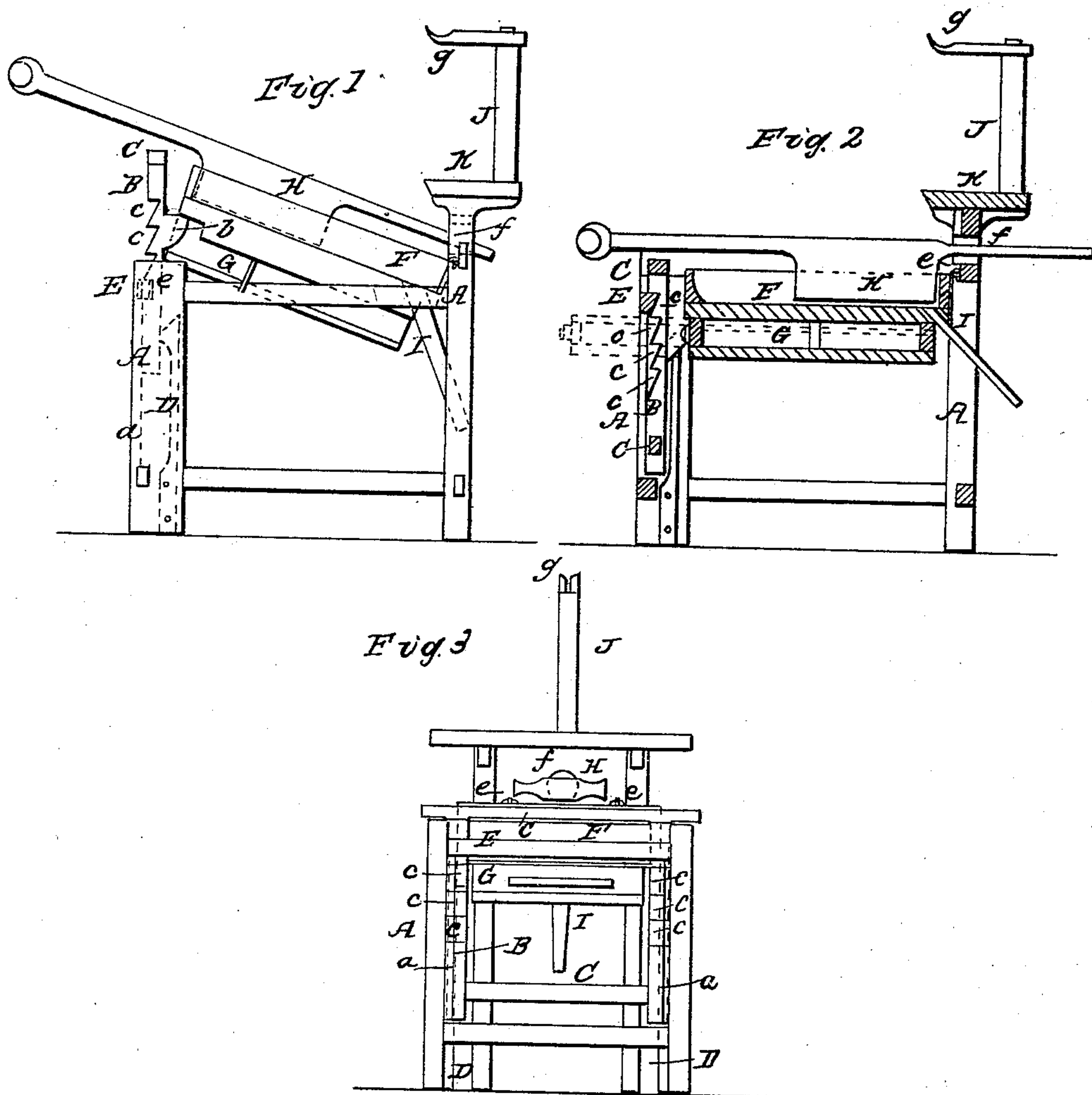


L. A. SMITH.  
Butter Worker.

No. 9,959.

Patented Aug. 23, 1853.



# UNITED STATES PATENT OFFICE.

LETTIE A. SMITH. OF PINEVILLE, PENNSYLVANIA.

## BUTTER-WORKER.

Specification of Letters Patent No. 9,959, dated August 23, 1853.

*To all whom it may concern:*

Be it known that I, LETTIE A. SMITH, of Pineville, in the county of Bucks and State of Pennsylvania, have invented a new and  
5 useful Improvement in Apparatus for Working Butter, which I denominate the "Labor-Saving Butter-Worker"; and I do hereby declare that the following is a full, clear, and exact description of the same, ref-  
10 erence being had to the accompanying drawings, forming part of this specification, in which—

Figure 1, is a side elevation of one of my improved machines, with the tray or pan, in which the butter is worked, elevated to an inclination. Fig. 2, is a transverse section of the same with the tray or pan lowered to a horizontal position. Fig. 3, is a front elevation.

20 Similar letters of reference in the several figures indicate corresponding parts.

My invention consists 1st in combining with a butter tray or pan, a cooling drawer or reservoir, which is placed under it and  
25 into which ice is placed for keeping the butter in a cool and nice state while being worked. 2nd in an adjustable apparatus for working the butter, one end of the handle of the same passing through a circular opening in the back of the stationary frame, and  
30 the other end extending over the front part of the tray. This adjustable apparatus or working lever is formed with acute angles at the sides of its working face so that it  
35 may serve the double purpose of breaking or pressing the butter and turning it over.

To enable others skilled in the art to make and use my invention, I will proceed to describe its construction and operation.

40 A, A, is the stationary or main frame, which is constructed substantially as represented in the drawing. The adjustable frame or sliding carriage is composed of two vertical posts B, B, united by cross pieces  
45 C, C; the posts B, B, slide between guide pieces a, a, and springs D, D. Each of said posts has on its back side a projection b, upon which the tray or pan E, rests, and on its front side any desired number of in-  
50 clined notches c, c, c, c; said notches fitting and resting on the cross bar E, of the stationary frame, in the manner represented in the drawings Figs. 1 and 2. The springs D, D, are secured to the posts A, A, of the  
55 stationary frame, and serve to keep the sliding frame firmly in its place; and also allow

of the tray being lowered to any position; as they yield when the vertical posts B, are drawn or thrown out of connection with the cross bar E; the position and shape of  
60 these springs may be seen by referring to Figs. 1, and 2, of the drawing. The tray or pan E, is hung on hinges e, e, at its back end, and its front end rests on the projec-  
65 tions b, b, of the sliding frame, which is elevated and lowered, as before stated, to suit circumstances. Underneath the tray F, the cooling box or drawer G, is placed; this  
70 drawer is made to slide out (as indicated by dotted lines) when it is desired to place ice in the same. The object effected by this  
drawer is a good one, viz, that of keeping the butter in a cool and nice state during the process of working which is very im-  
75 portant.

H, Figs. 1, 2, and 3, represents the apparatus for working the butter; one end of which plays freely in a circular opening in the back of the frame A.

I, is the spout through which the water  
80 and all extraneous matter passes off.

J, is a standard secured to the shelf K, which rests on the posts A, A. To this standard a hook g, for carrying steelyards for weighing the butter after working, is  
85 attached.

The butter after being taken from the churn is placed in the tray or pan E, and there washed and worked up together in the usual manner by the worker H, until all the  
90 impurities are extracted and all the water expressed from the same; the water and all extraneous matter runs down the inclined bottom of the pan and escapes through the  
95 spout.

What I claim as my invention and desire to secure by Letters Patent is,

1. The combination of the cooling drawer or ice box G with a butter tray F, for the purpose described.

2. I do not claim in general the device of the working lever in combination with a butter tray or table, but I claim forming such working lever with acute angles at the sides of its working face so that it may serve  
105 the double purpose of breaking or pressing the butter and turning it over.

LETTIE A. SMITH.

Witnesses:

JOHN BARNSBY,  
E. H. WORSTALL.