

ON-SITE: BUTTER CHURN: Ask the students if they remember seeing a photograph of a butter churn in Chapter One. A butter churn from the collection at the Westport Historical Society is also on display at the Cadman-White-Handy House.

1. What material is the butter churn made of?
2. Describe how it looks, feels, and smells.
3. Does it look like anything you have ever seen before?
4. Does it look like anything you have ever used before?
5. Who do you think used this object?
6. What do you think his or her life was like?

A butter churn turns cream into butter. This happens by constantly agitating (churning) the cream to break down the milk fat into clumps that eventually become buttermilk. The buttermilk is then removed from the churn, the liquid is squeezed out, and what is left forms a solid mass that is butter.

There are a few types of butter churns. This one is a *plunger* butter churn. The up and down movement of the stick known as a *dash* creates the movement needed to turn the cream into butter.

1. Where do you think the milk comes from?
2. Where do you think the butter was stored once it was made?
3. Where do you get your butter from?

We will discuss how butter was churned at the Cadman-White-Handy House as part of the regular household chores and who would have had that duty. The students will be allowed to touch the butter churn and then they will receive instructions for trying to make butter at home.