

Program Overview and Pre-trip Information
Cultural History School Programs — Grade 1 & up

VON GRAS ZU MILCH (FROM GRASS TO MILK): DAIRY CULTURE OF THE PENNSYLVANIA GERMANS

In *Von Gras zu Milch (From Grass to Milk): Dairy Culture of the Pennsylvania Germans*, students learn how settlers made and used butter and other dairy goods to supply an important part of their diet.

Through storytelling and first person interpretation, students meet Nancy Royer, a young woman who lived on this farm in the early 1800s. Nancy helps students step back in time as she questions their strange clothes and travel methods. Students visit the Royer milkhouse, churn cream into butter, and make samples to take home.

Instructors dressed in period clothing help students compare and contrast life in the 1800s with modern life today.

We have also supplied a vocabulary list, and links to some YouTube videos, which you may find helpful as you prepare for your trip.

Please bring at least 3 adult helpers in addition to the classroom teacher.

Funding for Dairy Culture of the Pennsylvania Germans is provided in part through grants from Land O' Lakes Foundation, Patriot Federal Credit Union, AgChoice Farm Credit, and Jay Heefner, in memory of Evelyn Heefner.





VON GRAS ZU MILCH (FROM GRASS TO MILK):

DAIRY CULTURE OF THE PENNSYLVANIA GERMANS

Vocabulary

Butter churn - a container used to stir cream and break the small sacks containing the butter fat

Types of churns: Dasher churn, barrel churn, paddle churn

Buttermilk - the watery fluid in which the butter fat is distributed. This does not turn to butter.

Butter mold - wooden containers used to shape the butter

Butter paddles - large wooden “spoons” used to press the buttermilk out of the butter.

Butter stamp - designs cut into pieces of wood used to mark the butter

Cream - thick liquid which rises to the top of fresh milk (unhomogenized)

Cream skimmer - a tool shaped like a ladle and used to remove the cream after it has separated from the milk

Crocks - containers made of clay and used to store the butter

Dairy products: butter, cheese, milk

Firkin - a small wooden barrel used to store butter

Herbs - Any of various often aromatic plants used especially in medicine or as seasoning

Milk house - a two-story building on the farm. The bottom floor was used as a refrigerator, and the top floor was used as a work area to make butter and cheese and for storage of equipment.

Pennsylvania Germans - people with at least one family member who emigrated to this country from the Rhineland of Germany, France and Switzerland during the 1600s-1700s

Pennsylvania German Farmstead - everything involved in making up a farm, including people, livestock, buildings, and landscape

Pitcher - a container for holding and pouring liquids that usually has a lip or spout and a handle

Scotch hand - a wooden paddle used in making butter

Yoke - wooden harness put across one's shoulders to carry buckets of milk



Von Gras zu Milch (From Grass to Milk): Dairy Culture of the Pennsylvania Germans

Online Resources

NOTE: The videos are not all specifically about Pennsylvania German culture, but the content is related to the class students will be attending.

Videos

<https://www.youtube.com/watch?v=bJL-HYSIvRM>

Early American Dairy. Duration: 12:15

<https://www.youtube.com/watch?v=e1LYWF8T8g0>

Let's Make Butter! Duration: 2:56

<https://www.youtube.com/watch?v=mKrVC4ITJVE>

Making butter the traditional way. Duration: 2:28

<https://www.youtube.com/watch?v=W6u9W4FVFCg>

How to Make Butter, Tourism Oxford. Duration: 1:08

<https://www.youtube.com/watch?v=UOne29Wxs7k>

The Tools for Butter Making - Tourism Oxford. Duration: 2:53