

(No Model.)

R. R. SHIVE.
CHURN.

No. 292,695.

Patented Jan. 29, 1884.

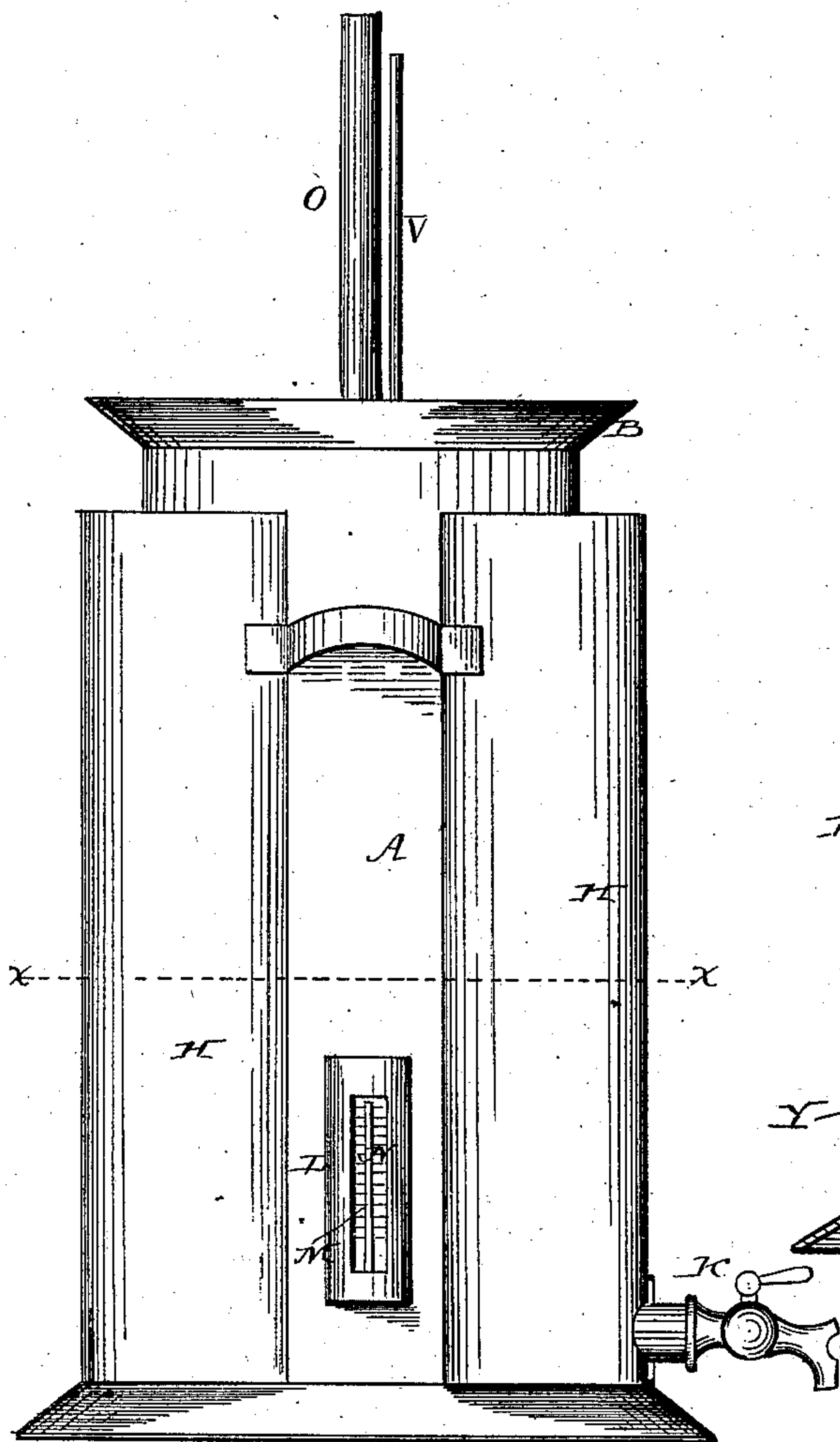


Fig. 1.

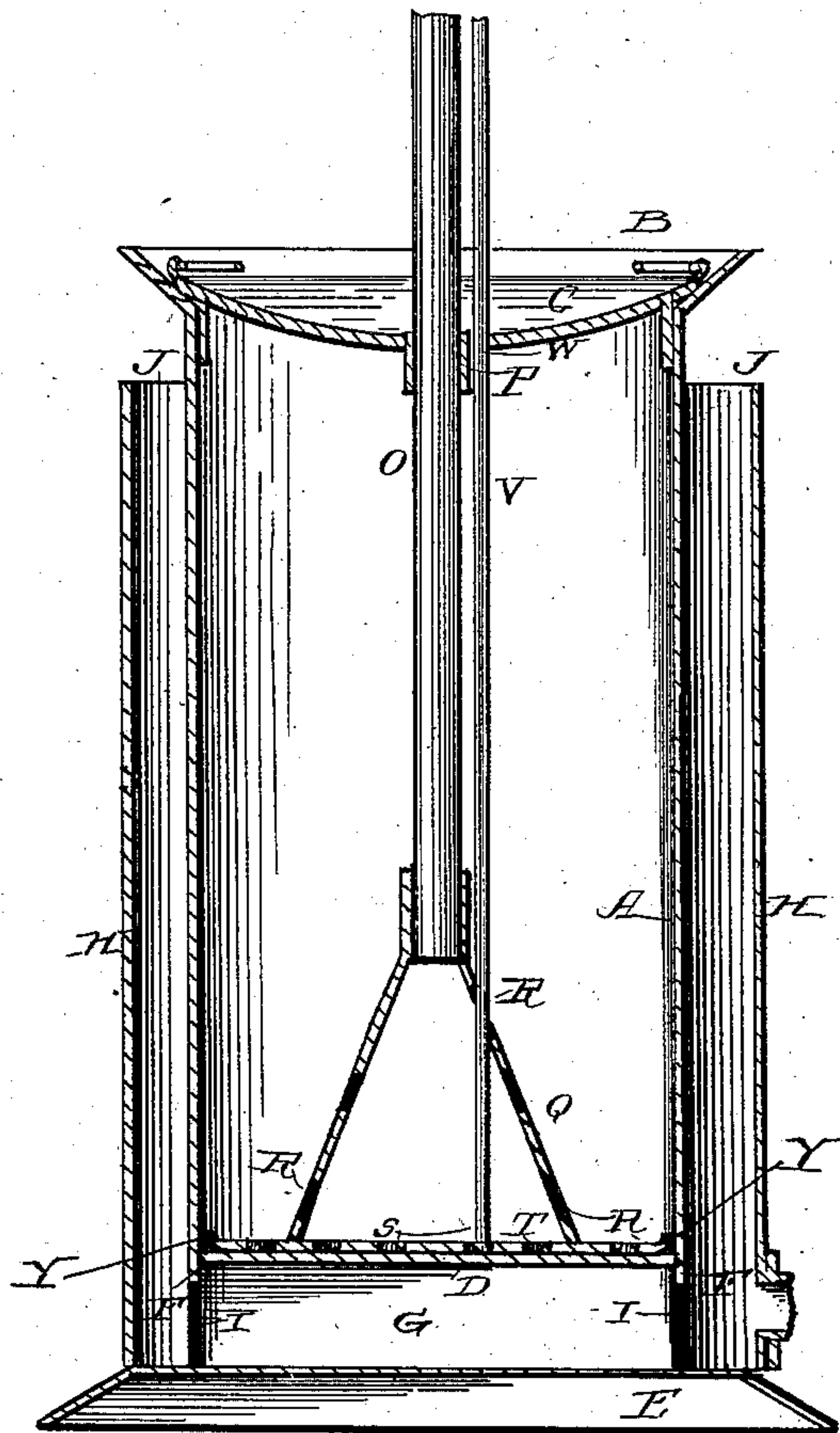


Fig. 2.

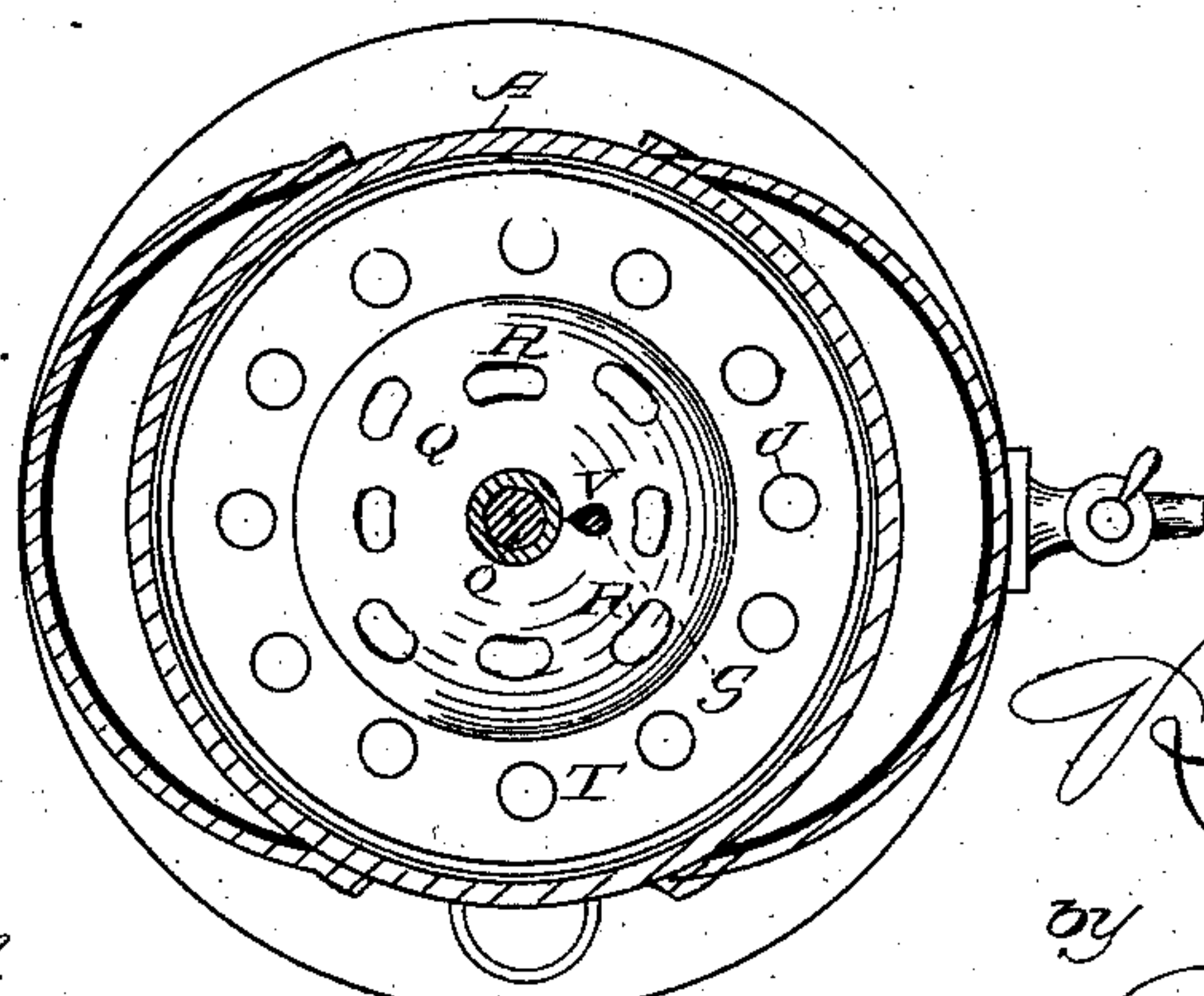


Fig. 3.

WITNESSES

Wm. S. Durall,
J. R. Littel.

INVENTOR

by

C. Snow & Co.

Attorneys.

UNITED STATES PATENT OFFICE.

ROBERT REED SHIVE, OF OXFORD, MISSISSIPPI, ASSIGNOR OF ONE-HALF TO
W. U. SHIVE, OF RIPLEY, TENNESSEE.

CHURN.

SPECIFICATION forming part of Letters Patent No. 292,695, dated January 29, 1884.

Application filed April 30, 1883. (No model.)

To all whom it may concern:

Be it known that I, ROBERT REED SHIVE, a citizen of the United States, residing at Oxford, in the county of Lafayette and State of Mississippi, have invented a new and useful Churn, of which the following is a specification, reference being had to the accompanying drawings.

This invention relates to churns of that class which comprise a cylindrical body having outer wall-chambers adapted to contain hot or cool water, to regulate the temperature of the cream in churning; and its object is to provide a churn possessing superior advantages in point of simplicity, inexpensiveness, durability, and general efficiency.

Heretofore in this class of churns it has been found that the simple independent side chambers are inadequate to readily alter the temperature of the cream, and that they also necessitate frequent drawing off of the water and refilling. To obviate these objections I provide a chamber underneath the cylindrical churn-body, which connects the side chambers, and by this arrangement the water can be drawn off from all the chambers by a general cock or faucet. Difficulty has also been experienced in removing the butter from the churn-body, and to obviate this I provide a butter-lifter, all as will be hereinafter more fully set forth.

In the drawings, Figure 1 is a side view of my improved churn. Fig. 2 is a vertical longitudinal sectional view of the same. Fig. 3 is a horizontal sectional view taken through the line *x x* of Fig. 1.

Referring to the drawings, A designates the cylindrical body of my improved churn, which is provided with a flaring mouth, B, adapted to be closed by a cap or cover, C. The bottom D of the churn-body A is supported some distance above the main bottom or base E of the churn by an annular perpendicular wall, F, so that a chamber, G, is formed under the said body A.

On the outside of the body A chambers H H are provided, and extend down to the base E, so that they will communicate with the under chamber, G, by openings I I, formed in the wall F. These side chambers, H H, ex-

tend up nearly to the top of the body A, and are provided with a non-flaring mouth, J, which comes under the flare B of the mouth of the body A, and is protected thereby, so that none of the cream can splash into these chambers H H, which latter could not readily be cleaned if the cream should splash into them, as would occur if their mouths J J were flaring and not protected by the flare B. Hot or cold water is to be poured through the mouths J J into the chambers H H and G, to regulate the temperature of the cream for churning, and this water can be easily drawn off through a general cock or faucet, K, arranged at the bottom of one of the chambers H.

On the outside of the body A, between the chambers H H, is arranged a casing, L, having an open or transparent face, M, and a thermometer, N, is placed and protected in this casing, by which the temperature of the cream will be easily seen.

O is the dasher-staff, which works through an opening, P, in the cover C, and is provided at its bottom with a conical cup or dasher, Q, having perforated sides R, as shown. As the dasher is reciprocated up and down, the cream is forced through the perforations R and thoroughly agitated.

S designates the butter-lifter, which comprises a circular disk, T, having perforations U, and provided with a lifting-rod, V, that extends up through one of the perforations R in the dasher Q, parallel with the dasher-staff, and out through an opening, W, in the cover C. The circular edge of this disk T is preferably turned up, as shown at Y, and the said disk rests on the bottom D during the churning. When in this normal position, the rod V serves as a guide to prevent the dasher from coming against the sides of the body A and wearing the same, while the disk T, resting on the bottom, serves to prevent contact of the dasher with the same.

When it is desired to remove the butter after churning, it is only necessary to first remove the cover C and the dasher, when the disk T can be readily lifted from the churn by means of its rod V, and, being of a little less diameter than the interior of the churn-body A, will lift the mass of butter therefrom, while the milk

will be strained back through its perforations U. By this means all the butter is conveniently and readily secured.

I am aware that churns have been heretofore
5 constructed with a cylinder having the side chambers open at their top and connected at their bottoms, and with a butter-lifting disk arranged in the cylinder, and I therefore do not broadly claim this.

10 I claim as my invention—

The combination of the cylindrical churn-body, the cap or cover therefor, having the two openings, the dasher having its staff passing through one of these openings, and formed con-

cal and with perforations, the butter-lifter 15 comprising the perforated disk, adapted to rest upon the bottom of the churn-body, and having its lifting-rod passing up through one of the perforations in the dasher and out through the perforation in the cover, as set forth. 20

In testimony that I claim the foregoing as my own I have hereto affixed my signature in presence of two witnesses.

ROBERT REED SHIVE.

Witnesses:

P. E. MATTHEWS,
WM. JENKINS.