



americasheartland.org

Name \_\_\_\_\_

Student Study Guide  
America's Heartland

Episode 105 – Amish Swiss

1. What is the location for this segment of America's Heartland \_\_\_\_\_,  
(city or town)  
\_\_\_\_\_  
(state).
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? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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