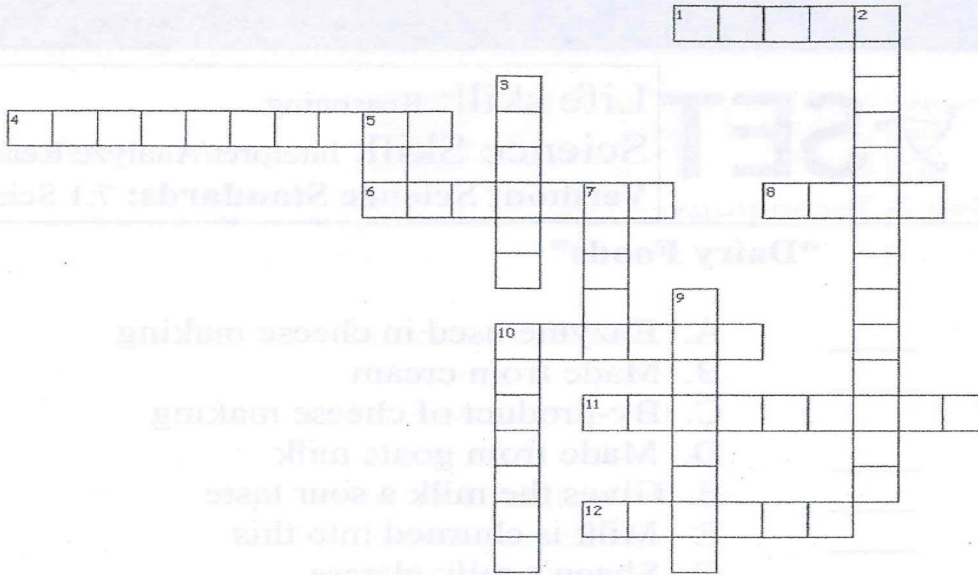




# DAIRY ACTIVITY SHEETS

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### Across:

1. four leaf clover
4. cheese with mold on it
6. mixture of milk and eggs
8. by-product of cheese making
10. enzyme used in making cheese
11. caused by light exposure
12. site of developing calf

### Down:

2. breaking up of fat particles
3. milk is churned into this
5. somatic cell count
7. largest stomach chamber
8. parentage of animal
10. unpasteurized milk

### Activity: Make a Purple Cow!

- Have a club activity and make some ice cream and butter and then sample what you made.
- Educate your friends and classmates about the benefit of dairy products.
- Make a poster for your fair to display in the exhibit hall.

#### Ingredients:

2 cups vanilla ice cream

6 ounce can frozen grape juice concentrate

1 1/2 cups milk

Put all the ingredients together in a blender.



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Created by Martha Seifert 2020



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