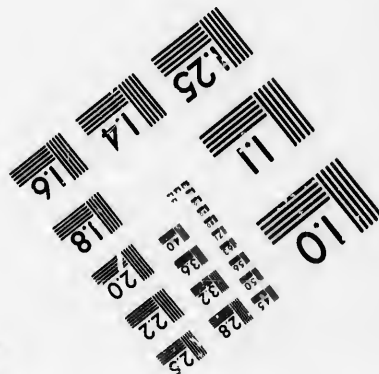
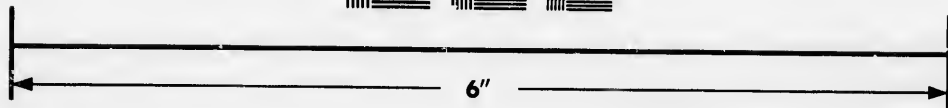
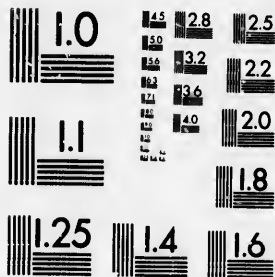


**IMAGE EVALUATION  
TEST TARGET (MT-3)**



**Photographic  
Sciences  
Corporation**

23 WEST MAIN STREET  
WEBSTER, N.Y. 14580  
(716) 872-4503



**CIHM/ICMH  
Microfiche  
Series.**

**CIHM/ICMH  
Collection de  
microfiches.**



**Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques**



**© 1986**



The copy filmed here has been reproduced thanks to the generosity of:

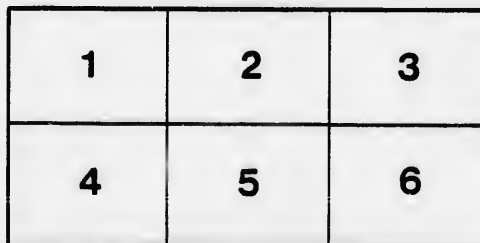
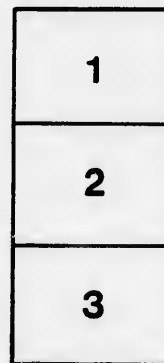
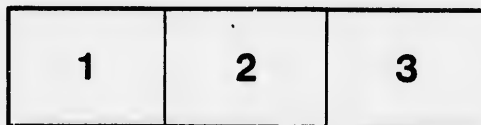
D. B. Weldon Library  
University of Western Ontario  
(Regional History Room)

The images appearing here are the best quality possible considering the condition and legibility of the original copy and in keeping with the filming contract specifications.

Original copies in printed paper covers are filmed beginning with the front cover and ending on the last page with a printed or illustrated impression, or the back cover when appropriate. All other original copies are filmed beginning on the first page with a printed or illustrated impression, and ending on the last page with a printed or illustrated impression.

The last recorded frame on each microfiche shall contain the symbol  $\rightarrow$  (meaning "CONTINUED"), or the symbol  $\nabla$  (meaning "END"), whichever applies.

Maps, plates, charts, etc., may be filmed at different reduction ratios. Those too large to be entirely included in one exposure are filmed beginning in the upper left corner, left to right and top to bottom, as many frames as required. The following diagrams illustrate the method:



L'exemplaire filmé fut reproduit grâce à la générosité de:

D. B. Weldon Library  
University of Western Ontario  
(Regional History Room)

Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole  $\rightarrow$  signifie "A SUIVRE", le symbole  $\nabla$  signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.

rrata  
o  
elure,  
à

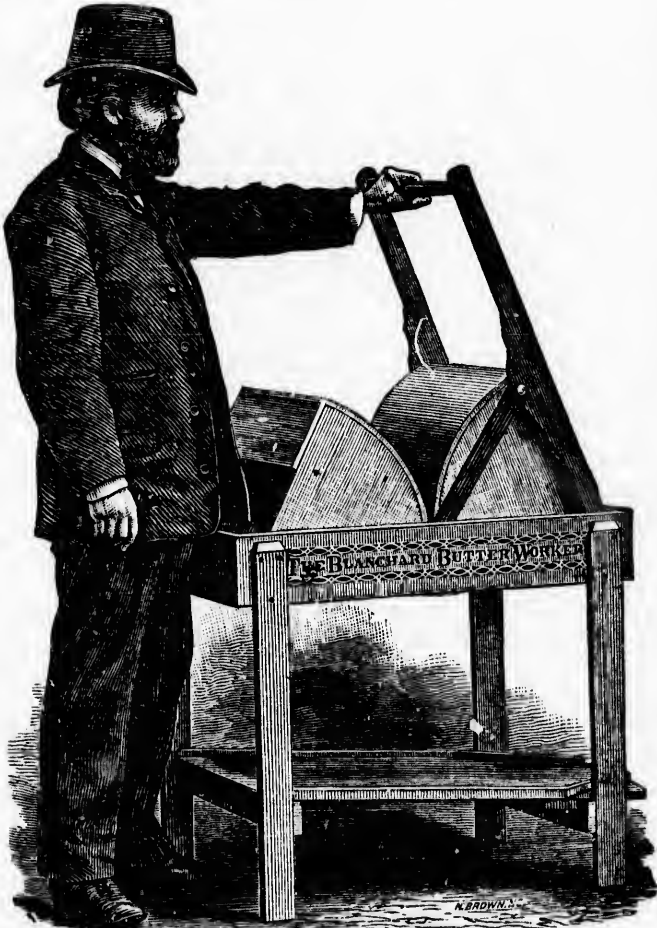
“GET THE BEST.”

—THE—

# Blanchard Butter-Worker.

PATENTED FEB. 21, 1882.

FIG. 1.



PEARCE, WELD & CO.,

**IMPORTERS & GROWERS OF SEEDS,**

PRODUCE AND COMMISSION MERCHANTS,

LONDON, ONT

"GET THE BEST."

# The Blanchard Butter-Worker.

The

FIG. 2.



Position for scalding or cleansing the Pressers, or for sprinkling the salt over the sheet of butter on the left hand Presser, as described in "Directions for Using."

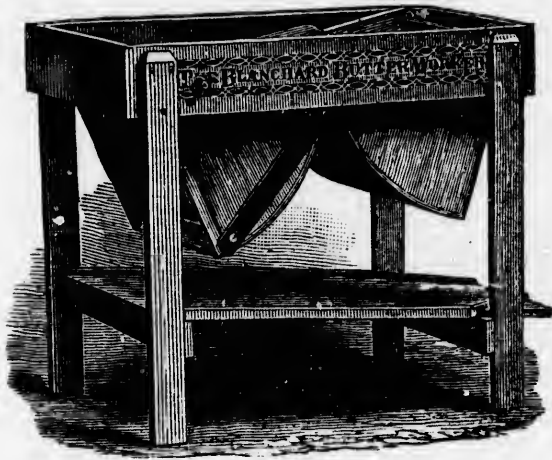
P  
Wor  
on t

for  
tabl  
top  
T  
feet  
tabl

“GET THE BEST.”

ker. **The Blanchard Butter-Worker.**

FIG 3



Position when closed. When not needed as a Worker, the movable shelf below may be placed on the top of the frame, so that it may be used as

**A DAIRY TABLE**

for molding the butter into suitable shape for the table or for market; or any carpenter can make a top to be used especially for that purpose.

The size of the frame of a No. 2 Worker is three feet by two, making a very convenient size for a table, as it is just the right height.

Pressers  
of butter  
“ Direc-

## DIRECTIONS FOR USING.

---

Bring the Pressers to the position shown in Fig. 2. Scald the convex surfaces with *boiling water*, then wash them with cold water and rub with a little dry salt. Place the Pressers in the position shown in Fig. 1, holding them there with the button that may be found on the under side of the frame.

Weigh the butter to be worked at one time, so that you may know just how much salt it will require. Do not try to work so much at once that it will be pressed out at the sides or top of the Pressers. Five pounds is enough for the No. 2 Worker, and ten pounds for the No. 3. Place the butter between the convex surfaces. The space between the Pressers is adjustable, but half an inch will be found to be about right.

Unfasten the button and lower the handle slowly. Raise the Pressers again, and with paddles fold over the sheet of butter on itself, and lower the handle again. Repeat this operation a few times. There is no need of dropping any butter on the shelf below.

Then raise the Pressers, as in Fig. 2, bringing the butter up on the Presser which is at the left hand in the engraving. Sprinkle the requisite quantity of salt over this sheet of butter. This may be done to advantage with a small sieve. Then roll the butter into a compact roll, and repeat two or three times the movements for working, as above described, and *the butter will be finished*. It need not take more than two minutes to do all this.

Intelligent operators will vary from these simple directions, as their experience may find desirable.



# 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 has successfully "work over" the regular churning work, but it requires much skill, judgment, and women cannot work butter at all with their founded and growing prejudice against to 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 and 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-Worker, 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* the butter to be injured. It is a pressure made by cams, and giving 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 as simple as is understood and operated. It is a cheap and

Such is the construction of the

THING NEW.

# ARD BUTTER-WORKER.

ATED FEB. 21, 1882.

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

ws that the hardest part of her labor is to  
the regular churning. It is not only hard  
h skill, judgment, and experience. Many  
at all with their hands, and there is a well-  
udice against touching the hands at all to

e been made which propose either to help in  
rm it altogether. But no one has hitherto  
operate by either *rolling, grinding, or slid-*  
e globules of butter must be more or less

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

ractical experiments, including the examina-  
-worker ever invented, we are now ready to  
the Trade, a Butter-Worker constructed on  
which does not *work* the butter at all, but  
*termilk*, on the principle of direct and pow-  
*does not* and *cannot* injure the grain of the  
made by cams, operated by a simple lever,  
pressure known in mechanics.

tion of this machine that the pressure is  
effort, and it is so simple as to be easily

It is a cheap machine, costing but a small

struction of this machine that the pressure is

Such is the construction of this machine  
obtained with very little effort, and it is  
understood and operated. It is a cheap machine  
amount at first, and so simple and durable  
a long time. Should any part break by  
repaired by any ordinary mechanic.

The same movements which work out  
*easily*, and *perfectly* work in the salt. The  
can be done without touching the hands  
working is required.

This Butter-Worker is not intended  
one time, but we guarantee the smaller sizes  
*perfectly* five pounds in *two minutes*, and  
ten pounds, as *perfectly*, in the same time  
worked *as quickly, more easily, and more*  
each, than all at once by any other method  
the butter will be left *in better condition, even*  
by the most skilful person by hand, or by a  
We have now had them in practical  
thoroughly test them, and could give pleasure  
others who have used them say about the  
should be seen and used in actual dairy work  
for themselves.

Retail prices—No. 2, \$8.00;

On receipt of retail price, we will send  
to any parties desiring to see and test them  
that if they cannot do all we have stated, they  
and the money will be refunded.

Our usual liberal discounts to dealers,  
who will agree to canvass their neighborhood.

Made only by the inventors,

PORTER BLANCHARD

Sole manufacturers of the celebrated BLANCHARD  
and Factory use. Send for circular

effort, and it is so simple as to be easily  
It is a cheap machine, costing but a small  
simple and durable in its form that it will last  
part break by accident, it can easily be  
mechanic.

which work out the buttermilk, will *quickly*,  
in the salt. The entire working and salting  
thing the hands to the butter. No second

is not intended to work a large amount at  
the smaller size (No. 2) to work and salt  
*two minutes*, and the next larger size (No. 3)  
in the same time. A large quantity can be  
*easily*, and *more evenly* in lots of ten pounds  
any other method. We also guarantee that  
*better condition, every way*, than when worked  
by hand, or by any other machine.

them in practical operation long enough to  
could give plenty of statements of what  
men say about them; but we prefer that they  
in actual dairy work, as they can then speak

—No. 2, \$8.00; No. 3, \$10.00.

ce, we will send either size, securely packed,  
see and test them, with the understanding  
we have stated, they may be returned to us,  
ended.

ounts to dealers, or to enterprising farmers  
their neighborhoods.

tors,

BLANCHARD'S SONS, CONCORD, N. H.,  
celebrated BLANCHARD CHURNS, for Family  
Send for circulars describing them.



