

FOR IMMEDIATE RELEASE

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Better Butter for Heritage Oak Kindergarteners

Each week, prekindergarten and lower grade students at Heritage Oak participate in a hands-on science lab. The first kindergarten science lab of the year involved making butter and learning the definitions of coagulated and agitation. The lesson revolved around the following two essential questions: “Why is science important?” and “How do objects move?”

Lower Grades Director Ms. Kimberly Ford began the lesson by asking the children the two essential questions. A variety of responses were given. Once the children had an understanding of the questions, they were told they would be making butter.

The first step was to pour whipping cream into a container. Ms. Ford then asked the children to use agitation. Each child took a turn shaking the container filled with whipping cream. The second step was to add a spoonful of sour cream to the container filled with whipping cream. The children then used agitation again, each child getting a turn. The children learned that the ingredients coagulated. They turned a liquid to a solid and that this now formed butter. Once the experiment was complete, each child enjoyed a cracker with the homemade butter on it.

Heritage Oak is a traditional school appealing to parents who are seeking a proven curriculum and a safe, nurturing environment. Community awareness, academic achievement, and family values are part of its program that focuses on the development of the whole child.

The U.S. Department of Education bestowed its highest honor upon Heritage Oak when it awarded the school the 1998-1999 “Blue Ribbon” award. The “Blue Ribbon”, our Nation’s most prestigious education award, distinguishes Heritage Oak for its excellence in leadership, teaching, curriculum, student achievement, parent involvement, and community support.