

Hello,

Your field trip is scheduled during the week Sauder Village will be highlighting **Food Science!** We will be providing opportunities to learn about the science behind canning foods and making bread and butter.

Below are the places at Sauder Village your students will discover **Food Science** interactives:

The Witmer Roth home will be investigating the chemistry of making butter and what happens to the suspended fat globules in cream to obtain creamy delicious butter.

The Stuckey home will be exploring the single celled fungi yeast and how it is involved in the process of fermentation that gives us the tasty, appetizing bread we love to eat today.

The Grime home will be focusing on the process of historic home canning and bottling as a food preservation method. We will discuss the technique of proper sterilization which led to safer home food canning methods.