

Making butter

my mom pauline singleton Lynch from Davros she used to make butter she made it with her mum

First she had to milk the cows into a bucket. When the milk was warm it was fresh they would have to wait one entire day for it to go cold and for the cream to rise to the top. Then nana would use a cup to scoop the cream off the milk. Then the milk would be used for drinking and cooking. The cream would be put in a glass churn.

The churn had a handle on the lid and two beaters that would spin when the handle was turned. So nana would have to turn the handle for thirty minutes until the cream would thicken and turn into butter. Then nana would have to wash her butter many times to remove some milk and add salt and it was ready.

If they had sisters nana would make it into rolls and balls.

Mark Lynch, Davros, page 8