

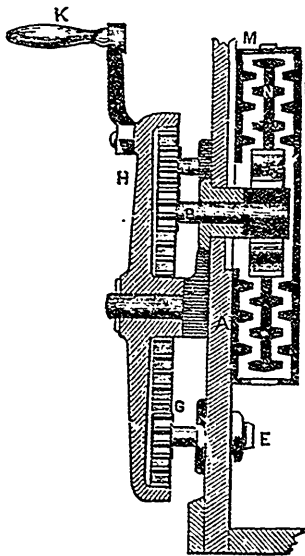
fastened to the side of the Churn, and is shown in section, fig. 2.

*Operation.*—The milk being put into the dish U, on the Churn, passes down through a groove in the end of the Churn, into the center of the discs, which is made in three pieces, L, M, N, fig. 2, two of which form a shell being corrugated, and having diamond shaped pins on the inside, between which the double-faced plate N, revolves, having arms or buckets, S, in the center, which force the milk or cream against the pins on it, and against the shell discs, L, and M, with such force as to break the sacks or globules in the milk or cream, and form it into small particles of butter as it passes through the discs into the churn, to

be gathered by the double screw dashers. When the milk is run through the discs, the double-faced plate N, is stopped revolving by sliding a pinion, and remains stationary. The discs can be worked separately, or together with the dashes.

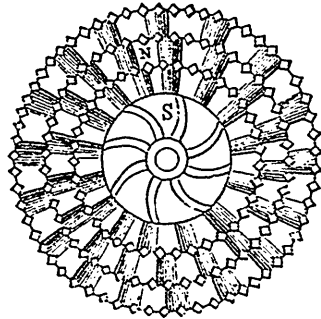
*Testimonials.*—I have very carefully examined Mr. David W. Seeley's invention in Churns, for which he made application for a patent August 8th, 1861, which patent we ordered to issue on the 14th of the same month, and which will bear date August 27th, 1861, and from an acquaintance with this class of inventions, acquired during an experience of fifteen years, as an officer in the Patent Office, the last six years of which was in the capacity of a chief exam-

Fig. 2



Section of discs.

Fig. 3



View of disc.

iner, and member of the Board of Appeals, I have no hesitation in saying, that in my opinion, it is the best that has ever fallen under my observation. The principle upon which the invention is based, is strictly correct, and in all its details, it is carried out in full accordance with that principle. In my judgment, Mr. Seeley's Churn cannot fail to give entire satisfaction to all who may be induced to give it a trial.

A. B. LITTLE.

To D. W. Seeley, for Scientific Churn, the Committee recommend a Large Silver Medal. This Churn was put to test, and made butter in one minute and fifty seconds,

from fresh milk. It operates on a new principle, and the Committee, after careful examination, think it worthy of special mention.

J. T. F. Wright, Hiram Walker, Henry Keeler, Committee.

I hereby certify the above is a copy of the Report of the Committee at the State Fair of New York, at Watertown, September, 1861, B. P. Johnson, Secretary.

Certificate of the Committee on implementations at the Provincial Fair, London, C. W., Sept., 1861.

We, the Committee, on implements at the Provincial Fair held at London, C. W.,