

President: Mr M Bagwell

Chairman: Mr G Walton



173rd Show!

Patron: His Majesty the King

Mid-Somerset Show

17th August 2025

Mid-Somerset Showground, Shepton Mallet, BA4 4GF

THE CHEESE AWARDS



ENTER ONLINE
VIA:
Showing Scene

**Early bird
Discounted Entries
Close 7th July**

Full price entries close 25th July

www.midsomersetshow.org.uk

Scan me





Cheese Awards Chairman: Jamie McCabe

Judges confirmed to date:

Mrs Tracey Burr
Mrs Diane Cox
Mr Martin Gaylard
Mr Mark Jenkins
Mr Matthew Organ

Mr Richard Newell
Miss Sabrina Pearson
Mr Chris Stilton
Mrs Sally Young

Entry fee:

Early bird £12.50 per class until Monday 7th July
£15.00 per class thereafter until closing Friday 25th July

Artisan and Speciality Cheese Classes entry fee:

Early bird £10.00 per class until Monday 7th July
£12.50 per class thereafter until closing Friday 25th 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

Entries must be submitted before **Friday 25th July 2025.**

No entries will be accepted after this date.

The Mid Somerset 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
16th 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 Somerset Champion Cheese (Any cheese manufactured in Somerset)
- **The Jimmy Wilson Perpetual Trophy** for the Somerset 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 7th July
£15.00 per class thereafter until closing Friday 25th 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.

West Country Class – 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
- CH2 West Country Classes Championship

Inter County Cheddar Class – 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

Regional Cheddar

- Class 15 Best English Cheddar
- Class 16 Best Scottish Cheddar
- Class 17 Best Welsh Cheddar
- Class 18 Best Irish Cheddar
- CH4 Regional Cheddar Championship

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
- CH5 Cheddar Open Class Championship

Open Organic Creameries

- Class 26 Single Organic Mature Cheddar
- Class 27 Single Organic Extra Mature Cheddar
- Class 28 Single Organic Vintage Cheddar
- CH6 Organic Cheddar championship

IFF Grand Prix

- Class 29 IFF Grand Prix - Finest Mature Cheddar

Creamery/Block Cheese Territorials - Open

- Class 30 Double Gloucester
- Class 31 Red Leicester
- Class 32 Mature Red Leicester exceeding 6 months of age.
- Class 33 Cheshire Cheese - white or coloured.
- Class 34 Crumbly Lancashire
- Class 35 Creamy Lancashire
- Class 36 Tasty Lancashire
- Class 37 Caerphilly
- Class 38 Wensleydale
- CH7 Creamery/ block cheese territorials Championship

Artisan Speciality Cheeses

- Class 39 Traditional Smoked Hard Cheese
- Class 40 Traditional Smoked Soft Cheese
- Class 41 Flavoured Smoked Cheese
- Class 42 Best Organic Hard Cheese
- Class 43 Best Organic Soft Cheese
- Class 44 Best Unpasteurised Cheese
- Class 45 Best Hard Cows Milk Cheese - state variety
- Class 46 Best Hard Goats 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 Cows Milk Cheese - state variety
- Class 50 Best Soft Goats 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 Washed Cheese
- Class 54 Best Vegetarian Cheese (Not cheddar)
- Class 55 Reduced Fat Cheese (Not Cheddar) - state variety
- CH8 Artisan Championship

2025 ENTRY FORM



Sunday 17th August 2025

ENTRY FORM

Closing Date for Entries: 25th July 2025

NAME OF EXHIBITOR					
(IF DIFFERENT FROM ABOVE)					
NAME OF PRODUCER					
EXHIBITOR ADDRESS					
POST CODE					
TEL NUMBER					
E-MAIL					
PRIMARY CONTACT					
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 came 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
				ENTRIES TOTAL	
				CLASS SPONSORSHIP @ £25.00	
				TOTAL AMOUNT PAYABLE	

Cheese Lover's Choice (class 77) please add further details about your entry over leaf.

All entries to be staged by 12pm on Saturday 16th August

TO ENTER ON LINE VISIT: www.midsomersetshow.org.uk

Or send your completed form with cheque payable to Mid-Somerset Show:

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

TEL: 01749 938044 / MOB: 07980 284057 EMAIL: secretary@midsomersetshow.org.uk

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

<p>COLLECTION OF EXHIBITS</p> <p>PLEASE COMPLETE</p>	<p>[] I WILL COLLECT MY CHEESE ON SUNDAY AFTER THE SHOW</p> <p>[] I WOULD LIKE TO DONATE MY EXHIBITS TO THE SHOW COMMITTEE,WHO WILL SELL THEM AND DONATE ALL PROCEEDS TO CHARITY</p>
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Class 77 Cheese Lover's Class

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

I have a trade stand in the Food Hall at the Mid-Somerset Show on Sunday 17th August. Please tick ☐

Any exhibitor who has a trade stand will automatically have a free entry into this class.

THE WYKE CHEESE LOVERS AWARD

The Cheese Lovers award is the ultimate celebration of great cheese, judged by the true connoisseurs- the public! This award is judged on the day of the show.



Cheese for Export

Class 56 Cheese for export in final branded packaging.

Fresh Cheese

Class 57 Feta Style

Class 58 Lactic Cheese

Class 59 Mozzarella

Class 60 Halloumi style cheese

CH9 Fresh Cheese Championship

Cheese with Additives

Class 61 Savoury Flavour

Class 62 Sweet Flavour

CH10 Cheese with additives championship

Convenience Cheese

Class 63 Best snacking/mini meal cheese products

Class 64 Best cheese slices plain

Class 65 Best cheese slices with additives

Class 66 Best grated cheddar

Waxed Cheese

Class 67 Best Waxed Cheese without Additives - State variety

Class 68 Best Waxed Cheese with Additives - State variety

CH11 Waxed Cheese Championship

Soft External White Mould

Class 69 Cows Milk

Class 70 Sheep Milk

Class 71 Goat Milk

CH12 Soft External Mould Championship

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 variety

Class 76 Other soft blue cheese - state variety

CH13 Blue Cheese Championship

Cheese Lover's

Class 77 Cheese Lover's Choice

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 250 gm Salted Butter - Displayed in branded Packaging

CH14 Butter Championship

Best New Dairy Product

Class 82 Best New Dairy Product

Other Dairy Products

Class 83 Natural Yoghurt - Any milk

Class 84 Low Fat Yoghurt - any milk

Class 85 Luxury indulgent Greek Style Yoghurt.

CH15 Other Dairy Products Championship

Ice cream

Class 86 Vanilla

Class 87 Flavoured

Farmhouse Cheddar UK only Championship

CH 1 Farmhouse Cheddar UK only Championship

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 or online 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 Cheese Lover's 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.

2.1 WHOLESALERS.

Wholesalers are welcome to enter on behalf of producers provided they have the relevant permissions from the producer. Please state on the entry form both the exhibitor name & the producer name.

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. For exhibits weighing less than 250g, please send two samples – one without any branded packaging for judging & another in its usual branded packaging for display on show day.

8. 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.

8.1. 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.

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

9. 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.

10. **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 16th August***

or sent, clearly labelled, between Tuesday 12th to Friday 15th August 2025 to:

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

OR

***between Monday 11th to Thursday 14th August 2025 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***

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