

2023 Edible Goat Milk Products Competition
(Amateur Goat Milk Cheese & Confections)
American Dairy Goat Association

The American Dairy Goat Association welcomes your participation in the 2023 Edible Goat Milk Products Competition. The competition will be held at the ADGA Annual Convention in Tulsa Oklahoma, October 18, 2023. This competition will be open to all amateur cheese makers and confectioners. "Amateur Cheese Makers" are defined as those who have never sold the cheese they make commercially. Our judges this year will be Carlos Alvarado of Langston University, and Lisa Becklund of FarmBar in Tulsa.

A cheese or product may be entered in only one class. If in doubt about a class, enter in the class your cheese or product most closely resembles.

Please enter each cheese or product separately. There is no fee for entering this competition.

Amateur products will NOT be served at the Product's Reception at the 2023 Tulsa Convention.

Minimum scores are required to earn awards. Cheeses do not compete "against" each other for ribbons within categories. Standards of excellence apply to all entries. Assuming minimum scores are met, the three highest scores in each category will place 1st, 2nd, and 3rd. However, it is possible that awards are not earned within a category if no entry achieves a minimum number of points. Ties are allowed only for 2nd and 3rd Place finishers. No ties for 1st Place. (We allow half-point scoring to help reduce the number of ties.)

Best amateur cheese will be selected from the first place winners. Ribbons and/or plaques will be presented to the winners.

Entry Deadline

Entry forms must be received by September 29, 2023. Email entries are encouraged. Please email your entry forms to Caroline Lawson at tlcgoats@peoplepc.com.

Entries for the Edible Goat Milk Products Competition must be onsite by 3 PM on October 16, 2023.

Arrangements must be made with Caroline Lawson for hand delivery. Those shipping cheese to the hotel must prominently mark packages "ADGA Edible Goat Milk Products Competition/Attn: Caroline Lawson" and send packages to:

Marriott Tulsa Hotel Southern Hills
1902 E 71st Street, Tulsa, OK 74136

Please mark the package(s) "Perishable" in large lettering in several spots if possible.

Packages must contain a packing slip stating the number of boxes shipped, names and number of items shipped. Please include your unique name of the products and any relevant information about the make and flavoring on the entry form, especially when you have more than one entry in a category.

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Goat Milk Cheese Competition Classes (Amateur)

1. **Soft Cheese** - Natural, unflavored cheeses made from goat's milk. Includes all fresh, soft, rindless, unripened goat milk cheeses. These can be presented in bulk/tub form or molded. There are two sub categories.
 - A. **Unflavored**
 - B. **Flavored**
2. **Surface Ripened Cheese** - Natural surface mold ripened cheeses made from goat's milk. Unflavored (ripened with *P. candidum*, *geotrichum* or other) or flavored with additions such as ash or other natural products will be judged in one category.
3. **Feta Cheese** - These entries can be brined, in oil, with and without flavorings. They will be judged as one category.
4. **Semi Hard and Hard Cheeses** - Cheese with and without flavorings will be judged as one category.

Other Goat Milk Products Competition Classes (Amateur)

5. **Confections** – a sweet product such as candy, fudge, Cajeta, caramels, etc.
6. **Any other edible goat milk product** – be creative, if you can get it to convention, we will judge it!

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Please send completed entry forms to Caroline Lawson by email at tlcgoats@peoplepc.com

Use additional sheets if needed.

Name: _____

Address: _____

Phone number: _____

Email address: _____

ADGA ID# _____

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