



COME INTO MY PARLOR

GRADE: 4-5

SUBJECT: Geography

NATIONAL STANDARD(S)
(3-5) GE: 1.1-3

THEME: Dairy

FOOD AND FIBER TOPIC: I-B,E; III-B,E;

LEARNER OBJECTIVE

The student will interpret a map scale to measure the space in a milking parlor.

VOCABULARY

milking parlor—A room in a dairy especially arranged and equipped so dairy cows can be separated and milked using mechanical milking equipment.

parlor— A room in a private home set apart for the entertainment of visitors.

sanitary—Characterized by cleanliness.

BACKGROUND

One of the dairy operator's most important jobs is keeping everything very clean. That is the only way to make sure bacteria doesn't get into the milk and cause it to spoil. The invention of the milking machine made it possible for the dairy operator to milk quickly and to keep everything cleaner than ever before. Not only was this more sanitary, it also cut down on the dairy operator's work.

Before the invention of the milking machine, cows were milked by hand in the same stalls where they ate and slept. By the early 1930s dairymen began to set up special rooms just for milking. Experts explained that with the milking machines, dairy operators were moving the cows "from the bedroom to the parlor." Back then, the parlor was the name for a fancy room in the house that served as a showplace of a family's wealth. Furnishings, pictures and decorations in the parlor were quite fancy.

As news of the automated milking machines spread, people from the surrounding communities began to ask if they could come watch. More and more people became interested, and spectators even started coming in from large cities. Non-farm families found the process very interesting. Some would take a day and make an outing of watching the cows being milked.

Dairy operators began selling the fresh milk to the spectators. Soon they realized this was a great way to sell more milk. Some dairy operators built nice rooms with large glass windows, so visitors could watch in comfort. The room could be as elaborate as the dairyman could afford. It might have chairs in which the visitors could sit and a dairy bar from which the visitors could purchase cream, butter and fresh milk. Since the rooms were as nice as most people's parlors, they came to be called "milking parlors."

STEP-BY-STEP INSTRUCTIONS

1. On a traditional map, review the process of using a map scale to calculate distances.
2. Share background information.
3. Hand out the student worksheets. Read the information in the box with students. Go over directions, and have student complete the questions on an individual basis or as a group.

RELATED ACTIVITIES

1. Have students draw an aerial view of their classroom. Decide what scale measurement you will use to reflect the size of the classroom. Make a legend key to represent certain items in the room.
2. Have groups of students choose a room to measure in the school or a route from the classroom to a designated place. Have students use tape measures or yardsticks to measure the exact distance. Then have them create aerial maps of the room or path, using a scale measurement.
3. Invite an architect to the classroom to show blueprints and explain their purpose.
4. Have students research the history of milk delivery.
5. Treat students to “Yummy Yogurt Pops” after they have worked hard on their map skills. Use the following instructions.

Mix two 8-ounce cartons of strawberry yogurt and a 10-ounce package of frozen strawberries, thawed, in a small bowl. Fill ten 3-ounce cold drink cups 1/2 to 2/3 full. Place the cups in the freezer for about one hour. Insert wooden popsicle sticks. Freeze completely. To serve, peel off the paper cups. Makes 10 pops. Use different kinds of yogurt and fruit for a variety of flavors.

RESOURCES

Student Books

Cole, A. (1972). I Saw a Purple Cow and 100 Other Recipes for Learning. Little.

Macaulay, D. (1990). Black and White. Houghton Mifflin.

Ross, C. (1991). The Amazing Milk Book. Addison-Wesley.

Teacher Resources

“A Calf Grows Up,” Perceptions, Inc., RR 1, Box 1590, Charlotte, VT 05445 (35-minute video and teacher’s guide with reproducible pages about the story of dairy farms for grades 4-6, includes recipes, activities and lessons in science, history, and careers, video, \$29.95, teacher’s guide, \$7).

Associated Milk Producers, 1700 N. Sooner Road, Oklahoma City, OK 73112, 405-427-6581.

National Dairy Council, 6300 N. River Rd., Rosemont, IL 60018.

“Nutrition Unit: Big Ideas, Secret of Success,” Associated Milk Producers, 6240 E. 15, Tulsa, OK 74112, 918-835-6933 (free for grades 4-5).

Related Internet Websites

(see Food & Fiber Systems webpage – links)

EVALUATION

Answers for Student Worksheet C; 1) 45 feet; 2) 3 inches, 30 feet; 3) 10 feet; 4) 10 feet; 5) 20 feet; 6) 47 feet; 7) 20 feet; 8) southwest.

ACKNOWLEDGMENT

This lesson adapted from Oklahoma Ag in the Classroom, Department of Agricultural Education, Communications and 4-H Youth Development, Oklahoma State University, Stillwater, OK 74078.

Come Into My Parlor

A

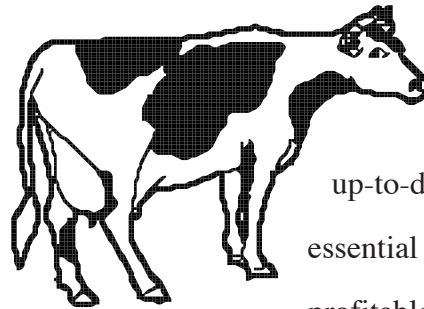
Most dairies are automated. Gates open and close without the aid of humans and even assist in moving animals along. The map on Student Worksheet B is the floor plan for a style of milking parlor called a “Double Three Milking Parlor.” In milking parlors designed in this style, the cow herd is trained to enter the holding area on the east side of the building. Each cow ambles into one of the two alleys and enters a prep stall one at a time. In the prep stall, sprays of warm water clean and stimulate the cow’s udder. This pre-milking routine is a vital step in the milking process. It helps increase milk-flow and maintains a healthy udder. After the pre-milking routine is complete, automated gates open, and the cow enters an unoccupied stall in the milking parlor. She munches on grains and silage while the dairy worker dries her udder and connects it to the milking machine. The milking machine can milk one cow in about

five minutes. When milking is complete, the dairyman removes the milker, and the cow is allowed to leave through one of the two exit lanes in the parlor.

During the milking process, if the cow needs special attention (runny nose, lame foot) she is herded into one of the catch pens where the dairy worker can examine her and decide

what type of medical treatment is needed.

An office with up-to-date information is essential to running a profitable dairy. The dairy



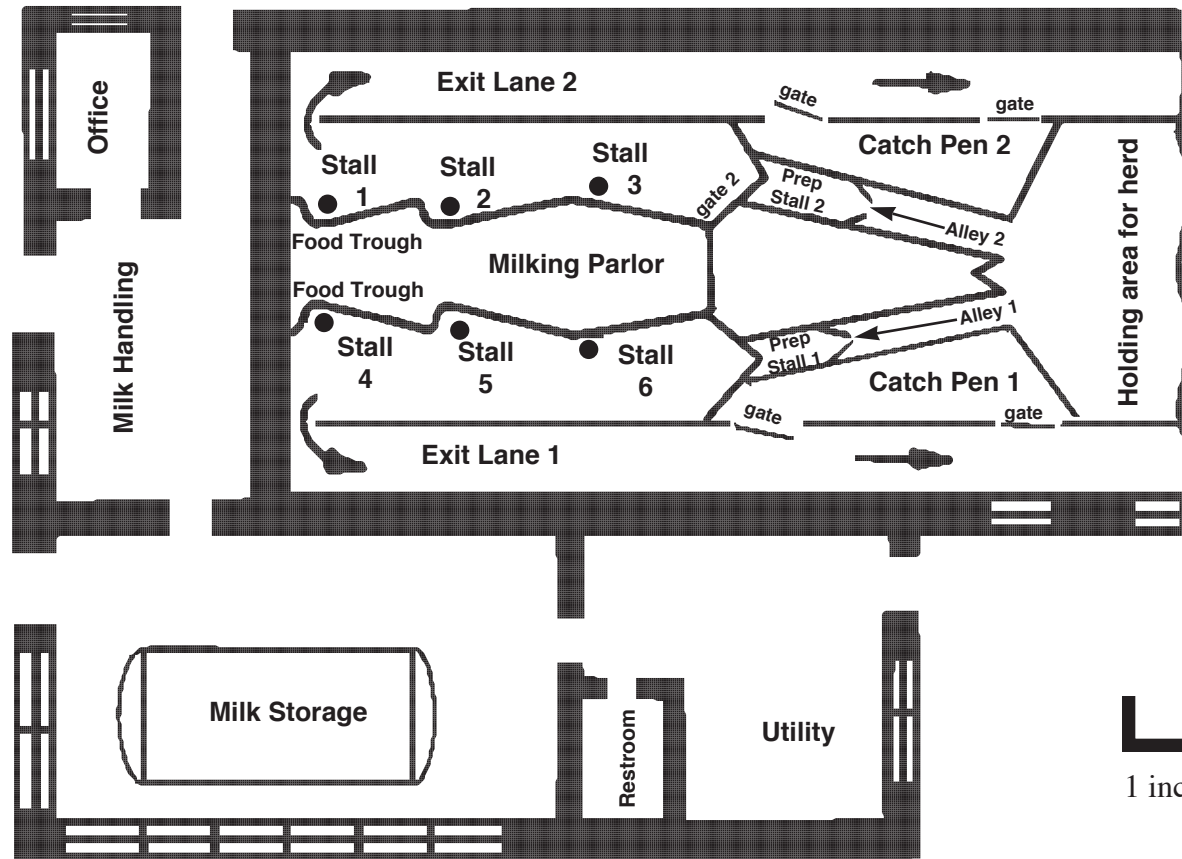
operator must keep exact records on matters like milk production, feed and labor costs. Other rooms in the floor plan are used for milk handling and storage. Milk pumps housed in the handling room move the milk through a maze of pumps from the parlor to the storage tanks. All rooms in the parlor are kept extremely clean and cool to maintain a high standard of quality.



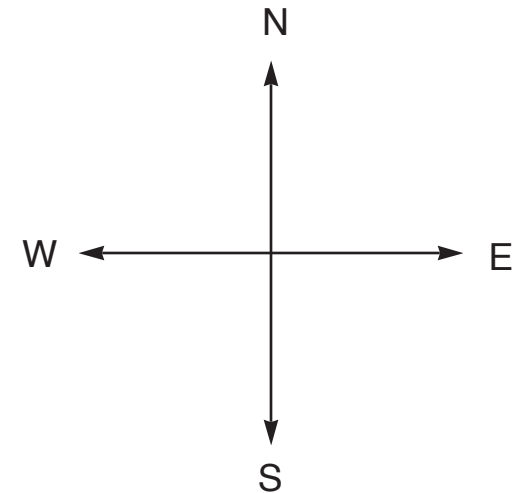
Name _____

Come Into My Parlor

B



Double 3 Milking Parlor Plan
Automated diagonal stall parlor with side milkroom and utility for one-man operation.



1 inch = 10 feet

Adapted from Oklahoma Ag in the Classroom.



Name _____

Come Into My Parlor

C

Answer the following questions, using the map of the milking parlor and the scale printed on the map. One inch equals five feet on the map.

1. Exit Lane 2 is _____ feet long.



2. Move a cow from Prep Stall 1, on the south side of the parlor, to the food trough in Stall 4. Measure the distance in inches. What is the distance in inches? _____ Convert the inches to feet. What is the distance in feet? _____



3. The cow in Stall 2, on the north side, looks droopy and sick. You need to go to the office to check health records. How far is it? _____



4. The cow in Stall 4 and the cow in Stall 5, on the south side, are butting each other. Move the cow in Stall 5 to Stall 6 on the south side. Measure the distance from trough 5 to trough 6. How many feet? _____



5. A cow moves from the entrance to Alley 2 and to Stall 3. How far is that in feet? _____



6. Follow the wall of the milking parlor from the southeast corner to the southwest corner and measure the distance. _____ feet, _____ inches



7. You need a wrench to repair a milk pipe. Measure from the doorway of the milk handling room to the doorway of the utility room. _____ feet



8. The milk storage room is in the _____ corner of the dairy building. (Use the compass rose.)



Adapted from Oklahoma Ag in the Classroom.

Food & Fiber Systems Literacy
Agricultural Education, Communications, and 4-H Youth Development

Come Into My Parlor (Answers) C

Answer the following questions, using the map of the milking parlor and the scale printed on the map. One inch equals five feet on the map.

1. Exit Lane 2 is 25 feet long.



2. Move a cow from Prep Stall 1, on the south side of the parlor, to the food trough in Stall 4. Measure the distance in inches. What is the distance in inches? three inches Convert the inches to feet. What is the distance in feet? 15 feet



3. The cow in Stall 2, on the north side, looks droopy and sick. You need to go to the office to check health records. How far is it? 10 feet



4. The cow in Stall 4 and the cow in Stall 5, on the south side, are butting each other. Move the cow in Stall 5 to Stall 6 on the south side. Measure the distance from trough 5 to trough 6. How many feet? 5 feet



5. A cow moves from the entrance to Alley 2 and to Stall 3. How far is that in feet? 10 feet



6. Follow the wall of the milking parlor from the southeast corner to the southwest corner and measure the distance. 26 feet, three inches



7. You need a wrench to repair a milk pipe. Measure from the doorway of the milk handling room to the doorway of the utility room. 15 feet



8. The milk storage room is in the southwest corner of the dairy building. (Use the compass rose.)

