

# A TALE OF TWO FROGS



Two frogs fell into a can of cream,  
Or so I've heard it told:  
The sides of the can were shiny - steep,  
The cream was deep and cold.

"O, what's the use?" croaked Number 1.  
"Tis fate; no help's around.  
Good-bye, my friends Good-bye, sad world"  
And weeping still, he drowned.

But Number 2, of sterner stuff,  
Dog-paddled in surprise,  
The while he wiped his creamy face  
And dried his creamy eyes.

"I'll swim awhile, at least," he said-  
Or so I've heard he said:  
"It really wouldn't help the world  
If one more frog were dead."

An hour or two he kicked and swam,  
Not once he stopped to mutter.  
He kicked and kicked and swam and kicked.  
Then hopped out, via BUTTER!

*Author Unknown*

Use this poem to illustrate the need for Determination. After reading it, you can demonstrate the making of butter. Label a mason jar or old mayo jar Determination and fill it half-full with room temperature heavy whipping cream. You can make this go faster by adding a marble or culturing the cream first by adding a few teaspoons of cultured yogurt or sour cream. Tighten the lid and pass the jar around and let each student shake it. It will take anywhere from 10 - 30 minutes to form butter. Don't stop when it looks like whip cream. The butter will form and separate from the buttermilk that remains, if any. Drain the buttermilk off, stir in a pinch of salt and enjoy on crackers. You will make half as much butter as the cream with which you started. It should taste delicious, slightly sour, with no aftertaste. If it is bubbly, or smells yeasty or gassy, discard. You may need more than 1 jar depending on your class size.

For websites that offer kid-friendly science on butter making go to:

<http://educationaltoyfactory.com/makingbutter.htm>

<http://www.makeandtakes.com/edible-science-experiment-making-butter-whipped-cream>

<http://thehappyscientist.com/science-video/making-butter>

<http://pbskids.org/zoom/activities/sci/butter.html>