

DAIRY

Indiana has more than 191,000 dairy cows spread across around 700 dairy farms. Over 97% of dairy farms nationwide are family owned.

Milk from cows is called dairy. This product can be turned into ice cream, cheese, butter, yogurt and infant formula.

Each day, the dairy farmer must milk every cow two to three times. This includes holidays. To get this all done, some farmers are working from 3 a.m. to when the sun goes down.

Many dairy farmers work to be environmentally friendly by using their cow's manure to fertilize their fields. These fields then grow crops such as corn, soybeans and hay to feed their cows.



SCAN THE QR CODE TO
GO ON A VIRTUAL TRIP
WITH THE AMERICAN
DAIRY ASSOCIATION
INDIANA INC.

OR VISIT: <u>bit.ly/IASdairytour</u>

DID YOU KNOW?

Milk

The average cow makes six to eight gallons of milk each day.

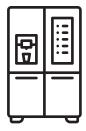
FROM FARM TO FRIDGE



Connect the path to get the milk from the farm to your fridge!



Milk Processing



Transportation

Grocery Store



SCAN THE QR CODE TO
WATCH A VIDEO ABOUT
THE JOURNEY MILK
TAKES FROM DAIRY
FARM TO FRIDGE.

OR VISIT: <u>bit.ly/IASmilkjourney</u>



EDUCATOR GUIDE:



Listen to the book on YouTube: bit.ly/DairyGodmother

HOMEMADE BUTTER

Ask an adult for help.

INGREDIENTS:

- 2 cups heavy whipping cream
- Salt (for taste)
- Jar with a tight fitting lid



DIRECTIONS:

- 1. Fill jar with heavy cream.
- 2. Put lid on tight.
- 3. Shake the jar up and down until the cream thickens and forms a ball. This will take awhile!
- 4. Continue shaking until liquid separates from the butter ball.
- 5. Open the jar and pour the liquid into another container; this is buttermilk.
- 6. Add salt to the remaining butter.
- 7. Add your butter to a cracker or bread and enjoy!
- 8. Refrigerate between uses.

Indiana Agtivity Sheets are provided by Indiana Farm Bureau Agriculture in the Classroom.

For more information, please contact inaitc@infb.org or visit www.infb.org/aitc.

