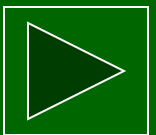


Churning Butter

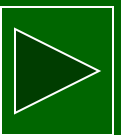
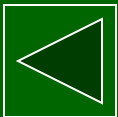
Courtesy of
Kansas State Historical Society
Topeka, Kansas





Did you know that butter was made by hand on early Gilbert farms?

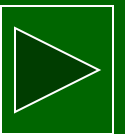
The churn and dasher were important pieces of equipment for butter making.





Butter starts
with fresh milk.

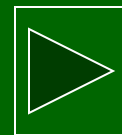
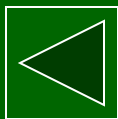
Courtesy Kansas State Historical Society





After milking their cows farmers poured the fresh milk into a container. Milk is heavy and sank to the bottom. Cream is lighter and rose to the top.

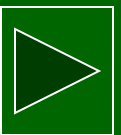
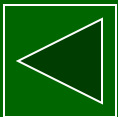
Some Gilbert farmers used milk cans like this one to store their milk.





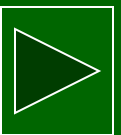
Once the cream rose to the top it had to be skimmed off. Cream skimmers like this one were used to skim the cream off the milk.

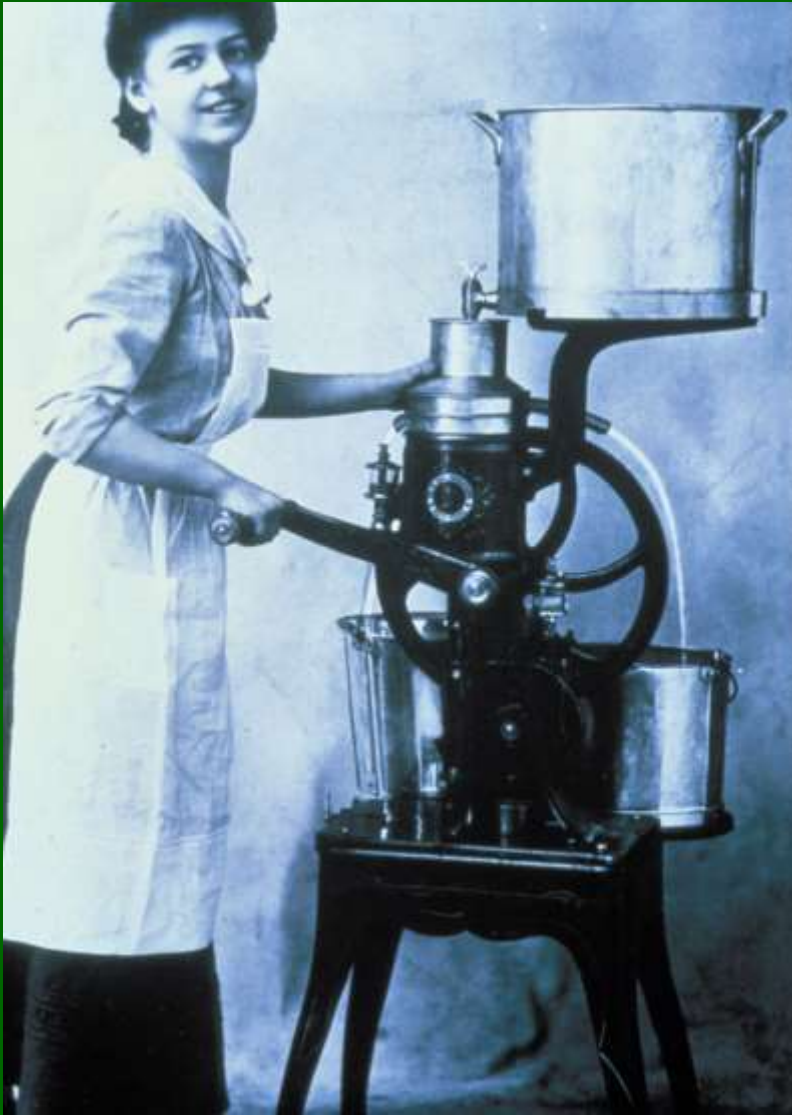
The cream was collected and saved for 'churning day.'





This machine was invented to help separate the cream from the milk. It is called a separator.

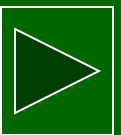
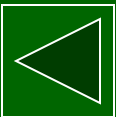




Women no longer had to wait for the cream to rise.

They could pour milk into the separator and turn the handle.

Milk came out one spout and cream out another.

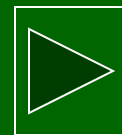
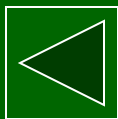




The churn had to be the right temperature to churn butter.

During the summer the churn was cooled off by filling it with cold water.

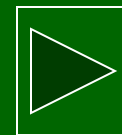
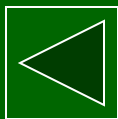
The water was removed before the cream was poured in.





During the winter the churn had to be warmed up.

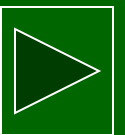
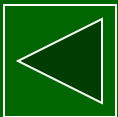
It was filled with hot water. Once it was warm enough the water was poured out.





Once the churn
was ready cream
was poured into it.

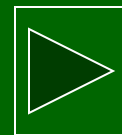
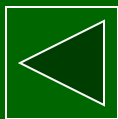
Courtesy Kansas State Historical Society





To make butter from cream you need to move the cream around A LOT. Butter churns are designed to make this job easier.

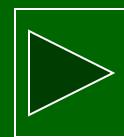
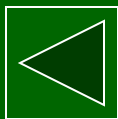
This churn works by moving the handle up and down, up and down, and up and down.





The end of the handle has a flat end. As this flat end moves up and down in the churn it sloshes the milk around.

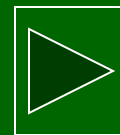
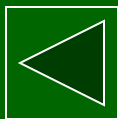
This movement lets little tiny bits of butter bump into each other and stick together until you have a glob of butter.





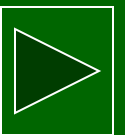
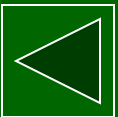
There are many types of churns. Each one tried to make the work of churning butter easier.

This is a box churn. It has a handle that you turned around and around and around.





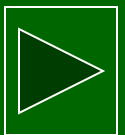
This is a small churn. When the handle is turned the paddles in the churn turn. It works like an egg beater.





This girl has her dog help her churn butter. Can you figure out how this churn worked?

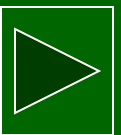
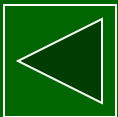
Courtesy Kansas State Historical Society





You can make butter yourself in a jar. Pour cream into a jar and shake. As you the shake you will see butter start to form.

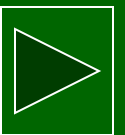
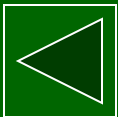
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After butter has formed empty the contents of your churn into a bowl. You will notice that you now have butter and buttermilk.

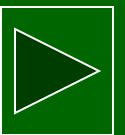
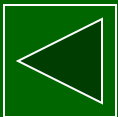
Use butter paddles or your hands to remove any remaining buttermilk from your butter.





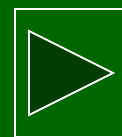
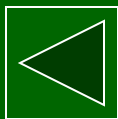
Washing butter with cold water is important. The cold water makes soft butter easier to handle.

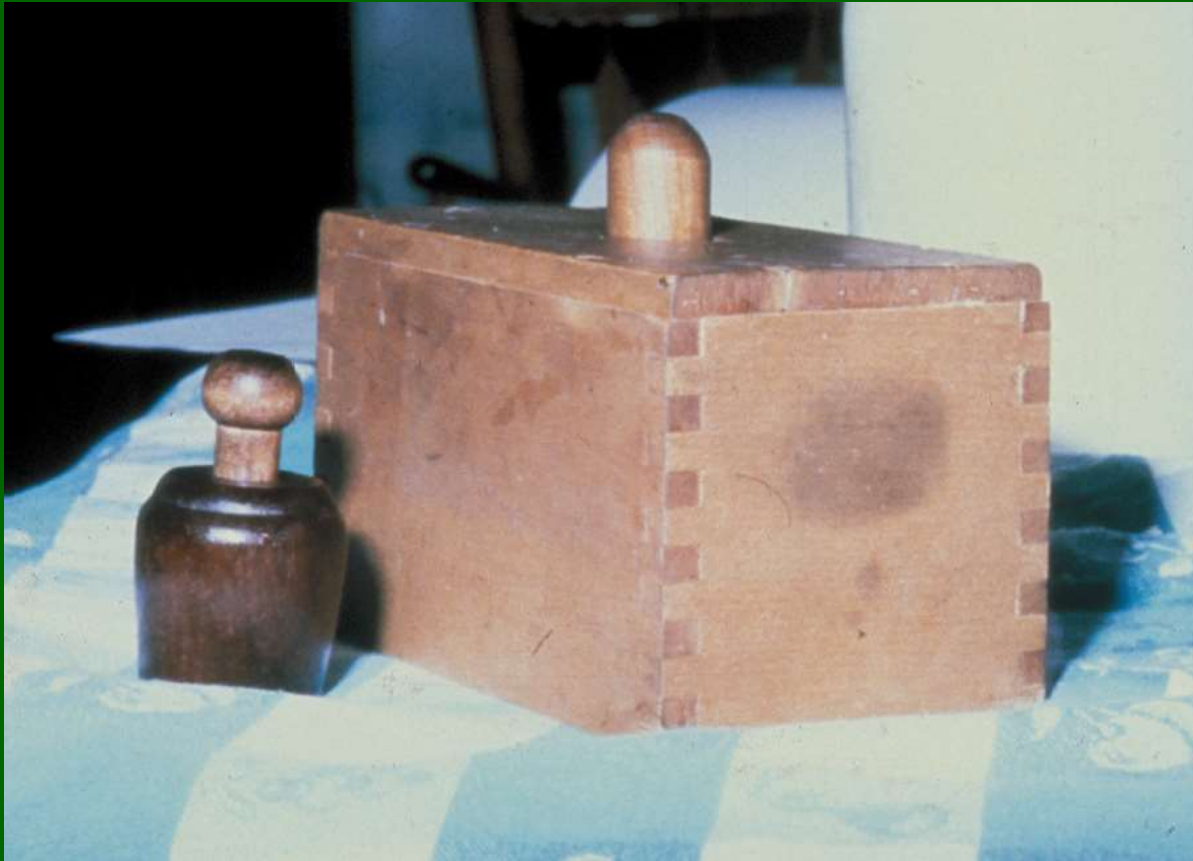
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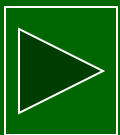
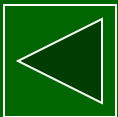


Rinsing your butter also helps remove any buttermilk that is left. Buttermilk will spoil quickly. If this happens your butter will spoil also.



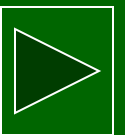
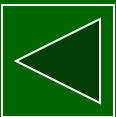


Butter molds let you shape butter. Molds come in many different shapes and sizes. Some are made to put designs on the butter.



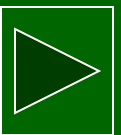
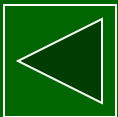


People used to trade their butter at the store for things they needed like cloth or eggs. The store would then sell the butter. Some people's butter tasted better than others. Long ago the designs carved into the mold let everyone know whose butter they were buying.





Butter is pressed tightly into the mold and the extra butter scraped off. Once the mold is completely filled push the handle down to push the butter out of the mold





Chill your
butter until it is
firm.

Spread it on
crackers.

Enjoy!!!

