

BUTTER

One half-pint of heavy whipping cream will make enough butter for eight children. Pour the whipping cream into a see-through quart jar, (preferably a plastic jar with a good sealing lid.) Add a pinch of salt. Let the children take turns shaking the jar, being careful not to drop it. After a while the cream will separate and curds will begin to form. The liquid is the whey or buttermilk and the clump of curds is the butter. Pour off the liquid and place the butter in a separate container. Chill if you wish. For honey butter, add a little honey and mix thoroughly.