



Read & STEAM

Tales of the Dairy Godmother:

Chuck's Ice Cream Wish



Lesson Summary

Students will learn about Dairy through the book *Tales of the Dairy Godmother: Chuck's Ice Cream Wish* and making their own butter

Grade Level

K-5

Length of Lesson

45 minutes

Materials

- One 32oz. container of heavy whipping cream
- Salt
- 2 oz. plastic portion cups with lids
- Crackers
- Butter knife or spreading tool
- Paper towels and sanitizing wipes for cleanup

Reading Guide

1. Introduce the story using these questions **(2 min)**
 - a. Who likes to eat ice cream?
 - b. What ingredients do we think might be in ice cream?
 - c. Where do those ingredients come from?
 - d. "Now we are going to read a story about how ice cream is made!"
2. Read *Tales of the Dairy Godmother: Chuck's Ice Cream Wish* by Viola Butler **(10 min)**
3. Reflect on the story with these questions **(3 min)**
 - a. What is in ice cream?
 - b. What animal do we usually get milk from?
 - c. What other foods are dairy products?
 - d. "Butter is another dairy product, and we will make some today to learn more about how it is made!"

Vocabulary

Dairy: Food made from milk, like ice cream, butter, cheese, and yogurt

Cow: adult female dairy cattle that has given birth to at least one calf

Churn: To mix or stir cream to make butter or ice cream

Additional Lesson Links

- Matrix Lessons
 - [A Day Without Dairy](#)
 - [Milk, Sugar, Science: Engineering Ice Cream](#)
 - [Cowabunga! All About Dairy Breeds](#)
 - [Sun, to Moo, to You!](#)
- Other Resources
 - [Wisconsin Grown + Raised Dairy Poster](#)

Standards

NALO:

T2.K-2.b

T2.K-2.c

T2.3-5.d

T3.3-5.b

T5.3-5.d

Lesson adapted from “Butter in a Jar” found within the Illinois Agriculture Lessons and Curricular Materials, <https://www.agintheclassroom.org/teacher-resources/lessons/>

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Butter in a Jar

1. Begin “Butter in a Jar” activity (25 min)

- Have all students wash their hands
- Tell students: “To make butter, we need heavy whipping cream and agitation. This means when we shake up the cream, the fat separates out, and we get butter!”
- Give each student a 2 oz. plastic portion cup filled halfway with heavy whipping cream
- Instruct students to snap on the lid and double check it is on tight
- Tell them to hold the cups with their pointer finger and middle finger on the lid and their thumb on the bottom of the cup
- Explain it is important to hold onto the cup firmly, but not too tight or the cup will crush
- Shake the cups for 3-5 minutes
- Stop shaking once there is a large clump of butter in the cup
- Explain: “The liquid that is left in the cup is called buttermilk, and people use that in many other recipes”
- They can add a pinch of salt to the butter at this point (optional). If there is a lot of salt on the crackers, you might want to skip this step.
- Scoop the butter out of the buttermilk with the spoon, and spread it on crackers to sample it
- Ask students to share what they like or dislike about the butter

2. Review the activity with these questions (5 min)

- What is in butter?
- Where do we get milk from?
- What other foods do we eat that have dairy in them?
- Final message: “Many things we eat every day are dairy products, and we get them from cows on dairy farms!”