Churning

I was talking to my granny and she told me about when she made butter. She had three cows. When they had calved she would milk them both morning and night. She said the milk was put into a churn dash which looked like a wooden barrel with a stick out of the top. She and all her brothers and sisters would help turn the stick to churn the milk into butter. She said it was exhausting but worth it in the end. After about thirty minutes when it was formed into butter, a butter spade was used to shape it and make prints of butter. If a neighbour did not have a cow that calved my granny or one of her brothers and sisters would cycle over with butter for them, free of charge. The butter was kept fresh in a croc in the cupboard. Butter was made about twice a week.

Writer Kathleen McNally
Teller Chnna McNally

Area - Killeen