



BLACK ROCK DESERT
HIGH ROCK CANYON
EMIGRANT TRAILS



NATIONAL CONSERVATION AREA

CHILDREN ON THE TRAIL

How to Make Butter:

You will need:

- 1 glass Mason jar, or at least one pint sized glass jar
- 1 pint of heavy whipping cream
- Salt, to taste
- A loaf of bread

Directions:

1. Pour the heavy whipping cream into the Mason jar.
2. Add salt.
3. Close lid tightly.
4. Shake the jar about once every second.
5. Pass the jar around the room so that everyone has a chance to help out!
6. After about thirty minutes the butter should be ready.
Open the jar and separate the buttermilk from the butter.
Enjoy!

"The way we made our butter was we'd milk the cows in the morning and strain the milk into lg. churns, which were put in the back of the wagon. at night, through the constant motion of the wagon all day, there would be pieces of rich yellow butter clinging to the sides of the churn; some of which would be the size of goose eggs."

-From the diary of a 12 year old girl on the
Mormon Trail, 1850