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.**

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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
Crock - 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
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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=U0ne29Wxs7k