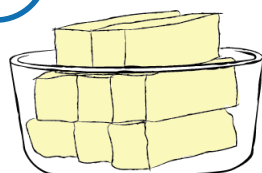


DIY BUTTER COW CHALLENGE

Are you the dairy Donatello? The milky Michaelangelo? We're looking for your udderly astonishing butter creations, and we're offering a prize for the winner! Follow these simple steps to bring butter to life and create your very own mini butter cow!

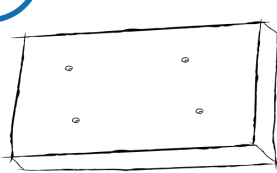
1



START WITH DELICIOUS BUTTER!

You'll want to start with at least two pounds of butter in a large bowl. Feel free to use more! Be sure your butter is slightly chilled, but not too warm – you don't want it to melt on you!

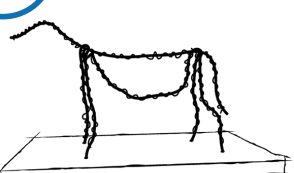
2



BUILD A BASE

You'll need a solid foundation to support your masterpiece! We recommend using a wooden board at least 12"x6" to use as your base. Start by drilling four holes to support the frame.

4



WIRE UP THE FRAME

All that butter will need some help keeping its shape! Next you'll want to build a wire frame into the shape that you'd like. This will serve as the skeleton of your sculpture!

3



ASSEMBLE YOUR TOOLS

For the most authentic-looking sculpture, use armature wire (.125 in. and .062 in.) for a frame. You'll also want to gather crafting and sculpting tools like carvers and chisels to help you be even more precise. Get creative and use what you have in your kitchen, like butter knives and toothpicks!

5



MIX THE BUTTER

Now you're ready to mix up and knead your butter! Wear a pair of gloves and work the butter into a consistency that reminds you of clay. When you're happy with how your butter feels, start layering it onto your frame, packing it tightly.

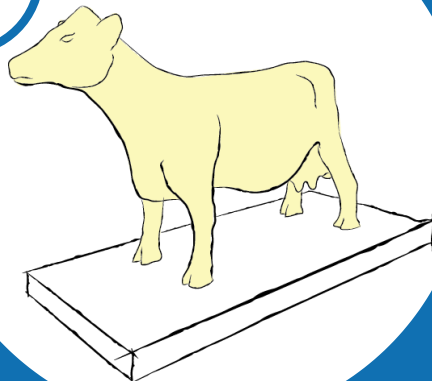
6



GET CREATIVE

Keep layering the butter onto the frame until you're happy with the shape. If your butter becomes too soft, let it cool in the refrigerator for one hour or freeze for 20 minutes. Keep smoothing out your edges into the image you want – make that butter cow beautiful!

7



SHARE & ENJOY!

When you're done, be sure to share your creation on social media using #BuildYourButterCow.

After you snap a photo of your completed mini butter cow, it will make a beautiful (and delicious) centerpiece on your dinner table or you can easily transform your cow into creamy, herb-infused butter with one of ADA Mideast's signature recipes!

Visit www.Drink-Milk.com to learn more.

#BUILDYOURBUTTERCOW