

## Butter Churning in a Jar

Pioneers didn't have grocery stores like we have today. Most pioneer families grew their food on farms, or made it by hand. Butter was made by hand using milk from a cow, and a machine called a butter churn. In this activity, we are going to learn how pioneers made butter by hand like they did in the 1800s.



### Supplies

- 1 Pint Heavy Whipping Cream
- 1 Mason Jar
- 1/8 tsp Salt
- Marbles (Optional)

Step 1: Carefully pour cold heavy whipping cream into a mason jar, filling it halfway.



Step 2: Add a few clean marbles to speed up the process. Then, put the lid on the jar and begin shaking it.



# Pioneer Program Activity



Step 3: The butter will take eight to fifteen minutes to make. Halfway through the shaking time, open your jar and add salt.



Step 5: Put the lid back on and keep shaking. Once you feel something solid shaking around inside of the jar, the butter is done.



Step 6: Separate the butter from the leftover buttermilk in the jar and transfer each to their own container. The butter should look a little yellow. Then, enjoy your delicious treat!

