

# 2021 Artisan Cheese Awards

Organised by the Melton Mowbray Food Partnership

Judging is on Wednesday 14<sup>th</sup> July [www.cheesefair.co.uk](http://www.cheesefair.co.uk). Cheese Delivery Tuesday 13<sup>th</sup> July 9am-4pm to St Mary's Church, Melton Mowbray. (Instructions later.)

Awards Supper is 6pm Saturday 17<sup>th</sup> July (St Mary's Church) during the Artisan Cheese Fair (17/18<sup>th</sup> July)

**Deadline for return of this entry form: Tuesday 6<sup>th</sup> July**

	Name of Cheese	Class 1-16	Animal C/G/E	Milk P/R	Rennet V/A	Organic O/N	Texture S/SS/SH/H	Rind Wash, Mould..	Age Mths	Style eg Brie/Cheddar	Description
1											
2											
3											
4											
5											
6											

If more entries then insert more rows by clicking on row 6 and then on the tab LAYOUT. Now click on the Insert Above option (do not insert below) and renumber rows. Or use a second form.

Class 1=Soft, 2=Semi-soft, 3=Hard, 4=Blue, 5=Cow, 6=Sheep, 7=Goat, 8=Vegetarian, 9=Raw Milk, 10=Organic, 11=Farmhouse, 12=British Territorial, 13=Protected Food Name, 14=New Cheese 15 Washed Rind. 16 Flavoured/Smoked Cheese (no flavours/smoked in other classes please). Gold, Silver & Bronze Awards awarded in each class.

Key: Animal = Cow/Goat/Ewe. Milk = Pasteurised/Raw. Rennet = Veg/Animal. Organic/Non-Organic. Texture – Soft, Semi-Soft, Semi-Hard, Hard. Rind Treatment: - Natural, Mould, Washed etc. Age = days or months or years, Style (if any) Brie, Cheddar etc. Short Description: needn't repeat any of the above characteristics.

Dairy/Creamery Name												
Contact Name												
Address												
County												
Eircode												
Business Phone								Mobile number				
Email Address								Website (if available)				
Facebook (if available)								Twitter (if available)				
Local Environmental Health Authority								Total Number of Entries				
Total Payment 12E p/entry	E	BACS/Cheque										

I am eligible to enter the awards as I produce approx \_\_\_\_\_ tonnes of cheese a year – **must state amount** (entry limit is 400 tonnes)

**I accept the rules of entry and agree to be bound by the decision of the judges. Signed (or print name) .....**

Email form to [matthewocall@gmail.com](mailto:matthewocall@gmail.com) Tel 07894 229499. BACS Bank Payment: Bank of Ireland Mallow. Branch Code 90-28-80 Account Number: 95512104 Put Dairy/Creamery name as the reference. Bank Identifier Code BIC BOFIE2D, IBAN IE83 BOFI 9028 8095 5121 04. Account Matthew O'Callaghan. Bank Address 150 Bank Place, Mallow, Co Cork P51 Y314. If Cheque 'Melton Mowbray Food Partnership' – put Dairy/Creamery name on back post to Matthew O'Callaghan 114 Asfordby Road, Melton Mowbray. LE13 0HS. England.