

MAC—Tricks of the Trade

Setting Up The MAC With a School

- Depending on your county and number of volunteers, we suggest a one day approach. Try to target say 2nd and 3rd grade and do the wheat with 2nd grade and the dairy with 3rd grade. You will need about 2 to 3 volunteers for each module. Each rotation will take 30-45 minutes each. At the end of the day you will have gotten through both grades and next year you can come back and do the same. Now last year's 2nd graders are in 3rd grade and will get the dairy module. You will also not burn out volunteers by trying to do grades k-6 all at one time.
- Try to get the modules set up in a gym or cafeteria and have the students rotate to you. It is hard and time consuming to move the modules from classroom to classroom.
- Remember-this is a free program to the schools. You are volunteers. You can set how this should look in your county and schools. The schools are not in charge.
- Having trouble getting volunteers? You may try teaming up with a local FFA chapter and use their members to help put on the MAC program.

Wheat Module

- Pour only about 1/3 of a cup of wheat into the grinders. Then if they get spilled you are not cleaning up or wasting as much.
- Have 2 or 3 students per grinder and have them count 5 to 10 turns of the handle as they grind.
- If you have limited time for the wheat module you can pre-mix a batch of pancake batter and make the pancakes as you are grinding the wheat. Then when they are done grinding you can take their flour and mix into another batch and show them. This will speed things up if you need.
- Plug the griddles into the surge protectors provided. They will trip breakers so try to plug one griddle to an outlet by itself and the other griddle to its own outlet preferably on another wall.
- Have a volunteer or a teacher pour the syrup onto the pancake to ensure you have enough syrup.

Dairy Module

Maggie

- Before plugging Maggie in, make sure the red handled valve is perpendicular with the pipe. This will keep from dumping water onto the floor.
- When filling Maggie, pour about 1 gallon of water into the bucket. If you fill more than 1 gallon, water will leak out of the reservoir and onto the floor. It is important to know if she was drained before you put water in.
- To drain Maggie, make sure you are outside and turn the red handled valve parallel with the pipe. Plug Maggie in and the water should drain out. If no water comes out she probably

was drained. Make sure you turn the red handled valve perpendicular with the pipe when you are done.

- Ask the school how wide the door openings are. Maggie is about 33" at her base and some schools may have to take out the center partition to get her through the door.

Making Butter

- When making butter, set the heavy whipping cream out of the fridge early to get it to room temperature. It will shake into butter in 5-7 minutes if it is at room temperature. If it is straight out of the fridge it may take up to 20 minutes or more.
- A quart of heavy whipping cream will fill about 55-60 containers if only filled about 1/3 of the way full.
- Only fill the containers about 1/3 full. This allows enough room to shake the heavy whipping cream into butter.
- Once the container is full and the lid snapped on, wrap the container in a paper towel before handing it to the student to shake. This will help when it leaks.
- Use Round Ritz like crackers for eating the butter. The round cracker will fit into the container and doesn't break like a soda cracker does. You will not need any knives to spread the butter by using a round cracker as well.

Water Module

- The water module is designed for 5th grade and up. It may work with 4th graders.
- The water module comes by itself. It is 10 feet by 5 feet and doesn't fit in a trailer with Maggie the Cow.
- It will take 3 to 4 guys to lift it into a school.