

## **“Sears Economy Chief Junior” Tabletop Cream Separator**



Sears introduced their line of Economy Cream Separators in 1902, with the least expensive model priced at \$24.95. It quickly became one of Sears' best-selling products. Cream separators used centrifugal force rather than gravity to separate the cream from the

milk. The heavier skim milk was thrown outward as the bowl spun, and the lighter cream moved towards the center. The centrifugal action recovered more of the cream than other methods, and also filtered out foreign matter. Larger quantities of cream could be separated in a shorter time, allowing more cows to be milked. Speed had the additional advantage of reducing bacterial growth. The simple, efficient, and affordable Economy Cream Separator remained a mainstay of the Sears product mix until 1947.

## Dasher Butter Churn

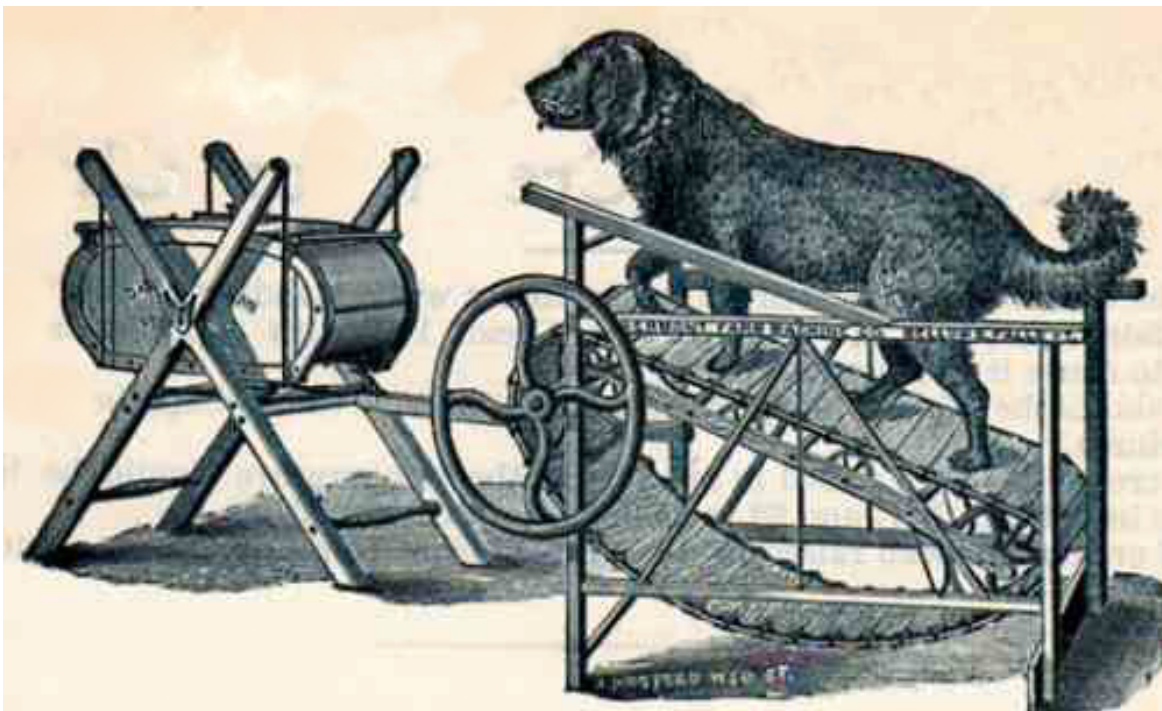
The dasher churn, familiar to farm homes for centuries, typically used an upright wooden or stoneware container and a plunger or “dasher” to agitate the cream until butter formed. The dasher was moved up and down by hand inside the container. The stick could be perforated, or it might have a wooden circle or crossed boards attached. The lids were often sunken



below the upper ends of the staves so if cream splashed out on top of the lid it could not run down the side of the butter churn. This method took longer than the other types of churns, such as the barrel churn, that became popular in the mid to late 1800s. In 1896 a dasher churn sold for 56 cents in the Sears & Roebuck catalog, and by 1908 they no longer appeared in the catalog.

## Davis Swing Butter Churn, Ten Gallon

The Davis Swing Churn was patented in 1879 and manufactured by Vermont Farm Machine Company. There are no paddles inside the churn. As the churn box rocked on the cradle the cream rolled over on itself to make butter. The company said this gentle action did not injure the butter. These butter churns were available in twelve sizes, with the largest 300-gallon size made to suspend from the ceiling beams of a creamery. For an additional \$16 the company sold a treadmill attachment that allowed a dog, goat or sheep to supply the power to swing the churn.



## Dazey Tin Butter Churn



The first butter churns sold by the Dazey Churn Company were patented in 1907 and made of tin; however, the Dazey Company soon began advertising glass jar butter churns in addition

to the metal. The tin churns had four wooden blades inside and a drain with either a threaded cap or a faucet. Although the tin churns were sold into the 1940s, the glass jar versions were much more common. They also made large metal churns which were used in dairies and commercial operations. In the 1930s, as churn sales were slowing, Dazey advertisements suggested other uses for the small churns, such as mixing paints, lacquers and pastes.



## Fries Metal Butter Churns

Little information is available on the small Fries butter churns manufactured from the 1890s through the 1910s. They were made of tin or sheet metal with cast handles and “Fries” was embossed on the side. A wooden-handled crank turned the wire whisks inside. It appears they had multiple kitchen uses, such as churning butter, beating eggs and whipping cream. Several on-line listings also mention sifting flour and/or mixing dry ingredients together for baking.

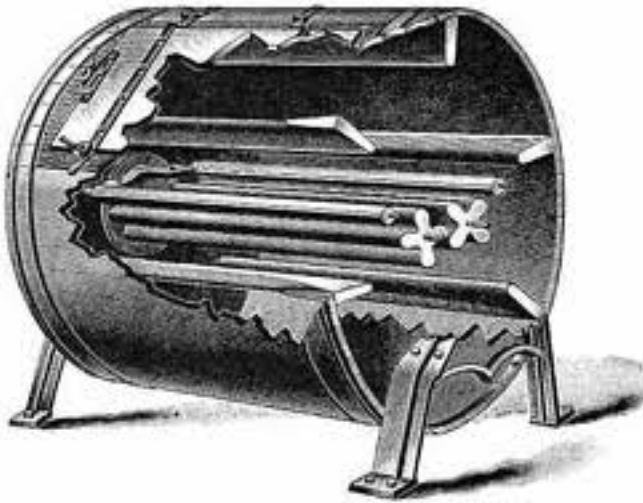


## Glass Jar Butter Churns

Millions of glass jar churns were used from the early 1800s to the 1950s. The small churns were popular for home use because butter was very perishable before the days of modern refrigeration. Butter was churned in small quantities that could be used within a day or two. The churns came in one, two, three and four-quart sizes. Metal tops had a grip attached to a crank mechanism that turned a wooden paddle inside the jar. After 1936, most paddles had two blades after it was found that it took the same amount of time for a four-bladed paddle to churn butter as a two-bladed paddle. Later models came with electric motors.



## Barrel Butter Churn



The barrel butter churn was a wooden barrel turned on its side and placed on a stand. Barrel churns were generally made

of ash or oak with metal bands to hold the staves in place. A crank handle was attached, and when operated it turned the wooden paddles inside. The barrel shape made churning very efficient and left no areas where the cream was not churned. Some barrel churns were designed to rely on the motion of the barrel to churn the butter. In this type of barrel churn, there were no paddles inside and the barrel was tumbled end over end until butter formed. Some churns had handles for two people.