



# ROYAL THREE COUNTIES SHOW

**16<sup>th</sup> - 18<sup>th</sup> June 2023**

## **Cheese & Dairy Produce Schedule**

A competition open to all producers of dairy products within the United Kingdom with dedicated classes for those residing within the three counties, Herefordshire, Worcestershire & Gloucestershire.

## **ENTRIES CLOSE WEDNESDAY 31<sup>st</sup> MAY**

The Society gratefully acknowledges the support of:-



### **ENTRY FEE – £5 PER ENTRY**

The number of entries are not restricted

### **PRIZE MONEY – 1<sup>st</sup> £20 2<sup>nd</sup> £15 3<sup>rd</sup> £10**

Prize Cards will be awarded to all prize winners.

### **SUPREME CHAMPION – £250 and Supreme Champion Prize Card**

### **RESERVE SUPREME CHAMPION – £100 and Reserve Supreme Champion Prize Card**

Three Counties Agricultural Society, The Showground,  
Malvern, Worcestershire, WR13 6NW

Email: [sophie.vick@threecounties.co.uk](mailto:sophie.vick@threecounties.co.uk) Web: [www.royalthreecounties.co.uk/compete](http://www.royalthreecounties.co.uk/compete)

**To be judged on Friday 16<sup>th</sup> June 2023 at 9:00am**

If sufficient entries allow, the committee reserve the right to split or amalgamate any class.

- C.1** Single Gloucester made in Gloucestershire.
- C.2** Double Gloucester made in the counties of Gloucestershire, Hereford, and Worcestershire.
- C.S1 & C.S2** £30 Kindly donated by the Gloucester Cattle Society for 1<sup>st</sup> place in class **C.1 & C.2**
- C.3** Any other Cheese made in the counties of Gloucestershire, Hereford, and Worcestershire.
- C.4** Cheddar.
- C.5** Any other Territorial Cheese.
- C.6** Blue Vein Cheese
- C.7** Soft Cheese
- C.8** Smoked Cheese
- C.9** PDO Cheese
- C.10** Cheese with Additives – Sweet
- C.11** Cheese with Additives – Savoury
- C.12** Cheese made from Goat, Sheep or Buffalo Milk
- C.13** Any other Cheese not eligible for above classes
- C.14** People's Choice – This class is only open to those who have a tradestand in the competition marquee. They must also provide samples for the public to try over each day of the show. Winner announced on Sunday 18<sup>th</sup> June.
- C.15** Cheese Celebration Cake. (Not eligible for Championship)
- C.16** Cheese paired with a Cider or Wine produced in the UK.
- C.17** Dairy Ice Cream – Any milk, Vanilla Flavour. Maximum 500ml. To be exhibited in a plain container. Please state milk type at point of entry.
- C.18** Dairy Ice Cream – Any Milk, Any Flavour. Maximum 500ml. To be exhibited in a plain container. Please state milk type at point of entry.
- C.19** Any other Dairy Product not listed above, such as Butter, Cream, Milk and Yoghurt.
- C.S3** Supreme Champion. To be selected from the winners of classes **C.1** to **C.13**. The Supreme Champion will be awarded £250 prize money.
- The Reserve Supreme Champion Cheese will be awarded £100 and Reserve Champion Prize Card



## **Cheese & Dairy Terms & Conditions**

1. All exhibits in Classes C.1, C.2 & C.3 must have been made by the producer / exhibitor who is resident within the three counties of Herefordshire, Worcestershire & Gloucestershire.
2. All classes from C.4 onwards are open to Cheese Producers from across the UK.
3. Entries online at <https://www.royalthreecounties.co.uk/compete/>.
4. No responsibility will be accepted by the Society for loss or damage to exhibits or any part thereof during or after the exhibition.
5. The Society cannot guarantee that exhibits will be held at 5°C (41°F) or lower during the complete period of the show except for the ice cream class which will be stored at a constant temperature of -18°C or below. Products not held at the temperature required by law must not be sold.
6. Exhibits must be staged between noon and 8:00pm on Thursday 15 June or before 8:00am on Friday 16 June 2023.
7. All exhibits must be collected between 6:00pm and 7:00pm on Sunday 18 June 2023. Any exhibit not collected after this time shall be disposed of as the Society sees fit.
8. Exhibitors whose entry fees amount to a minimum of £20 will receive one free admission ticket to the Royal Three Counties Show 2023.
9. One vehicle pass will be issued to exhibitors to enable them to deliver and collect their exhibits. Once delivery has been completed all vehicles must be removed from the Showground to the car parks.
10. The Judges have discretion to withhold any prize where he / she considers there to be insufficient merit. The Judge's decision is final.
11. No produce will be admitted into the competition that has not been entered in due time.
12. Catalogue numbers for exhibits will be supplied by the Society and it is the responsibility of the exhibitor to ensure that the correct label is on the relevant exhibit.
13. No exhibitor will be allowed to contact the judges before or when judging is taking place.
14. The manufactured date is to be displayed on all exhibits.
15. For classes allowing different varieties, the exhibit variety must be specified.
16. No cheese exhibited must have been ironed or bored more than once or it will be disqualified.
17. Dairy ice cream should have a milk fat content higher than 10%.
18. Badly deteriorated produce will be discarded at the discretion of the Stewards concerned.
19. Any mark indicating ownership or makers name on or attached to any produce must be covered up during judging or it will disqualify the exhibit for competition.
20. Exhibitors may forward company advertisements / information / leaflets which will be displayed next to their exhibit(s) after completion of judging.
21. Any class winner may have their exhibit sampled within the Food Theatre.
22. No exhibitor will be allowed to bore any of the produce and any exhibitor cutting or wilfully defacing or damaging any of the produce will be prosecuted.
23. Any objection must be made in writing to the Show Department before 3:00pm on the first day of the Show, together with a deposit of £50.00 which will be retained if the objection is not upheld by the Committee.
24. Prize money will be paid by via Showing Scene after the Show.

**Join us next year... 14<sup>th</sup> - 16<sup>th</sup> June 2024**