

Grades: Intermediate

Uncle Bob's Curds and Whey Barn

Before your visit:

*Remind children that we get milk, butter, cream, cheese, cottage cheese, cream cheese, yogurt, and ice cream from cows.

*Have the students survey five other students at recess asking them their favorite dairy product from the list above using a tally chart and convert their results to percentages.

*Make a class circle graph or pie chart to show your school's favorite dairy product. (The graph can easily be made with butcher paper or chart paper.

During your visit:

*Watch a cow being milked. Do you remember what can be made from the milk?

*Watch Aunt Cindi and Uncle Bob make ice cream, butter, cottage cheese, and cream cheese.

After your visit:

*Make your own homemade butter

Items needed:

6 to 8 large baby food jars or small glass Ball jars with lids

Heavy whipping cream

Salt

Bread or crackers

Directions:

1. Fill jars half full with heavy whipping cream
2. Sprinkle salt lightly into each jar
3. Seal the jars tightly with their lids
4. Gently shake the jars by having the students pass them around from one student to another until the liquid has become solid
5. Spread the homemade butter on bread or crackers and enjoy

*Have the students work in pairs to write a recipe including materials and procedures for making butter

*Divide the students into groups of 5-7 students and have them write dialogue and make props for a commercial for one of various dairy products that we get from milk. Record the commercials to share with the students and to present at Open House.

*Have the students write a story from the perspective of a cow on how they would feel about being a milk cow and having a farmer milk them to make various dairy products. Remind them to use descriptive and sensory words. Assign the appropriate number of paragraphs based upon your grade level.

Books About Milk Products

Home Cheese Making: Recipes for 75 Homemade Cheeses by Ricki Carroll

Home Dairy with Ashley English: All You Need to Know to Make Cheese, Yogurt, Butter and More by Ashley English

Making Cheese, Butter, and Yogurt by Ricki Carroll