

SOMETHING

THE BLANCHARD BUT

PATENTED FEB. 2

It is universally conceded, that strict *not contain any buttermilk*, and that *the not be injured*. If the buttermilk is not soon spoil; and if, by any process of churning of the butter is broken, the butter becomes texture, and is injured for selling, eating, or

Every dairywoman knows that the hard successfully "work over" the regular churning work, but it requires much skill, judgment. Women cannot work butter at all with their founded and growing prejudice against the butter.

Various machines have been made which perform this operation, or to perform it altogether. There have been made which does not operate by either *ing* upon the butter. The globules of butter are injured by either process. We think we have the present great want in the dairy-room is a simple efficient implement, which will *certainly* take out the buttermilk, and as certainly *not* injure the grain of the butter.

After some years of practical experimentation of nearly every butter-worker ever in the country, we offer to dairymen and to the Trade, a Butter Machine, on an entirely new principle, which does not injure the butter, which *takes out all the buttermilk*, on the principle of powerful pressure, and which *does not* and *causes no injury* to the butter. It is a pressure made by cams, and gives the most powerful pressure known in the world.

Such is the construction of this machine, that the butter is obtained with very little effort, and it is easily understood and operated. It is a cheap and

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