

Try this

Experiment

of real home-made Butter

Butter is such a simple product to make.
All you need is time and strong arms.

Of course you will also need 300ml Australian pure cream – make sure you get the cream labelled 45% milk fat – and a very clean 500ml jar with a screw-top lid.

Give the cream a gentle stir, then pour it into your jar. Screw on the lid and you're ready for action.

Now start shaking. You have to shake the jar for 12 minutes without stopping. (It might be a good idea to put on your favourite record or tape so you don't think about your tired arms.)

After 12 minutes, stop and have a look in the jar. You will find the cream has turned into butter which is surrounded by a liquid substance called buttermilk – this is good to drink.

Now try the butter on your favourite biscuits or bread.



Do you know your dairy facts?

1. How did the first cows get to Australia?
2. Can you explain why most cows live where they do?
3. What other foods might cows eat when grass is in short supply?
4. How many stomachs does a cow have? Can you name them?
5. How much milk do Australian milk tankers carry each year?
6. What two things happen to milk at the factory before it is packaged?
7. Who invented the process of pasteurisation?
8. What does the term 'exporting' mean?
9. Can you name Australia's two biggest export markets?
10. Can you name at least four different breeds of dairy cow?

