

J. E. McHENRY.

COVER FOR CHURNS.

APPLICATION FILED APR. 3, 1912. RENEWED MAR. 20, 1913.

1,059,947.

Patented Apr. 22, 1913.

2 SHEETS—SHEET 1.

Fig. 1.

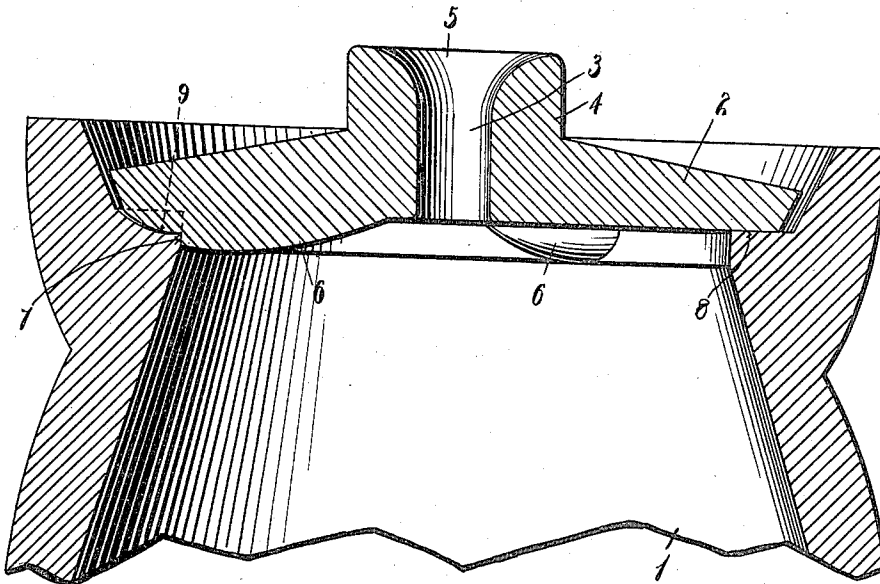
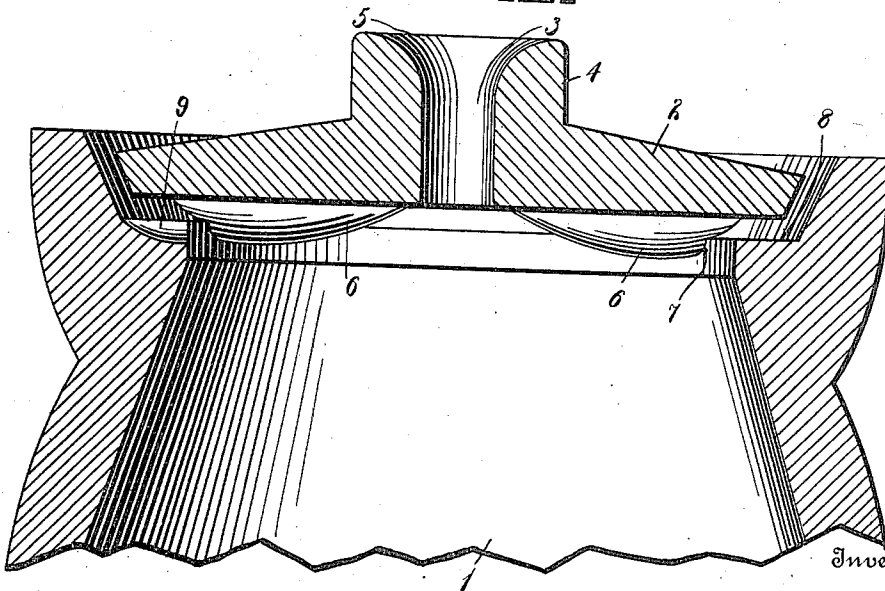


Fig. 2.



Witnesses

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2 SHEETS-SHEET 2.

Fig. 3.

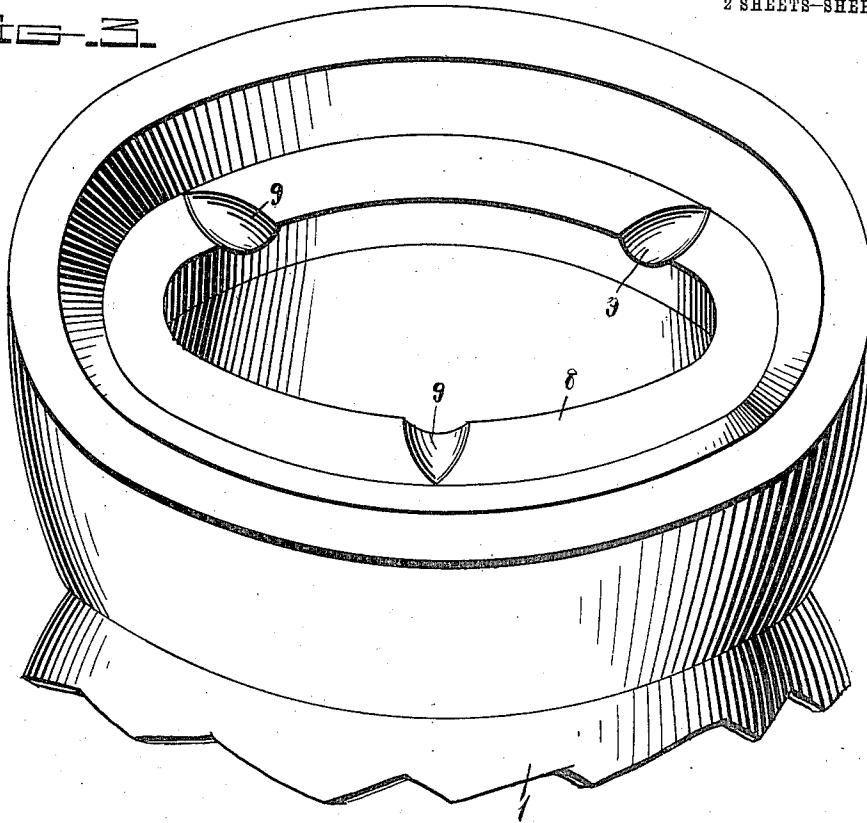
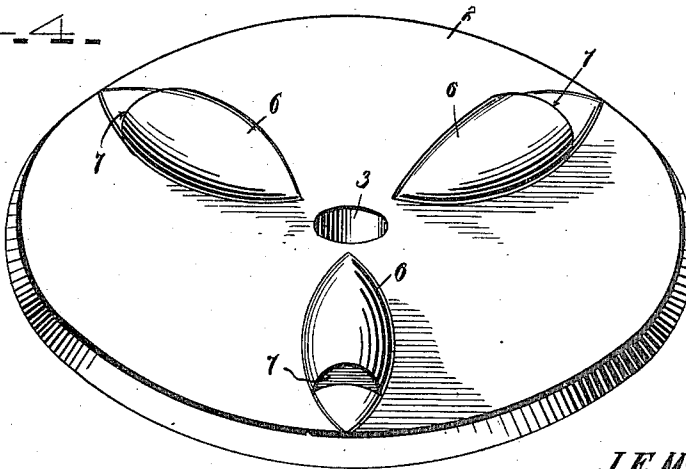


Fig. 4.



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COVER FOR CHURNS.

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To all whom it may concern:

Be it known that I, JOHN E. McHENRY, a citizen of the United States, residing at Mount Vernon, in the county of Posey, State of Indiana, have invented certain new and useful Improvements in Covers for Churns; and I do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

My invention relates to new and useful improvements in churns, and more especially crock churns and the object of my invention is to provide an improved cover for churns of that type.

In the manufacture of butter it is customary when the cream has been churned to pour a small portion of water into the churn to assist in the separating out of the butter particles, and a still further object of my invention is to provide a cover which will closely engage with the neck of the churn in one position, but which will, in another position, be slightly spaced therefrom. By this means water may be poured upon the top of the cover, thus washing all buttermilk which may have gathered thereupon off, said water then running off of the cover over the edge thereof into the churn.

With these and other objects in view, my invention consists primarily of a churn having a neck provided with an annular supporting flange therein, said flange being provided with a plurality of spaced apart recesses, and a cover for said churn said cover being provided with a centrally located bore and having an annular flange extending from its upper face and beyond said bore, said cover having upon its lower face a plurality of downwardly extending lugs adapted to engage the recesses in the supporting flange in one position thereof, and adapted to rest upon the flange to maintain the cover in spaced apart relation therefrom in another position.

In the drawings which are attached to and form a part part of this application, Figure 1 is a central vertical section showing the neck portion of the churn with my improved cover applied thereto, the cover being shown in closed position. Fig. 2 is a similar section showing the cover in raised position. Fig. 3 is a perspective of the top of the churn neck, showing the recesses in the sup-

porting flange. Fig. 4 is a perspective of the bottom of the lid showing the flange engaging lugs.

Referring more specifically to the drawings which illustrate a preferred embodiment of my device and in which similar reference numerals designate corresponding parts throughout, 1 designates the neck portion of an ordinary crock churn and 2 designates in general my improved cover.

The cover of the churn as shown is provided with a centrally located bore or aperture 3, surrounding which is an upwardly extending annular flange 4, the purpose of which is to prevent to a great extent, the spattering of the cream in churning, and as shown the upper inner portion of this flange is beveled as at 5, whereby the greater portion of the cream which spatters out will immediately run back into the churn.

As best shown in Fig. 4 of the drawings the lower face of the churn cover is provided with a plurality of downwardly extending lug members, preferably semi-ellipsoidal in shape and these members which as a whole are designated by the numeral 6 are slightly reduced adjacent one end to form the shoulders 7, the purpose of which will be hereinafter explained.

As best shown in Fig. 3 of the drawings the neck of the churn is provided intermediate its length with the inwardly extending supporting flange 8, said flange being provided with a plurality of recesses 9 the shape and size of which substantially correspond to the shape and size of the reduced portion of the lugs. As shown, there are as many recesses as lugs, and the recesses are spaced apart to correspond with the lugs.

In operation the cream to be churned is placed in the churn in the customary manner, when the cover is applied in the position shown in Fig. 1 of the drawings, with the lugs seated in the recesses, the shoulders of the lugs bearing against the inner edge of the supporting flange and thus holding the cover against side movement. The butter is then churned in the customary manner when the cover is grasped by the flange 4 and partially rotated, by which means the lugs slide out of engagement with the recesses of the supporting flange and assume the position shown in Fig. 2 of the drawings, the shoulders still serving to maintain the cover in its central position.

By this means the cover is spaced 'apart from the supporting flange in such a manner as to form an annular space between the two. Water is then poured upon the top of the cover to wash away any cream or butter-milk which may have gathered there and as will be readily understood this water will wash down through the annular space between the cover and flange and into the churn, also washing the milk from the side of the churn.

By forming the cream saving flange integral with the cover I provide a convenient form of handle for operating the same to raise the cover and it will be readily understood that the provision of means for both washing the cover and providing water for the churn at one and the same time, and without the necessity of entirely removing the cover is extremely advantageous in that all foreign matter is prevented from entering the churn while so treating the butter.

What I claim is:—

1. The combination with a churn having a neck open at the top and provided with an annular supporting flange therein having a plurality of spaced apart recesses, of a cover for said churn having upon its lower face a plurality of spaced apart downwardly extending lugs adapted to be seated in said recesses in one position thereof and to be seated upon the supporting flange in other positions.

2. The combination with a churn having a

neck provided with an annular supporting flange therein, said flange having a plurality of spaced apart recesses formed therein, of a cover for said churn having a central opening and an annular flange upon its upper side surrounding said opening, said cover being adapted to be seated in said neck and having upon its lower face a plurality of downwardly extending semiellipsoidal shaped lugs engaging said recesses in one position thereof and supporting said cover in spaced apart relation to the flange in the other positions.

3. The combination with a churn having a neck provided with an annular supporting flange therein, said flange being provided with a plurality of recesses, of a cover for said churn having upon its lower face a plurality of downwardly extending lugs, the outer portions of which are reduced to form shoulders, said cover being adapted to be seated in said neck with the outer portion of said lugs engaging in the recesses and with the shoulder of the lugs bearing against the inner edge of the flange, and means for turning said cover to raise said lugs out of said recesses, said shoulder still engaging said flange.

In testimony whereof, I affix my signature, in presence of two witnesses.

JOHN E. McHENRY

Witnesses:

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