



60 W. Wattles Rd., Troy MI 48098
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  TroyHistVillage

Butter Supplies

You have chosen a field trip option that includes butter-making. It's a wonderful experience for children and chaperones alike- not to mention it's a tasty end to a program!

Butter making requires you to bring the following supplies with you for your field trip. Please bring all supplies into the Main Building with you when you check-in for your field trip.

- **Heavy Whipping Cream** – 1 half pint for every class (if you have a group of 30 or more, you may consider bringing more cream).
 - Cream should be purchased as close to the “sell by” date as possible.
 - Prior to your trip, leave the cream at room temperature overnight.
 - The cream may begin to curdle – this is not a problem.
 - Try to keep the cream warm on the way to the Village if it is cold outside. Cold cream doesn't turn to butter as quickly as warm cream does.
 - Guernsey Farms and Land o' Lakes cream are recommended. Other brands will also work and when bringing dairy-free cream, please look for options with a high fat content.
- **Glass Jar** – 1 jar for each class.
 - The jar(s) should be approximately the size of a peanut butter jar or canning jar and must have a tight-fitting lid.
 - Wide mouth jars are preferred.
 - We find that glass jars perform better than plastic ones.
- **Crackers, muffins, bread, or other similar food** –bring enough for all students, teachers, and chaperones.
 - We will spread the butter on this for to sample the butter.
 - Saltines are a common choice.
- **Plastic knives** – 3-5 per class for spreading the butter.
- **Napkins** – at least one for every student.