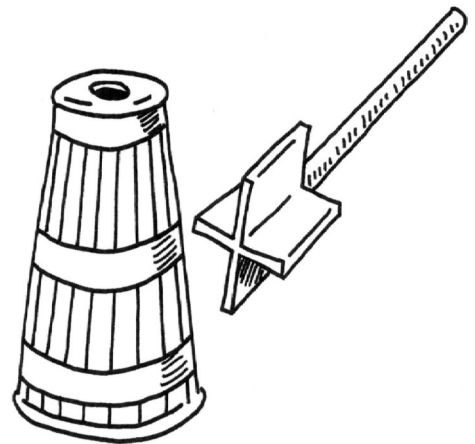


Churn Butter

The Mayflower Pilgrims and other early colonists did not have fresh butter—they didn't have any cows! In 1642, Dutch colonists brought livestock in three specially made ships, named for their cargo: the *Sheep*, the *Cow*, and the *Horse*. When cows were brought by ship they were very valuable and treated very well. As years passed, herds grew, until nearly every family had a cow for milk and cream. Then everyone could make their own butter and cheese! Colonial children make butter in wooden buckets called **churns**. They turned a wooden paddle inside the churn which stirred the cream to create butter.



Make Your Own Butter!

Ingredients:

- 1/2 Pint whipping cream
- Glass jar with tight fitting lid

Directions:

- Fill the jar a half or a third full of cream.
- Screw the lid on tight and begin shaking the jar. Continue shaking it back and forth until the cream thickens.
- It will turn into a solid yellow ball and the thin buttermilk will separate from it. It will take less than 10 minutes for the butter to form.