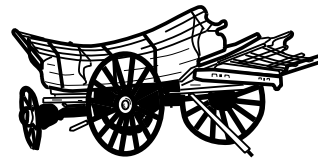
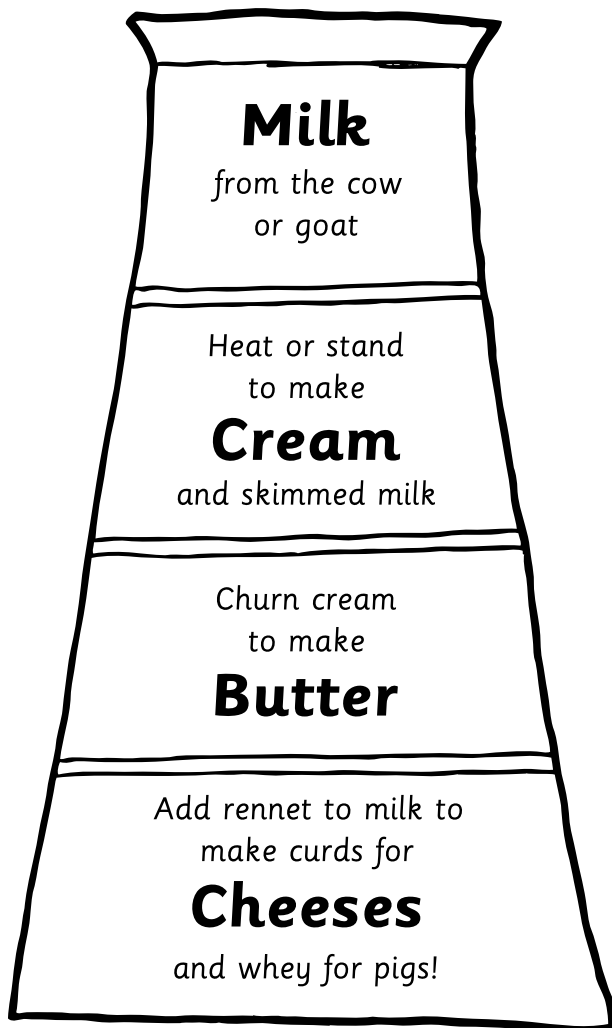


The Dairy

Location: in the Tilford building



Rural Life Centre



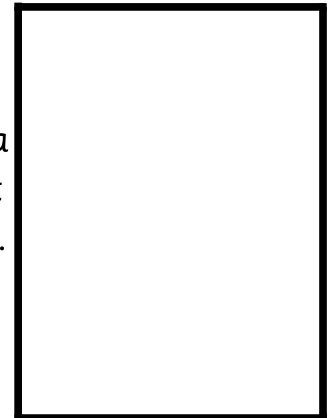
Milk

The vessel on the left was used to collect milk from the farms, can you name it?

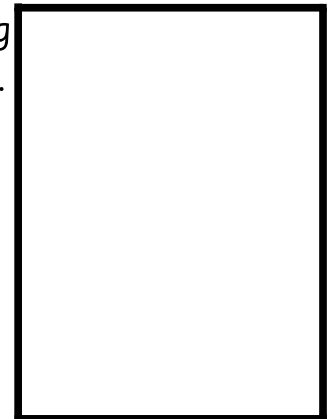
What is it made of?

Write down here the name of one of the farms

Draw a milking bucket here...



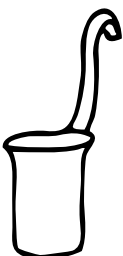
and a milking stool.



Milk was delivered in a milk float or pram. Look at the beautiful pram in the display. Write down the name of the dairy

How was this pram moved — by horse, engine, dog, hand or pedals?

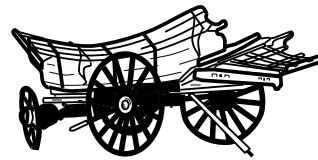
In the space below either draw or write about the dairy pram.



This is a pint milk measure which could hang on the churn or pram.

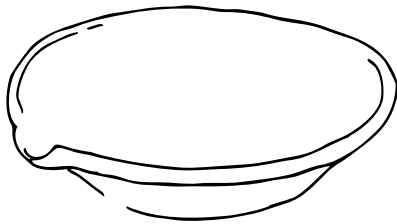
The Dairy

Location: in the Tilford building



**Rural
Life
Centre**

Butter

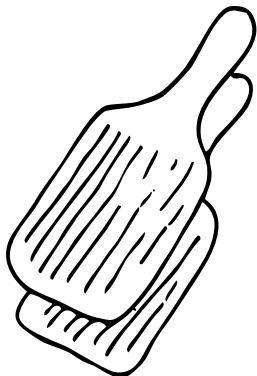


Milk was left to stand in a settling crock or dish for the cream to 'separate'. The cream was then skimmed off with a scoop or skimmer.

In the 1890s a separator was invented to separate the cream with rapidly turning machinery. Very expensive!

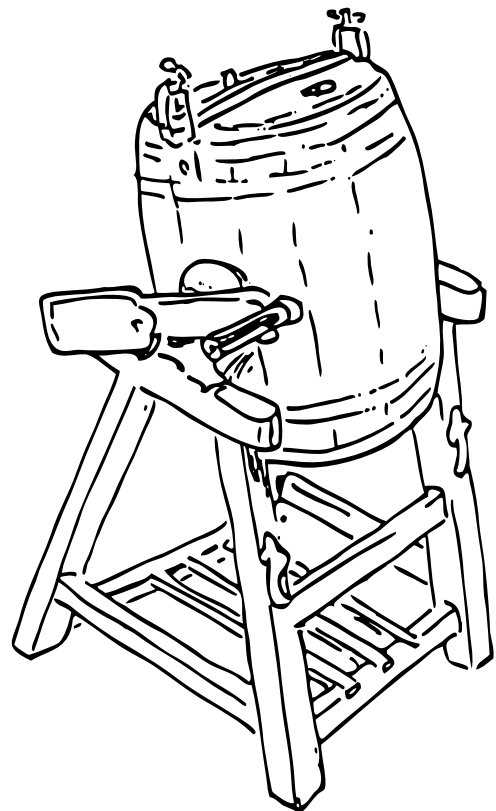
Cream was churned over and over to make butter. Here is an end-over-end barrel churn. How did it get its name?

.....
.....



On the left are a pair of butter pats or Scotch hands. What do you think they were used for?

.....
.....
.....



Cheese

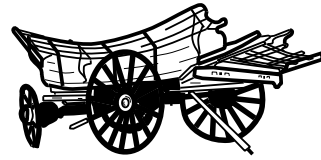
The curds (made from heating the milk and adding rennet) are placed in a mould and pressed down hard in a cheese press.

When it is set hard and firm it is turned out of the mould and wrapped in muslin.

Can you find the cheese press in the dairy display? Draw it here.

The Dairy

Location: in the Tilford building



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Things to do

1. Write down the names of two other types of butter churn.

a)

b)

2. Describe a butter seal

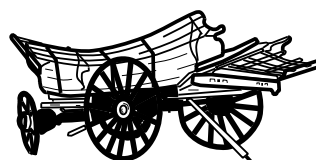
3. Find the egg boxes. How are they different from the egg boxes of today?

4. What is this and how was it used?



The Dairy

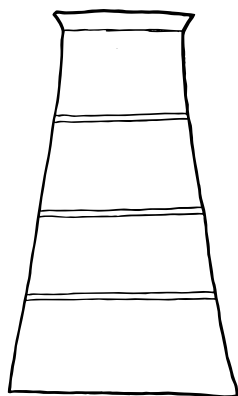
Location: in the Tilford building



**Rural
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Teachers' Notes

Milk



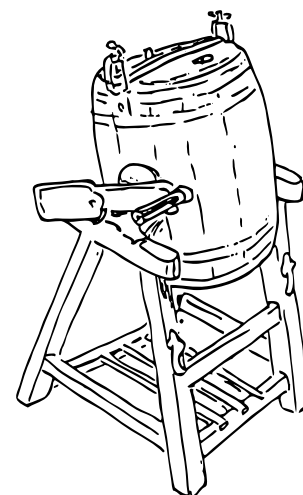
The milk churn in our collection is made of steel and brass and is highly decorated. It was used by Court House Farm Dairy. Milking buckets and stools are on display here too.

Our dairy pram was used by North's who ran Street Farm in the adjacent village of Tilford. This was a hand pushed vehicle as it was only used within the relatively small village area.

Butter

The butter churn was turned by the handle and this caused the barrel to revolve "end over end" thus giving this variety its name.

Butter pats were used in the dairy or kitchen to shape portions of butter into half or quarter pound blocks, or decorative round balls for use at the table.



Things to do

Two other types of butter churn which may be found in our displays are box and round churns.

Butter seals, or prints, were used to decorate the butter and many farms had their own designs which acted as advertising for the farm. Generally they were made of wood with the design cut, in reverse, onto one face.

There are a variety of egg boxes in our display ranging from cardboard ones to some made of wood. In the wooden type, the eggs were held in place by corrugated cardboard dividers.

On some of the wooden ones you can see labels. These boxes were designed for railway transport.

The yoke was fitted across the shoulders of a man or woman and used to carry two buckets of milk or water hung from the chains at the ends.