



Dairy of Mrs Palmer, Reading Women Farmers

Rats and Dairy Trail

Rats like to eat cattle feed, milk, cheese and butter, so it was really important to keep them out of dairies! As you explore the galleries can you spot the rats and the objects they've decided to explore?

To keep you and our objects safe, we ask you not to touch or climb on any of the displays. If you need help, please ask.



Supported using public funding by
**ARTS COUNCIL
ENGLAND**

In the café and shop, look at the large Welcome case full of objects.

Can you find the milk pan and butter churn?



Pans of Cornish clotted cream in a dairy

Milk Pan (58/64/1-2)



This is a counter pan, which was used for holding milk on sale in a dairy shop. It is made from ceramic, has two small handles and a metal lid. It was made by Dairy Outfit Co. Ltd. in London, and acquired from Davey & Sons, a dairy company in Essex.

Look carefully at the pan. How has it been decorated?

Did you know?

UK dairy farmers produce 40 billion litres of milk each year. This is enough to fill 78 million bath tubs!

Butter Churn (17/229)

This is a metal and glass butter churn. In the 1920s Miss J Matthews taught butter making classes in Berkshire. She used a glass butter churn for the practical demonstrations as it was easier for her pupil's to see the different stages of butter making.

Have a go at making your own butter at home using a jar!

What you need: Double cream and a jar with a lid

What you do:

- 1) Fill the jar half-way with double cream and tightly screw on the lid
- 2) Shake the jar up and down until the cream thickens and forms a ball. Keep shaking until all the liquid separates from the ball.
- 3) Pour the liquid into a bowl or jar. The solid ball is your butter and the liquid is buttermilk.
- 4) Knead your butter under cold running water to remove any leftover buttermilk.
- 5) Store in the fridge. You can even freeze it!



Walk through the glass doors on the left and head to 'A Year on the Farm'.

Did you know?

The eggs match the hen. White eggs tend to be laid by chickens with white feathers and white earlobes, brown eggs by brown hens with red earlobes.



Freshly gathered pheasant eggs at Empire Game Farm



Dummy Eggs (88/34/1-2)

These are two ceramic, grey-white dummy eggs. They were used to encourage chickens to lay in their nest boxes. They were donated to the Museum by Mr Lucas, a farmer and dairyman from Reading, Berkshire.

The display case has some examples of egg boxes. Have a go at designing your own egg box here.

Frail (66/346)

This frail is made of plaited rush sewn round and round to form a flexible flat basket with a cover with two carrying handles. It was used in High Roding, Essex, in the 1920s. These baskets were used by farm workers to carry their meals and also their tools.

What kinds of food might you put in your packed lunch?



Next head to the 'Town and Country' gallery.



Horse-drawn delivery cart for Drapers Farm Dairy in Essex



Milk Barrow (59/276)

This three-wheeled cart was used to transport dairy produce, such as milk, butter, cream and eggs, for sale. It was made in London in 1925. It has various signs including 'Pure Milk from Local Farms', 'Butter Cream & Eggs' and 'G. Leach & Sons, Woodlands Dairy, Caversham'.

If you owned a dairy, what words would you use to describe your produce to help you sell it?

Did you know?

It used to take a person 1 hour to milk 6 cows by hand – today we can milk 100 cows an hour with the use of robotic milking.

Milking Parlour Model (56/15)



This is a model of 1920s milking parlour. It is one of three milking parlour models (96/15-17) made by the staff at the National Institute for Research in Dairying (NIRD).

How many glass milk bottles can you see in this gallery?

Now explore the 'Making Rural England' gallery.

Butter Mould (51/455/1-2)

Butter was hand made on farms until the 19th century. Cream or milk were churned until the butterfat separated from the liquid buttermilk. The butterfat is then scooped up and shaped into blocks using wooden panels called butter beaters. A mould could then be used to shape the butter. This butter mould would have made a squirrel.



Display of butter moulds at the Dairy Show

Milk Jug (60/754)

This is a stoneware milk jug with a light green glaze. The jug was made between 1945 and 1960 at the Leach Pottery in Saint Ives, Cornwall.



Look around you. Can you see any other animals in the butter moulds? Have a go at drawing one.

Draw your favourite pot or jug from this case.

Did you know?

There are over 700 different named cheeses produced in Britain.

Find the cheese making display in the 'Forces for Change' gallery.

Cheese sampler (51/2100)

This steel cheese sampler dates from the 18th century. It was used to take a section from a large cheese to test its quality.



Did you know?

Cheese is a source of protein, which is needed for development of bones, and a source of vitamin B12, which contributes to red blood cell formation.

Cheese press (51/1246)

A cheese press was used to make hard cheese by squeezing out the excess whey. The cheese would go on the dish; turning the handle then makes the plate press down on the cheese. This press was used at the Department of Dairying at the University of Reading.



Cheese presses at Hill View Dairies in Dorset



Using your own knowledge, how many different cheeses can you name?

Head into the 'Our Country Lives' gallery.

The Diversity of British Farming – Grass and milk: Cheshire (63/18/5)

This is the fifth in a series of wall hangings on 'The Diversity of British Farming' displayed at the 1951 Festival of Britain in London. This panel, 'Grass and milk: Cheshire', has a background of small cheese symbols, and shows a farmstead with unusual hay barns on the left and a large house set among fields with rivers and ponds on the right.



What symbols would you add to a wall hanging about your local area? Draw them here.

Did you know?

The red brick Victorian buildings housing the Museum of English Rural Life and University of Reading Special Collections were built in 1880 as the home of Alfred Palmer. Alfred Palmer worked at the family biscuit business, Huntley & Palmers, for over 50 years!

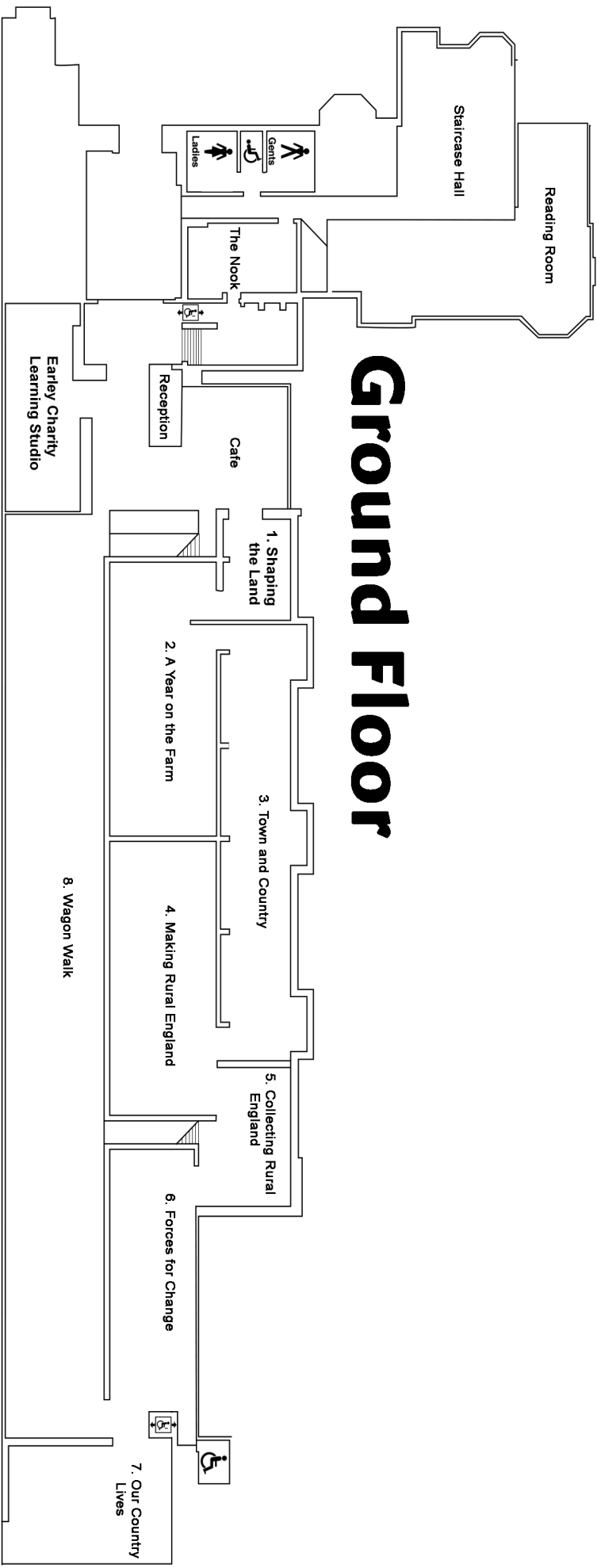
Now stroll along the Wagon Walk



Cart (2011/70)

This is a two-wheeled covered cart used for transporting animals for breeding, auction or because of ill health.

What animal might have travelled in a cart like this?
(Look behind you for a clue).



Ground Floor

First Floor

