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Name _____

Student Study Guide
America's Heartland

Episode 112 – The Smell of Success: Master Cheese Makers

1. What state is the location for this segment of America's Heartland? _____.
2. What type of cheese is the first part of this segment about? _____
3. The only plant in the United States that still makes this cheese is _____
_____.
4. This plant produces _____ pounds of cheese for its very loyal customers.
That is quite a change from the 1920s when more than _____ million pounds were made by
more than _____ companies producing the pungent cheese. This cheese was
considered the working man's favorite sandwich.
5. How does this cheese acquire its distinctive odor? _____
The odor only gets stronger as it ages for about _____ months.
6. To make this cheese and others in Wisconsin, the cheese maker must be _____.
Cheese makers licensed for 10 years are eligible to enter a program to become _____
_____ in the only such program in the United
States.
7. The second cheese company featured in this segment is the _____
_____. The owner of this family-run business
is _____. The third generation, cheese-making
family has made a variety of cheeses over the years, but now concentrates on _____
_____. The ripening process taking _____
hours gives this cheese its flaky texture.