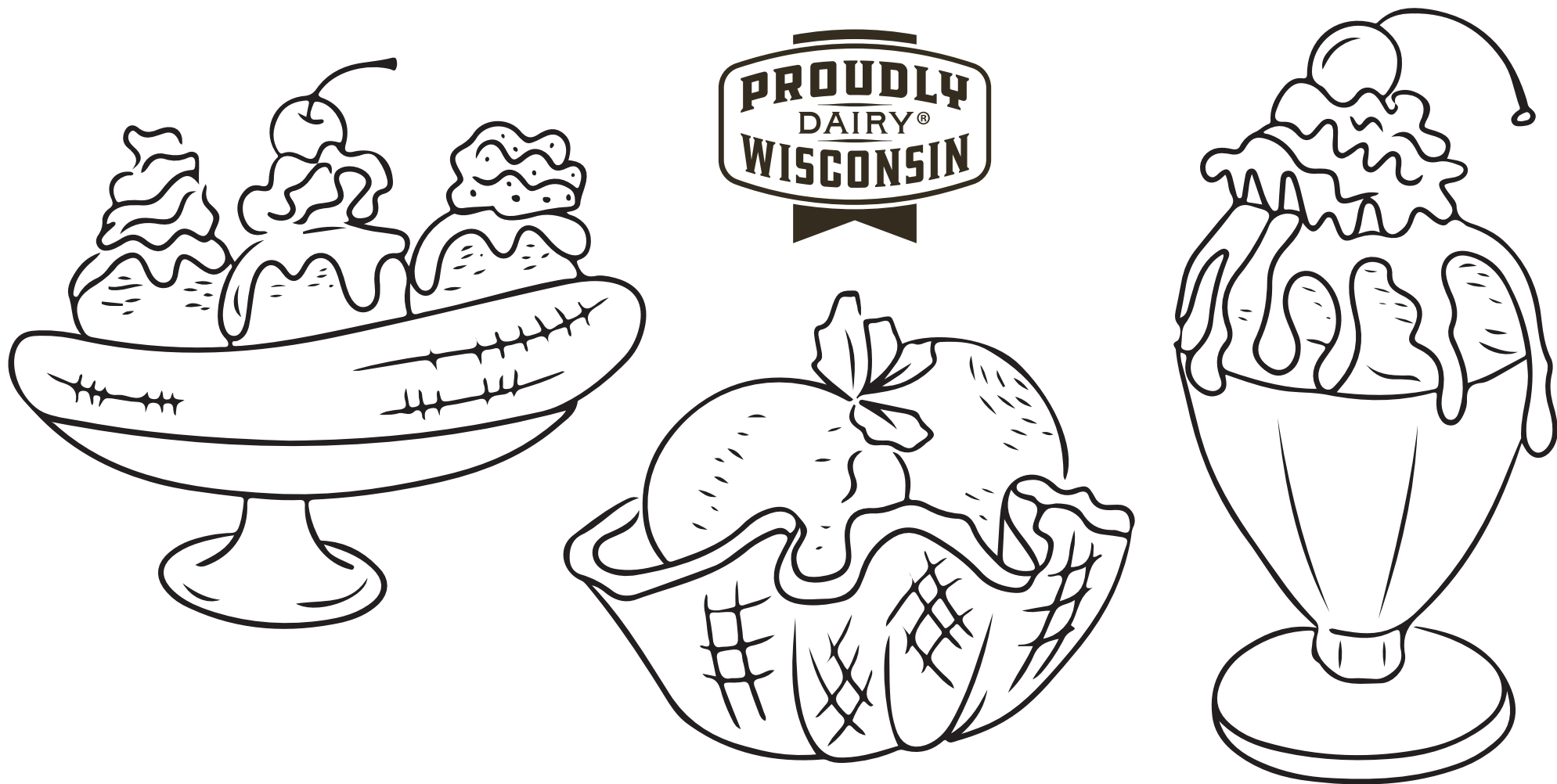
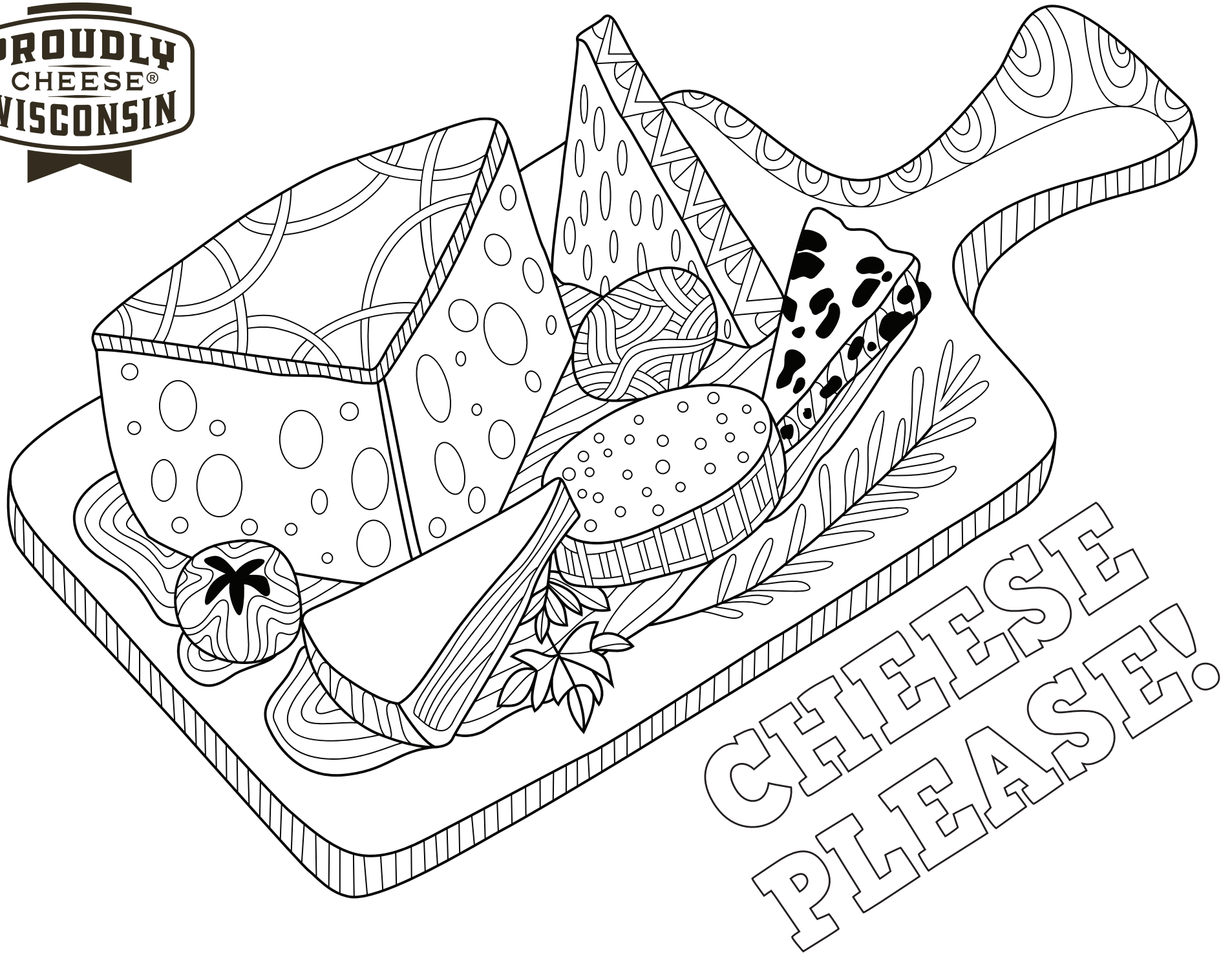


WE ALL SCREAM FOR



ICE CREAM



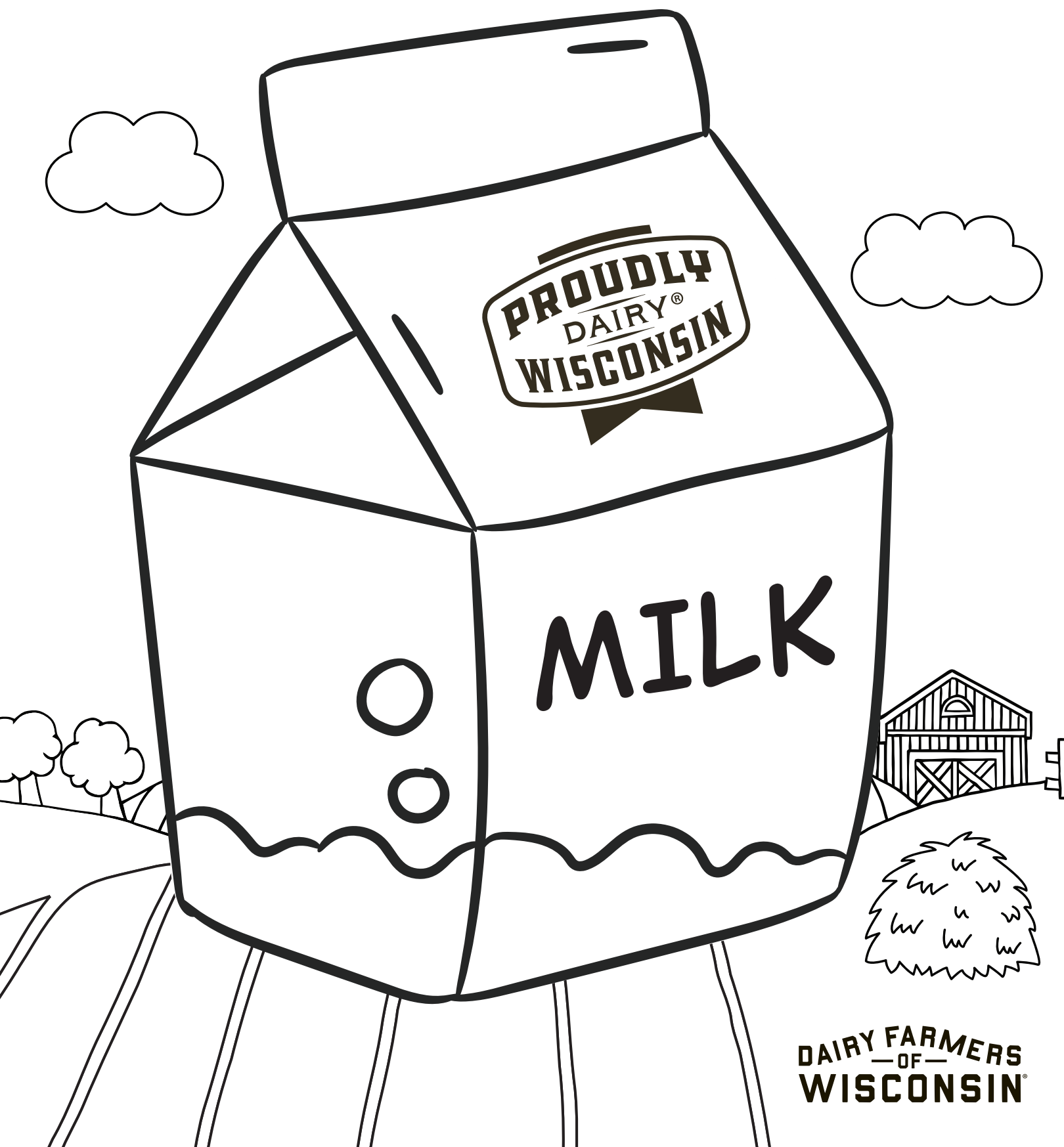
CHEESE
PLEASE!

STRONG FARMS ■ STRONG FUTURE



DAIRY FARMERS
—OF—
WISCONSIN®

FROM THE FARM

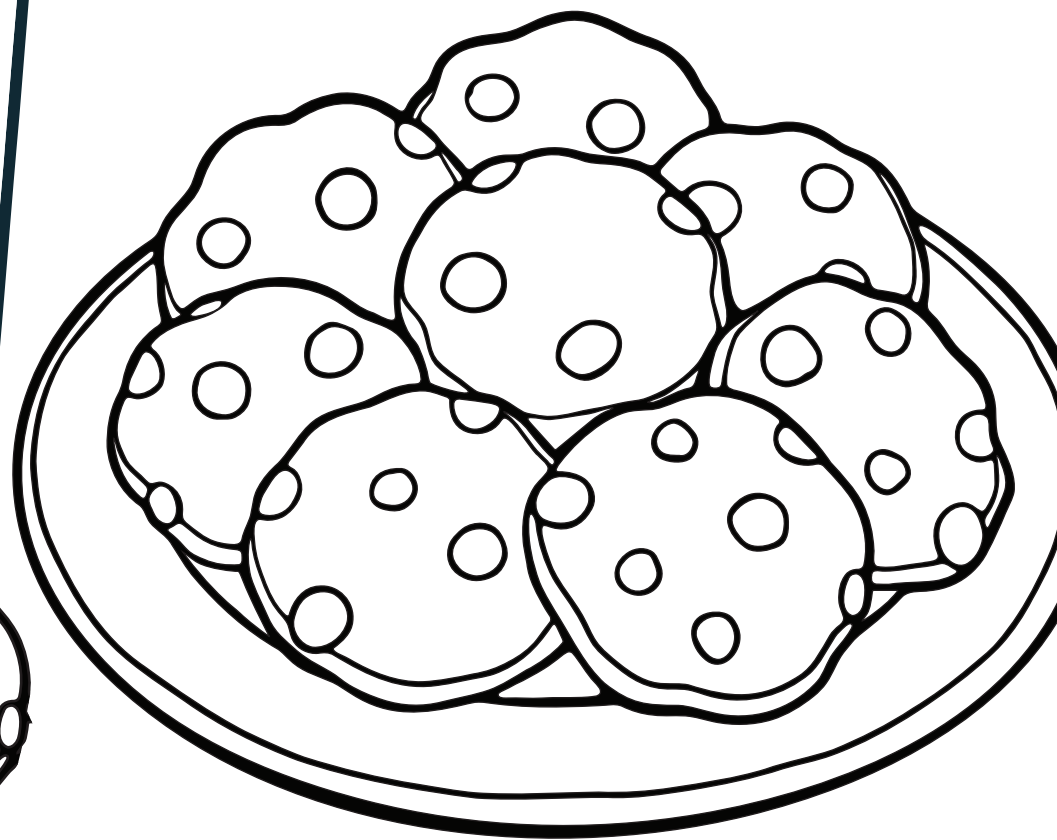


DAIRY FARMERS
—OF—
WISCONSIN®



COOKIES AND REAL WISCONSIN

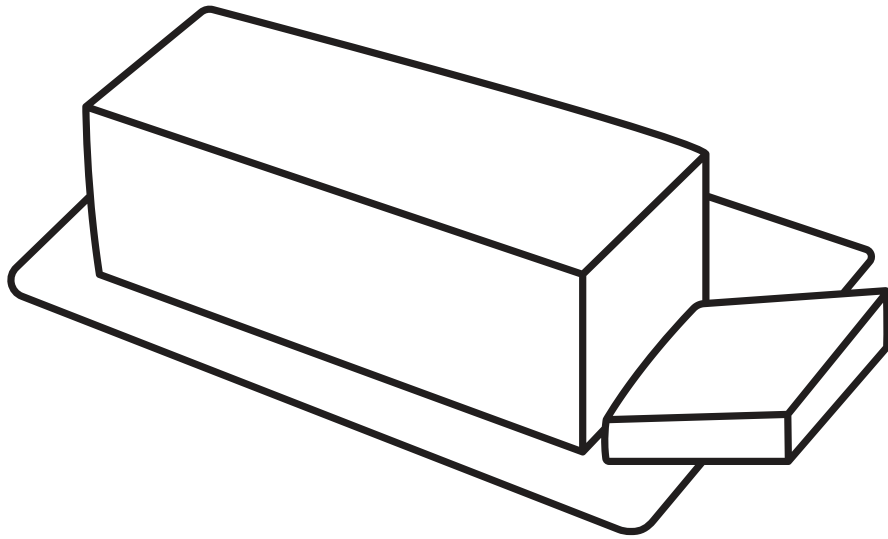
MILK



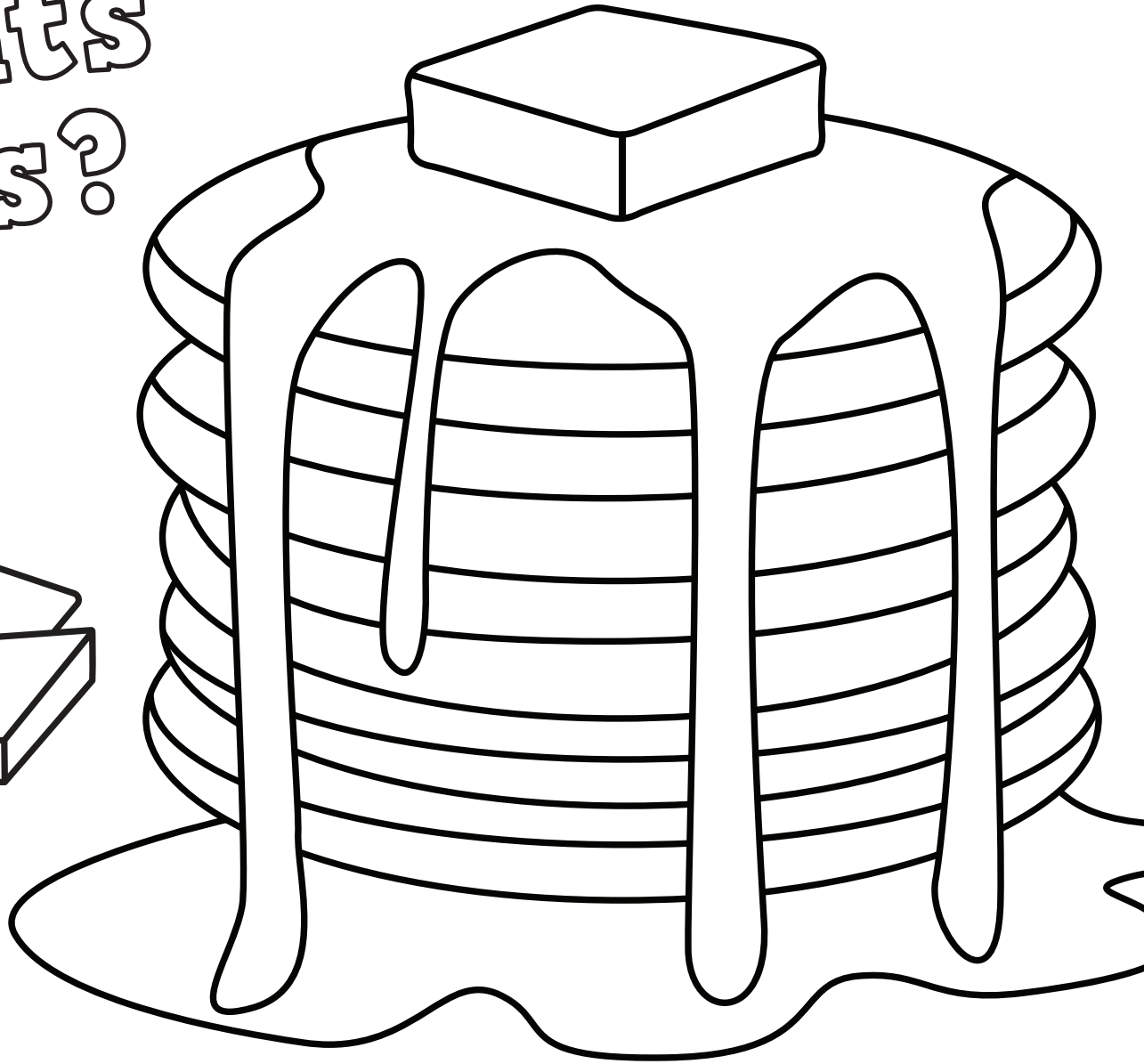
EVERYONE'S FAVORITE TREAT!

DAIRY FARMERS
—OF—
WISCONSIN®

Who wants
Pancakes?



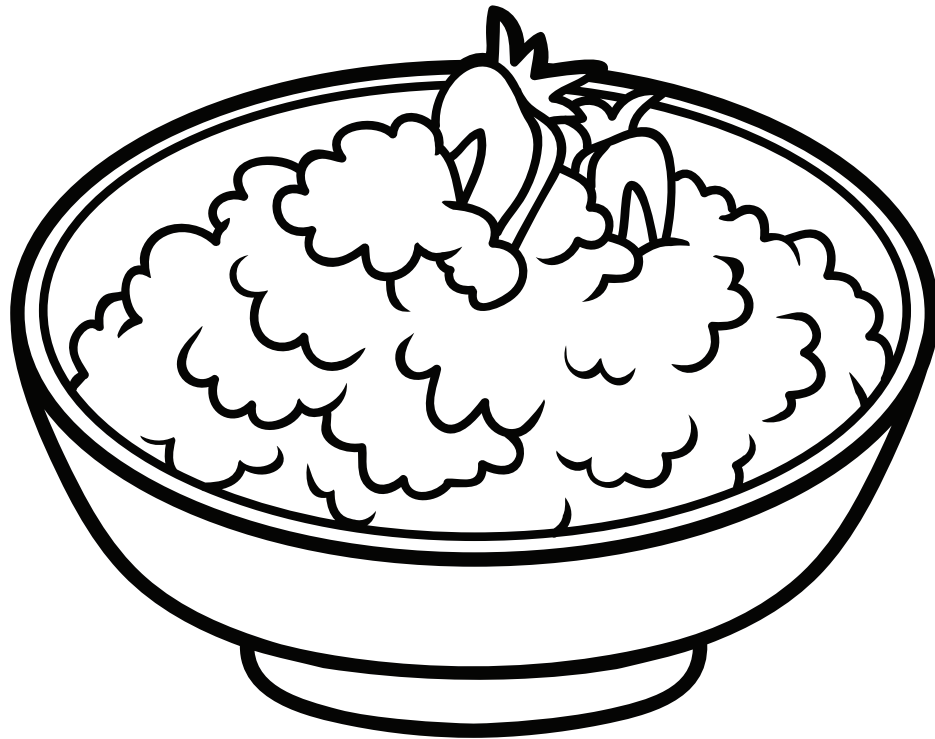
WITH LOTS OF SYRUP
AND REAL WISCONSIN



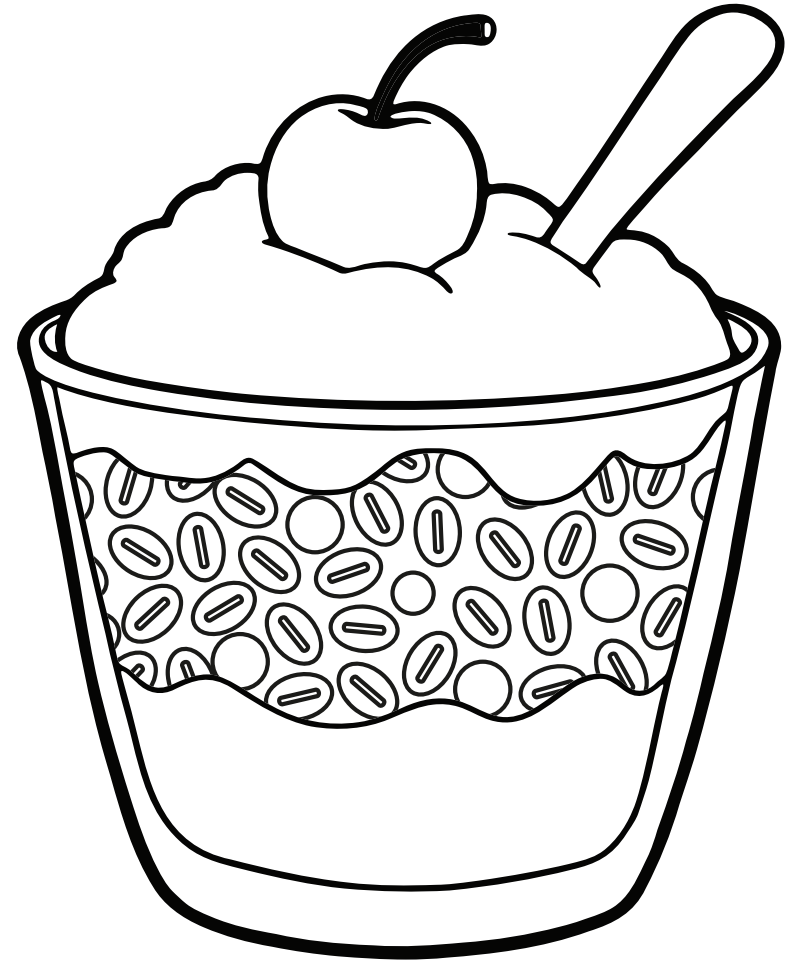
BUTTER!

DAIRY FARMERS
—OF—
WISCONSIN®

Mmm...



COTTAGE CHEESE

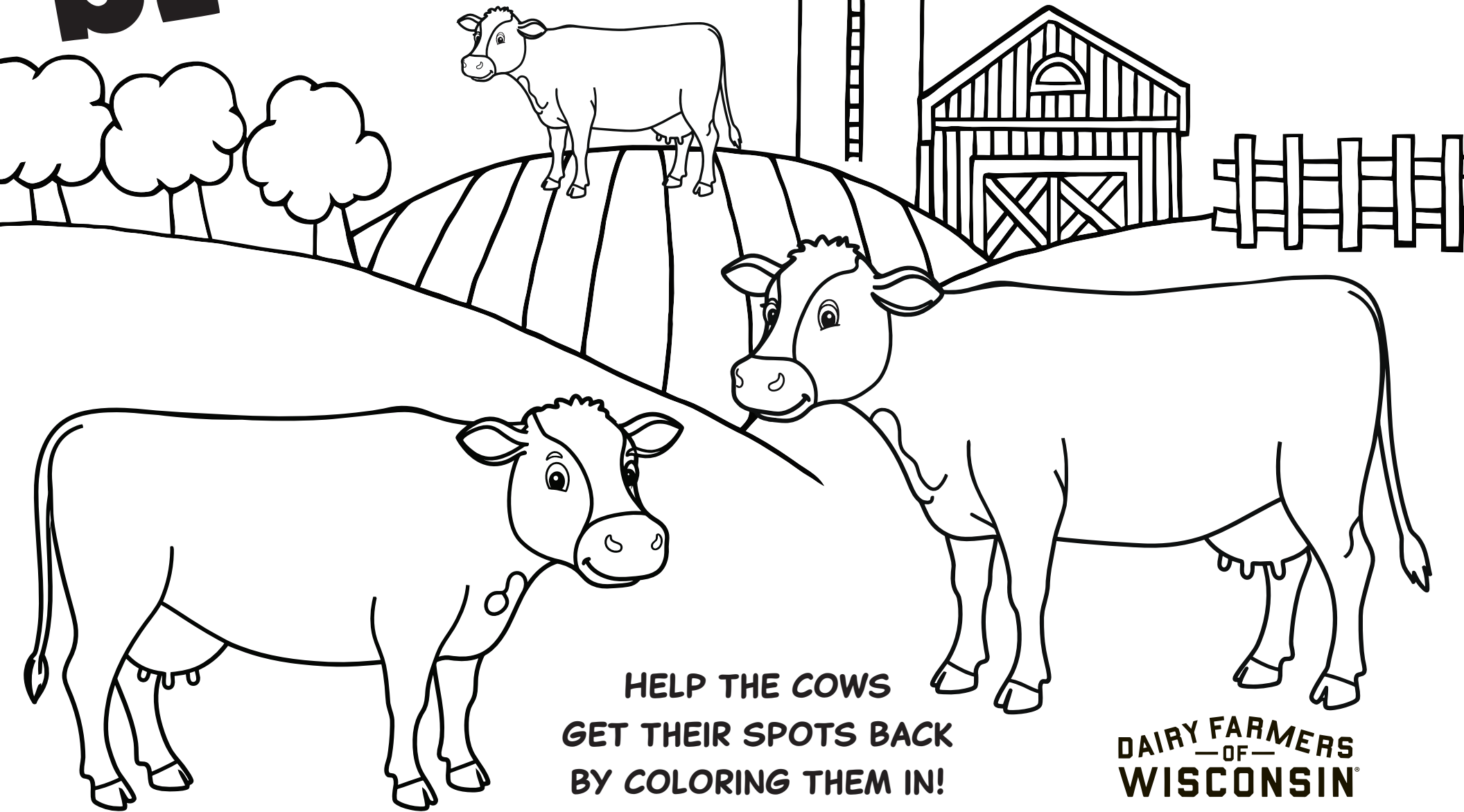
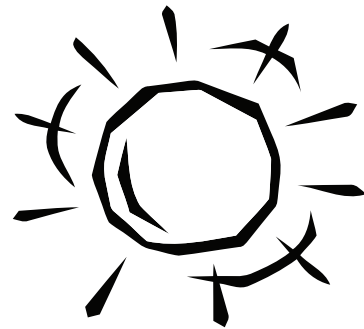


YOGURT

Parfaits!

DAIRY FARMERS
—OF—
WISCONSIN®

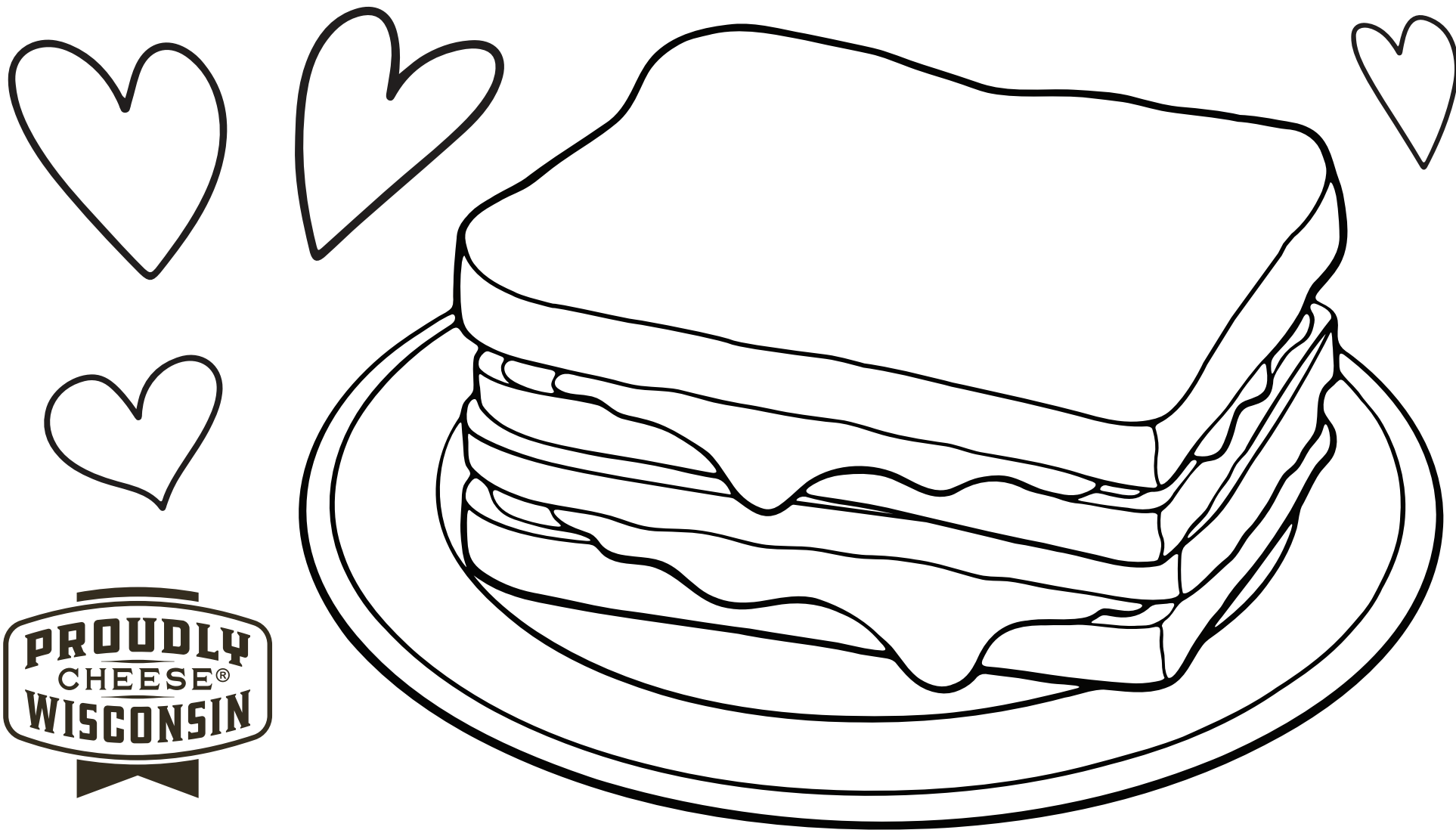
WHERE DID THE **SPOTS** GO? GO?



HELP THE COWS
GET THEIR SPOTS BACK
BY COLORING THEM IN!

DAIRY FARMERS
—OF—
WISCONSIN®

I'LL STOP THE WORLD AND



MELT WITH YOU

I ♥ WISCONSIN CHEESE



DAIRY FARMERS
—OF—
WISCONSIN®



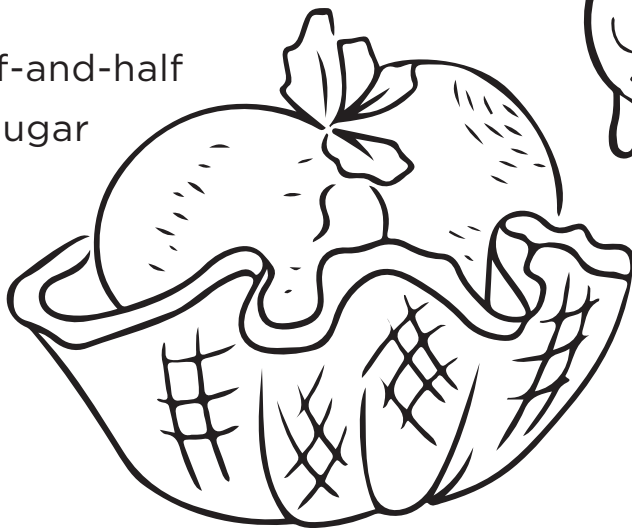
ICE CREAM IN A BAG

Prep Time 3 minutes **Total Time** 13 minutes

Yield about 1 cup

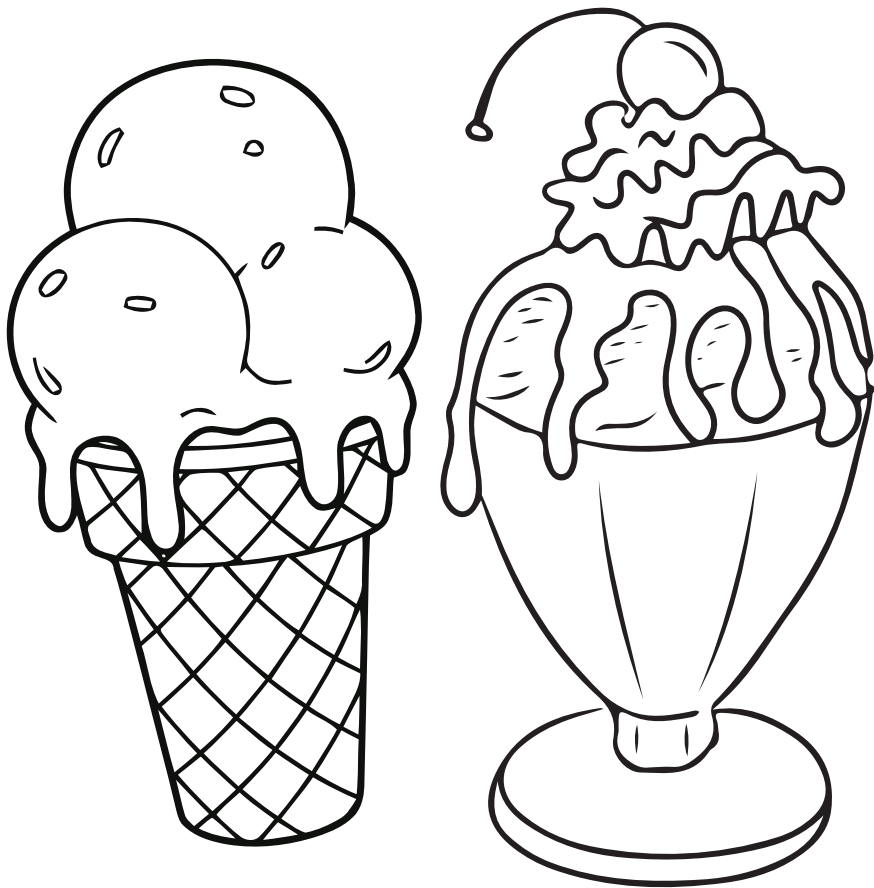
Ingredients:

- 1 cup Wisconsin half-and-half
- 2 tbsp. granulated sugar
- 1/2 tsp. pure vanilla extract
- 3 cups ice
- 1/3 cup kosher salt
- Toppings of your choice



Directions:

1. In a small resealable plastic bag, combine half-and-half, sugar, and vanilla. Push out excess air and seal.
2. In a large resealable plastic bag, combine ice and salt. Place small bag inside the bigger bag and shake vigorously, 7 to 10 minutes, until ice cream has hardened.
3. Remove from bag and enjoy with your favorite ice cream toppings.





HOMEMADE BUTTER

Prep Time 2 minutes **Total Time** 15 minutes

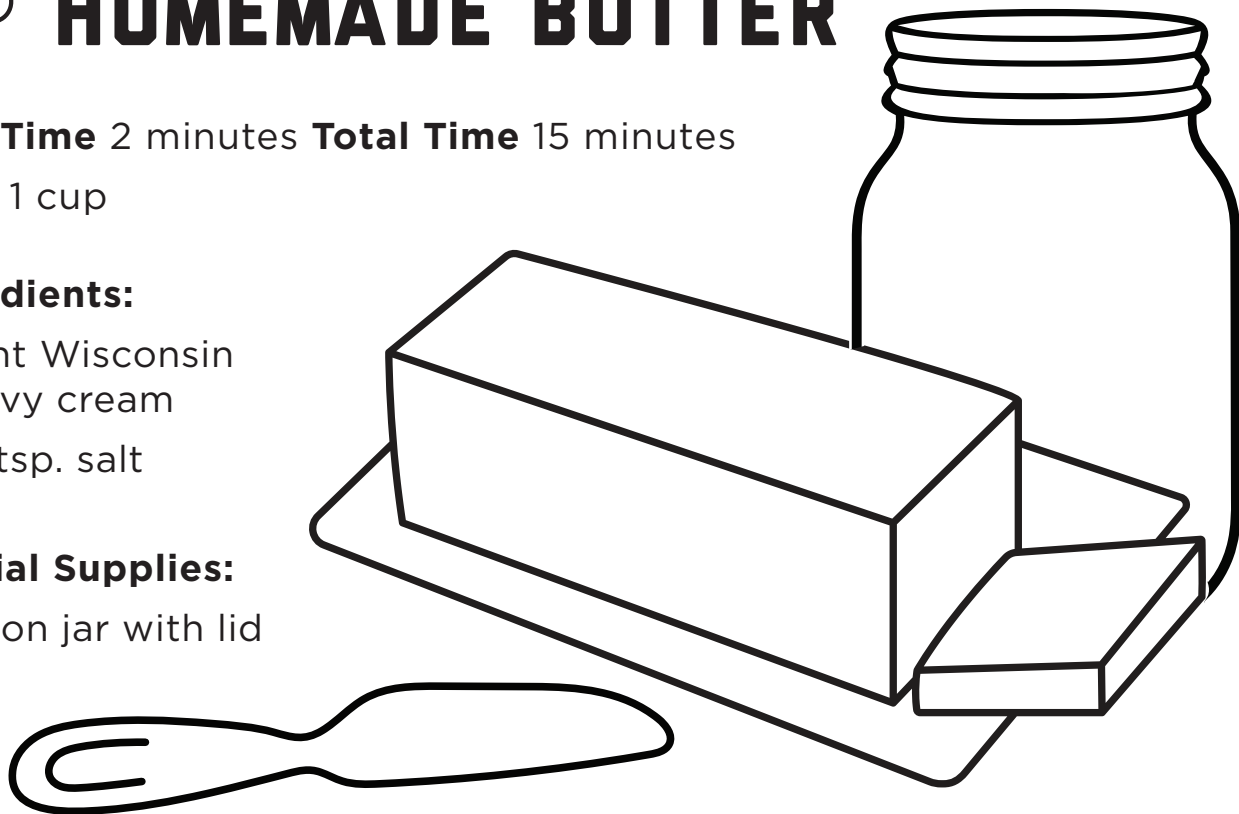
Yield 1 cup

Ingredients:

- 1 pint Wisconsin heavy cream
- 1/2 tsp. salt

Special Supplies:

- Mason jar with lid



Instructions:

1. Pour heavy cream into jar, filling the jar halfway.
2. Add a pinch of salt.
3. Secure lid on jar.
4. Shake for 10 minutes.
You will hear the mixture go from a sloshing sound to a thick thudding sound as it starts to get solid.
5. After about 10 minutes you will have whipped cream. Continue shaking until it starts to make a thudding sound with a slosh.
6. You will notice the buttermilk has separated from the butter at this point.
7. Pour the contents into a bowl and form the butter into a ball with your hands.
8. Use buttermilk in homemade pancakes or other recipes. Run the ball of butter under cold water until the water runs clean.
9. Store in fridge.

