

THING NEW.

ARD BUTTER-WORKER.

ATED FEB. 21, 1882.

ded, that strictly first-class butter *must*, and that *the grain of the butter must* buttermilk is not all removed, the butter will in the process of churning or working, the grain of the butter becomes what is called "salvy" in rolling, eating, or keeping.

says that the hardest part of her labor is to do the regular churning. It is not only hard but requires skill, judgment, and experience. Many women work at all with their hands, and there is a well-founded prejudice against touching the hands at all to

has been made which propose either to help in churning it altogether. But no one has hitherto succeeded in operating by either *rolling*, *grinding*, or *sliding*. The globules of butter must be more or less broken up.

We think we are safe in saying that the present dairy-room is some simple and cheap but will *certainly* take out all the buttermilk, and destroy the grain of the butter.

Practical experiments, including the examination of the Butter-Worker ever invented, we are now ready to submit to the Trade, a Butter-Worker constructed on a new principle which does not *work* the butter at all, but separates the *termilk*, on the principle of direct and powerful pressure *does not* and *cannot* injure the grain of the butter. It is made by cams, operated by a simple lever, and the pressure known in mechanics.

The operation of this machine that the pressure is applied with little effort, and it is so simple as to be easily understood.

It is a cheap machine, costing but a small

instruction of this machine that the pressure is