



Buttermaking

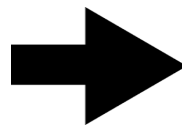
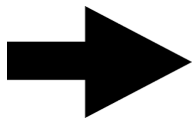
Come butter come!



Butter was essential to families as it allowed them to sell and barter for other items that the family needed. It was also an essential part to their diet.

Are you up for the challenge ?

The below diagram shows you the different steps and items you use when making butter at the village, match the name to each picture of the butter making process



Butter Stamp

Fleeter

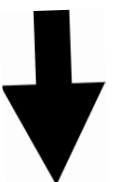
Salt

Milking

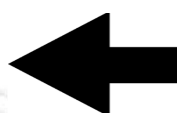
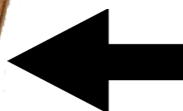
Churn

Settling Pan

Butter Hands



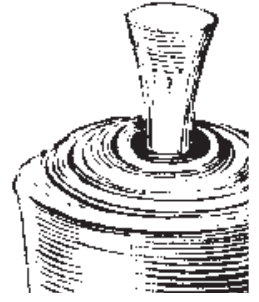
Butter is often found in Irish bogs and is still edible despite being 100 years old!





Butter making

Come Butter come!



A butter stamp would be the trade mark of the family, this would make sure that your butter was recognised as the best. Create your own butter stamp, it might be your families favourite flower, building or patten that you like.

