

Topsham Open Cheese Challenge 2010

Scoring was based on the following; 1st choice = 5 points / 2nd choice = 3 points / 3rd choice = 2 points / chosen as part of top 5, but not in top 3 = 1 point. Over

100 entries - shown below in total points scored / number of times selected / number of times selected as favourite /average score - when selected

Entry	Place		Total Score	Selected	Max Score	Ave Score
19	1	Camembert soaked in Calvados	128	40	16	3.2
9	2	Coastal Cheddar - sweet crunchy mature cheddar, inspired by the sea	92	29	10	3.2
7	3	Cornish Blue - multi award winning - the Westcountrries answer to stilton	91	36	3	2.5
13	4	Brebirousse D'Argental (brie style, square Ewes' milk cheese with a natural orange flared rind)	84	38	8	2.2
20	5	Smokey Goat - hard goats cheese, naturally smoked over oak chips	75	31	6	2.4
5	6	Chilli Smoked - a cheeky combination of smoke and spice, with a sweet cheddar base	72	27	6	2.7
11	7	Picos Blue - cows milk - traditional rennet - wrapped in leaves & matured for 3 months in caves in spanish mountians &	67	27	6	2.5
1	8	Dorset Red - not quite either red leicester or cheddar, made with dorset milk and naturally smoked	63	17	9	3.7
6	9	Godminster Organic - vintage cheddar made from Somerset Organic milk	61	23	4	2.7
4	10	Cornish Yarg - cows milk cheese with a mild creamy flavour & finished with stingy nettle wrap	57	25	3	2.3
3	11	Cropwell Bishop Organic Stilton - made to the traditional recipe & matured for 12-14 weeks	56	24	3	2.3
8	12	Goats cheese with Cranberries - tart, creamy and just a little bit goaty!	52	20	5	2.6
14	13	Mimolette - cows milk - the French stole the 'double edam' recipe and made it their own - annotto gives the colour	51	26	3	2.0
12	14	West Country Cheddar with herbs & garlic - delicious savoury cheese	38	18	3	2.1
2	15	Quicke's Mature Cheddar - made in Devon with milk from their own farm	37	17	2	2.2
15	16	Ardrahan (washed rind, semi soft cows' milk cheese from Mary Burns in Kanturk. Pungent aroma, honey colour)	37	21	1	1.8
16	17	Wensleydale with Cranberries - is it cheese or dessert? Sweet and more'ish	35	13	4	2.7
18	18	Lincolnshire Poacher - 14-16 months old hard cheese, good up front flavour with a rindy finish	35	22	2	1.6
10	19	Double Gloucester with spring onion - does exactly what it says on the tin!	28	13	1	2.2
17	20	Edam - it's red, mild and rubbery - but the kids love it!	8	4	0	2.0