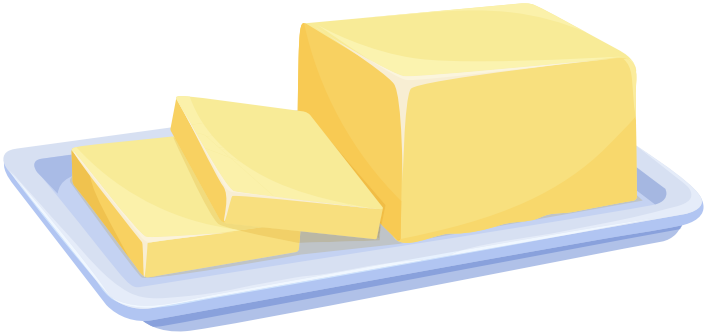
NOVEMBER SECOND GRADE LESSON

Read Aloud: The Milk Makers by Gail Gibbons
https://www.youtube.com/watch?v=T5XnDKkgxBo
OR
Video: Darigold Plant - Making Butter
https://www.youtube.com/watch?v=VxDUxh3UaPk

Making Butter in a Jar



INGREDIENTS/MATERIALS

- Heavy whipping cream (not included; but you will find a gift card in your kit to help cover the cost)
- 2 oz. plastic portion cups with lids
- Crackers
- Wooden spoons
- Salt

DIRECTIONS

- Give each student a 2 oz. plastic portion cup.
- Place a pinch of salt in the portion cup.
- Fill each portion cup halfway full with heavy whipping cream and then put the lids on each cup.
- Tell them to hold the cups with their pointer finger and middle finger on the lid and their thumb on the bottom of the cup. Tell them to keep a firm grip, but not too firm, on their cups and start shaking. Shake, shake, shake! You'll shake for 3-5 minutes depending on how cold the whipping cream is. You will be ready to stop shaking once there is a large clump in the cup.
- Explain to students that milk has a lot of fat molecules all throughout it, and when those molecules are agitated, they start clumping together. When they are agitated enough, they form a clump. That clump is butter.
- There will still be some liquid left, which is called buttermilk. Many people keep their buttermilk to use in a variety of recipes.
- Pass out crackers and wooden spoons let students enjoy their butter!

EXTENSION ACTIVITIES

Meet the Cows: Dairy Breeds
https://www.drink-milk.com/dairy-farming/meet-the-cows/

SCAN TO ACCESS DIGITAL VERSION

SEDGWICK COUNTY FARM BUREAU AGRICULTURAL ASSOCIATION

AGRICULTURE IN THE CLASSROOM
SEDGWICK COUNTY FARM BUREAU