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Contact: Nate Formalarie
(802) 496-1254 or nformalarie@cabotcheese.com

Cabot Creamery Co-operative Wins Big at World Championship Cheese Contest

Cabot, Vt. – *March 12, 2018* – In one of Cabot Creamery Co-operative’s best showings ever at the biennial World Championship Cheese Contest, the Northeast farm family-owned cooperative took home eight (8) ribbons during last week’s competition in Madison, Wisconsin.

Leading the pack were two Cabot cheddars and their Monterey Jack, which all took home Best in Class honors. The dairy co-op also took home ribbons for their Greek yogurt, Colby Jack and Natural Sliced cheeses, extra sharp cheddar, as well as salted butter. Cabot Creamery butter was the top finishing American-made butter at the international event.

“We are so proud of these results,” said Cabot Creamery CEO Ed Townley. “Not just for Cabot, but for the whole state of Vermont. Vermont cheesemakers won 15 ribbons this year. It speaks to just how hard dairy farmers work and how focused cheesemakers are on turning that milk into award-winning dairy products. These awards validate the work of our farmers and employees.”

This year, the biennial [World Championship Cheese Contest](#) saw a record 3,402 entries from 32 states and 26 countries. In the last [two decades](#), Cabot Creamery Co-operative has taken home 27 ribbons, including 18 ‘Best in Class’ awards, 10 of which were for Cabot cheddars.

“It is a real thrill to see the variety of Cabot products that have won awards over the years. From our longest-aged cheese to our youngest cheese, we are consistently recognized,” said Townley. “This really speaks to the care and quality that go into all our cheese and dairy products. It is an impressive feat to have such a range of products win these prestigious awards year after year.”

1 st Place – Mild Cheddar	2 nd Place – Greek Yogurt
1 st Place – Medium Cheddar	3 rd Place – Colby Jack
1 st Place – Monterey Jack	3 rd Place – Natural Cheddar Slices
2 nd Place – Extra Sharp Cheddar	3 rd Place – Salted Butter

About Cabot Creamery Co-operative

Cabot Creamery Co-operative has been in continuous operation in Vermont since 1919, and makes a full line of cheeses, Greek yogurt, sour cream, cottage cheese and butter. Widely known as makers of “The World’s Best Cheddar,” Cabot is owned by the 1,000 dairy farm families of Agri-Mark, the Northeast’s premier dairy cooperative, with farms located throughout New England and upstate New York. For more information, visit: <http://www.cabotcheese.coop>.



[Cabot Creamery Co-operative](#) is the world’s first cheese maker and dairy cooperative to achieve [B Corporation Certification](#), a validation of its attention to environmental and social issues.