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.

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