



Butter Trail Challenge Answer Sheet



Cork Butter Museum Activity Sheet



Name: _____

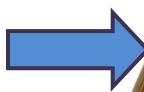
Downstairs Trail

1. Name the object used to make decorative imprints on the butter.

Butter prints.



2. Draw a quick sketch of an example of one of the decorative imprints that the above objects made.



3. What was the butter spade used for?

To squeeze the buttermilk out of the butter and to shape it into a rectangular block.

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4. Clover Queen butter was sold to the West Indies from Cork, until part of the 21st century. How was this butter different to the butter sold at home?



Clover Queen was more heavily salted than

butter sold at home and was orange in

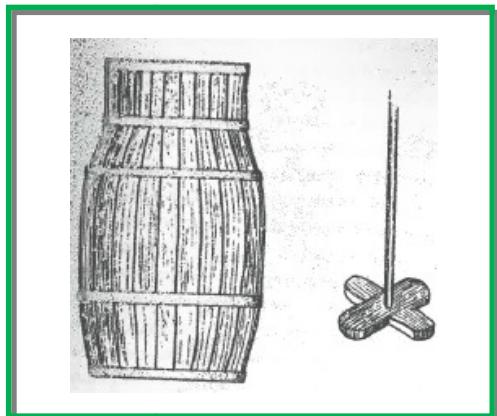
colour.



5. Churns were large containers used to make butter. Name the most traditional type of churn used to make butter.

Draw a sketch of the churn.

The dash churn.

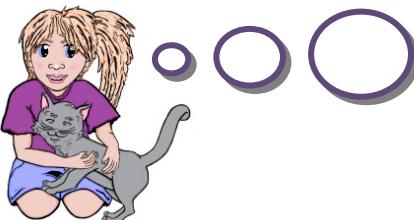


Describe how this churn was used to make butter.
The handle was turned to agitate the cream. The cream changed texture and the mixing sounds changed, the longer it was turned. Eventually solid chunks of butter start to form.

6. Find the copy of the famous poem 'Churning Day' on the wall of the museum. Name the author of the poem.

Seamus Heaney.

7. Summarise what the poem is saying.



The poem 'Churning Day' describes the production of farm-made butter witnessed by a young child. The poem discusses the stages where by the transformation of milk to butter occurs as if by magic!

Upstairs Trail



8. Name the container in which farmers transported their butter to the Cork Butter Market.

The firkin.



9. Look at the map model illustrating the Butter Roads. Name two towns/ villages which the Butter Roads passed through.

Macroom, Dripsey, Killarney, Killorglan, Catherciveen, Bandon, Clonakilty, Skibbereen, Dunmanway, Bantry, Rylane Cross, Millstreet, Rathmore, Castleis

10. It was the role of the weigh-master to grade Cork Butter. Draw a picture of the inspector's marks illustrating the grade of the butter.

First	Second	Third	Fourth	Fifth

Find the container containing Bog Butter. This real butter is over 1,000 years old. In that time, the butter at the outside has become hardened but the butter at the centre of the container is still soft, after all of this time. The butter is held in a container made from a single tree trunk. The tree trunk was hollowed out, a job which would have taken two days to finish.



11. Read the information on the wall panel near the Bog Butter. Can you say why this butter is called Bog Butter?

It was named Bog Butter because it was discovered in a bog. It was believed that this butter was buried in bogs to preserve it.

About Cork Butter Museum



The Cork Butter Museum is an important historical museum in Cork City. It is situated in Shandon, in the centre of the old butter market. In this very building, at the time of the Cork Butter Exchange, the butter was brought here to be weighed and inspected before it could be sold.

At the museum, you can learn about the many different aspects of butter-making. You will find out about the importance of cows for centuries in Ireland and the history of butter-making, beginning with the tradition of making butter at home. You will also learn about the growth of the Cork butter market and the development of successful Irish butter brands, such as Kerrygold.



The many exhibits in the museums help to tell the story of Irish butter-making. In the upstairs galleries you can find an exhibition on the ancient tradition of storing butter in bogs. You can even see real 'Bog Butter', that is a thousand years old. In another room you can find out why the 'Butter Roads' formed and how they helped to develop permanent roads and towns in Counties Cork and Kerry. In this room there is a large detailed map of these Butter Roads.



The ground floor gallery shows many examples of traditional butter-making equipment, from medieval times to the middle of the 20th century. You will see simple hand held equipment, like a table top churn, that was used for making small amounts of butter at home. Larger and more sophisticated machines, like the Centrifugal Cream-Butter Separator shows how cream was separated from milk.

In another section, there are many examples of how butter was stored. The firkins on display were used to store and preserve butter before refrigeration existed. These firkins were used in the time of the Cork Butter Exchange, when Cork became the largest butter market in the world. In later years, there were other methods of storing butter and branding became more important. The branded tins and vegetable parchment packaging show the development of butter branding and the changing brand designs over the years.



Try these fun activities

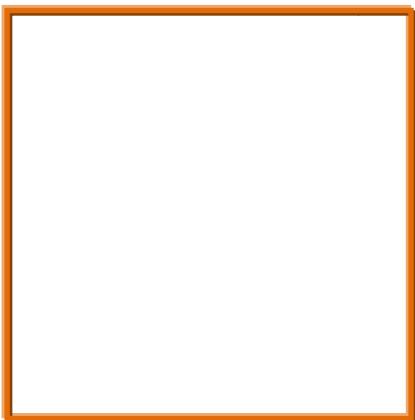


- What do you get from a pampered cow?
(Spoiled milk!)
- Where do cows go for entertainment?
(To the moo-vies!)
- What do you get if you cross a chicken with a cow?
(Roost beef!)
- What happened to the lost cattle?
(Nobody's herd!)
- Why do cows wear bells?
(Their horns don't work!)
- What do you call a sleeping bull?
(A bull-dozer!)
- Knock knock!
Who's there?
Cowsgo
Cowsgo who?
No they don't, cows-go moo.

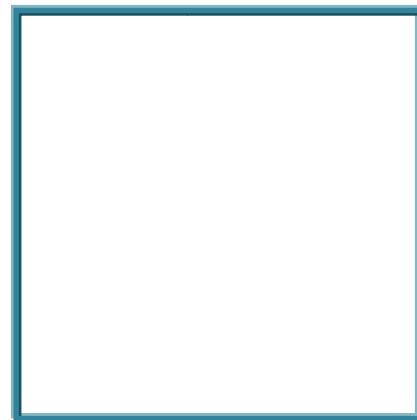
Read the cow jokes. Try telling them to a friend!

Think about your museum experience!

**Talk about four artefacts that I saw at the museum.
Make a sketch of each of the artefacts.**



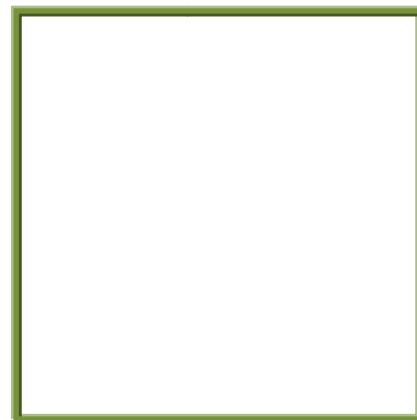
1. _____



2. _____



3. _____

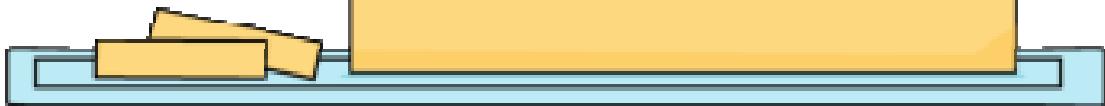


4. _____

Record any new information that you have learned during your visit to the Cork Butter Museum.



Fact 1:



Fact 2:



Fact 3:



Fact 4:



What was your favourite part of your visit to Cork Butter Museum? Can you explain why?
