

AMGUEDDFA CEREDIGION MUSEUM
THE DAIRY

Answers

1. Find the photograph of a cow being milked. Cows are not milked in this way now. Why?

In Victorian times, most of the work in the dairy was by hand. Electricity was rarely used until the 1920s and 1930s.

Now, cows are milked by machines which are

faster - several cows can be milked by one person at the same time),

cleaner (because the milk is kept in special containers that are cleaned with lots of water and chemicals) and

cheaper because the cows yield more milk than in Victorian times.

2. What materials were used in a dairy in Victorian times?

Most of the objects used in a Victorian Dairy were made of:

Wood, **Iron** (sometimes painted) and '**Tin**' (iron covered in tin to stop it rusting).

Lead was used for some cream separating tanks (lead can be poisonous)

3. What materials were used in a dairy in now?

Most of the objects used in a Modern dairy are made of:

Stainless steel, **plastic** and **glass**

4. What did the Victorians make from milk?

The Victorians used to turn most of their milk into **butter** and **cheese** both of which last much longer than milk. When commercial dairies were started, farmers sent their milk to the milk factory where it was separated. The cream was turned into butter and the **skimmed milk** returned to the farmers for feeding to calves. Later, as meat production became less important, the skimmed milk was kept by the factory and **dried** for sale to shops.

Yogurt was not made by the Victorians. It needs to be kept in a fridge

Margarine is made from various fats and oils, and sometimes contains a little milk.

5. What sources of power or energy were used in the Victorian dairy?

Most of the energy used in dairies was provided by **people**, for milking, carrying, churning, working, mixing and packing.

Water wheels and occasionally **horse power** was used to drive the churns, particularly on large farms and estates (such as Nanteos, Gogerddan and Llanerchaeron)

Mains electricity wasn't available to much of Ceredigion until the 1920s and 1930s. Some farms may have had **generators** or **oil powered engines**.

Wind mills were very rare in Ceredigion

6. How did the Victorians stop milk going off?

Mostly by turning it into butter and cheese, but the often built the **dairy** on the north side of the house where it wouldn't be warmed by the sun, and it had **slate floors** and **slate shelves** which helped keep the milk, butter and cheese cool. There were no **fridges** or **freezers**

7. Put these words in the right order for butter making.

Milk the cows	Separate the cream	Churn the cream	Mix with salt	Sell at market