

E. V. LAPHAM.
Manufacture of Cheese.

No. 200,547.

Patented Feb. 19, 1878.

Fig. 1.

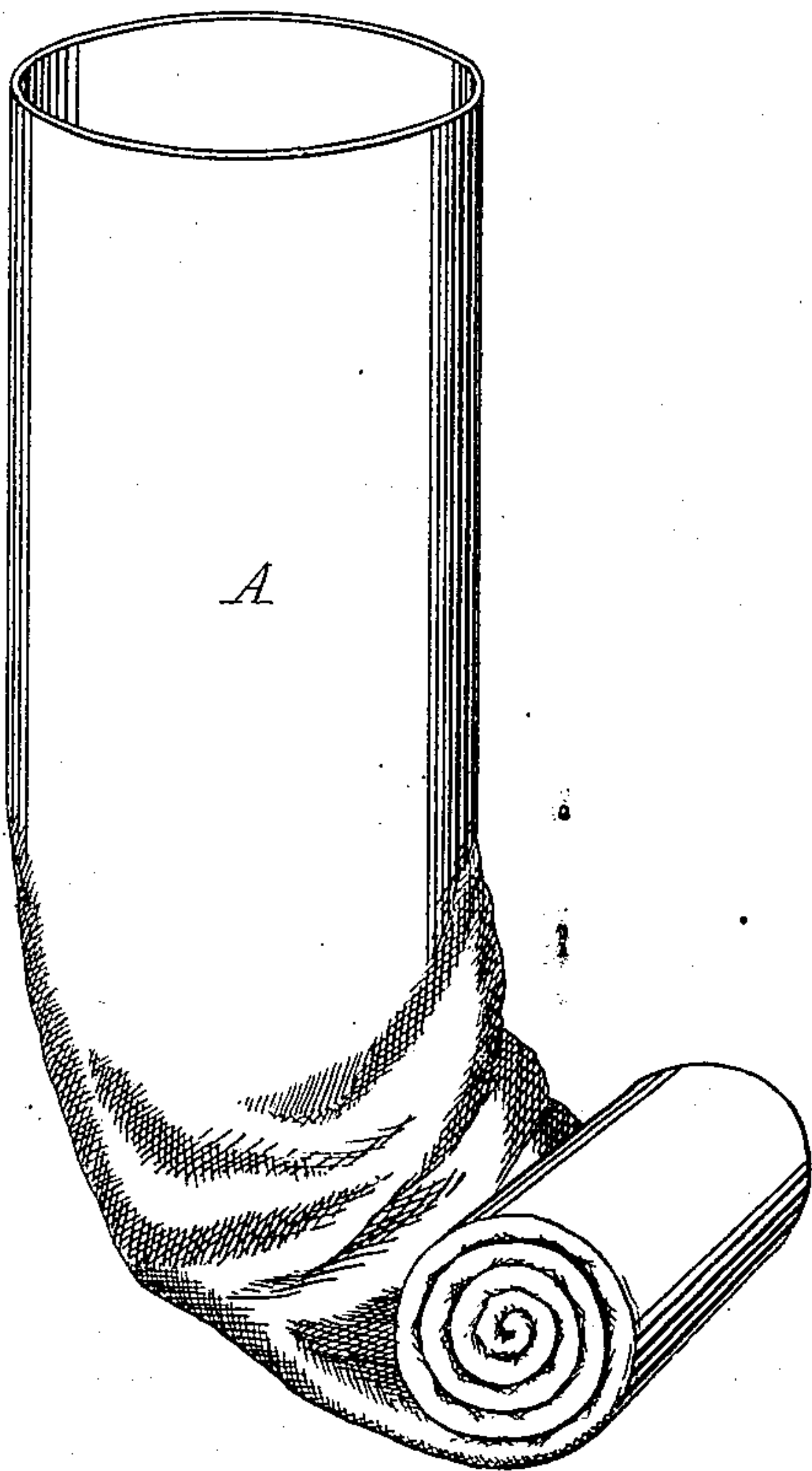
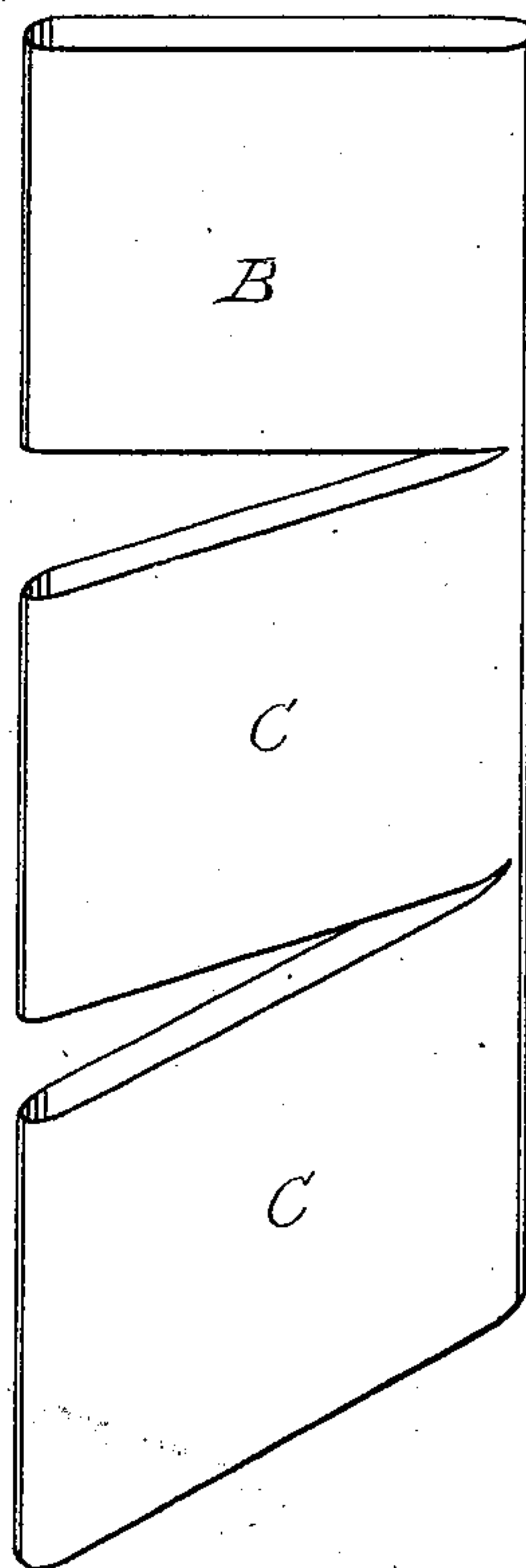


Fig. 2.



WITNESSES

Villette Anderson
W. C. Masi

INVENTOR

Edward V. Lapham
by E. W. Anderson
ATTORNEY

UNITED STATES PATENT OFFICE.

EDWARD V. LAPHAM, OF MORRISON, ILLINOIS.

IMPROVEMENT IN THE MANUFACTURE OF CHEESE.

Specification forming part of Letters Patent No. **200,547**, dated February 19, 1878; application filed September 1, 1877.

To all whom it may concern:

Be it known that I, EDWARD V. LAPHAM, of Morrison, in the county of Whitesides and State of Illinois, have invented a new and valuable Improvement in the Manufacture of Cheese; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawings, making a part of this specification, and to the letters and figures of reference marked thereon.

Figure 1 of the drawings is a representation of a perspective view of the tubular bolt of cheese-cloth; and Fig. 2 is a side view, showing the portions partly cut off for application to cheeses.

This invention has relation to the manufacture of cheese; and it consists in inclosing the curd before pressure in a seamless cloth, which is designed to be cut from a tubular bolt of such cloth, instead of using the sewed cloths heretofore commonly employed.

When the curd is placed in the ordinary cloth, having a side seam, before being pressed, a portion of it is apt to be lost on account of the ripping or tearing of the seam.

Furthermore, it is found that maggots always deposit their eggs in the seams of cheese-cloths.

In the accompanying drawings, the letter A designates a bolt of cheese-cloth woven, by means of a circular loom or otherwise, in tubular form, or without seam, having the proper diameter for the usual sizes of cheeses. This is designed to be cut in sections B and C, having the proper lengths for cheeses of different heights. When in press there is no danger of ripping or tearing, as all portions of the cloth are of equal strength; and the cheese will keep longer, because its degeneration will not be so soon started by maggots, there being no convenient place for the deposit of their eggs.

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

1. The improvement in the art of making cheese, consisting in surrounding the curd before pressure with a seamless cloth, substantially as specified.

2. A cheese having a seamless-cloth envelope, substantially as specified.

In testimony that I claim the above I have hereunto subscribed my name in the presence of two witnesses.

EDWARD V. LAPHAM.

Witnesses:

F. D. RAMSAY,
GEO. B. ADAMS.