BUTTER MUSEUM

Geography Lesson 1 Activity Sheets



BuButter Today



Lesson One			
Geography	Strand:	•	Human environments.
	Strand Unit:	•	People at work. Settlements- Homes and other buildings. People living and working in the local area.

What will I learn?

- The value of butter in our everyday lives.
- What makes Irish butter so popular?
- The farmer's role in producing Irish butter.



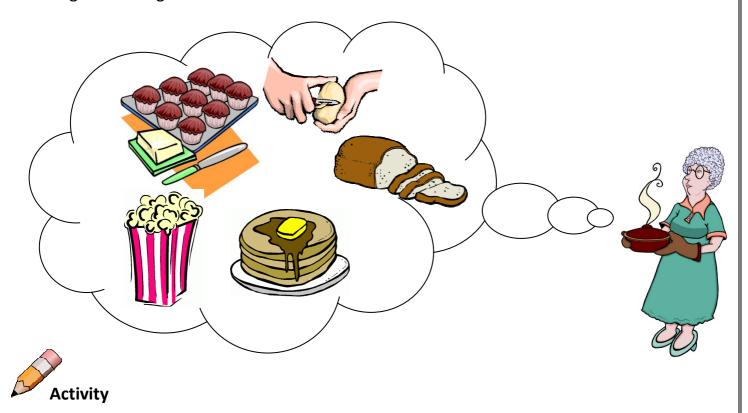
The Butter Museum Dictionary!



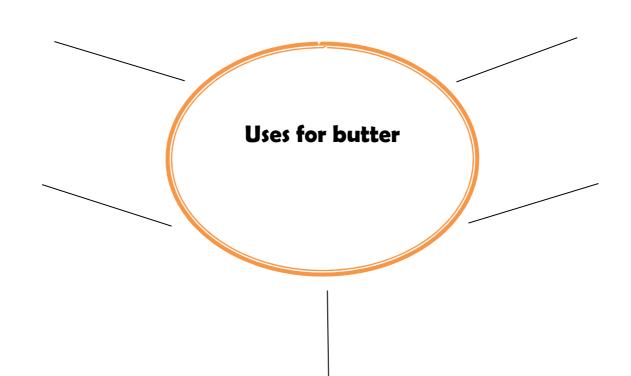
Match the word with the correct meaning. Use your dictionary to help you. There is one answer done for you. Match up the rest!

Alternative	The usual weather conditions in a place.	
Buttermilk	A food that is used in place of butter. It is made of vegetable oil, milk, colouring and other ingredients.	
Margarine	Producing or able to produce farm crops or other plant life.	
Vegetable oil	One of two or more choices.	
Climate	A sour liquid left after making butter from milk. Often used in baking.	
Fertile	To feed on growing grass.	
Graze	Liquid fats taken from the seeds, fruit or leaves of plants.	
Export	Something made by either human work or that of a machine.	
Butter-making	Farming that is devoted to the production of milk.	
Dairy farming	A large fertile area in the South-West of Ireland.	
The Golden Vale	Items that are exported; A product that is sent to another country to be sold there.	
Product	The production of butter.	
Butter-maker	A person who specialises in producing butter.	

Most of us use butter every day; from early morning spread thickly on our toast at breakfast, to our dinner time meal mashed into our potatoes. Butter is a very useful food and we depend on it not only to flavour our food with, but also as a major ingredient in our cooking and baking.



Can you think of 5 different uses for butter? Look at the clues above!

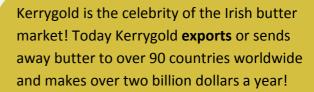


Irish Butter Brands



Irish butter has made a great name for itself. Nowadays our butter can be recognised all around the world. Kerrygold- the most successful of all Irish butter brands can be bought almost anywhere!

Did you know that Irish cows live healthier, happier lives and this is one of the secrets behind our great butter! They have lots of space to roam around, fresh unpolluted air and plenty of grass to eat-which gives the



So, why so popular? This is because it has a high level of fat that gives it a superior flavor and a better texture too- creamier and smoother. If you were to compare it to an American butter, you would find them waxier, blander and with far too much salt.



Have you eaten butter from France or Spain? You will notice a much paler butter, lacking in flavour-nothing compared to our butter!

*Ask the teacher to bring in other butters to taste and compare!





A brand is a name given to a **product**- or item for sale. It draws attention to itself using a unique design that helps a customer to remember that item.

Other Butter Brands

Bandon co-op

Arrabawn

(a) Can you name some butter brands not mentioned below?

Apart from Kerrygold butter there are many more popular Irish butter brands that you may know. Have you heard of Arrabawn, Bandon, or Connacht Gold? Like Kerrygold, these are made with 100% pure butter.

(b) Look at each label.

Each one is trying to say that it is the best and should be bought.

Discuss with the class what the different designs might mean.

There are also many replacements or **alternatives** to butter that try to create a buttery taste without the fat. These can be either low fat spreads, or **margarines**. The fat is removed from the butter and extra ingredients are added; such as **vegetable oils**, **buttermilk** and sometimes flavouring. These companies try to create a similar taste to real butter but nothing beats the real thing!

What makes Irish butter so delicious?

Many people around the world love the taste of Irish butters, such as Kerrygold. They believe that it is a product that promises good quality- this means that every bite tastes as good as the last! There are several reasons behind our excellent butter.



Climate Fertile Lands

There are a number of reasons why we make such good butter, and it all begins with climate! We have the perfect **climate**; mildnot too hot or cold and wet. This allows for grass to grow thoroughout the entire year. Farmers have been able to raise cows in Ireland much more easily than in other countries with harsher weather.





We also have very **fertile** lands, especially in the South West of Ireland- an area known as **The Golden Vale**. The cattle can be left out to graze safely all year round, as Irish winters are mild and we have a constant supply of grass. These conditions mean that

more cows survive to breed again and increase numbersmeaning more butter can be made!



As a result of these circumstances, the Irish people have been able to develop over thousands of years a close relationship with cows and **dairy farming** especially. We have become experts at **butter-making** and the world knows it!

*Did you know that a person who makes butter is known as a

Butter-maker?



Unscramble the words!

Fill in your answer in the spaces.



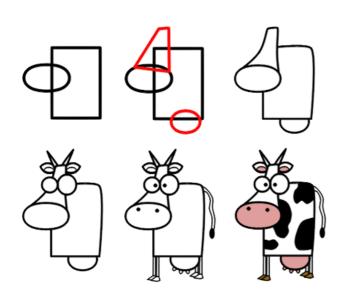
Psst..Here's a helpful hint-You may recognise these words from the lesson.

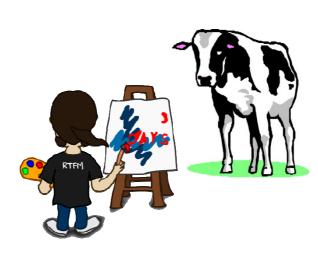




Learn how to draw a cow.

Can you draw your own?





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