TO DONATE MY EXHIBITS TO THE SHOW COMMITTEE; WHO WILL SELL THEM AND DONATE ALL PROCEEDS TO CHARITY
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www.midsomersetshow.org.uk

Class 77 Cheese Lover's Class

Please give further details about your entry. (Max 50 words).
This will be read to out during judging.

☐

I have a trade stand in the Food Hall at the Mid-Somerset Show on Sunday 18th August. Please tick
Any exhibitor who has a a trade stand will automatically have a free entry into this class.

2024
ENTRY FORM

GENERAL SHOW RULES AND CONDITIONS

Headings are for ease of reference only and do not form part of the show rules.

1. ENTRIES

- 1.1 Every exhibitor or competitor entering for the show is deemed to have agreed to abide by these rules and entries are accepted on that understanding.
- 1.2 All entries must be made in writing to the show secretary on or before the date specified in the schedule on the requisite forms, accompanied by the necessary entry fees and subscriptions.
- 1.3 Entries received after the closing date will only be accepted at the discretion of the secretary or Executive Committee.
- 1.4 The Executive Committee reserves the right to refuse any entry without giving any reason.
- 1.5 If in the opinion of the Executive Committee there are insufficient entries in a class at the closing date the class may be withdrawn in which case the entrant will be informed and the entry fees returned.
- 1.6 The acceptance by the Society of any entry in a class shall not exonerate the exhibitor from the responsibility of ensuring that the entry complies strictly with the rules of that class. Any entry that does not comply will be disqualified.
- 1.7 Exhibitors will comply with any direction or instructions given to them by the Society which the Society deems to be expedient.
- 1.8 If a class is cancelled the only compensation due to an exhibitor will be the refund of the entry fee paid for the cancelled class.
- 1.9 Competitions qualifying for events organised by other bodies are offered in good faith on information provided by those bodies. No liability is accepted by the Society if those events take place in circumstances other than those originally stated or do not proceed.
- 1.10. Entries in the Householder's Choice Class will be cut up to allow the general public to sample different cheeses. Please provide any information or promotional literature which you have for the entered cheese. The Public are always interested in types of cheese and where they can be purchased. It is a good promotional opportunity.
- 1.11. Exhibitors with a trade stand will be given free entry into class 77 (Cheese Lover's Trophy).

2. OWNERSHIP. Exhibits in all classes must be the bone fide property of the exhibitors and must be the property of, and in the possession of the exhibitors at the time of the entry. Any person who has care and control of an exhibit on the Showground will be deemed to be the agent of that exhibit's owner for all purposes connected with the show.

3. ENTRY FEES. Entry fees must accompany entries or they will not be accepted. The entry fee for any product entered and not exhibited will be forfeited. Any additional costs incurred by the Society arising from non-clearance of a cheque must be paid by the exhibitor before he/she is allowed to compete.

4. JUDGES. The Show Secretary may substitute a different judge to the one nominated in the show catalogue or programme.

4.1. An exhibitor cannot act as a judge or steward in any class in which he/she has an entry.

5. OBJECTIONS. The decision of the judges shall be final. Objections of any kind must be made in writing and delivered to the Show Secretary within one hour of judging, with a deposit of £40 for each objection, in the case of a joint objection the deposit shall be payable by each objector. Such objections will be considered by a panel of not less than three members of the Society appointed by the chairman or vice-chairman and their decision shall be final. Anonymity shall not be available to any objector. The deposit shall be forfeited if the objection is not upheld.

6. SAFETY. The organisers of the show have taken reasonable precautions to ensure the health and safety of everyone present. For these measures to be effective everyone must take reasonable precautions to avoid and prevent accidents occurring and must obey the instructions of the organisers and all officials and stewards. It is a condition of entry that exhibitors conform with the requirements of the Society's Safety Policy and the Health and Safety legislation and for ensuring that safe working practices are followed by themselves, their employees, agents and contractors and that appropriate safety and/or protective equipment is worn.

7. LIABILITY. The Executive Committee shall not be responsible for any error which may appear in the programme or catalogue or for any entry made in the wrong class; nor shall the committee be responsible for exhibits arriving too late to be judged.

7.1. The Society shall not be liable for any loss, injury or damage to any persons or exhibits at the show and it shall be a condition of entry that exhibitors hold the Society blameless and indemnify it against all such claims and liability.

7.2. The Society shall not be liable for any damage to vehicles that may occur while being towed while on the showground

8. DATA STORAGE. Information from entry forms may be stored on computer and the name, address and details of entries will be published in the catalogue; information about results may also be published and/or provided to the press for publication. The making of an entry is irrevocable consent for the storage and disclosure of information in this way.

9. SPECIAL REGULATIONS applicable to any section and any special class conditions shall be deemed to be part of these General Rules and Conditions. In the event of a conflict then the Special Regulations shall prevail.

**Exhibitors may make more than one entry in all classes except
Class 29 IFF Grand Prix.**

***Cheeses and other dairy products must be delivered to the Showground by noon on
Saturday 17th August***

or sent, clearly labelled, between Tuesday 13th to Friday 16th August 2024 to:

***Peter Green Chilled, Leighton Lane, Evercreech,
Shepton Mallet, Somerset, BA4 6LQ
OR***

***between Monday 12th to Thursday 15th August 2024 to:
Dewlay Cheesemakers, Garstang By-pass Road,
Garstang, Preston PR3 0PR***

***Please contact Conor Daunt at Dewlay: conor@dewlay.com
07889 720501 and advise when he should expect your delivery.***

***Enter online at www.midsomersetshow.org.uk
or complete the order form and send to:
The Show Secretary, The Mid Somerset Showground,
Cannards Grave Road, Shepton Mallet, BA4 4GF***