

"SPREADABILITY"

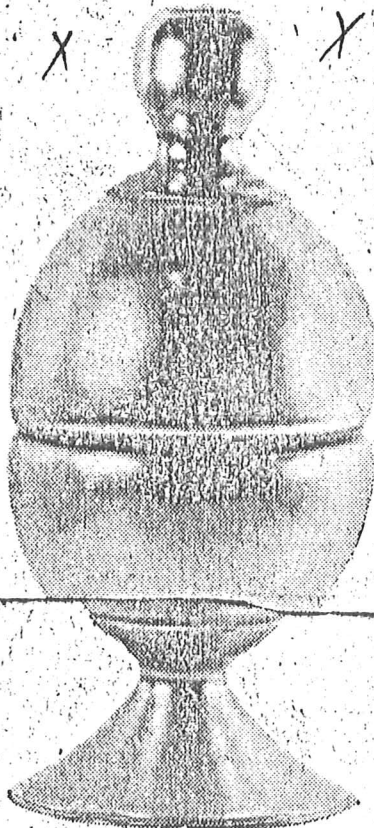
HARDNESS OF BUTTER

OVERCOME BY SIMPLE METHOD

NEW PLYMOUTH MAN'S INVENTION

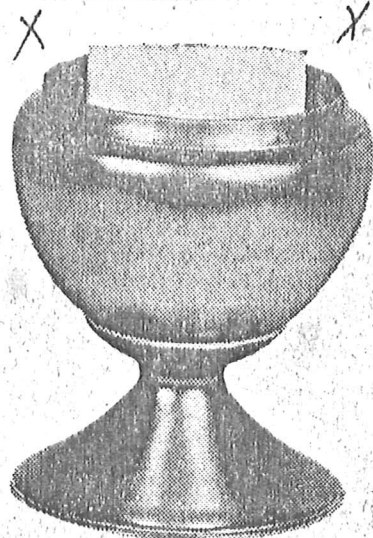
Complaint is sometimes made—and it is the only complaint made—that the firm texture of New Zealand butter prevents easy spreading. Reference is frequently made in reports to the "spreadability" of butter and this is a quality which has a great influence on its popularity with consumers.

To overcome this difficulty and to overcome it in a simple and quite effective manner, Mr. A. Brake, of New Plymouth, has designed and constructed a new container, which does the job most efficiently. It operates on the thermos principle and the only cost of operation is the almost negligible expense of heating a little water. The hygienic standard is perfect, no cork or rubber being used and the butter being placed in a separate removable dish.



The container closed.

In the size in which Mr. Brake has had the first models made a quarter of a pound of butter is brought to the desired state of softness in about three-quarters of an hour and it may be retained in the apparatus for half a day without any change in softness or hardness. Tests have been made and butter at a temperature of 30 degrees was put into the container, where it was held for 18 hours in a room at a temperature of 45 degrees. The butter was then found in perfect condition for spreading, despite the fact that it had been kept in a lower temperature than usually prevails in ordinary domestic surroundings.



The container open, showing butter.

The invention and its uses is completely described in the specification of the British Patent Office, which reads:—

By this simple device butter may be slowly raised in temperature so as to spread easily and still retain its shape, and the butter and water having reached the same temperature the butter will not be acted upon further and will retain its shape and spreadability for a considerable time.

Its use is not confined to winter, for in summer butter which has been frozen hard is brought to the desired state of softness and retained so, no matter how high the outside temperature rises.

Another advantage obtained from the use of this container is that should more than one dish of butter be required for the table the first dish may be taken out and another put into its place. The water which is put into the outer container is heated only to a temperature of blood heat, and it can be understood that the cost of this operation is very low indeed.

The apparatus is neat and attractive and would be an ornament to any table or sideboard. There are no complicated working parts, the whole thing being of only three pieces. The base and cover are chromium plated.

Mr. Brake has patented his invention in Great Britain and New Zealand, and so simple and efficient a household utensil should be welcomed by housewives and all users of New Zealand butter.

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