



# CHURN BACK TIME

LEARN TO CHURN FROM UDDER TO BUTTER

## STEP BACK TO SIMPLER TIMES

In the life of a pioneer, DIY took on a whole new meaning in the home. From growing your own food to preparing it from scratch, using what you had to put food on the table was a way of life. In Norwich Museum's new butter churning experience, you'll get the opportunity to slow down and create a delicious snack in a traditional way. What could be better than freshly churned butter in Canada's Dairy Capital?

Head into the museum's traditional Quaker House where you'll be welcomed inside and shown the tools of the trade. This home, built by the Lossing family, was the original homestead of Norwich. Touch, smell and learn to use everything as you actually churn your own fresh butter. Of course, what would this experience be without enjoying the fruits of your labour? Smear the butter on fresh bread from a local bakery and enjoy. This experience is perfect for families who will love creating memories and butter together as well as couples, friends and solo travelers.



## WHAT YOU NEED TO KNOW

This experience must have a minimum of 4 people to run and a maximum of ten.

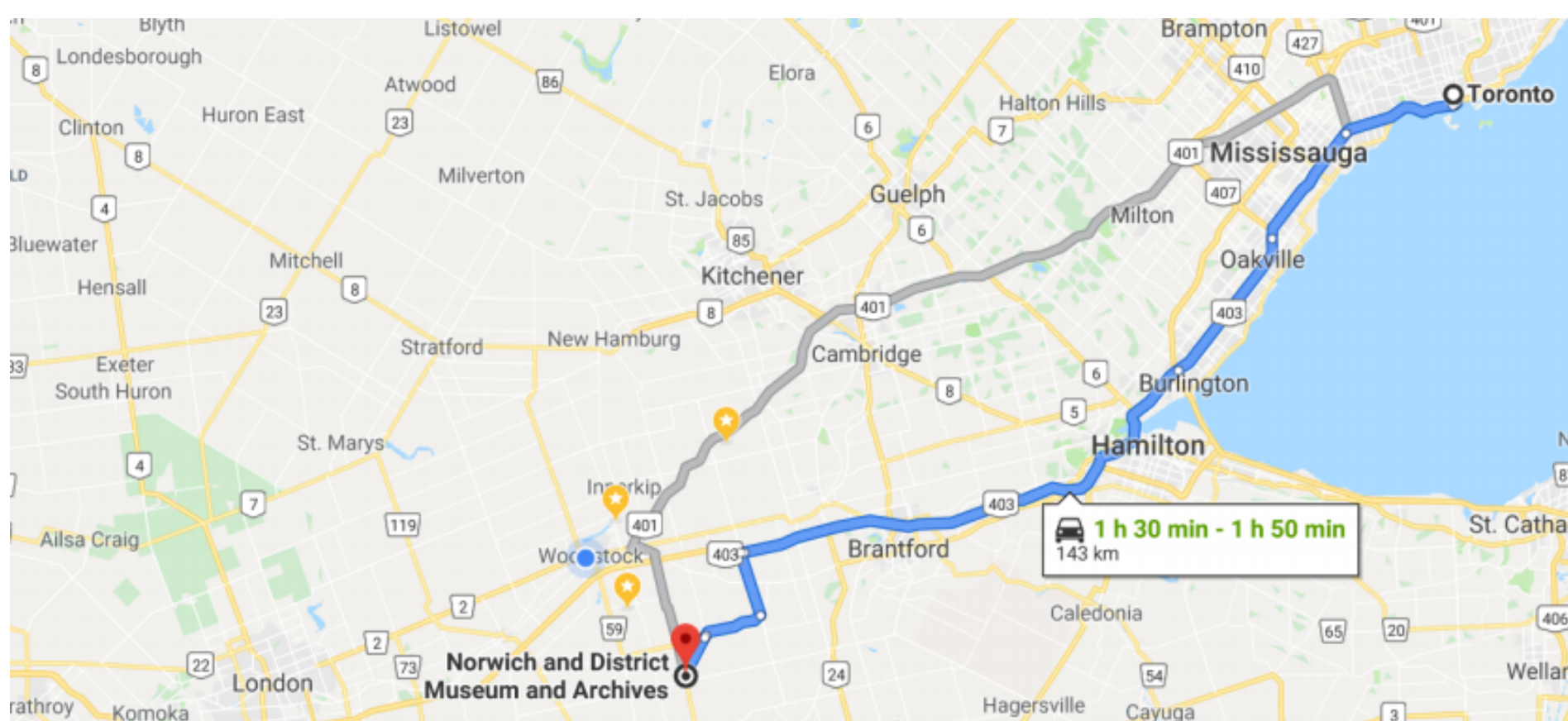
Please note that we are able to do custom experiences for corporate groups and bus tours and will do our best to accomodate.

To register & more info:  
[www.norwichdhs.ca](http://www.norwichdhs.ca)

**\$12**  
per  
adult

**\$8**  
per  
child

**\$25**  
per  
family



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