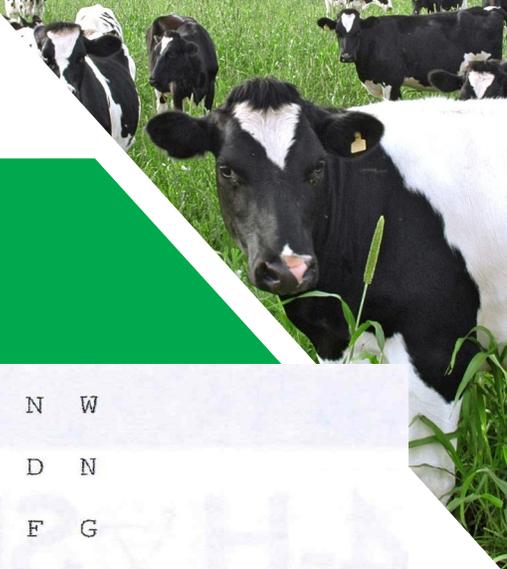




# DAIRY ACTIVITY SHEET

## Page 6



Y O J M F H E E B A M D H N W  
 X E B E X U N E R F O W T D N  
 M L S J R I Y D O L B J U F G  
 T Y J N L S C H W A J A P S Q  
 U X H P R P E K N F H T T H B  
 V W O G N E R Y S L E V A X K  
 Z T X G J G U H W A I A M I W  
 L X W A G H O G I O F Q V U G  
 I Z X L A L P A S T E R N Q S  
 A U L L S R I C S L R M R X N  
 T O T T A W E A I E L Z Z U M  
 P E E I A P T D U V E P A Z A  
 R I E F D A G B D Q N C S A M  
 N B K K C A O J I U H C U Y X  
 D I S W R E R I H S R Y A S V

ALFALFA  
 GUERNSEY  
 HOLSTEIN  
 PASTERN  
 TOPLINE

AYRSHIRE  
 HALTER  
 JERSEY  
 POLL  
 UDDER

BROWNSWISS  
 HEIFER  
 MUZZLE  
 TAIL

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

**Making Butter:** Place cream in a jar along with a clean marble. Screw the lid on & make sure it is secure.

Shake the jar in an up & down motion. At first you will hear the marble moving. Then there will be a time when the cream will be so thick the marble can't be felt.

Suddenly the butter will form. Drain the butter through a strainer. Wash the butter with cold water to remove any trapped buttermilk, salt to taste & then pack it down.

Spread on crackers to sample. Refrigerate.

Created by Martha Seifert 2020

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