Homemade Butter

The dairy is located on the Farmside of the Hampton property. The dairy was an important aspect to the Ridgely's lifestyle, because it not only supplied milk and butter for the family, but these products could also be sold to make money for the Ridgely's. However, even though the Ridgely family benefited from the dairy they were not the ones working at it. Before the Civil War, the enslaved workers of Hampton would have been forced to work in the dairy. One woman who worked in the dairy as an enslaved dairymaid was Caroline Davis Brown. Caroline was known to have made some of the best butter in the area, and once she was freed from enslavement, she moved to Towsontown where she lived out the rest of her life. For this activity we will be making butter, throughout the activity remember that you are doing an activity that many enslaved and later free laborers did on the farm at Hampton all year round.

Supplies Needed; Small jar (or container with a lid), and heavy cream, and salt (optional).



Step 1



Fill your jar or container halfway with heavy cream.

Step 2





Add a dash of salt to the heavy cream in the jar (optional). Then put the lid on the jar, make sure the lid is secure before moving on.

Step 3



Shake the container until the cream starts to thicken, this will take a while but eventually you will get a ball of butter.

Step 4



Continue shaking until liquid separates from the butter, this liquid is buttermilk.

Step 5



Pour the liquid out of the container so only the butter is left.



Good Job, you are done! Now that you have your butter, you can enjoy it! But make sure to use it before it spoils, this fresh butter will not stay good for long.