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## **Answer Key**

### **Episode 112 – The Smell of Success: Master Cheese Makers**

1. Wisconsin
2. Limburger
3. Chalet Cheese Cooperative
4. 150,000  
11  
100
5. from a bacteria introduced in the early stages of the cheese making  
two to three months
6. licensed  
Master Cheese Makers
7. Klondike Cheese Factory  
Steve Buholzer  
Feta  
20 hours