TASTE THE CABOT DIFFERENCE

Home of the WORLD’S BEST CHEDDAR & other award-winning DAIRY PRODUCTS.

cabotcheese.coop
A History of Family, Fine Craftsmanship & Award-Winning Products

Cabot Creamery is a dairy farm family cooperative owned and operated by its members from New England and Upstate New York. 100% of profits go to our farmer owners. We value community, craftsmanship and local ownership, and we support the places where our families and consumers live and do business.

The cooperative was founded in 1919 when 94 farms located in and around Cabot Vermont joined together to purchase the local creamery and set about to expand distribution of their milk and butter to Boston and throughout New England.

In 1930, the company hired its first cheesemaker and began making Cheddar. In the following years, Cabot’s membership grew, even as the number of dairy farms in New England declined.

The 1990’s began an impressive twenty five year run for Cabot, winning every major award for taste, including multiple wins at the U.S. and World Championship Cheese Contests. And it was in 1992 that Cabot merged with the farm family owners of Agri-Mark, a southern New England co-op dating back to 1918.

In 2003, New York’s McCadam Cheese joined the farm family owners of Cabot and Agri-mark, adding New York style Cheddar, Muenster, Swiss and Provolone to the offerings.

Every Cabot and McCadam product is packed full of great taste and family pride that comes from generations of traditional cheesemaking. We carefully craft our all-natural dairy products and cheeses from the freshest milk and finest ingredients to assure uncompromised taste and quality.

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World Championship Cheese Contest
- 2019 -
1st Place, Medium Cheddar
1st Place, Extra Sharp Cheddar
1st Place, Unsalted Butter
2nd Place, Extra Sharp Cheddar
2nd Place, Sharp Cheddar
2nd Place, Unsalted Butter
2nd Place, Salted Butter
3rd Place, 50% Reduced Fat Jalapeño Cheddar
3rd Place, Cottage Cheese
3rd Place, Colby Jack Cheese Cracker Cuts
3rd Place, Everything Bagel Cheddar
3rd Place, Cave Aged Cheddar

American Cheese Society
- 2018 -
Silver Medal, Sour Cream
Bronze, Old School Cheddar

World Championship Cheese Contest
- 2018 -
Best of Class, Mild Cheddar
Best of Class, Medium Cheddar
Best of Class, Monterey Jack Cheese
Silver Medal, Plain Greek Yogurt
Bronze Medal, Colby Jack
Bronze Medal, Sharp Slice Cheddar
Bronze Medal, Salted Butter
Bronze Medal, Medium Cheddar

American Cheese Society
- 2017 -
Silver Medal, Jalapeno Light Cheddar
Silver Medal, Vintage Choice Cheddar
Silver Medal, Salted Butter
Silver Medal, Cottage Cheese
Bronze Medal, Lamberton Cheddar
Bronze Medal, Monterey Jack Cheese
Bronze Medal, Pepper Jack Cheese
Bronze Medal, Old School Cheddar
Bronze Medal, Sour Cream
CABOT BUTTER – A SOLID WINNER
Salted & Sweet Cream Butter Solids
Butter Cups • 83% Euro Style • Cubes

Made exclusively from farm-fresh cream, our award-winning butters come with a pinch of salt or as pure, sweet cream butter. All are magnificent when it comes to sautéing, clarifying, and all around taste.

Cabot butters are Kosher (OU-D) certified.

VERMONT SHARP SHREDS
All-Natural Ingredients

The great flavor and meltability of our award-winning Vermont cheddar; now in a convenient 5-lb bag! The distinctive, buttery tang and deep cheddar flavor of our shreds makes it a standout ingredient in your recipes.
LIGHT CHEDDARS – SACRIFICE NOTHING

Sharp 50% Light Cheddar • Sharp 75% Extra Light Cheddar

FITNESS MAGAZINE chose Cabot as maker of “The Best Low Fat Cheese,” praising its taste, texture and smooth-as-velvet melting qualities – hallmarks of all of our reduced-fat cheddars.

HEALTH MAGAZINE selected Cabot’s Sharp Extra Light Cheddar as “Best Cheese” in its “Best Of Food Awards,” with taste, nutrition and convenience receiving top marks.

SLICING LOAVES

From Cabot & McCadam

Between them, the two award-winning cheesemakers offer 10 flavors and styles of cheese for your slicing program. Our same award-winning cheeses in a convenient food service size for your deli:

**CABOT LOAVES:**
- Mild White Cheddar • Mild Yellow Cheddar • Sharp White Cheddar • Monterey Jack • Pepper Jack • White American • Yellow American

**MCCADAM LOAVES:**
- Muenster • Jalapeño Muenster • Provolone • Swiss

AGED CHEDDAR SLICE CONVENIENCE PACK

Sharp Cheddar

Boost the flavor in your sandwiches and burgers with the World’s Best Cheddar! Now Cabot Sharp is available in 2.5 lb trays of convenient, 3/4 oz. slices. We’ve done the portion-control and prep work for you, so you can save time and put away the slicer.
ALL NATURAL CHEESES FROM SKILLED CHEESEMAKERS

Current Cheddar • Mild Cheddar • Medium Cheddar • Sharp Cheddar • Extra Sharp Cheddar • Seriously Sharp Cheddar • Private Stock Cheddar

Cabot’s specialty, traditional, flavored and light cheeses boast an impressive history of victories at major national and international competitions. We have taken top honors at the World Championship Cheese Contest, National Milk Producers Federation, International Fancy Food Show, U.S. Championship Cheese Contest and the American Cheese Society Competition. McCadam’s Muenster, Pepper Jack and New York-style aged Cheddars have an equally impressive history of wins, including Grand Champion at the U.S. Championship Cheese Contest.

Chefs revere our cheese varieties and flavor profiles for their rich texture, clean taste, and uncompromising quality.

MUNSTER, FLAVORED CHEDDARS, AND JACKS

From mild, smooth melting Muenster to Habanero Cheddar brimming with heat, Cabot & McCadam offer a wide range of cheeses to bring the perfect texture and flavor to your recipes.

Our Horseradish and Habanero Cheddar, as well as spicy Pepper Jack, bring new excitement to grilled cheese, quesadillas, cheeseburgers, macaroni and cheese, and many more standards.

In fact, all three won Best of Class in their categories at the Scovie Awards fiery foods competition.
CRÈME FRAICHE

37.5% Butterfat • Free from stabilizers • Balanced flavor and smooth texture

Award-Winning Cabot Crème Fraiche is made from pure, farm fresh cream. It delivers a rich taste and silky smooth texture every time – just what discerning chefs rely on. Taste test it yourself; we’re proud to show off its fresh taste and luxuriant mouth-feel. Now available in 17 lbs.

Certified OU-D kosher.

SOUR CREAM

Full Fat – Only 3 Ingredients!

Cultured pasteurized light cream, nonfat milk and enzymes...that’s it! No additives or preservatives...freshness has never tasted so good.

Light

Cabot’s Sour Cream is the ultimate in full-bodied taste, low sodium, and complete freshness. Food Service professionals depend on its rich, easy-blending, creamy texture for a wide range of recipes, from hors d’oeuvres and soups to pies and cakes.

Both are certified OU-D kosher.

COTTAGE CHEESE

Full Fat • Non-Fat

In recipes, or on the plate in the place of yogurt, our cottage cheese can’t be beat. In fact, it won it all – 1st, 2nd and 3rd place – at the World Championship Cheese Contest!

Made from fresh milk, our delicious, Vermont-style cottage cheese is high in protein, low in sodium and an excellent source of calcium. And both versions contain live L. acidophilus and B. bifidus cultures for an extra health boost. Certified OU-D kosher.

WHIPPED CREAM

Made with real vanilla and real cream • 18% Butterfat

There’s nothing better than Cabot’s luscious whipped cream to top pies, ice cream, cupcakes, cakes, and puddings. It transforms the ordinary to extraordinary.
GREEK-STYLE YOGURT – 10% • 2%

Plain • Strawberry • Vanilla Bean

With its big, creamy taste, our thick and extravagantly rich Greek-Style Yogurt beat the leading brand for taste. Made with 10% or 2% milk, it is naturally low in carbohydrates and high in protein, which makes it an excellent substitute for many high fat foods. Chefs prefer it for cooking and baking, or to add as a healthy dessert menu item with fruit, honey or granola. Certified OU-D kosher.

WHEY PROTEIN

Plain Unflavored

A natural byproduct of the cheese making process, Cabot’s Premium Whey Protein powder packs 20 grams of high-quality dairy protein into a single 100-calorie scoop. Our easy-mix formula blends seamlessly into smoothies and adds a powerful boost of nutrition to a variety of healthy recipes. It’s the ideal whey to build, repair, and maintain a healthy body, and support an active lifestyle.

NONFAT YOGURT – HEALTHY & DELICIOUS

Plain • Strawberry •
Blueberry • Vanilla

For lighter desserts, healthy snacks and as a delicious, easy-to-mix butter substitute, chefs rely on Cabot nonfat yogurt. Whether blended with delicious fruit or unadorned, our yogurts offer the food service industry consistent, dependable quality.

Certified OU-D kosher.
Available in 2 lb. and 17.5 lb. containers.
Come Visit Us!

CABOT VISITORS CENTER
2878 Main Street
Cabot, VT 05647
800.837.4261

CABOT FARMERS’ STORE
2657 Waterbury-Stowe Road
Waterbury Center, VT 05677
802.244.6334

CABOT QUECHEE STORE
5573 Woodstock Road
Quechee, VT 05059
802.295.1180

CABOT FARMERS’ ANNEX
163 Commercial Street
Portland, ME 04101
207.541.9344

CONTACT INFORMATION
Cabot Creamery Cooperative
Customer Service
193 Home Farm Way
Waitsfield, VT 05673
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LEARN MORE
Learn more about Cabot Creamery – our history, products, recipes and nutritional information – by visiting us at:
cabotcheese.coop/foodservice