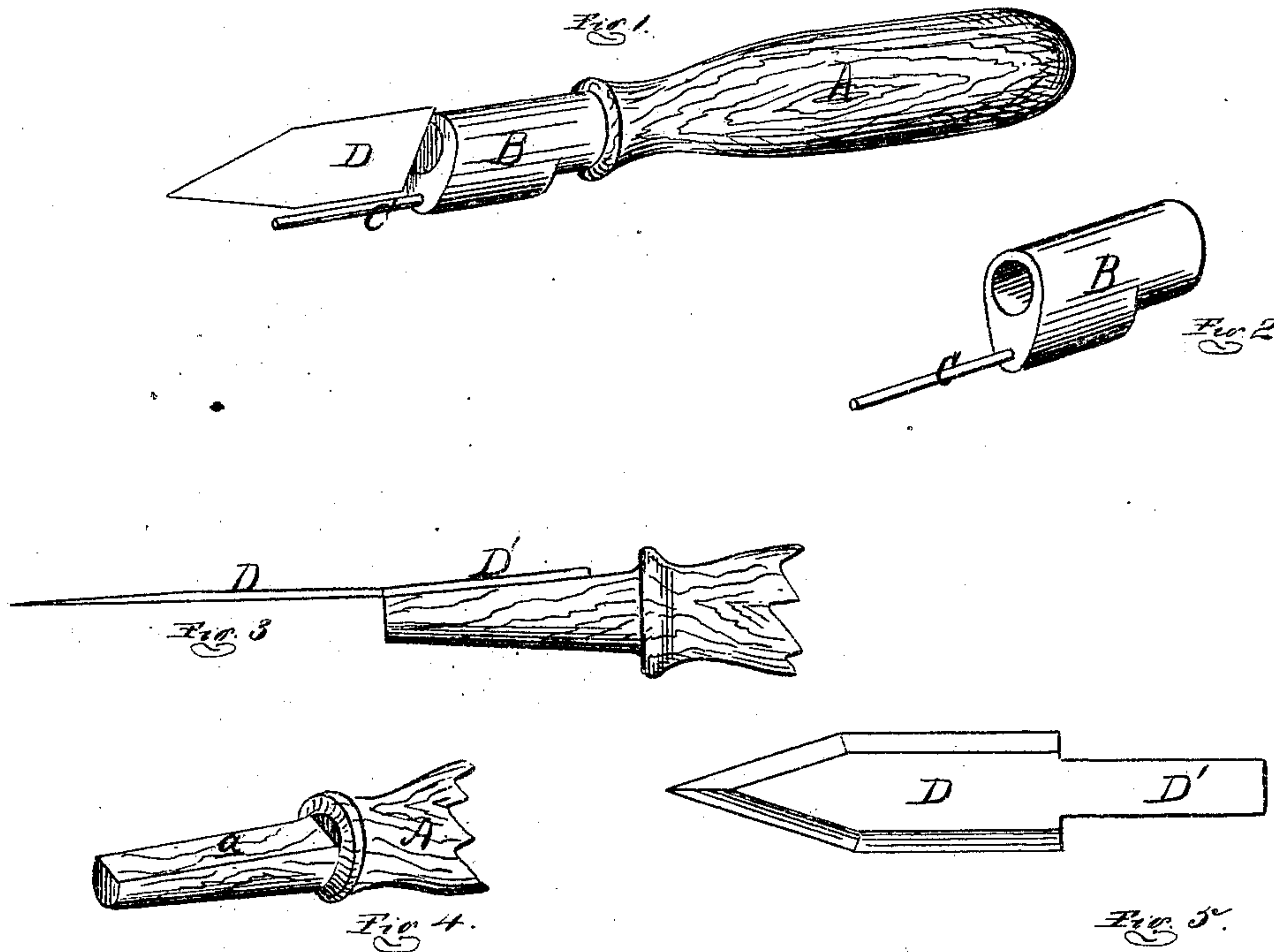


THEODORE SEARING.

Improvement in Fruit and Vegetable Parers.

No. 121,669.

Patented Dec. 5, 1871.



ATTEST:
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UNITED STATES PATENT OFFICE.

THEODORE SEARING, OF SOUTH NORWALK, CONNECTICUT.

IMPROVEMENT IN FRUIT AND VEGETABLE PARERS.

Specification forming part of Letters Patent No. 121,669, dated December 5, 1871.

To all whom it may concern:

Be it known that I, THEODORE SEARING, of South Norwalk, in the county of Fairfield and State of Connecticut, have invented a new and useful Improvement in a Fruit and Vegetable Parer; and I do declare that the following is a true and accurate description thereof, reference being had to the accompanying drawing and to the letters of reference marked thereon and being a part of this specification, in which—

Figure 1 is a perspective view of my device. Fig. 2 is a similar view of the ferrule and guard. Fig. 3 is a plan of the blade and handle with the ferrule removed. Fig. 4 is a perspective view of the flattened shank of the handle; and Fig. 5 is a plan of the blade.

Similar letters of reference indicate corresponding parts in the several figures.

The nature of this invention relates to a device for paring or scraping off the skins of potatoes, vegetables, and fruit in an easy and expeditious manner; and it consists in the novel and peculiar construction of the said implement, as more fully hereinafter set forth.

In the drawing, A represents a wooden handle, over whose coned end is slipped a metallic ferrule, B, having a lateral enlargement or boss, B', at the outer half, from which projects a guard, C, as a prolongation thereof, but on a different plane from the axis of the socket of the ferrule. This guard may be a piece of wire inserted in the mold when the ferrule is cast. D is a double-edged and pointed blade, provided with a tang, D', which is inserted in the ferrule between its inner wall and a flattened part, a, of the handle end, but in such a way that if the guard be held in one hand the handle and knife-blade may be

rotated therein so that the cutting-edge of the blade may be caused to approach or recede from the guard to take a fine or coarse paring from the article being pared. The end of the cutter is elongated and pointed to facilitate the gouging out of the eyes in potatoes, and blemishes or decayed spots in fruits.

In paring articles they are held in one hand by the operator, who, with the device in the other, pares in spanning the article and drawing the cutter toward him, the thickness of the paring being determined by the opening between the guard and the edge of the cutter. To gouge out an eye or defective spot, insert the point and rotate the two in opposite directions.

To change the gauge of the cut, loosen the ferrule, set the guard to the required distance from the blade, and fasten the whole by tapping on the end of the handle to drive it into the ferrule.

The object I have in making the cutter two-edged is to render the device available for left-handed persons by reversing the position of the parts from that shown in Fig. 1.

To scrape fruits or vegetables, throw the guard behind the blade, which can be used as a common blade for that purpose.

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

The herein-described paring implement, consisting of the handle A, ferrule B, guard C, and the two-edged pointed blade D, constructed, arranged, and operating substantially as described.

THEODORE SEARING.

Witnesses:

ALBERT WEED,
WM. F. SAUNDERS.

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