



Butter making

Give it a try!



To make butter in a jar

1. Fill a small jar half full with cream about $\frac{1}{2}$ cup of cream.
2. Start to shake the jar. At first you will hear sloshing in the jar.
3. Keep shaking until the sloshing noise is not there.
4. Take off the lid and you should see whipped cream.
5. Return the lid and keep shaking .
6. You will hear that sloshing noise again and also notice that there is butter and a milky liquid in the jar (Buttermilk)
7. Keep shaking until the butter is a solid lump in the middle of the jar.
8. Pour out the buttermilk (you can drink this or use it in cooking)
9. Wash the butter in the jar at least twice with cold tap water to remove the Butter milk as this will make the butter rancid.
10. Sake out the butter and add a little salt if wanted, using a fork
11. Spread it onto toast and enjoy mmmmmm
12. Take a picture of your hard work.
13. Post on facebook and tag the historical Village. <https://www.facebook.com/HowickHistoricalVillage/>