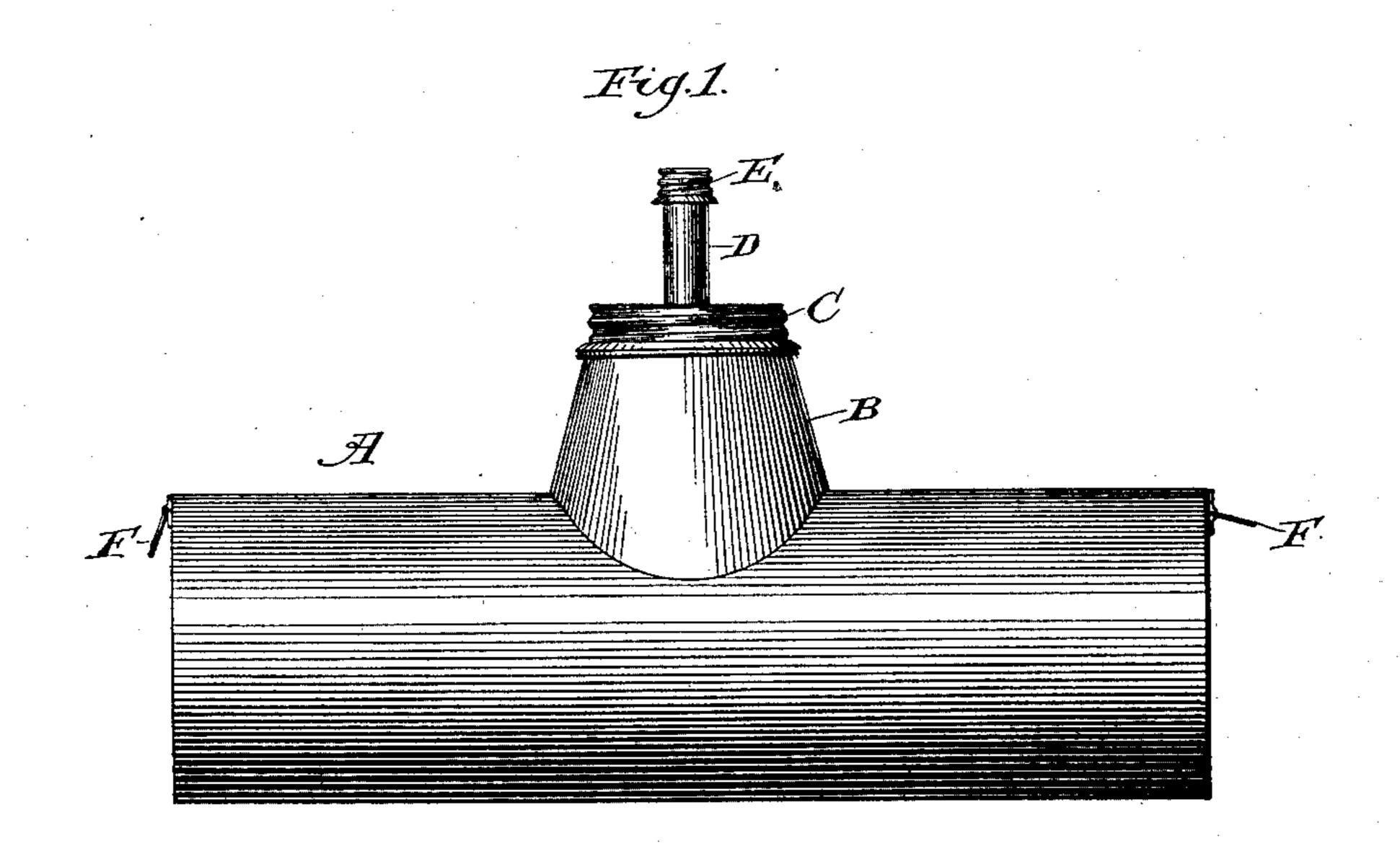
(No Model.)

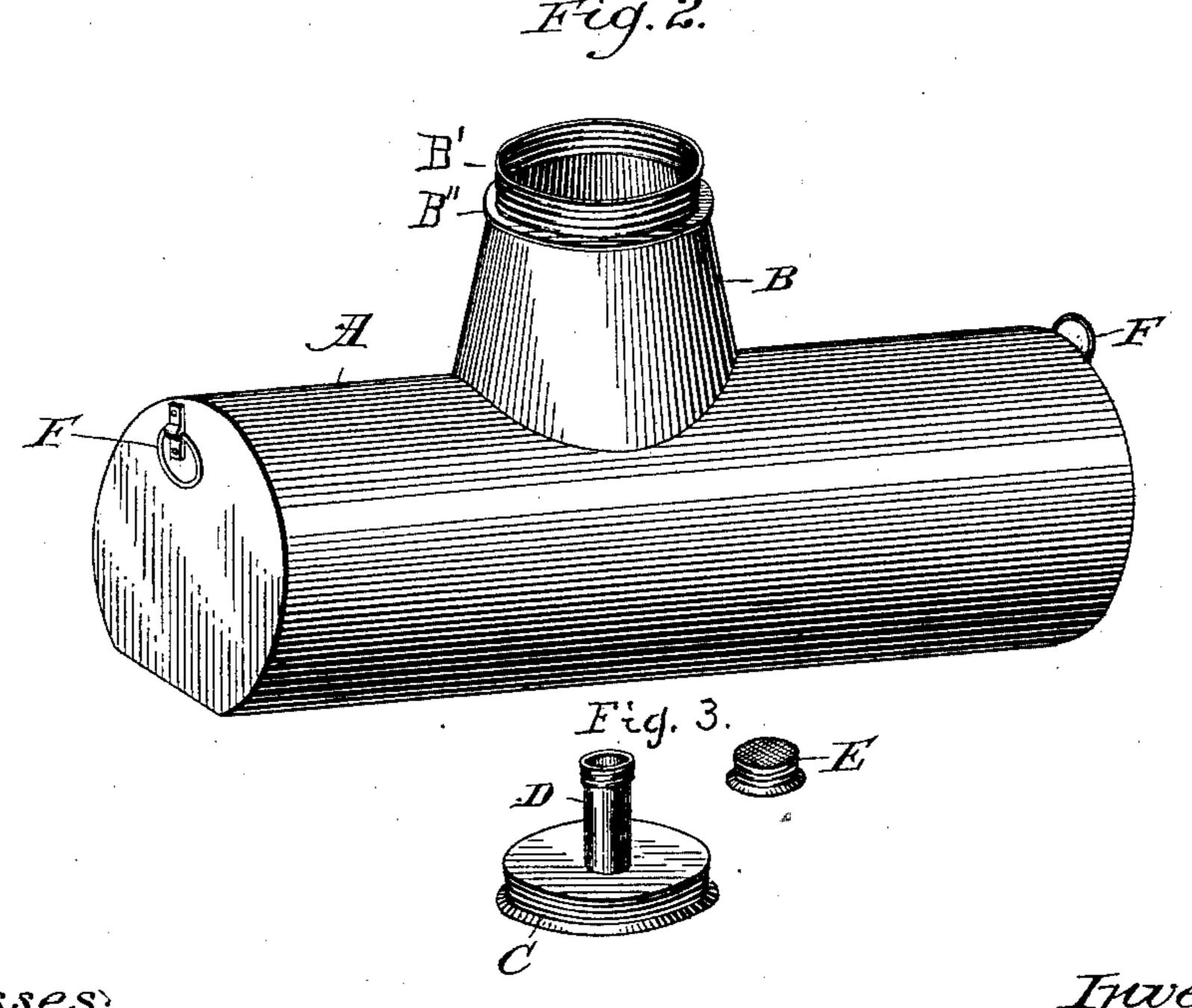
M. E. MORGAN.

CHURN.

No. 367,431.

Patented Aug. 2, 1887.





Witnesses: Lewis N. Smith. A. Trogden

Treventor. Lary Elisabeth Morgan

## United States Patent Office.

MARY ELISABETH MORGAN, OF GAINESBOROUGH, TENNESSEE.

## CHURN.

SPECIFICATION forming part of Letters Patent No. 367,431, dated August 2, 1887.

Application filed March 15, 1887. Serial No. 231,059. (No model.)

To all whom it may concern:

Be it known that I, MARY ELISABETH MORGAN, a citizen of the United States, residing at Gainesborough, in the county of Jackson and State of Tennessee, have invented a new and useful Improvement in Churns, of which the following is a specification.

My invention relates to an improved churn for making butter; and the construction will to first be fully described, and then pointed out in the claim.

In the accompanying drawings, Figure 1 is a view in elevation of the churn complete. Fig. 2 is a perspective view of the churn-body, and Fig. 3 perspective views of details, hereinafter referred to.

Similar letters refer to similar parts throughout the several views.

A is the cylindrical oblong churn-body provided with closed ends.

B is a vertically-extending neck or collar soldered over an opening in the circumference and located exactly in the center of the churn-body. Said collar is provided with a screw-threaded extension, B', having a flange, B", at its base.

C is a lid or stopper threaded and flanged to correspond to the parts just mentioned, and provided with a vertical ventilating-tube, D, threaded at its upper end.

E is an internally-threaded cap, adapted to engage with the external thread on the upper end of vertical tube D.

F F are rings or handles, one applied to each

35 end of the churn-body.

Having thus described my invention, the operation thereof is as follows: Cream is placed in the receptacle or churn-body through the neck or collar B. The lid or stopper C, carquing tube D, is placed in position and the churn raised to the lap of the operator. The churning is effected by lifting first one end and then the other of the churn-body, causing the cream alternately to travel back and forth

therein. Cap E is removed while churning, 45 and the cream, being thrown from one end of the churn to the other in the manner described, does not fly out through the tube D, while the admission of air through said tube causes the butter quickly to gather, from seven to ten 30 minutes being the ordinary time required for churning.

All gases generated while churning can readily escape through the tube D.

Cap E serves to close tube D when the de- 55 vice is not in use, to prevent the entrance of dust or flies.

After the butter is gathered the lid or stopper C is removed and the contents of the churn discharged through neck B into a suitable re- 60 ceptacle.

My churn is light and compact, can readily be carried from place to place, and can be easily cleaned, and it is obvious that it can be readily mounted and operated by machinery 65 in any of the well-known ways.

I am aware that cylindrical oblong churn-bodies having vertically extending necks closed by stoppers or caps are old, and I am also aware that it is common to provide simi-70 lar churns with tubes through which air is admitted during the operation of churning.

Having thus described my invention, what I claim, and desire to secure by Letters Patent, is—

The herein described churn, comprising the cylindrical oblong receptacle A, provided with vertical neck B, threaded on its upper portion, and with a handle, F, at each end, the externally-threaded cap or collar C, having up-80 wardly-projecting air-tube D, threaded, as described, and the internally-threaded cap E, the parts being combined as set forth.

MARY ELISABETH MORGAN.

Witnesses:

A. P. TROGDEN, LEWIS K. SMITH.