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

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