

On the Road with the Mobile Dairy Classroom

Please can't wait to tell you about the coolest thing for cows and kids – The Mobile Dairy Classroom Experience. It's like a dairy barn on wheels that travels all around BC visiting schools to help kids to learn all about dairy farming! It's not really a barn, but a fifth wheel trailer that fits two cows, a calf and all their milking equipment. *Please* is studying up on the Mobile Dairy Classroom Experience so that when she's old enough to have her own calf and give milk she might have a chance to go on the road too.



BC Dairy's team (called 'The Moo Crew') sets up their outdoor classroom to show the kids a live milking demonstration.



The kids love how excited the calf gets when one of the Moo Crew bottle feeds her.



Some of the kids get to feel the milking pump. They put their fingers right inside the part that attaches to the cow's teat! It tickles when the suction of the milking machine tugs on their finger.

The kids always ask lots of questions and learn some fun dairy facts too. They think it's pretty funny when they find out that cows don't sweat. Maybe that's why cows like to live in cool, shady spots like barns?

Say Cheese, Please...

Milk is an amazing natural food made of water, protein, carbohydrate, fat, vitamins and minerals. The amount of protein and fat in the milk from each cow depends on her breed, her age and what she eats. We make other foods from milk called 'dairy products'.



Please has a basket full of dairy products. Can you name them all?

Cheese contains many of the nutrients found in milk. Why? Because it's made from milk! It takes a lot of milk to produce a package of cheese.



5 litres of milk



454 grams of cheese



Activity

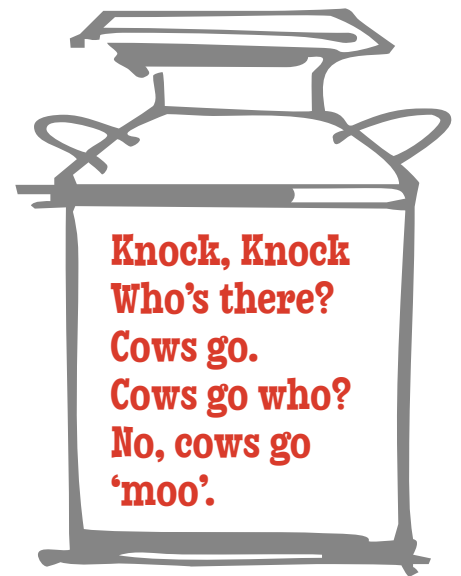
Shake and Make Butter

Some dairy foods are made by taking out different parts of milk. When milk fat is separated from milk it is called 'cream'. We can make butter from cream.

Materials: 50 mL whipping cream and a jar with a lid.

(1 cup cream makes about 1/2 cup butter and 1/2 cup whey)

Pour the cream into a jar, screw the lid on tight and start shaking it. Keep shaking the jar back and forth. It takes at least 15 minutes, so everyone will get a turn. As you shake the jar, little fat and protein globs in the cream hit each other and stick together, forming a larger clump. When you have about half the amount of liquid and solid in the jar your butter is ready. Pour out the liquid left on top. This liquid is called 'whey'. The solid clump left in the jar is butter.



Cream - the thick part of milk that contains fat

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