

# Royal Welsh Show

18 - 21 July 2022

## Schedule and Rules

# Dairy Produce

South  
Glamorgan  
Exhibition Hall



# ENTER ONLINE

Please click link below to enter

<https://enrolment.engage-powered.com/rwas/signup/launch.aspx?e=1&siteid=NONLS>

Please note that after completing your initial registration you will receive an email from the Royal Welsh Agricultural Society. If you don't receive the email after 10 minutes please check your junk / spam mail.

A Welsh language version of the schedule is available on the RWAS website or a hard copy is available on request

## **Dairy Produce Competition**

On behalf of the Royal Welsh Agricultural Society and in particular the Dairy Produce Committee we are delighted that we are staging the following classification in 2022 again after a period of absence due to the pandemic. We are pleased to offer a platform for producers and to educate the visiting public on the wonderful range of dairy products that is available. The well-established competition has previously attracted many of the Show's 200,000 plus visitors over the four days and aims to showcase Wales' best alongside entries from further afield.

It is an opportunity to showcase UK Dairy Produce and to show support for the industry with an excellent display for the public promoting Welsh food.

We are fortunate to attract judges and partners of note and sincerely hope that you will again support the competition in 2022.

### **DROP OFF & COLLECTION POINT**

Food Centre Wales have kindly offered a drop off and collection point at their Centre for competitors who are unable to deliver their entries to the Show. If you would like to take up this offer then please contact Food Centre Wales directly to arrange.

Contact details:

Food Centre Wales

Horeb Business Park

Horeb

Llandysul

Ceredigion SA44 4JG

Tel No: 01559 362230

Email: [gen@foodcentrewales.org.uk](mailto:gen@foodcentrewales.org.uk)

### **ADDITIONAL SERVICE AVAILABLE**

On delivery of the product please note stewards will assist with the staging of the exhibit if necessary, from Saturday 16 July from 12noon.

If you are interested in this service, please notify the office beforehand.

## Closing date for entries

10 June 2022

## Entry Fee

**£6.00 per entry**

(Inclusive of V.A.T.)

## Points System:

1<sup>st</sup> – 5 points    2<sup>nd</sup> – 3 points    3<sup>rd</sup> – 1 point

## Section Closed for Judging

9.00am – 12.30pm on the first day

## Presentation of Awards

Tuesday 19 July at 2.00pm

**Venue: Dairy Produce Section**

## Contact details

Mrs Bethan Davies

RWAS Ltd.

Llanelwedd

Builth Wells

Powys LD2 3SY



01982 554 411



bethan@rwas.co.uk



rwas.wales

## **Judges**

Mr Martin Mills  
Mr Robert Savage  
Mr John Axon

## **Ice Cream**

Mr Mark Antoneli

## **Champion Welsh produced cheese**

Miss Eurwen Richards

## **Best Organic Dairy Product award**

Mrs Shan James

## **President's Preference**

Mr Harry Fetherstonhaugh OBE FRAgS – 2022 Royal Welsh Agricultural Society, President

## **Assistant Honorary Director**

Mrs Kay Spencer MBE NDD FRAgS

## **Chief Sectional Steward**

Mrs Shan James

## **Stewards**

Mrs Rachel Rowlands MBE  
Mr Gareth Rowlands  
Miss Sarah Byford FRAgS  
Mr Mark Spencer  
Ms Lauren Evans

Mrs Gill Jones  
Mr Mark Jones FCW  
Ms Kirstie Jones FCW  
Mr Jason Francis  
Mrs Alison Francis

## **ACKNOWLEDGMENT**

**The Society acknowledges with thanks the Sponsorship of this Section by:**

**Marks & Spencer PLC**  
**South Caernarfon Creameries**  
**Food Centre Wales**  
**Mrs Kay Spencer**  
**Mr & Mrs Gareth & Rachel Rowlands**  
**Castell Howell Foods**  
**Rachel's**  
**Llanfaes Dairy**

**Refrigeration will be supplied for classes DP5 – 7, 27 – 30, 34 - 44 & 53 - 58**  
**A freezer will be supplied for classes DP45 – 52**

**PLEASE NOTE THAT ALL PACKAGING TO BE UNBRANDED**

**Cheeses may be whole or half blocks.  
The Cheese Variety Should Be Stated On Each Exhibit.**

**"PRESIDENT'S PREFERENCE"**

**All exhibits in the cheese section will be considered for  
this special award**

**FARMHOUSE CLASSES**

Farmhouse category applies to those exhibitors producing cheese from home produced milk or milk from their immediate locality. Traditional farmhouse cheesemaking techniques should have been used.

- DP1 PGI Traditional Welsh Caerphilly
- DP2 Farmhouse hard pressed cheese (excluding PGI Traditional Welsh Caerphilly), (please state variety)
- DP3 Farmhouse smoked cheese, hard pressed
- DP4 Farmhouse cheese open to producer, producing not more than 5 tonnes / week, any variety, cow's milk
- DP5 Cheese, any variety, not cow's milk (please state source on entry form)
- DP6 Cheese, any variety not to exceed 0.5kg any milk
- DP7 **NEW CHEESE** not previously exhibited at the Royal Welsh Show. Any variety, any milk

**CREAMERY CHEDDAR CHEESE CLASSES**

**Cheeses may be whole or half blocks.**

- DP8 Mild Cheddar, coloured, manufactured within the last 5 months
- DP9 Mild Cheddar, white, manufactured within the last 5 months
- DP10 Mature Cheddar, coloured, manufactured within 6 - 12 months
- DP11 Mature Cheddar, white, manufactured within 6 - 12 months
- DP12 Extra Mature Cheddar, coloured, manufactured over 12 months
- DP13 Extra Mature Cheddar, white, manufactured over 12 months
- DP14 Reduced fat cheese (below 24% fat)
- DP15 Half fat cheese (17% - 24% fat)
- DP16 Vegetarian cheese

## REGIONAL CHEESES

- DP17 Cheshire, coloured / non coloured
- DP18 Blue Stilton
- DP19 Lancashire
- DP20 Caerphilly
- DP21 Double Gloucester
- DP22 Red Leicester
- DP23 Wensleydale
- DP24 Any other named variety (natural or reformed)

## SPECIALITY CHEESE CLASSES

**Please state additive on cheese label**

- DP25 Hard cheese, sweet additive
- DP26 Hard cheese, savoury additive
- DP27 Soft cheese, any variety that contains additives
- DP28 Soft cheese, any variety, natural (**no** additives)
- DP29 Blue vein, hard, soft or cream
- DP30 Naturally Smoked cheese
- DP31 Other Smoked cheese
- DP32 Cheese not included in any other class
- DP33 Organic cheese, hard variety
- DP34 Organic cheese, soft variety
- DP35 Halloumi
- DP36 A cheese made by a **NEW EXHIBITOR** not exhibited in the last 5 years. Any variety, any milk. (Please state source on entry form).
- DP37 One 250g pack of convenience cheese (e.g. sliced, diced or grated).

## BUTTER CLASSES

**You can only enter Farm OR Creamery not both**

- DP38 One 250g pack of salted butter, any milk (brick or roll) producing not more than 5kgs / week.
- DP39 One 250g pack of salted creamery butter (brick or roll)
- DP40 One 250g pack of unsalted creamery butter (brick or roll)

## CULTURED CLASSES

**Please state flavour on label**

- DP41 Single carton of flavoured yoghurt
- DP42 Single carton of fruit flavoured yoghurt
- DP43 Single carton of natural yoghurt
- DP44 Single carton of savoury yoghurt

## ICE CREAM & FROZEN PRODUCE CLASSES

**Please state flavour in REFERENCE BOX**

### DAIRY ICE CREAM

- DP45 A carton of vanilla Ice Cream
- DP46 A carton of fruit Ice Cream
- DP47 A carton of any flavour other than fruit Ice Cream
- DP48 A carton of chocolate Ice Cream
- DP49 NEW EXHIBITOR (who has NOT been in the industry more than 5 years) – Single carton of flavoured ice cream.

### FROZEN PRODUCT

- DP50 A carton of any variety sorbet
- DP51 A carton of any variety frozen yoghurt
- DP52 A carton, any variety, not cow's milk

### MILK AND CREAM CLASSES

- DP53 A carton of full fat milk
- DP54 A carton of semi skimmed milk
- DP55 A carton of skimmed milk
- DP56 A carton of fresh single cream
- DP57 A carton of fresh double cream
- DP58 A cultured product other than yoghurt

**No unpasteurised (raw) milk to be used**

### INNOVATION, PROMOTION AND DISPLAY CLASSES

- DP59 A showcase for your product/s. Judged on presentation only  
Size not to exceed 1m square. To be viewed from all sides
- DP60 A Cheese hamper (4-6 cheeses) To be judged on presentation only
- DP61 Export Class. One cheese or portion to be displayed in packaging suitable for export
- DP62 Innovation in Dairy Produce. A sample of a new product, design or package.  
Please state innovation step. Space not to exceed 30cm frontage x 50cm depth.

**Exhibitors may forward company advertisements / information / leaflets which will be displayed next to their exhibits after judging.**



## SPECIAL PRIZES

- SP1 **RWAS Champion Rosette and Champion and Reserve Prize card** will be awarded for Supreme Champion Butter (DP38 – 40)
- SP2 The **Aeron Valley Cheese Masters Perpetual Trophy (David J Ellis)** kindly donated by Aeron Valley Cheese, **£100** kindly donated by Food Centre Wales and Mrs Kay Spencer and **RWAS Champion and Reserve Champion Rosettes and Prize Cards** will be awarded for the Supreme Champion Cheese (DP1 – 37)
- SP3 The **Eurwen Richards Award, £50 and RWAS Prize Card** kindly donated by Food Centre Wales will be awarded for the Best Welsh Produced Cheese
- SP4 The **Caws Cenarth Perpetual Trophy\*\*\* and RWAS Prize Card** kindly donated by Gwynfor and Thelma Adams will be awarded for 'Excellence in Cheese Making' to the exhibitor gaining the highest number of points in the Farmhouse and Speciality Classes (DP1 – 7 & DP25 – 37)
- SP5 The **Marks and Spencer Perpetual Trophy\*\*\* and RWAS Prize Card** will be awarded for the 'Best Regional Cheese' selected from the Regional Cheese Classes (DP17 – 24)
- SP6 A special **RWAS Prize Card & Rosette** will be awarded to the winning exhibit in the "President's Preference" in the Cheese section
- SP7 The **Food Centre Wales Award and £100** kindly donated by Food Centre Wales will be awarded for the Supreme Champion in the Ice Cream section (DP45 -49)
- SP8 The **Mr & Mrs Gareth & Rachel Rowlands Award, £50 and RWAS Prize Card** kindly donated by Mr & Mrs Rowlands will be awarded for the Best Organic Dairy Product

**\*\*\* Non Society**

# RULES & REGULATIONS

## 1 **DELIVERY OF EXHIBITS**

Exhibits must be staged between **2.00pm** and **6.45pm** on **Sunday 17 July 2022** or between **7.00am** and **8.00am** on **Monday 18 July 2022**.

## 2 **COLLECTION OF EXHIBITS**

The collection ticket enclosed with passes allows:

### **PEDESTRIAN ENTRY ONLY from 5.30pm**

All exhibits must remain on display for the four days of the Show and must be collected between **5.30p.m. and 7.00p.m. (ON FOOT ONLY)** on Thursday 21 July. Access will be allowed for exhibitors issued with a **SGEH Competitive Section Service Car Park Pass (Red) AFTER 7.00PM ONLY (SUBJECT TO THE DEPARTURE OF LIVESTOCK VEHICLES)**. Any exhibit left in the Hall after 7.30p.m. on the last evening will be the responsibility of the exhibitor.

**These times will be confirmed in your letter to exhibitors, which must be checked prior to your arrival.**

- 3 No responsibility will be accepted by the Society for loss or damage to exhibits or any part thereof, during or after the exhibition nor will the Society be responsible for the loss of any item in transit to, or from, or in the Showground.
- 4 The Society has disbanded the cooler unit and therefore can no longer guarantee that exhibits will be held at 10° C or lower during the period of the Show. The exception being for Ice Cream and chilled products which will be stored at -18° or 5° respectively. Products not held at the temperature required by law (Food Safety Act 1990) must not be sold.
- 5 **All exhibits to be Non Branded**
- 6 Badly deteriorated food will be discarded at the discretion of the stewards concerned.
- 7 All samples must be commercially produced to food hygiene and safety standards. Kitchen samples not permitted. **A minimum food rating of 3 and above must apply.**
- 8 Prizes will be awarded or withheld at the discretion of the judges whose decision is final.
- 9 The Royal Welsh Agricultural Society is committed to protecting your personal data and processing it only in accordance with legal requirements. For more details you should request a copy of our GDPR policy. We process your personal data as it is necessary for the performance of our contract with you to facilitate your entry to the Show. We will not transfer your data outside of the UK & EEA (European Economic Area) and will not share your data with third parties. Results will also be circulated with members of the Press and published on our website. We retain your data in accordance with our retention schedule to simplify future applications. You have various rights in the data we hold including rectification and objecting to processing.
- 10 Protests. Any protest must be made in writing and handed in to the Chief Sectional Steward within two hours of judging, together with a deposit of £25.00 which will be returned if the protest is upheld.

## SPECIAL CONDITIONS

- 11 **'Exhibitors are asked to state on their exhibits the type of milk and additive / variety of the product.'**
- 12 White tiles will be provided for the staging of butter.
- 13 **Exhibitors may forward company advertisements / information / leaflets which will be displayed next to their exhibits after judging.**

LLANFAES  
**Dairy**  
ICE CREAM

*Small  
Batch*

.....  
ARTISAN

**ICE**

CREAM

.....

**#ChilledinBrecon**

19 Bridge Street, Brecon.

DOWNLOAD  
OUR APP



[Llanfaesdairy.com](http://Llanfaesdairy.com)

Mae'n bleser gan Ganolfan Bwyd Cymru noddi'r  
Adran Cynnyrch Llaeth yn Sioe Frenhinol Cymru.  
Dymunwn pob lwc i bawb sydd yn cystadlu.



Canolfan Bwyd **Cymru**  
Food Centre **Wales**

[www.foodcentrewales.org.uk](http://www.foodcentrewales.org.uk)

[gen@foodcentrewales.org.uk](mailto:gen@foodcentrewales.org.uk)

01559 362230

Food Centre Wales is pleased to be sponsoring the  
Dairy Produce Section at the Royal Welsh Show.  
We wish all entrants good luck in the competition.

Canolfan Bwyd Cymru  
Parc Busnes Horeb  
Horeb  
Llandysul  
Ceredigion  
SA44 4JG



Food Centre Wales  
Horeb Business Park  
Horeb  
Llandysul  
Ceredigion  
SA44 4JG



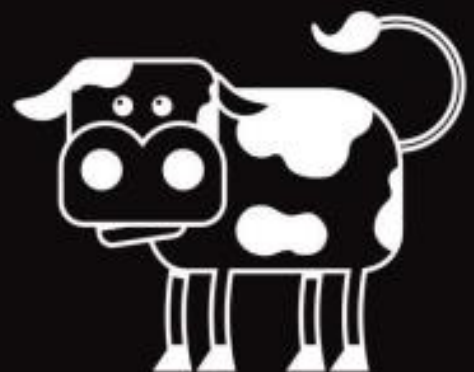
# ROYAL WELSH SHOW

Marks & Spencer is proud to support the British Dairy Industry.

Come and join us at our stand on Avenue K.

We look forward to seeing you there.

**M&S**  
— FOOD —



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WE ARE DELIGHTED TO BE SPONSORING THE  
DAIRY PRODUCE SECTION  
AT THIS YEAR'S ROYAL WELSH SHOW

RACHEL'S DAIRY LTD. ABERYSTWYTH, WALES, SY23 3JQ  
rachelsorganic.co.uk 01737 783 741

# Deep Underground in Wales...

...DRAGON CAVERN AGED CHEDDAR HAS BEEN MATURING IN PARTNERSHIP WITH LLANFAIR SLATE CAVERNS, ADDING A REAL DEPTH OF FLAVOUR TO OUR WELSH CHEESE.

Made to a bespoke recipe at our creamery on the Llyn Peninsula, it is then transported to Llanfair Slate Caverns near Harlech and left to age deep within the cavern.

This traditional ageing process takes place in the original mining caverns, which have been transformed into cheese caves.

Made using only Welsh milk from our farmer cooperative members, our Welsh Cavern Aged Cheddar has true provenance and its story is steeped in Welsh history.

