



2010 Entry & Information Pack

Hobbyist Cheese Category

Introduction

Welcome! It's fantastic that you have decided to enter the 2010 Cuisine NZ Champions of Cheese Awards. We wish you the best of luck and hope you enjoy the Cheese Awards week. The NZ Cuisine Champions of Cheese Awards is always a must do for cheese lovers in the new calendar year! It gives the public the opportunity to try some of New Zealand's smaller and less well known cheese makers produce.

The Awards are a bi-annual event and are the only national competition of its kind in New Zealand. The Cuisine NZ Champions of Cheese Awards recognise and showcase the crème de la crème of the cheese-making industry.

The Awards are run by the NZ cheese industry for the NZ cheese industry. The Awards are judged independently by an expert team of NZ judges and an international Master of Cheese to ensure professionalism, expert knowledge and credibility.

Definition

Cheeses eligible for this category are those not made for retail distribution. Volume not to exceed 100kg within any 12 month time period.

There are two awards within this category:

- Katherine Mowbray Champion Hobbyist Cheesemaker
- Curds and Whey Champion Hobbyist Cheese

Important Events

Closing Date for Entries and payment: Friday 22 January 2010

Closing Dates for Cheese to arrive:

South Island entries must be received on **Friday 26 February 2010** between 9am and 4pm

North Island entries must be received no later than **Saturday 27 February 2010** between 9am and 1pm

Delivery Location: All cheese must delivered to The Langham Hotel, Liverpool Street Loading Bay, Liverpool St., Auckland 1140

Judging	Sunday 28 February 8am – 5pm The Great Room The Langham
NZSCA AGM	Tuesday 2 March 1.30pm The Greys Room The Langham
Gala Dinner	Tuesday 2 March 6.30pm The Great Room The Langham
CheeseFest	Wednesday 3 March 5 – 8pm The Great Room The Langham



2010 Entry & Information Pack

Hobbyist Category Checklist

Tick off these as you complete them so as not to miss anything.

I have

- Completed the entrant's details
- GST added to entry fee
- Completed the New Cheese sheet
- Completed the Hobbyist entry form

Entries for judging: I have

- Labelled all cheese being entered correctly with correct codes

Rules of Entry 2010 Hobbyist Category

1. All cheeses entered must be produced in New Zealand.
2. The closing date for entries is Friday 22 January 2010. Entries must be accompanied by a cheque or advice of payment by direct credit. Bank Details are as follows:

NZSCA Inc Kiwibank
Penrose Branch
Account Number 38 9001 0453838 01

Entries without accompanying payment will not be accepted.

3. The Entry Fee into the Curds and Whey Champion Hobbyist Cheese category is \$30 +GST per cheese entered and this automatically enters you into the Katherine Mowbray Champion Hobbyist Cheesemaker Award. Entries in the Hobbyist category will not go forward for the 'Champion of Champions' Award or the Champion Artisan Award.
4. Labels for your cheese entries will be sent to you when all entries have been processed. Please ensure that each cheese is labelled with the correct ID number.
5. Disposal of cheese at the end of the competition.
Cheese will be displayed at the CheeseFest event. Hobbyist category Cheeses will not be sold at the Cheese Sale.
6. All entrants agree not to hold the organisers responsible in the event of any accident, loss or damage from whatever cause, arising to any article or exhibit or non-delivery of the same.
7. The organisers reserve the right to cancel or alter categories/classes without notification.
8. The following is a recommendation for the amount of cheese to be sent:

Small cheeses

A minimum of 300g submitted from the same production batch
All pressed cheeses should be entered whole and uncut



2010 Entry & Information Pack

Large cheeses

Recommended minimum of 1kg

9. On arrival all cheeses will be held in chilled storage. On the day prior to judging exhibits will be dealt with in the following manner: The cheeses will be brought to as close as 10 - 12°C overnight prior to judging to be at 12 – 14°C for judging. The cheeses will be re-wrapped after their category has been judged with re-labelling of the unique entry number if necessary. The cheeses will be kept together as a category throughout their movement from storage to judging room and back to storage.

10. All cheese must delivered to The Langham Hotel, Liverpool Street Loading Bay, Liverpool Street, Auckland 1140
South Island entries must be received on Friday 26 February 2010 between 9am and 4pm

North Island entries must be received no later than Saturday 27 February 2010 between 9am and 1pm

Send to:

Cuisine NZ Champions of Cheese Awards
The Langham Hotel,
Liverpool Street Loading Bay,
Liverpool Street, Auckland 1140
Attention: Dianne Kenderdine mob. 0274 717 233

**No identifying packaging, marks or labelling may be visible
on the cheese when it arrives for the judging**

Plastic containers must be plain

Failure to comply may result in disqualification



2010 Entry & Information Pack

CLASS DESCRIPTIONS for classes within Hobbyist Category

1. Fresh Unripened Cheeses

Fresh cheeses prepared for consumption with flavour enhancement through minimal curing / ripening and brining. Mild to high acidity. Flavour range and soft to crumbly textures.

2. Soft Ripened White Mould Rind Cheeses

Cheeses with white surface mould development from *Penicillium Candidum*. Ripening occurs from the rind toward the centre.

3. Semi-Soft Cheeses

Cheeses having pliable, elastic textures and, cured or ripened under 45 days and lacking any propionic eye formation. Flavour development is mild to milky and buttery with some high acidity and tanginess.

4. Firm Cheeses

General Description for cheeses aged over 45 days. Texture can range from a firm, slightly flexible texture to a hard, grating texture.

5. Flavour Added Cheese

Semi-soft or Firm cheeses with flavouring ingredients added, eg. Nuts, herbs, seeds etc.



2010 Entry & Information Pack

Please fill in all details where applicable

Tick each box if yes and leave blank if your answer is no or not applicable to the cheese

CATEGORY	CHEESE NAME	MILK TYPE	CLASS	CLASS NUMBER
Hobbyist Cheese:			Fresh Unripened Cheese	YA
			Feta style cheese	YF
			Soft Ripened	YS
			Semi-soft	YY
			Firm	YO
			Flavour-Added	YK

Please complete a New Cheese Form for any cheese not previously entered in the Cuisine NZ Champions of Cheese Awards



2010 Entry & Information Pack

New Cheese Form

Cheese Name

Category

Class Code

Type of milk (please tick) Cow Goat Sheep Buffalo

Breed (please specify type of Cow, Goat or Sheep)

Is it unpasteurised? Is it Organic?

Type of rind Waxed Clothbound Natural Other

Weight of whole cheese Shape Fat content %

Fat in dry matter% Moisture content%

Age when ripe Type of coagulant

Animal rennet Non animal Specify

Added ingredients (eg chives, annatto)

Unique characteristics (eg washed in wine, from own herd etc)



2010 Entry & Information Pack

Entrants Details - Hobbyist

Contact name

Cheese maker's name

Address

Phone

Fax

Email

Please send completed forms to:

Cuisine NZ Champions of Cheese Awards
PO Box 12092
Penrose
Auckland 1642

Or

Email: nzsca@foodstyling.co.nz

Cheques payable to:

New Zealand Specialist Cheesemakers
Association Inc

Or

Direct Credit

NZSCA Inc,
Kiwibank
Penrose

Account Number 38 9001 0453838 01