Winter Days in the Big Woods (adapted from the Little House books) by Laura Ingalls Wilder

Book Synopsis: Winter Days in the Big Woods (adapted from the Little House books) by Laura Ingalls Wilder tells the story of how the Ingalls family prepare for a cold long winter. Laura and her big sister Mary help their parents with chores around the house including making butter, harvesting vegetables and baking. It's not all hard work though as the girls sing songs and find ways to play indoors as the snow falls outside.

A recorded reading of this book is available here.

Connection to Iowa History
Laura Ingalls Wilder, writer of the Little House book series, lived in Burr Oaks, Iowa, with her family in 1876 to 1877. The family ran the town's Masters Hotel, which still stands today as the Laura Ingalls Wilder Park & Museum, a must-see destination for “Little House on the Prairie” fans. In fact, it is Laura's only childhood home that still stands at its original site.

Goldie’s Kids Club Storytime Activity
After reading or listening to the book, shake and make your own butter like Laura and Mary made for Ma in the Big Woods.

Instructions (Video Instructions Available)
1. **Clean.** Using soap and water, clean the jar or container. Dry it.
2. **Pour.** Fill the container halfway with the heavy cream. If using marbles, add to the container, too.
3. **Cover.** Cover the container tightly with the lid.
4. **Shake.** Gripping the container tightly, shake the container up and down.
5. **Check.** After five minutes of shaking, check the contents. It should be the consistency of whipped cream.
6. **Continue shaking.** Recover the container, and continue to shake for about four more minutes. The liquid will go from whipped cream to buttermilk, which will make a sloshing sound.
7. **Shake.** Continue shaking for another minute after hearing the sloshing noise. At this time, the butter has formed a solid mass.
8. **Separate.** Pour out the liquid buttermilk and save for future use.

Materials
- Jar or container with lid
- Heavy cream
- 2 or 3 glass marbles (optional)

Instructions continued on next page
Instructions continued

9 Rinse. Rinse your butter under cold water and knead the butter to release more buttermilk. Rinsing will help the butter last longer.

10 Refrigerate. Place in an airtight container and store in the refrigerator. The butter can last a few days in the refrigerator.

11 Share! After you complete your activity, share your work with the State Historical Museum of Iowa. Email a photo of your butter-making skills to museum.education@iowa.gov. We want to share your creation with others!

12 Questions to Spark Learning
   • Laura and Mary help their parents around the house. What chores do you do?
   • Laura and Mary find ways to have fun while stuck inside during the winter. What do you do for fun when it is cold outside?
   • Laura and Mary help Ma in the kitchen. Do you help cook or bake at home? What is your favorite thing to make?