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**Project Skills:**

The youth will learn how much work it takes to make a small amount of butter. They will also learn where butter starts and how to get the end product

**Life Skills:**

* Relating to change
* Healthy Life Choices

**Academic Standards:**

Agriculture Education D.4.1 Understand that food and fiber originate from plants and animals

**Grade Levels:**

3rd – 6th grade

**Time:**

60 minutes

**Supplies Needed:**

* Small jars with a tight sealing lid (baby food jars work best)
* Heavy whipping cream
* Salt
* Crackers
* Knife
* Saw horse
* Rubber gloves
* Needle
* Yarn
* Scissors
* Picture of a cow head
* stapler

**Do Ahead:**

* Set the whipping cream out so it gets to room temperature
* Draw or find a picture of a cow head
* Cut yarn for tail
* Fill up gloves with water

***4-H Project Area***

**Agriculture All Around Us:**

**Butter Making & Milking a Cow**

**BACKGROUND**

Butter is an important part of our diet and it ahs been for thousands of years. People use butter from other animals, not just cows. Some of the animals include goats, sheet and even camels.

Butter dates back to 2000 B.C. when people in India made it using water buffalo’s milk. Butter was actually made for the first time by accident.

Over the years, people have developed new ways to make butter up until the present day when it is made mostly in a factory by machines.

**WHAT TO DO**

Butter Making

1. Use whipping cream (see Do Ahead in sidebar)
2. Fill the small jar half full with the room temperature heavy whipping cream
3. Seal the lid tightly
4. Shake the jar for approximately 15-20 minutes or until there is an obvious separation
5. Pour off the liquid
6. Wash the butter in cold water several times draining off the milky liquid each time until the water is clear
7. Add salt if desired
8. Put a small sample on a piece of bread or a cracker

Milking a Cow

1. Take and staple a cows head on one end of the sawhorse and a tail made of yearn on the other end
2. Fill up surgical gloves with water and tie the end shut
3. Take a piece of string and tie a knot around the end and tie the other end to the saw horse
4. Show the kids the way that farmers used to milk cows by hand so they understand what the motion looks like
5. Take and poke holes in the four fingers (not the thumb) of the glove
6. Have the kids milk the gloves until they are empty



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Reviewed by Barb Barker, Waushara County 4-H Youth Development Agent

***4-H Project Area***

**Agriculture All Around Us:**

**Butter Making & Milking a Cow**

**TALK IT OVER**

**Reflect:**

* How hard was it to make the butter?
* Can you think of anything else that people used to make and now they can but it in a store?
* How hard was it to milk the cow?

**Apply:**

* Does anyone think that they are going to make their butter this way instead of buying it?
* Does anyone that they would like to milk cows everyday, twice a day for a living?

**ENHANCE/SIMPLIFY**

For younger children, only make 2 or 3 jars of butter and have them pass it around in a circle

**HELPFUL HINTS**

Butter Making

* Let the kids know that it is not going to taste like the butter that they get from the store
* While the kids are shaking the butter, if it is younger kids, have them color a picture of a farm or some other project
* Split the kids up into groups when they shake up the cream so they don’t get tired form shaking the jar

Milking a Cow

* Fill up the gloves ahead of time
* Have two sawhorses or tie two gloves to each horse
* You can have the “milk” go into a bucket or on the ground

The book Butter by Susan Wake is very helpful to explain the process of butter.

**Reviewed by Wisconsin Curriculum Team on:**

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