Episode 105 – Amish Swiss

1. What is the location for this segment of America’s Heartland _____________________________.
   _____________________________.
   _____________________________.
   _____________________________.
   _____________________________.

2. Two brothers operate the Holmes Cheese Company. They produce ________________
pounds of Swiss cheese daily. As a result this is the ____________________________ largest Swiss
cheese company in Ohio.

3. What is the key to good Swiss cheese? ________________________________

4. This company gets their ____________________________ from ____________________________
farmers.

5. The Holmes Cheese Company needs ____________________________ of milk
every other day.

6. First, the milk is ____________________________ then, a special _____
   ____________________________ is added to give that special Swiss cheese flavor. A
   coagulant (rennet or chymosin) is added to clot the milk and turn it into ____________________________
   and whey. Whey is drained off to be used later.

7. After ____________________________ hours in the press vat or molding forms the curd has turned
   into ____________________________ and cut into ____________________________
pound blocks and placed into a brine solution.

8. The Swiss cheese is aged or cured for ____________________________ to
   form the well known holes that are also called ____________________________.
What causes those holes?