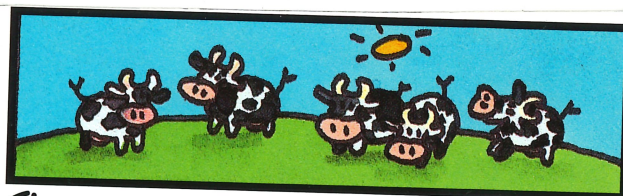


# Making butter... it's child's play!



## Making butter is easy and natural!

1. Pour 250 ml of cold 35% cream into an airtight jar. Close lid tightly.
2. Shake jar vigorously.  
In a few minutes you'll see the cream change into small lumps.
3. The small lumps join together to make butter. (The white liquid you see on the bottom is called buttermilk. You can throw it out.) If you want, you can add a pinch of salt. There, you've just made butter. It's easy...and natural!



The cows feed on the grass...



The cows give us milk...



With milk we make butter,  
cheese, yogurt, ice  
cream, etc.