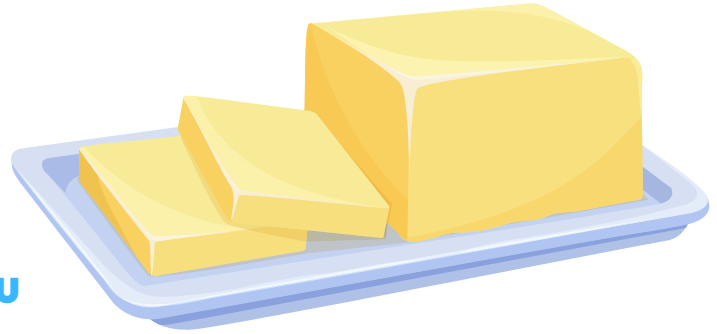


BUTTER IN A JAR

SEDGWICK COUNTY FARM BUREAU
AG IN THE CLASSROOM



INGREDIENTS/MATERIALS

- Heavy whipping cream (not included; but you will find a \$5 gift card in your kit to help cover the cost)
- 2 oz. plastic portion cups with lids
- Crackers
- Wooden spoons
- Salt*
- Cinnamon/Sugar*

DIRECTIONS

- Give each student a 2 oz. plastic 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.
- *OPTIONAL: Students can add a pinch of salt OR a pinch of cinnamon/sugar to their butter. You could do a taste test in groups (plain, salted, cinnamon sugar) to see which one students like best!
- Pass out crackers and wooden spoons let students enjoy their butter!

Milk's Journey from Farm to Table: <https://www.youtube.com/watch?v=Qt8SqUB386k>

short (2:45 minute) cartoon video

Read Aloud: The Milk Makers by Gail Gibbons

informative picture book on dairy farming (0:00-6:45)

Dairy Themed Non-fiction Text

Diary Facts for Little Readers (K-1)

Dairy Junior Ag Mag (2-4)

Dairy Ag Mag (4-8)

K-2

Activity Sheets: <https://cdn.agclassroom.org/media/uploads/2014/06/17/BetterButter.pdf>

3-5

Lesson: [Minnesota Agriculture in the Classroom \(agclassroom.org\)](https://www.agclassroom.org)

Lesson: <https://www.drink-milk.com/wp-content/uploads/2020/08/Make-Taste-Dairy-Butter-2.pdf>

6-8

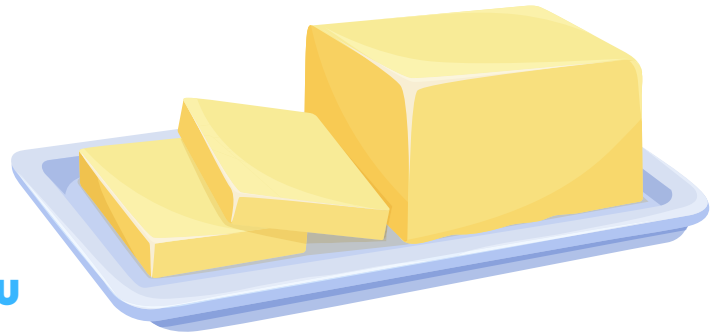
Resource: [Scrumptious Science: Shaking Up Butter | Scientific American](https://www.scientificamerican.com/article/scrumptious-science-shaking-up-butter/)

Lesson: <https://phpstack-419646-4107089.cloudwaysapps.com/uploads/output/Butter-MS.pdf>



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