

THE ARTIFICIAL MANUFACTURE OF BUTTER.

The preparation of butter from substances other than cream, and by means other than the time-honored churn, is a subject which seems to be attracting considerable attention. With the view of presenting the fullest possible information on this interesting subject, we have obtained descriptions of various plans, for butter making and refining, patented in the United States, from which we are enabled to compile a comprehensive statement of the progress of invention in this direction. The extent of the topic necessitates its subdivision, and hence, in its consideration, we propose to treat it under the following heads: Manufacture of butter and shortening for culinary use from fats; manufacture of butter from whey; modes of purifying and improving butter; and, finally, butter-coloring compounds.

THE MANUFACTURE OF BUTTER, ETC., FROM FAT.

Taking the various processes in their chronological order, the earliest on record is the patent of H. W. Bradley, of Binghamton, N. Y., and is dated January 3, 1871. It consists in a mixture of refined vegetable or fixed oil, hog's lard or stearin, and tallow, heated and agitated with water by means of a current of steam. After a suitable length of time, the oil is drawn off and allowed to cool. This produces a purified grease, which may answer for some culinary purposes, but is hardly, we should imagine, palatable for table use. The same inventor, in a specification dated October 3, 1871, describes a mode of removing the offensive taste and smell from cotton seed oil, by adding one ounce of chlorate of potash and niter to each gallon. After heating and agitation, the oil is drawn off and treated with a current of pure oxygen, the effect of which is to deodorize and oxygenate it, rendering it, according to the patentee, sweet and palatable for cooking purposes.

The modest claims above noted are somewhat overshadowed by the numerous advantages which Dr. de la Perouse, of Paris, considers are obtained by his method of preparing fatty matters, patented November 21, 1871. He proposes to render fats, however rancid, neutral and pure—to produce a low priced cooking butter, which will always remain sweet—to give the prepared material improved digestible qualities—to preserve meat by enveloping it in unoxidizable fat—to make superior candle tallow, and, lastly, to mix liquid fat with flour of leguminous plants (peas, beans, etc.), or with chopped meat, to form a nutritive food. This last seems to be simply pemmican, an article of diet well known to the inhabitants of the northern part of this continent. The operation consists in placing a tun at a time of raw fat (beef, pork, or mutton) with distilled water, in which is dissolved a quantity of the sesquicarbonates or bicarbonates of oxide of potassium or aluminum. A solution of chloride of sodium or potassium is then added, and the whole boiled, first actively and then moderately, for several hours, when all the fat becomes separated from its cellular tissue. After a repose of two or three hours, the melted fat is passed into refrigerators, and thence into casks for the market.

Mr. Alfred Paraf's patent, which is next in date, April 8, 1873, is that under which the oleomargarin butter is made. This process has already been fully described on page 246, Vol. XXIX. of the SCIENTIFIC AMERICAN, but a brief review of its salient points will not be here out of place. The fresh fat, finely chopped, is mingled with its own weight of water at 120° Fah., at which temperature it is maintained for hours. The whole is then allowed to cool, when the mixture of congealed oleomargarin, stearin, and membrane is separated from the water and worked with common salt between cylinders, after which it is placed in bags and squeezed in a hydraulic press. This operation is performed in rooms at a temperature of 60° Fah., which is the melting point of oleomargarin, so that, by this means and by the mechanical contrivances, the latter is separated. It is finally reworked with salt, and churned into butter in the ordinary manner, with a proportion of buttermilk.

Mr. Joseph R. Brown, in a patent dated December 23, 1873, proposes to purify tallow, remove its smell, and render it hard and solid at all seasons of the year, by placing the substance in one fourth its weight of water, to which two per cent of strong sulphuric acid is added. This is heated to 200°, and the melted tallow, after an hour or so, is drawn into another tank in which there is a solution of alum. The temperature of 200° is again imparted, when air is forced into the mass for half an hour. Cooling then follows, and the water is drawn off. The tallow is lastly brought to 230°, and more air driven in, when, after settling, it is made up into suitable packages. Bleaching is effected by mixing chloride of sodium vapor with the air that is forced in.

A process which seems different from any yet described, and which is claimed to consist of artificially performing the natural functions of the lacteal system of the cow, when it absorbs its fat in order to transform the same into butter, was patented December 13, 1873, by M. Hippolyte Mège, of Paris, France. The first operation is to neutralize the ferments; and to this end the fat, as soon as the animal is killed, if possible, is immersed in a solution of sea salt and sulphite of soda. Crushing under millstones follows, and then artificial digestion, at a temperature of 103° Fah. This is accomplished by a compound of half the stomach of a pig and biphosphate of lime. When the fat is perfectly liquid, showing no lumps, more sea salt is added, and it is drawn off into water, at 86° Fah., contained in wooden tubs. Here most of the stearin is deposited in the form of teats in the middle of the liquid, which then goes to a hydro-extractor, or centrifugal machine, which effects the complete separation of oleomargarin and stearin. The former, says the inventor, is an excellent butter for kitchen use, but he improves it as follows: Cream, bicarbonate of soda, and the

udders of a cow, chopped, are macerated and passed through a fine sieve. This mixture, with coloring matter, is added to the margarin, which becomes thick, tastes like cream, and, when cold, is passed through large cylinders, which give it a homogeneous mass, and complete the production. When the butter is to be kept for long periods, water is substituted for cream in macerating the udder. The stearin is used for candles or may be saponified.

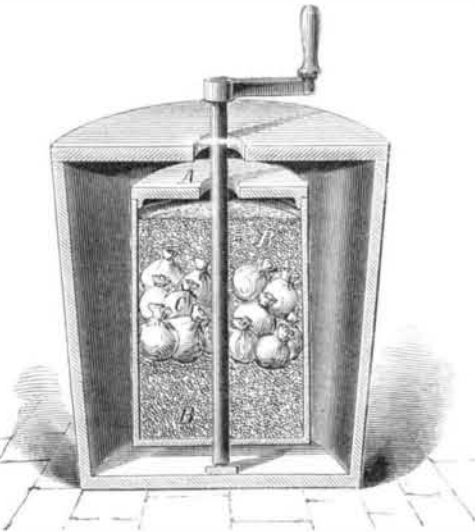
BUTTER FROM WHEY

is made by three processes. The first is that of Homer C. Markham, of West Turin, N. Y., and dated December 11, 1866. After cheese making, the whey is drawn off into a kettle, and to it is added dairy salt and a kind of acid made of old and sour whey. This is heated to about the boiling point, when the cream rises, is skimmed off, and, after cooling, is churned in the ordinary manner. The amount of whey given off by 450 pounds of milk will, it is stated with suitable proportions of the ingredients above mentioned, give three pounds of good butter.

Mr. James Suggett, of Cortlandville, N. Y., in a specification dated December 18, 1866, describes the second process, the first operation of which is to pass the whey into a cooling chamber which is surrounded with cold water. A solution of saltpeter, borax, and saleratus is added, and the whole left in the cooler for twenty-two hours, at the end of which time the cream, having risen to the surface, may be removed and made into butter.

Mr. Ira Page, of Adams, N. Y., patented June 23, 1868, the third process, in which the whey is allowed to stand 24 hours; and to the cream, which is then skimmed off, saltpeter is added. The butter obtained by churning is worked with salt and sugar.

There is another plan for butter making which, though not properly coming within the above sub-heading, may nevertheless be found worthy of notice and, doubtless, of trial. It is the invention of Mr. Adolphe Mot, of Washington, D. C., patented July 19, 1870; and we add a small engraving, which shows its construction. There are two



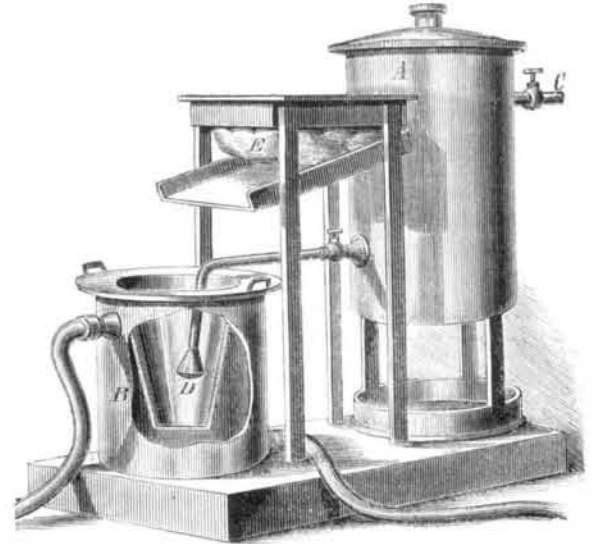
tubes, the inner one, A, of which may be revolved by suitable means within the outer. Within the tub, A, the sides of which are perforated, are placed, first, a quantity of pumicestone, baked clay, or similar porous substance, B, the cream, C, tied up in small bags, and, finally, more pumice. The effect of the latter is, after a few hours, to separate the buttermilk from the cream, leaving pure butter in the bags. Tub A is then revolved, and the liquid is projected through the perforations into the outer vessel, and, lastly, water is added for washing purposes, which is got rid of in a similar manner.

We now pass to the

REFINING AND PURIFYING OF BUTTER.

Mr. D. H. Gregory, of Detroit, Mich., patented (September 10, 1867) a process which consists in adding to one pint of milk, fresh from the cow, the yolks of two eggs and a pound of poor butter. This is churned, salted, and worked in the usual way, producing, it is stated, two pounds of fresh wholesome butter. Mr. Joseph Sigler, of Anderson, Ind., in a patent dated November 5, 1867, proposes a somewhat similar operation, churning together 1 gallon of sweet milk, 1 ounce of loaf sugar, 20 grains of nitrate of potash, 1 ounce of liquid rennet, and 10 grains of annatto, with 8 pounds of butter. The weight of the resulting compound is not given. Louis S. Robbins, of New York city, suggests, in his patent of July 28, 1868, that butter, after churning, will be less likely to turn rancid if heated to a semi-liquid condition, and then washed, first with warm and afterwards with cold water, so as to remove the buttermilk and other impurities. Butter already rancid, according to the patent of Mr. Calvin Peck, of Marshal, Ill., dated November 20, 1869, may be restored and purified by adding two ounces of pulverized alum to every five pounds of butter, the latter being melted. The butter, while still liquid, is passed through a fine sieve into clear cold water, from which it is removed and worked with dairy salt, saltpeter, and sugar. We add an engraving of the apparatus recently devised by Mr. George Kirchhöffer, of Chicago, Ill., and patented June 10, 1873. A quantity of butter in a melted condition, is put in a reservoir, A, its temperature being kept between 100° and 120° Fah. B is the congealer, which is filled with milk or buttermilk, and through the hollow sides of which a current of cold water is maintained so that the temperature of the milk is retained between 55° and 65° Fah. Pressure is next applied to the

surface of the melted butter in the reservoir, through the pipe, C, and, a valve being opened, forces the butter down through the tube, D, and out of the perforated nozzle at its end into the cold milk. The congealed particles, after being skimmed, are thrown into a filter, E, through which the milk escapes and runs down the inclined trough, back into the congealer. The butter is subsequently worked in the ordinary way.



Different from any of the above plans, and apparently much simpler, is the process patented by Mr. Josiah W. Prentiss, of Pultney, N. Y., October 4, 1859. It consists simply in removing the hoops from the firkin, A, containing the spoiled butter, placing it in a bag, B, and burying the whole in charcoal, C, contained in a barrel or other recepta-



cle. The illustration shows the arrangement, and necessitates no further explanation. Two

COMPOUNDS FOR COLORING BUTTER

have been made the subjects of patents. One, devised by Mr. D. W. Dake, of Brooklyn, N. Y., consists in adding annatto to pure oil obtained by melting the butter. The annatto is mixed mechanically with the liquid, and produces a compound of a reddish golden color, 75 pounds of oil to 5 pounds of annatto being the proportions. One or two pounds of the coloring matter suffice for 100 pounds of butter. Messrs. Bogard, Cramer & Lewis, of Laporte City, Iowa, patented September 16, 1873, another coloring compound composed of annatto, 5 ounces; curcuma, pulverized, 6 ounces; saffron, 1 ounce; lard oil, 1 pint, and butter, 5 pounds. It is said that the amount of coloring thus obtained is sufficient for 5,000 pounds of butter.

The Suez Canal.

It has been proposed that the European Powers should buy the Suez Canal, and throw it open for the benefit of the whole world of commerce. The present dues levied by the company, it is stated, are absolutely prohibitive against the greater portion of the imports and exports on both sides of the canal; and a recent increase which has been made, of some 43 per cent on the original charges, on the basis of tonnage, operates to shut out small vessels and heavy goods. Each country, it is suggested, should contribute a certain quota of the purchase money, to be estimated by a determination of the amount of benefit which each individual commerce would receive by the enfranchisement; and by this means, the entire estimated amount of \$70,000,000 (at par, and without interest), it is said, could be collected. Vessels in such a case would be required to pay only such dues as would aggregate sufficient for the simple maintenance of the work, and not be heavily taxed as at present for the accretion of large dividends. It is believed that the commerce of the world would thus be immensely benefited.

Light Draft Iron Steamers.

A paper by Mr. Theodore Allen, on "Iron Hulls for Western Steamers," has lately been published in the "Transactions of the American Society of Civil Engineers." Mr. Allen is about to remove to the west, to test by practice the correctness of his theories. We give a brief summary of the paper:

In England, steamers are constructed almost exclusively

