

CORK BUTTER MUSEUM

The Butter Museum Schools' Experience



Introduction



Welcome to the **Cork Butter Museum Schools' Experience**. My name is Mary and I am an experienced butter-maker. I have lived on the family farm for over 60 years and know all there is to know about cows and butter-making. As one of your guides I can share my many years of butter-making experience with you.

On your butter-making journey you will explore the many interesting and exciting lessons about Irish butter, with plenty of fun activities throughout to help you test your butter knowledge. You will even get the opportunity to put your butter theory into practice by getting to make your very own butter!



Hi there, our names are Donal and Aoife and we are cousins. We are both eleven years old and in sixth class. Our families own large dairy farms in Michelstown, Co. Cork, with over 200 Friesian cows! These are a certain breed of cow that produces a lot of milk. You already met our Granny and learned a bit about what to expect from your Cork Butter Museum Schools' Experience. We would like to be your guides too. We know a lot about cows and butter-making from working on a farm alongside our Granny.

From what Granny said, you will first learn about butter in the classroom. When you complete these lessons and make your butter we would like to invite to take a school trip out to see the Cork Butter Museum! This is a special museum with exhibitions dedicated to making butter and stories all about butter-making. You can go on **The Butter-makers' Tour** around the museum and then take **The Cork Butter Museum Trail Challenge** afterwards. Finish both of these and you will earn your very own butter certificate, proving that you are qualified butter-maker!