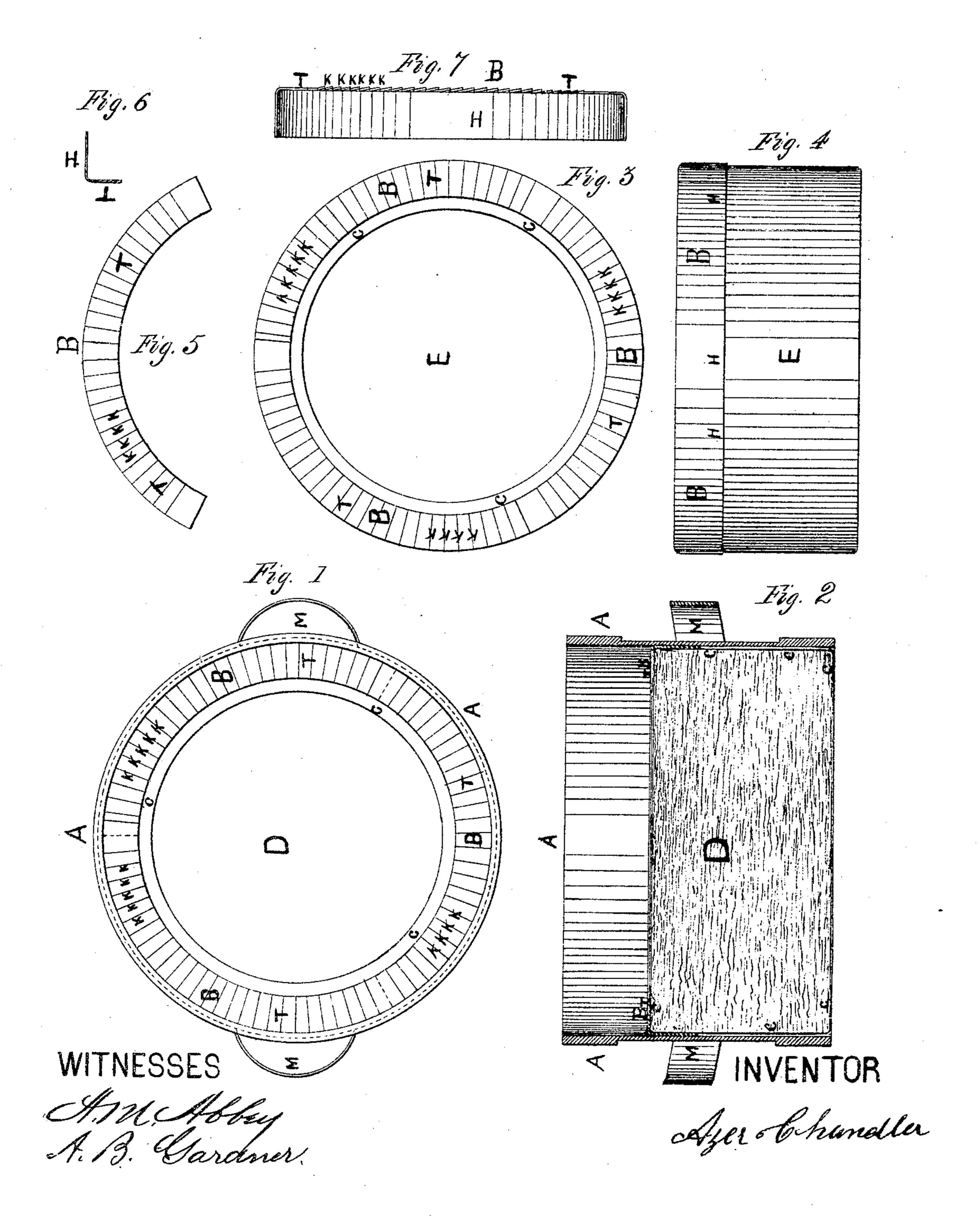
A. CHANDLER.

Improvement in Cheese-Hoop Flanges.

No. 114,263.

Patented May 2, 1871.



Anited States Patent Office.

AZER CHANDLER, OF ROME, NEW YORK.

Letters Patent No. 114,263, dated May 2, 1871.

IMPROVEMENT IN CHEESE-HOOP FLANGES.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern:

Be it known that I, AZER CHANDLER, of the city of Rome, in the county of Oneida and State of New York, have invented a new and useful Flange for Trimming Corners of Cheese, of which the following is a specification.

Nature and Object of my Invention.

My invention relates to a flange made in such a manner that when properly adjusted within any cheese-hoop containing a bandage and cheese-curd, it will, during the operation of pressing the curd, make the upper edge or corner of the cheese smooth and even with the adjacent surface of the cheese, and, at the same time, will plait down the bandage.

The object of my invention is to prevent a projecting rim being formed on the top of the cheese by the follower during the operation of pressing the curd, and thereby to avoid the need of lifting the bandage, of paring off such rim, and afterward plaiting down

the bandage

Description of Accompanying Drawing.

Figure 1 is a plan of my flange when adjusted within a cheese-hoop, and upon a cheese-bandage and the curd.

Figure 2 is a vertical section through the center of fig. 1, showing the relative position of cheese-hoop, flange, bandage, and curd during the operation of pressing the curd.

Figure 3 is a plan of my flange in working position upon the bandage, and over and around the curd, now pressed into a cheese, with the cheese-hoop, shown in fig. 2, removed.

Figure 4 is a side elevation of fig. 3.

Figure 5 is a top of a section of my flange.

Figure 6 is an end elevation of a section of my flange.

Figure 7 is a side elevation of the inside of a section of my flange.

General Description.

M (see figs. 1 and 2) are the handles of hoop A. B B B (see figs. 1, 2, 3, 4, 5 and 7) are sections

of my flange.

This flange may be made of one piece of metal, but so as to form a perfect circle. For convenience in adjustment, and for cheapness of manufacture, however, it is usually made in sections, as shown. These sections are bent in a curve to fit the cheese-hoop into which they are to be inserted.

This flange is made of metal, or other suitable material. It has a top, T, (see figs. 5, 6 and 7,) and a side, H, which makes a right angle with the top T. This

top T is usually narrower than the side H, but the relative widths of such top and sides may vary a little without affecting the efficiency of the flange.

The top T is usually cut in numberless transverse slits, as shown at K K K K, &c., figs. 1, 3, 5 and 7, or it may be corrugated or raised in embossments.

C, figs. 1, 2, 3 and 4, is an ordinary cheese-bandage.

D, figs. 1 and 2, is cheese-curd.

E, fig. 4, is curd pressed into a cheese.

Method of Operation.

My flange is the only one that can be used in the hoop of the Gang cheese-press, patented by Milton B. Fraser, of Steuben, New York, No. 80,150, dated July 21, 1868, and is especially applicable to this press.

While this is the case, my flange can be adjusted to any variety of cheese-hoop, and will there operate in substantially the same manner. For these reasons that form of cheese-hoop designated by letter A, figs. 1 and 2 of drawing, is selected to illustrate the operation of my flange.

A bandage, C, is first placed within the cheese-hoop A. The hoop and bandage are then filled with cheese-curd, and the top of the bandage is folded over the curd, as shown in figs. 1 and 3, and more particularly

in fig. 2.

The sections B B B of the flange are then fitted within the hoop A, so that the long side H, fig. 6, of each section, is between the side of the hoop and the outside of the bandage C, as shown in fig. 2.

A sufficient number of sections taken together, forms a complete circle, and, to completely cover the upper edge of the curd, the sections are then pressed down until their tops T rest upon the top of the bandage C. The curd is then ready to be pressed. A follower, as the presser or piston which fits the interior diameter of the hoop is called, is then inserted within the hoop and brought down simultaneously upon the top of the sections of the flange, and upon bandage and curd. Or, if the hoop is the Frazer hoop, the cover, which in such case is the follower, is brought down against the sections of the flange:

The pressure upon the follower is increased until the curd is sufficiently pressed to become cheese of

the desired density.

Upon lifting the follower and removing the hoop and flanges it will be found—

First, that the upper edge or corner of the cheese is smooth and even, and of the same level with the top of the cheese, the flange having preserved the corner from being injured by the follower.

Second, that the top of the bandage has been nicely plaited upon the top of the cheese by the corrugations, embossments, or slits in the top of the flange.

The pressing of the curd, bandaging of the cheese, and the plaiting down of the bandage are thus performed in one and the same operation.

By the old-fashioned method, when no flange is employed in pressing the curd, as the follower never fits perfectly close to the inside of the cheese-hoop, a rim of curd is formed upon the upper edge of the cheese. This rim had to be removed, otherwise it would, when the cheese was moved, immediately break off, and the rind of the cheese being thus broken the cheese itself will be exposed to early decay; but the removal of this rim necessitated the lifting of the bandage, and after

paring off the rim the bandage had to be replaced and plaited down upon the cheese. The use of my flange avoids these difficulties.

Claim.

The metallic flange B, formed substantially as described, to co-operate with a cheese-hoop and follower for the purpose of rounding and finishing the angles of cheese in the press, as specified.

Witnesses: AZER CHANDLER. A. M. ABBEY, A. B. GARDNER.