

farm tools



Cream Separator

The milk you get at the supermarket is always processed, so you never see the cream. But milk straight from the cow is a combination of cream and milk. The Greens poured 'whole' milk into a cream separator like this one, which was attached to a table, and turned the crank to rotate the bucket. Cream, being lighter, naturally floated to the top of the bucket and flowed out of the higher spigot into a bucket; milk spun to the sides and came out the lower spigot. Perhaps by the 1930s, the Greens took their dairy products to a distributor.



Butter Churn

Another centuries-old device, still being used in remote areas, here's how the butter churn worked. You poured about two gallons of room temperature fresh cream into the wooden bucket and then, you joggled the paddle up and down for about an hour until the cream stiffened into butter, to which you could add salt if you wanted.

