

KANSAS FARM BUREAU'S AG LEARNING ZONE

YOUTH ACTIVITY: LET'S MAKE BUTTER!

OBJECTIVE: YOUTH WILL UNDERSTAND THAT BUTTER COMES FROM DAIRY COWS.

Vocabulary Words

- Churning – a process that separates butterfat (solid) from buttermilk (liquid).
- Milking Parlor – a building where cows' **udders** are washed and then attached to a milking machine that functions as a vacuum to extract milk.
- Udder – a large bag between a cow's rear legs where milk is stored. It can hold 25 to 50 pounds of milk!

Milk Comes from a Cow? Lesson

Ask youth if they know how butter is made. Allow time for a short discussion.

- Read "Milk Comes from a Cow?" to those in attendance.
- Discuss where milk comes from and how milk is made into many products, including butter.
- Explain that butter is the dairy product made from **churning** milk or cream.
- The butter we most often buy from the store is made from cow's milk, although other varieties – made from the milk of sheep, goat, yak or buffalo – are also available.

Fun Facts About Dairy

- Milk products come from dairy cows. Examples of products made from milk include:
 - Cheese, Butter, Yogurt, Sour Cream, Cream Cheese and Ice Cream
- Twenty-five gallons of milk can make 11 pounds of butter.
- Dairy cows are milked two times daily, every day of the year. Milking by hand, a farmer can milk six cows in an hour. Today, machines in **milking parlors** can milk up to 100 cows an hour.

Assessments

- True or false? Milk comes from a milk machine at the store. False! Milk comes from a cow.
- True or false? Dairy cows are milked twice each day.
- True or false? The butter we most often buy from the store is made from cow's milk.

Hands-on Activity

- Discuss the importance of cleanliness.
- Pour whipping cream into container until 1/3 full and secure the lid.
- At this point, the content of their container is still in a liquid form. Let them know that a change will be taking place the more they shake their container. The cream will change from liquid whipping cream to solid butter.
- Begin shaking the container, making sure the lid stays on.
- The butter is done when there is one mound of butter in the center.
- There may also be a small amount of clear water, which can be drained off into provided containers.

Suggested Resources

- Milk Comes from a Cow? book
- Heavy whipping cream
- Crackers
- Plastic knives
- Plastic condiment containers with lids



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