

TOPIC: Farm Machines – Milk Separator

Any guess as to what these items could be? The first one is located in the Westmoreland Davis exhibit in the Loudoun Heritage Farm Museum. Did you know that Westmoreland Davis was Virginia's 48th Governor and served in office from 1918-1922? In 1903 "Morley" purchased Morven Park, located in Leesburg, Virginia as his home. Morley set about dairying, feeding and keeping cows healthy with all the latest scientific ideas.



Milk Separator used around 1900 to 1925



Milk Separators in use today by individual farms and dairy manufacturers. They process different quantities of milk.

What is a Milk Separator?

A dairy cow produces a mixture of milk and cream each time they are milked. The cream and milk need to be separated. This process is called centrifugation. When the milk is poured in the top bowl of the Milk Separator, the handle is cranked at rapid speed. The heavy skim milk or cream collects on the outer rim of the bowl. The lighter milk stays in the center. Each of the liquid flows through separate spouts and into separate bowls. The cream is then used for butter, cheese and ice cream.

Here is a video of an actual antique separator: <https://bit.ly/2QMBvvp>

Home Experiment

Here is a fun science experiment you can do at home. Using a mason jar and heavy whipping cream you can learn how to make butter using the same science as a milk separator. What will you use your homemade butter on? <https://bit.ly/3btawJ6>