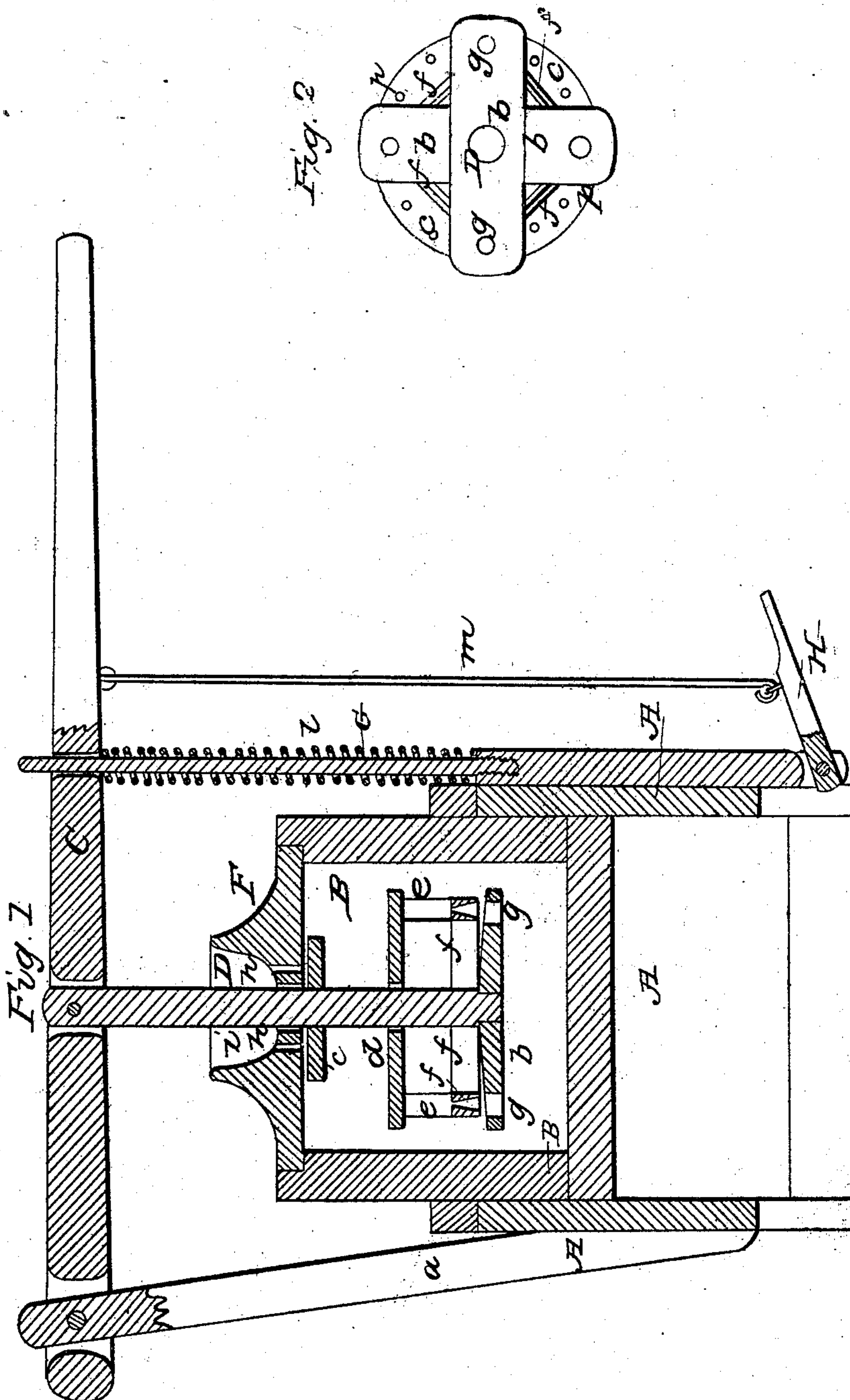


A. PEASE.

Churn.

No. 15,741.

Patented Sept. 16, 1856.



UNITED STATES PATENT OFFICE.

A. PEASE, OF WESTON, VERMONT.

CHURN.

Specification of Letters Patent No. 15,741, dated September 16, 1856.

To all whom it may concern:

Be it known that I, ALBERT PEASE, of Weston, in the county of Windsor and State of Vermont, have invented a new and Improved Churn; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings, making part of this specification, Figure 1 being a vertical central section of the churn, and Fig. 2 a view of the underside of the dasher.

Like letters designate corresponding parts in both figures.

My improvements relate to the common upright, reciprocating-dasher churn; which, notwithstanding the process of churning therewith is very laborious, as ordinarily constructed, is preferred by many farmers and house-keepers, as producing more butter from an equal quantity of cream, than other churns.

The object of my invention is to facilitate the labor of churning, without much increasing the cost of construction; and also to render the dasher more efficient for hastening the process of churning.

For the purpose of applying the action of a lever to the dasher, I construct a suitable frame A, from one side of which rises a standard *a*, to serve as the fulcrum of the lever C; and from the opposite side of said frame, a rod G, ascends, upon which a coiled spring *l*, is placed, for the purpose of assisting to lift the lever in the act of churning, since it is not so tiresome to press downward as to lift upward, and this spring takes part of the labor from the lifting action, and adds it to the pressing action. A treadle H, connected with the lever by a rod *m*, may be added, so that the foot may occasionally be employed to relieve the arms.

In the frame A, I insert an ordinary box, or tub, churn, employing any one which may have been already possessed for the purpose of churning with the ordinary upright dasher. It is simply set into the frame, being removable at pleasure, by merely disengaging its dasher handle from the lever to which it is pivoted, and lifting it from said frame. With this arrangement, by only constructing the frame and its appendages, I am enabled to furnish house-keepers with the means of effectually employing their common dasher churns to good advantage, and to avoid the necessity of purchasing a new and costly churn, thus promoting economy. Another advantage is,

that the churn is more easily handled and cleaned by thus separating it from the machinery by which the churning is performed, the frame being called into requisition only for the few minutes while the act of churning is going on. But an objection to the upright, reciprocating-dasher churn is, that it does not produce the butter so quickly as other churns capable of causing a more violent agitation of the cream. This objection is in a measure obviated by the use of the lever as above described. But I give greater efficiency to the churn by an improved construction of the dasher as follows:—The lower dasher boards *b*, *b*, may remain of the usual construction. In addition to this I add another fixed disk, or board *c*, which is situated as far up the handle D, as convenient. Between these two fixed boards I add a third disk, or board, *d*, which is allowed to slide up and down freely on the handle, between said fixed boards. Thus by the resistance of the cream, this movable board will be driven with considerable force alternately against the fixed boards, and occasion a greatly increased agitation of the cream. Instead of a single movable board, two may be employed, being separated a little distance, but at the same time connected, by bars *e*, *e*. Or instead of the additional disk or board, cross slats *f*, *f*, arranged as shown, may be used. The boards may be suitably perforated with holes *g*, *g*, and *p*, *p*, to increase the agitation and friction of the cream. A cup *i*, may surround the dasher handle upon the top of the cover F, to hold any cream which may be drawn up by the handle; and apertures *h*, *h*, leading therefrom down into the churn, serve both for conducting the cream from the cup into the churn again, and to allow a free passage of air into or out of the churn.

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

The combination of the two fixed boards, on the dasher handle, and a sliding board, or its equivalent, moving between them, substantially as described; disclaiming the use of two fixed boards except in the combination herein specified.

In witness that the above is a true description of my improved churn I hereunto set my hand this 28th day of June, 1856.

ALBERT PEASE.

Witnesses:

J. S. BROWN,
HARRY ABBOTT.