

## **What am I?**

This tool is used to measure the fat content in milk and cream. I have a hand crank to make the job easier. I was created in 1890 by Dr. S.M. Babcock.

## **What am I?**

My job is to separate cream from the milk. I have a large round holding pan at the top and two spouts for separating the cream from the milk.

## **What am I?**

This tool was made from wood. It was used to separate the butter from the buttermilk. It also formed the butter into a solid for spreading onto food such as biscuits.

## **What am I?**

This tool is large and is used in the cheese making process. It uses the weight of the cheese to remove excess moisture. It was used in smaller dairies.

## **What am I?**

I have a motor and a long flat-bed. I was used to transport milk cans and other items such as ice and eggs.

## **What am I?**

I am made of glass. The milk man delivered me to houses filled with delicious and nutritious milk. I was thought to keep milk at its coolest temperatures.

## **What am I?**

I look like a rocking chair on the bottom. This tool is foot operated. My primary purpose was to help make butter for the family living on a dairy farm.

## **What am I?**

This dairy tool was available in 5, 8, and 10 gallon sizes. I have two handles on each side for carrying milk and I'm made of metal.