

T. CARPENTER.
Meat and Vegetable Slicer.

No. 44,705.

Patented Oct. 18, 1864.

Fig. 2.

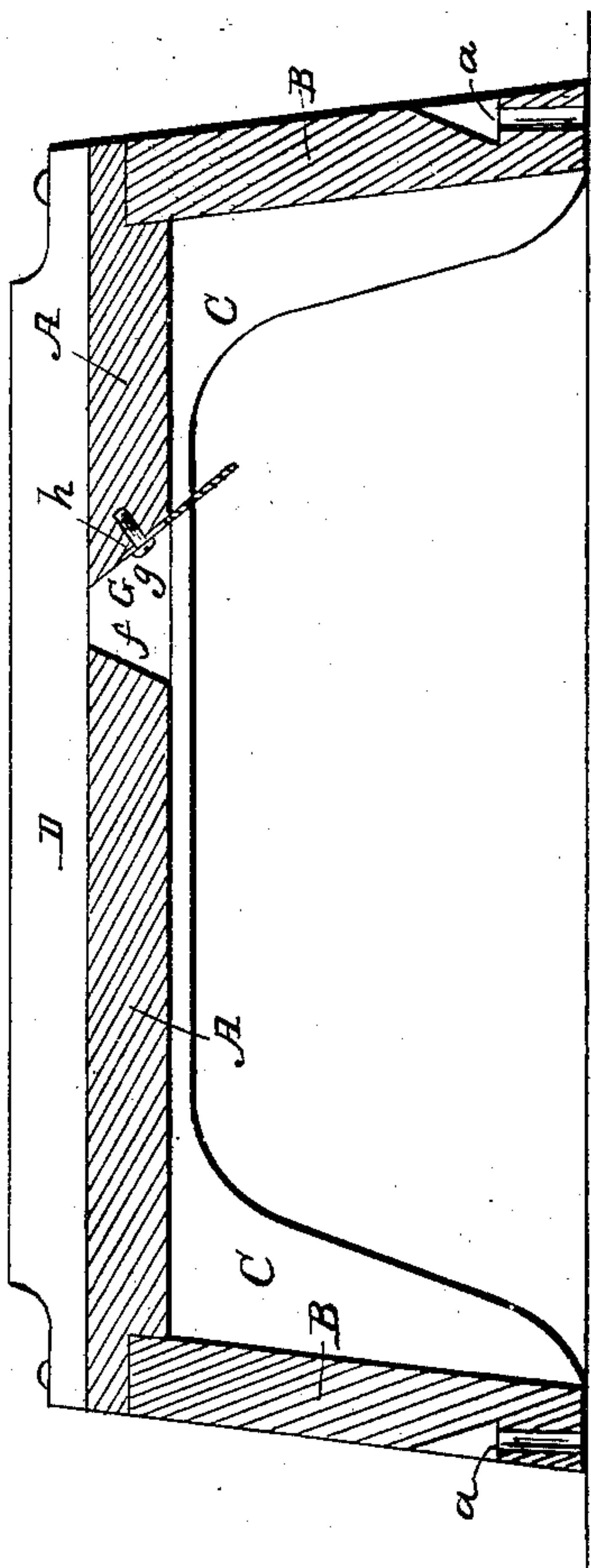


Fig. 3.

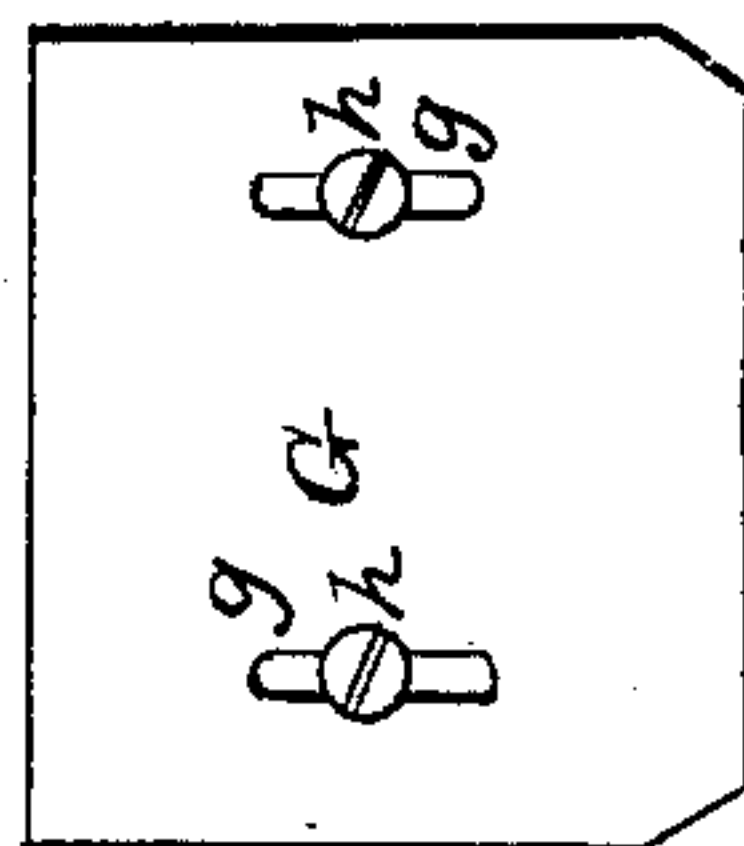
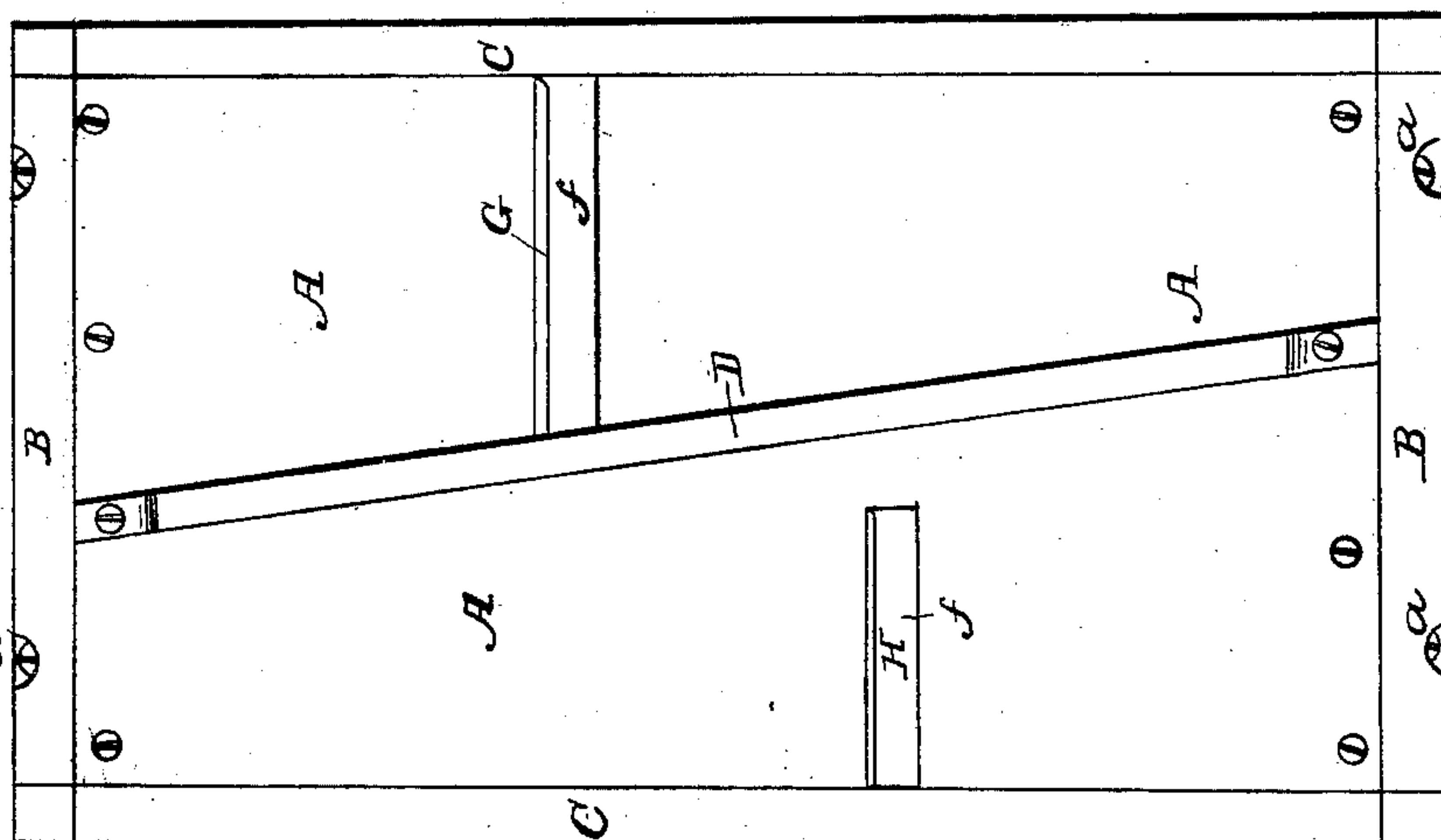


Fig. 1.



Witnesses:
J. B. Woodruff
C. G. Abbott

Inventor:
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By his atty
J. S. Brown

UNITED STATES PATENT OFFICE.

THOMAS CARPENTER, OF BATTLE CREEK, MICHIGAN.

IMPROVED MEAT AND VEGETABLE SLICER.

Specification forming part of Letters Patent No. 44,705, dated October 18, 1864.

To all whom it may concern:

Be it known that I, THOMAS CARPENTER, of Battle Creek, in the county of Calhoun and State of Michigan, have invented a new and Improved Meat and Vegetable Slicer; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying drawings, making part of this specification—

Figure 1 being a plan of the instrument; Fig. 2, a longitudinal vertical section thereof; Fig. 3, a view of one of the knives.

Like letters designate corresponding parts in all of the figures.

I employ a plain board, A, of suitable hard wood—say, twelve or sixteen inches in length and half as wide—for the top of the instrument, and this is supported at the two ends by end boards, B B, substantially as shown in the drawings. Side strips, C C, of thinner pieces, may be added to brace the other parts together and give firmness to the whole. This or any other convenient method of general construction may be employed, and the kind of material is not essential.

The slicer as thus arranged readily receives a dish under it to receive the slices of meat or vegetables. It is best to attach it to a table or shelf, and this is conveniently done by screws driven down in notches at the ends, as shown at *a a* in the drawings. The end of the slicer next to the person using it may be somewhat higher than the other end for the sake of convenience, but this is not a necessary feature of the invention.

I generally employ two knives, G and H—one for meat, near one side, and the other for vegetables, so as to be set coarser for the purpose, near the opposite side—both placed transversely, with suitable throats or openings, *f f*, down through the board in front thereof, substantially as represented. These knives are secured by screws *h h* to the top board, as shown in Fig. 2, and these pass

through oblong apertures or slots *g g*, as seen in Fig. 3, so that the knives may be set up as high or down as low as required, and may be adjusted to compensate for wear in grinding.

As one important desideratum in the instrument is to make it as cheap as possible, and in such a way that any one in any part of the country can readily procure the materials for making, I have devised and found that excellent knives are readily made of sections of old scythes and cradle-blades. These are very quickly and easily formed into shape and made ready for use.

The most important feature of my invention is a guide-strip, D, placed obliquely lengthwise upon the top of the instrument between the two knives, substantially as shown in the drawings. This may be made of wood, a half or three-fourths of an inch high and a fourth or a third of an inch wide, and fastened securely to the top board, A. The use of this is, first, to give an oblique cut to the knives similar to the “draw-cut” in effect; second, to steady the article as it is sliced, which is held firmly against the strip while moving it along against the knife; third, to serve as a gage to prevent the fingers from coming down against the knives and cutting them.

The instrument is exceedingly cheap, can be made by any one with the simplest tools, and is perfectly effectual in action.

What I claim as my invention, and desire to secure by Letters Patent, is—

The guide-strip D, arranged obliquely upon the slicer, between the two knives, in combination therewith, substantially as and for the purpose herein specified.

The above specification of my improved meat and vegetable slicer signed by me this 25th day of June, 1864.

THOS. CARPENTER.

Witnesses:

N. TOMPKINS,
JAS. MCCOY.