

President: Mr N Barber

Chairman: Mr G Walton



174th Show!

Patron: His Majesty the King

# MID-SOMERSET SHOW

## 16th August 2026

Mid-Somerset Showground, Shepton Mallet, BA4 4GF

# THE CHEESE AWARDS



ENTER ONLINE  
VIA:  
Showing Scene

**Early bird  
Discounted Entries  
Close 6th July**

Full price entries close 27th July  
[www.midsomersetshow.org.uk](http://www.midsomersetshow.org.uk)





**SCHEDULE KINDLY SPONSORED BY FLEXPACK**

**Cheese Awards Chairman: Jamie McCabe**

**Judges Invited:**

Mr Tony Ball  
Mr Christopher Stilton  
Mr James Grant  
Mr Graham Hunneman  
Mr Mark Jenkins  
Mr Matthew Organ  
Mr Ken McFarlane

Miss Sabrina Pearson  
Mrs Tracey Burr  
Mrs Diane Cox  
Mr Martin Gaylard  
Mr Richard Newell  
Mrs Sally Young  
Mr Emyr Evans

Mr Graham Rolls  
Mr Chris Edwards  
Mr Dane Hopkins  
Mr Richard Mayfield  
Mr David Williams

**Entry fee:**

**Early bird £12.50 per class until Monday 6th July  
£15.00 per class thereafter until closing Monday 27th July**

Artisan and Speciality Cheese Classes entry fee:

**Early bird £10.00 per class until Monday 6th July  
£12.50 per class thereafter until closing Monday 27th July**

Enter on line at [www.midsomersetshow.org.uk](http://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 EMAIL: [admin@midsomersetshow.org.uk](mailto:admin@midsomersetshow.org.uk)

Entries must be submitted before **Monday 27th July.**

**No entries will be accepted after this date.**

**PLEASE NOTE THAT JUDGING FOR THE CHEESE AWARDS  
TAKES PLACE ON SATURDAY 15TH AUGUST.**

**PLEASE ENSURE YOU SEND TWO SAMPLES –  
ONE FOR JUDGING IN UNBRANDED PACKAGING & ONE SAMPLE  
IN REGULAR PACKAGING FOR DISPLAY PURPOSES (EXCLUDES LARGE BLOCKS)**

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](http://www.midsomersetshow.org.uk) for full details of our Privacy Policy.



All cheeses to be staged no later than noon on Saturday  
15th August, with judging commencing at 12.30 pm

CHAMPIONSHIPS:

- **CH1 Farmhouse Cheddar UK only Championship.** For winners from classes 1-6. **Stan Ash Perpetual Memorial Cup** to Champion
- **CH2 West Country Classes Championship.** For winners from classes 7-10. **Reg Dyke Memorial Perpetual Challenge Cup** to Champion.
- **CH3 Intercounty Cheddar Cheese Championship.** For winners from classes 11-14. **The Stratton Sales Seven Counties Cup** to Champion.
- **CH4 Regional Cheddar Championship.** For winners from classes 15-18.
- **CH5 Cheddar Open Class Championship.** For winners from classes 19-25. **Sturminster Creamery Cup** to Champion.
- **CH6 Organic Cheddar Championship.** For winners from classes 26-28.
- **CH7 Creamery/ block cheese territorials Championship.** For winners from classes 30-38.
- **CH8 Artisan Championship.** For winners from classes 39-55. **The Sean Wilson Perpetual Trophy** to Champion.
- **CH9 Fresh Cheese Championship.** For winners from classes 57-60.
- **CH10 Cheese with additives Championship.** For winners from classes 61-62.
- **CH11 Waxed Cheese Championship.** For winners from classes 67-68.
- **CH12 Soft External Mould Championship.** For winners from classes 69-71.
- **CH13 Blue Cheese Championship.** For winners from classes 72-76.
- **CH14 Butter Championship.** For winners from classes 78-81.
- **CH15 Other Dairy Products Championship.** For winners from classes 83-85.
- **CH16 Cottage Cheese Championship.** For winners from classes 86-88.
- **The Matthew and Skailes Perpetual Challenge Cup** is awarded to the Supreme Champion Cheese.
- **The Kenneth Hill Perpetual Challenge Cup** is awarded to the Reserve Supreme Champion Cheese.
- **The Barber's Perpetual Challenge Cup** is awarded to the Somerset Champion Cheese (any cheese manufactured in Somerset).
- **The Jimmy Wilson Perpetual Trophy** is awarded to the Somerset Reserve Champion Cheese (any cheese manufactured in Somerset).

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 pm.

**Your entries will be automatically entered in for the MSAS Charity Cheese Auction & Sale.**  
**If you wish to withdraw your cheese from the sale please specify on the entry form.**  
**All cheese not entered into the sale must be collected by 6pm on Sunday 16th August.**

# All judging takes place in the Christeysn Food & Cheese Hall

## 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) **Kindly Sponsored By:** JKM Foods



- 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

**Inter County Cheddar Class** – Open to manufacturers in the seven counties of Cornwall, Devon, Dorset, Gloucestershire, Hampshire, Somerset & Wiltshire **Kindly Sponsored By:** Eurilait

- 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 Kindly Sponsored By:** Christeysn



- 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

**Kindly Sponsored By:** Eurilait



- 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

**Open Organic Creameries Kindly Sponsored By:** Flexopack



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

**IFF Grand Prix Kindly Sponsored By:** IFF



- 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

**2026**  
**ENTRY FORM**





# 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 16th 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.



***Cheeses and other dairy products must be delivered to the Showground by noon on Saturday 15th August or sent, clearly labelled, between Tuesday 11th to Friday 14th August 2026 to:***

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

**OR**

***between Monday 10th to Thursday 13th August 2026 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](http://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***

***Email: [admin@midsomersetshow.org.uk](mailto:admin@midsomersetshow.org.uk)***

## Artisan Speciality Cheeses –

Open to makers who produces cheese in small batches (less than 400 tons annually)

- 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

## Cheese for Export Kindly Sponsored By: Coombe Castle

- 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

## Cheese with Additives

- Class 61 Savoury Flavour
- Class 62 Sweet Flavour

## 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

## Soft External White Mould

- Class 69 Cows Milk
- 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 variety
- Class 76 Other soft blue cheese - state variety

## Cheese Lover's Kindly Sponsored By: Wyke Farms Ltd

- 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

## **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.

## **COTTAGE CHEESE**

- Class 86 Natural Cottage Cheese
  - Class 87 Cottage Cheese with savoury Additives
  - Class 88 Cottage Cheese with sweet Additives
- 

## **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. Please ensure you send two samples - one for judging in unbranded packaging & one sample in regular packaging for display purposes (excludes large blocks).

### 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.

11. **CHEESE AUCTION & SALE:** your entries will be automatically entered in for the MSAS Charity Cheese Auction & Sale if you wish to withdraw your cheese from the sale please specify on the entry form. All cheese not entered into the sale must be collected by 6pm on Sunday 16th August.

12. **DEFINITION OF AN ARTISAN CHEESEMAKER:** Open to makers who produces cheese in small batches (less than 400 tons annually). The committee reserves the right to remove entries from the Artisan section if the producer is found to have made more than 400 tons of product in the previous year. Please note the 400 ton cut-off refers to all produce by the dairy not just of one product.

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

# FLEXOPACK

INNOVATORS - MANUFACTURERS - PACKAGING SOLUTIONS



# CHEESE PACKAGING



**FULL TRACEABILITY**  
FROM RESIN TO RETAIL

SHRINK BAGS - SHRINK FILMS - SKIN FILMS - THERMOFORMING FILMS - VACUUM POUCHES - LIDDING FILMS

- HD PRINTING
- PRINTED TOP WEBS
- ANTI-FOG OPTIONS
- SELECTIVE PERMEABILITY
- HIGH GLOSS & OPTICS
- COLOUR OPTIONS
- ABUSE RESISTANCE
- PRINTED FLOWPACK FILMS

✉ [info@flexopack.com](mailto:info@flexopack.com)

🌐 [www.flexopack.com](http://www.flexopack.com)