



Cabot Clothbound Cheddar



Farm/Company: Cabot Creamery

Cheesemaker: Marcel Gravel

Affineur: Jasper Hill Farms

City, State: Cabot, VT

Region: Northeast

Country: U.S.A.

Milk: Pasteurized Cow

Rennet: Traditional

Rind: Cloth

Texture: Firm

Aging: 12 months

Size: 25 pound wheel

In 1930 when cows outnumbered humans 421,000 to 359,000, the Cabot Collective, which had originally joined forces to turn their excess milk into butter, decided to make their first cheddar. Now, more three-quarters of a century later, the name Cabot is once again synonymous with award-winning cheddar.

Using traditional British methods of wrapping and aging the cheese in bandages, Cabot's Clothbound Cheddar is aged for twelve months in Jasper Hill Farms' private cellars. The result is spectacular enough to garnish this cheese the Best in Show award at the 2006 American Cheese Society Competition. Sharp and creamy, this cheddar doesn't so much melt in your mouth as it does coat every surface with caramelized luxury.

Tomales Bay Foods
Wholesale
707.789.9433

Cowgirl Creamery
Mail Order
866.433.7834

Information from the Library of Cheese
www.cowgirlcreamery.com

