

Post-Trip Lesson Plan Butter Churning Question and Answer Worksheet

Example Poster Butter Churning Poster



Questions and Answers

1a) Define the vocabulary word: Dasher?

The dowel rod, with an “x” shaped paddle at the bottom end, that is moved up and down in the churn to make butter; in later “jar” churns this was replaced by a crank and paddle system

1b) Define the vocabulary word: Churn?

A device in which cream is beaten vigorously to make butter; can be made of wood or pottery

1c) What is one reason that Rural Floridians in the 1980s would make their own butter?

To show their self-sufficiency

Home made butter would be cheaper to make than purchasing butter

Quicker to make butter at home than to travel a distance to purchase butter

1d) Explain what it means to wash butter?

Cold water will be added to the butter while it is being stirred to wash away the sour milk. This process is repeated until the water remains clear after being stirred.



- 1e) Who in the household would perform the chore of making butter?
The children of the household perform the various tasks of the butter making process. Such as the older children milking cows, while the younger children churn the butter.
- 2a) What is the nick name given to those who are talented in butter making?
"cool hand"
- 2b) Explain what a family would do with their excess butter?
Barter at a local general store for other staples that are needed
- 2c) Do to Florida's warm climate and the time periods lack of refrigeration, where would a family store the butter in order for the butter to be persevered?
In the coolest place to preserve the butter's life: such as in the cellar, in a dark cool corner or even lowered in to a well.
- 2d) In what way would butter be used for medicinal purposes?
It could be rubbed on burns to sooth the pain
- 2e) How do you create the cream used to make butter?
Allow the milk collected from the cow to sit for several hours at room temperature. Once the process is complete the cream will rise to the top of the milk.
- 3a) What is the first step in the butter making process and explain this step?
Collecting the milk from a cow
- 3b) What is the second step in the butter making process and explain this step?
Sour the milk
- 3c) What is the third step in the butter making process and explain this step?
Skim the cream
- 3d)What is the fourth step in the butter making process and explain this step?
Churning the butter
- 3e) What is the fifth step in the butter making process and explain this step?
Washing the butter
- 4a)What is the sixth step in the butter making process and explain this step?
Adding salt to the butter
- 4b)What is the seventh and final step in the butter making process and explain this step?
Molding and storing the butter
- 4c) Define the vocabulary word: buttermilk?
The liquid that remains in the churn after the butter is removed
- 4d) How would children pass the time while churning butter?
By singing and chanting, such as the rhyme:
Come butter, come
Come butter, come
(Name of child) is
waiting at the gate
Waiting for his/her butter
cake
Come butter, come
- 4e) Name an animal that produces milk for butter.
Cows, goats, sheep, camels, Llamas, reindeer, water buffalo, yaks and horses
- 5a)What products are found in the dairy section of your grocery store?



Milk, butter, sour cream, cheese, cottage cheese, cream cheese, ect.

5b) Where would families purchase staples such as salt in 1898?

At the local general store

5c) What did families make butter in?

A butter churn

5d) Name some different food products that you eat with butter.

Bread, crackers, bagels, ect.

5e) A butter churn is usually made out of what material?

Wood or pottery