



Entry forms due by July 31, 2009

Entry fee - \$50.00 per entry

Sample delivery days – August 12 and 13

SPECIAL RULES

1. ENTRY FEE is \$50.00 for each item entered. Entry fee must accompany entry form. Mail entry forms to: L.A. County Fair, Attn: Dairy Products, P.O. Box 2250, Pomona, CA 91769.
2. All samples must meet the standards of the California State Food and Agriculture Code and are subject to testing at the discretion of the Fair management and/or judges.
3. **One sample** must be submitted when in consumer size packages. One empty container of each product must be submitted when available for display purposes. (If empty container is unavailable, please send additional sample for display.)
4. **SAMPLES FOR JUDGING:** Samples for judging must be delivered to the Dairy Products Department located at Avalon on the Fairgrounds. Enter at Gate 1 off of McKinley Ave. Deliveries must be made August 12 and 13 between 9 am and 4 pm. Samples may also be delivered on August 15 by appointment only. **Samples sent should be addressed to L.A. County Fair, ATTN: Dairy Products, 1101 W. McKinley Ave., Pomona, CA 91768.** Shipment must be prepaid and packed in a proper container with an **adequate** amount of proper refrigerant (dry ice for ice cream and ice or “blue ice” for all others) to insure samples are received at the proper temperature. Warning: Don't short this! Damaged or warm samples will not be judged.
5. If you are entering more than 10 samples, please call (909) 865-4238 for an appointment time slot to deliver your samples.
6. Copies of official scores and results will be mailed to all exhibitors by Wednesday, September 9, 2009. Results will not be given by telephone, but can be found on the Fair's website at www.lacountyfair.com by August 29, 2009.
7. Closed judging begins on Saturday, August 15.

AWARDS FOR ALL DAIRY PRODUCTS

All samples scoring:

- 98% or over Gold Medal
- 95% - 98% Silver Medal
- 92% - 94% Bronze Medal

Our thanks to the following dairy processors for their participation in 2008:

- Alta Dena Certified Dairy
- American Dairy Brands
- Cacique Cheese
- Cowgirl Creamery
- Cowlicks Ice Cream Company
- DCI Cheese Company
- Dean Foods Company of California, Inc.
- Dr. Bobs Handcrafted Ice Creams
- Driftwood Dairy
- Fagundes Old-World Cheese
- Fence Line LLC
- Fiscalini Cheese Company
- Heartland Farms
- Hidden Springs Creamery
- Hollandia Dairy, Inc.
- Joseph Gallo Farms
- Karoun Dairies Inc.
- KS&A Orchards
- La Michoacana
- MILK
- Mootime Creamery
- Morningstar Foods, LLC
- Nanas Ice Creamery
- Nicolau Farms
- Old Chatham Sheephearding Company
- Old Home Foods
- Organic Pastures Dairy Company, LLC
- Pineland Farms Creamery
- Point Reyes Farmstead Cheese Company
- Ralphs Grocery Company
- Redwood Hill Farm & Creamery
- Rising Sun Farms
- Royal Ice Cream
- Safeway Inc., L.A. Milk
- Safeway Phoenix Ice Cream
- Sierra Cheese Mfg. Company, Inc.
- Sierra Nevada Cheese Company
- Snowbear Frozen Custard
- Soledad Goats
- Swiss Dairy
- Three Sisters Farmstead Cheese
- Thrifty Ice Cream
- Winchester Cheese Company

FLUID MILK AND CREAM DIVISION 1505

Ultra-pasteurized or UHT products may be substituted or added as a second entry in this division. Please note type of heat treatment on the entry form.

Exhibitors may submit three entries, each of a different flavor, in classes 13 through 17.

Class

- 1- Grade A Pasteurized Milk
- 2- Grade A Pasteurized 2% Reduced Fat Milk
- 3- Grade A Pasteurized Fresh Acidophilus, Low Fat
- 4- Grade A Pasteurized 1% Low Fat Milk
- 5- Grade A Pasteurized Nonfat/Fat Free Milk
- 6- Grade A Pasteurized Goat Milk
- 7- Grade A Pasteurized Light/Table Cream 18% Milk Fat
- 8- Grade A Pasteurized Cream 30% Milk Fat
- 9- Grade A Pasteurized Heavy Cream 36% Milk Fat
- 10- Manufacturing Cream 36% Milk Fat
- 11- Latin American/Hispanic Style Cream (Crema)
- 12- Grade A Half and Half
- 13- Pasteurized Pressurized Cream, Cans
- 14- Grade A Pasteurized Chocolate Flavored Milk
- 15- Grade A Pasteurized Chocolate Flavored Reduced Fat Milk
- 16- Grade A Pasteurized Chocolate Flavored Low Fat Milk
- 17- Grade A Pasteurized Chocolate Flavored Nonfat Milk
- 18- Other, Grade A Pasteurized Flavored Milk
- 19- Other, Grade A Pasteurized Flavored Reduced Fat
- 20- Other, Grade A Pasteurized Flavored Low Fat Milk
- 21- Other, Grade A Pasteurized Flavored Nonfat Milk
- 22- Pasteurized Dairy Beverage
- 23- Other

Fluid Milk, Cream, and Flavored Milk Scorecard

Flavor and Odor.....	40%
Bacteria.....	40%
Composition.....	20%
Total.....	100%

CULTURED LIQUID PRODUCTS DIVISION 1510

Exhibitors may enter twelve entries in classes 4 and 6.

Class

- 1- Grade A Cultured Buttermilk
- 2- Grade A Cultured Latin American/Hispanic Style Buttermilk
- 3- Grade A Pasteurized Liquid Kefir
- 4- Grade A Pasteurized Liquid Flavored Kefir
- 5- Grade A Liquid Yogurt, Plain
- 6- Grade A Liquid Yogurt, Flavored

Cultured Liquid Products Scorecard

Flavor.....	40%
Texture and Body	40%
Appearance and Color.....	20%
Total.....	100%



**SOUR CREAM
DIVISION 1515**

Class

- 1- Grade A Sour Cream
- 2- Grade A Light Sour Cream/Sour Half and Half
- 3- Grade A Nonfat Sour Cream
- 4- Grade A Latin American/Hispanic Style Sour Cream (Crema)
- 5- Grade A Flavored Sour Cream
- 6- Other

**YOGURT
DIVISION 1520**

Class

- 1- Plain, Unflavored, Nonfat
- 2- Plain, Unflavored, Low Fat
- 3- Plain, Unflavored, Whole Milk
- 4- Plain, Unflavored with Fruit on the Bottom, Whole Milk
- 5- Plain, Unflavored with Fruit on the Bottom, Low Fat
- 6- Plain, Unflavored with Fruit on the Bottom, Nonfat
- 7- Flavored with Fruit on the Bottom, Whole Milk
- 8- Flavored with Fruit on the Bottom, Low Fat
- 9- Flavored with Fruit on the Bottom, Nonfat
- 10- Pre-stirred Flavored or Bulky Blended, Whole Milk
- 11- Pre-stirred Flavored or Bulky Blended, Low Fat
- 12- Pre-stirred Flavored or Bulky Blended, Nonfat
- 13- Other

Sour Cream and Yogurt Scorecard

Flavor.....	40%
Texture and Body	30%
Appearance and Color	20%
Adjustment.....	10%
Total.....	100%

**BUTTER
DIVISION 1525**

No restrictions on number of entries for class 4; however, entries shall not be duplicate varieties. Include variety or flavor on entry form.

Class

- 1- Butter, salted
- 2- Butter, sweet (unsalted)
- 3- Butter, whipped
- 4- Butter, flavored (spice, garlic, herb, etc.)
- 5- Other

Butter Scorecard

Flavor.....	40%
Body and Texture	40%
Color	10%
Salt	10%
Total.....	100%



CHEESE DIVISION 1530

Class

- 1- Cheddar, Mild (0-3 months)
- 2- Cheddar, Medium (3 to 6 months)
- 3- Cheddar, Sharp (6 months to 1 year)
- 4- Cheddar, Aged (1-2 years)
- 5- Cheddar, Aged (2 years or longer)
- 6- Bandaged Cheddar, Mild to Medium
- 7- Bandaged Cheddar, Sharp
- 8- Bandaged Cheddar, Aged
- 9- Colby
- 10- Monterey Jack
- 11- Marbled Curd Cheese
- 12- Rinded Swiss Style Cheese
- 13- Rindless Swiss Style Cheese
- 14- Mozzarella
- 15- Mozzarella, Part Skim
- 16- Provolone, Mild
- 17- Provolone, Aged
- 18- Ricotta
- 19- Parmesan
- 20- Baby Swiss Style
- 21- Feta
- 22- Feta, Flavored
- 23- Havarti
- 24- Havarti, Flavored
- 25- Gorgonzola
- 26- Gruyere
- 27- String Cheese
- 28- Cottage Cheese
- 29- Fresh Mozzarella
- 30- Blue Veined, Exterior Molding
- 31- Blue Veined
- 32- Brick, Muenster
- 33- Brie
- 34- Camembert & Other Surface (Mold) Ripened Cheeses
- 35- Edam
- 36- Gouda
- 37- Gouda, Aged
- 38- Gouda, Flavored
- 39- Quesos Frescos
- 40- Quesos para Fundir
- 41- Smear Ripened Soft & Semi-Soft Cheeses
- 42- Smear Ripened Hard Cheeses
- 43- Pepper Flavored American Style Cheeses (Cheddar, Colby, Jack)
- 44- Pepper Flavored Cheeses (Other Natural Styles)
- 45- Flavored Soft Cheeses
- 46- Flavored Semi-Soft Cheeses
- 47- Flavored Hard Cheeses
- 48- Flavored Cheeses with Sweet or Dessert Condiments
- 49- Smoked Cheeses
- 50- Open Class Soft Cheeses
- 51- Open Class Semi-Soft Cheeses
- 52- Open Class Hard Cheeses
- 53- Reduced Fat Cheese
- 54- Low Fat Cheese

- 55- Cold Pack Cheese
- 56- Spreadable Cheeses
- 57- Flavored Spreadable Cheeses
- 58- Pasteurized Process Cheeses
- 59- Flavored Pasteurized Process Cheeses

GOAT'S MILK CHEESES

- 60- Soft Goat's Milk Cheeses
- 61- Flavored Soft Goat's Milk Cheeses
- 62- Surface (Mold) Ripened Goat's Milk Cheeses
- 63- Semi-Soft Goat's Milk Cheeses
- 64- Flavored Semi-Soft Goat's Milk Cheeses
- 65- Hard Goat's Milk Cheeses

SHEEP & MIXED MILK CHEESES

- 66- Soft Sheep's Milk & Mixed Milk Cheeses
- 67- Flavored Soft Sheep's Milk & Mixed Milk Cheeses
- 68- Surface (Mold) Ripened Sheep's Milk & Mixed Milk Cheeses
- 69- Semi-Soft Sheep's Milk & Mixed Milk Cheeses
- 70- Flavored Semi-Soft Sheep's Milk & Mixed Milk Cheeses
- 71- Hard Sheep's Milk Cheeses
- 72- Hard Mixed Milk Cheeses

Cheese Scorecard

Flavor.....	40%
Texture and Body	30%
Finish	15%
Color	15%
Total.....	100%



FROZEN DAIRY DESSERT DIVISION 1545

- Category I – All Natural Flavoring
 Category II – Natural Flavor Predominating with Artificial Flavor
 Category III – Artificial Flavor Predominating
 * Classes may enter a maximum of 12 items.
 ** Different fat levels only, in any case, no duplicates in it or any other class.

Plain Sweet Cream or Unflavored Ice Cream

Class

- 1- Nonfat
- 2- Low Fat
- 3- Light
- 4- Reduced Fat
- 5- Italian Gelato
- 6- Ice Cream (full fat)
- 7- **Premium Ice Cream, greater than 12% fat

Vanilla Ice Cream

- 8- Nonfat, Category I
- 9- Low Fat, Category I
- 10- Light, Category I
- 11- Reduced Fat, Category I
- 12- Italian Gelato, Category I
- 13- Vanilla Ice Cream, 10% Butterfat, Category I
- 14- **Premium Vanilla Ice Cream, greater than 12% fat, Category I
- 15- Nonfat, Category II
- 16- Low Fat, Category II
- 17- Light, Category II
- 18- Reduced Fat, Category II
- 19- Italian Gelato, Category II
- 20- Vanilla Ice Cream, 10% Butterfat, Category II
- 21- **Vanilla Ice Cream, greater than 12% fat, Category II
- 22- Nonfat, Category III
- 23- Low Fat, Category III
- 24- Light, Category III
- 25- Reduced Fat, Category III
- 26- Italian Gelato, Category III
- 27- Vanilla Ice Cream, 10% Butterfat, Category III
- 28- **Vanilla Ice Cream, greater than 12% fat, Category III



Note: For class 29 - 31, include butterfat % and category on entry form.

For classes 33 – 39, use simple description on entry form (example; Strawberry Vanilla, Almond, and Pralines, etc.). Unflavored base may be in place of Vanilla. Do not enter Chocolate/Fudge Marbles. Do not enter unique or strong flavors in these classes. For unique or strong flavors see classes 109 - 117.

- 29- Custard or French Vanilla Ice Cream, Category I, II or III
- 30- Plain White Base or Vanilla Ice Cream, sweetened with fruit juice
- 31- Plain White Base or Vanilla Ice Cream, sweetened with honey
- 32- Frozen Yogurt, Vanilla
- 33- *Nonfat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 34- *Low fat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 35- *Light. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 36- *Reduced Fat. Plain White Base or Vanilla Ice Cream, with nuts, candy, cookies, or fruit
- 37- *Italian Gelato. Plain White Base or Vanilla, with nuts, candy, cookies, or fruit
- 38- * Plain White Base or Vanilla Ice Cream (full fat), with nuts, candy, cookies, or fruit
- 39- *Sherbet with Vanilla Ice Cream (ripple, checkerboard, etc.)

Strawberry Ice Cream

- 40- Nonfat Strawberry, Category I
- 41- Low Fat Strawberry, Category I
- 42- Light Strawberry, Category I
- 43- Reduced Fat Strawberry, Category I
- 44- Strawberry Italian Gelato, Category I
- 45- Strawberry Ice Cream, Category I
- 46- **Premium Strawberry Ice Cream, greater than 12% fat, Category I
- 47- Nonfat, Category II
- 48- Low Fat, Category II
- 49- Light, Category II
- 50- Reduced Fat, Category II
- 51- Italian Gelato, Category II
- 52- Strawberry Ice Cream, Category II
- 53- **Strawberry Ice Cream, greater than 12% fat, Category II
- 54- Nonfat Strawberry, Category III
- 55- Low Fat Strawberry, Category III
- 56- Light Strawberry, Category III
- 57- Reduced Fat Strawberry, Category III
- 58- Strawberry Italian Gelato, Category III
- 59- Strawberry Ice Cream, Category III
- 60- **Strawberry Ice Cream, greater than 12% fat, Category III



Fruit Flavors other than Strawberry.
(See classes 110 – 118 mixed for flavors such as Neapolitan, Spumoni, or strong flavors such as Mint, Candy Cane, Tea, etc). Use simple description on entry form (example; Apple Pie, Cherry with Nuts, etc).

- 61- *Nonfat Ice Cream, other fruit flavors
- 62- *Low Fat Ice Cream, other fruit flavors
- 63- *Light Ice Cream, other fruit flavors
- 64- *Reduced Fat Ice Cream, other fruit flavors
- 65- *Italian Gelato, other fruit flavors
- 66- *Ice Cream (full fat), other fruit flavors
- 67- *Premium Ice Cream, greater than 12% fat, other fruit flavors
- 68- *Fruit Flavored Ice Cream, with honey
- 69- *Frozen Yogurt Low Fat, fruit flavored (no fruit added)
- 70- *Frozen Yogurt Nonfat, bulky fruit flavored (with fruit)
- 71- *Frozen Yogurt Low Fat, bulky fruit flavored (with fruit)
- 72- *Frozen Yogurt, fruit flavored (no fruit added)
- 73- *Frozen Yogurt, bulky fruit flavored (with fruit)
- 74- *Sherbet
- 75- *Fruit Sorbet
- 76- Organic

Chocolate Ice Cream

- 77- Chocolate Nonfat, Category I
- 78- Chocolate Low Fat, Category I
- 79- Chocolate Light, Category I
- 80- Chocolate Reduced Fat, Category I
- 81- Chocolate Italian Gelato, Category I
- 82- Chocolate Ice Cream (full fat), Category I
- 83- **Premium Chocolate Ice Cream, greater than 12% fat, Category I
- 84- Chocolate Nonfat, Category II
- 85- Chocolate Low Fat, Category II
- 86- Chocolate Light, Category II
- 87- Chocolate Reduced Fat, Category II
- 88- Chocolate Italian Gelato, Category II
- 89- Chocolate Ice Cream (full fat), Category II
- 90- **Premium Chocolate Ice Cream, greater than 12% fat, Category II
- 91- Chocolate Nonfat, Category III
- 92- Chocolate Low Fat, Category III
- 93- Chocolate Light, Category III
- 94- Chocolate Reduced Fat, Category III
- 95- Chocolate Italian Gelato, Category III
- 96- Chocolate Ice Cream (full fat), Category III
- 97- **Premium Chocolate Ice Cream, greater than 12% fat, Category III
- 97- Nonfat Frozen Yogurt, chocolate
- 98- Low Fat Frozen Yogurt, chocolate
- 99- Frozen Yogurt, chocolate

Note: For classes 108 – 117, use simple description on entry form (example; Chocolate Almond, etc.). Do not enter unique or strong flavors in these classes. For unique or strong flavors see classes 110 - 117.

- 100- *Nonfat Chocolate Ice Cream, with nuts, candy, cookies, or fruit
- 101- *Low Fat Chocolate Ice Cream, with nuts, candy, cookies or fruit
- 102- *Light Chocolate Ice Cream, with nuts, candy, cookies, or fruit
- 103- *Reduced Fat Chocolate Ice Cream, with nuts, candy, cookies, or fruit
- 104- *Italian Gelato Chocolate, with nuts, candy, cookies, or fruit
- 105- *Chocolate Ice Cream (full fat), with nuts, candy, cookies, or fruit
- 106- *Nonfat Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit
- 107- *Low Fat Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit
- 108- *Frozen Yogurt, Chocolate with nuts, candy, cookies, or fruit

Other flavors, not previously described. Use simple description on entry form (example; Coffee, Mint, Chocolate/Fudge Marbles, Swirls, Neapolitan, Spumoni, etc).

- 109- *Nonfat
- 110- *Low Fat
- 111- *Light
- 112- *Reduced Fat
- 113- *Italian Gelato
- 114- *Ice Cream (full fat)
- 115- *Nonfat Frozen Yogurt
- 116- *Frozen Yogurt
- 117- *Ice Cream Novelties, Bars, and Sandwiches

Frozen Yogurt and Ice Cream Scorecard

Flavor.....	40%
Texture and Body	30%
Melting Quality	5%
Color	10%
Adjustment.....	15%
Total.....	100%





LOS ANGELES INTERNATIONAL DAIRY COMPETITION

ENTRY FORM

Entry Form and Fees Due by July 31, 2009

Leave Blank	Division Number	Class Number	Brand/Trademark Name	Simple Item Description	Flavor

Total number of entries _____ x \$50.00 = \$ _____ Total amount enclosed _____ Please make checks payable to Los Angeles County Fair

Credit card # _____ Expiration _____ Name on card _____
(Visa, MasterCard, American Express, or Discover only)

Total Amount Enclosed \$ _____

Exhibitor Name _____ Address _____

City _____ Zip _____ State _____

Contact Person _____ Telephone _____ E-mail _____

Mail Dairy Entry Form and Products to: L.A. County Fair, Attn: Dairy Products, 1101 W. McKinley Ave., Pomona, CA 91768. For more information, please call Jill Roman at (909) 865-4238 or Amy Pond at (909) 865-4043, or e-mail at roman@fairplex.com. **Entry form may be photocopied.**

GENERAL RULES & REGULATIONS

ENTRIES

1. Entries in all divisions are open to the world unless otherwise stated.
2. All entries must be on official forms furnished by the Fair, properly filled in and signed, and must reach the Fair office on or before the entry closing date. **ENTRY FEES MUST BE ENCLOSED WITH ENTRY FORM.**
3. Substitutions may be made only in the same division of original entry. Substitutions without a penalty may be made only:
 - a) When two or less substitutions are made by an exhibitor in one division.
 - b) If completed at least 24 hours before judging is scheduled to begin.
 - c) A penalty of \$5.00 must be paid for each substitution made after the 24-hour period prior to the time of judging, or in excess of two in the same division as permitted in 3a.
4. All signatures and information necessary to determine that the exhibit is eligible must be on the entry form and all fees (including penalties) must be paid before judging of the class has started.
5. Requests for entry fee refunds must be made in writing to the Fair and are made only because of sickness, accident, or death, cancellation of a class.
6. Should an entry be made and canceled or not exhibited, the entry fee will not be refunded. Overpayments of entry fees under \$5.00 will not be refunded. A \$25.00 penalty will be assessed for returned checks.
7. Unless a specific provision is made in this handbook, exhibitors must be the bona fide owners of all entries.
8. A complete exhibit, eligible in more than one division and/or class, shall be entered and judged only in the division and/or class for which it best qualifies. Exhibits not properly entered may be placed in the proper class by Fair management whose decision may only be changed by the judge.
9. Any exhibit sent by mail, freight, or express must be prepaid. No exhibits will be accepted for which carrier charges have not been prepaid.
10. The Los Angeles Fair Association reserves the right to amend and add to these rules and empowers the Executive Committee with the final and absolute right to interpret all rules and regulations and arbitrarily settle and determine all matters, questions, and differences in regard thereto.

JUDGING

11. THE JUDGES' DECISION SHALL BE FINAL.
12. No person shall act as a judge in any division in which he or a member of his immediate family is an exhibitor or an agent.
13. Any person attempting to influence the judges in their decisions in any manner will forfeit all awards and will be excluded from all competitions and exhibitions.
14. Judges will be expected, whenever possible and reasonable, to give reasons for their decisions, embracing the value and desirable qualifications of the articles and products for which awards are made.
15. The judges shall disqualify or transfer to the correct class any entry which is not a true representative of the division or class in which it is entered.

