Craig Gile

Meet Craig Gile, Master Cheese Grader!

In order to produce Cabot’s award-winning cheddar, our farm family owners supply the master cheesemakers with exceptional quality milk. What separates cheddar from most of the world’s other manufactured goods is the extensive aging process, which can take months or even years. Knowing just how long to let a wheel age, or the proper conditions necessary for optimal ripeness to occur is the domain of Craig Gile, Cabot’s master cheese grader.

Having grown up on a small dairy farm in northern Vermont, Craig already had 12 years of dairy experience before his 18th birthday. Craig has since spent 10 years with Cabot, filling numerous roles and functions within the cooperative, including his current position as master cheese grader.

His passion for cheese has been advanced by training and involvement with numerous cheese companies, organizations, and universities throughout the United States and Canada. He studied the art of cheesemaking at the University of Wisconsin and the University of Guelph. He teaches cheesemaking at the Vermont Institute for Artisan Cheese, and most recently, served as an expert judge at the 2011 United States Championship Cheese Contest and the world’s largest cheese contest ever, the 2012 World Championship Cheese Contest.

“Cabot’s commitment to hand selecting cheddar for each of our many aged profiles, rather than simply relying on age is one of the reasons we are able to offer our customers a consistent, memorable experience,” notes Craig.

In addition to hand selecting cheddar profiles, Craig and the grading team focus heavily on educating other departments within Cabot, along with interested customers, on the aging process and how Cabot cheddar develops over time. Craig would love to do the same for your audience.

To schedule an interview with Craig, please contact Cabot PR Manager Nate Formalarie at 802.496.1254 or nformalarie@cabotcheese.coop

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