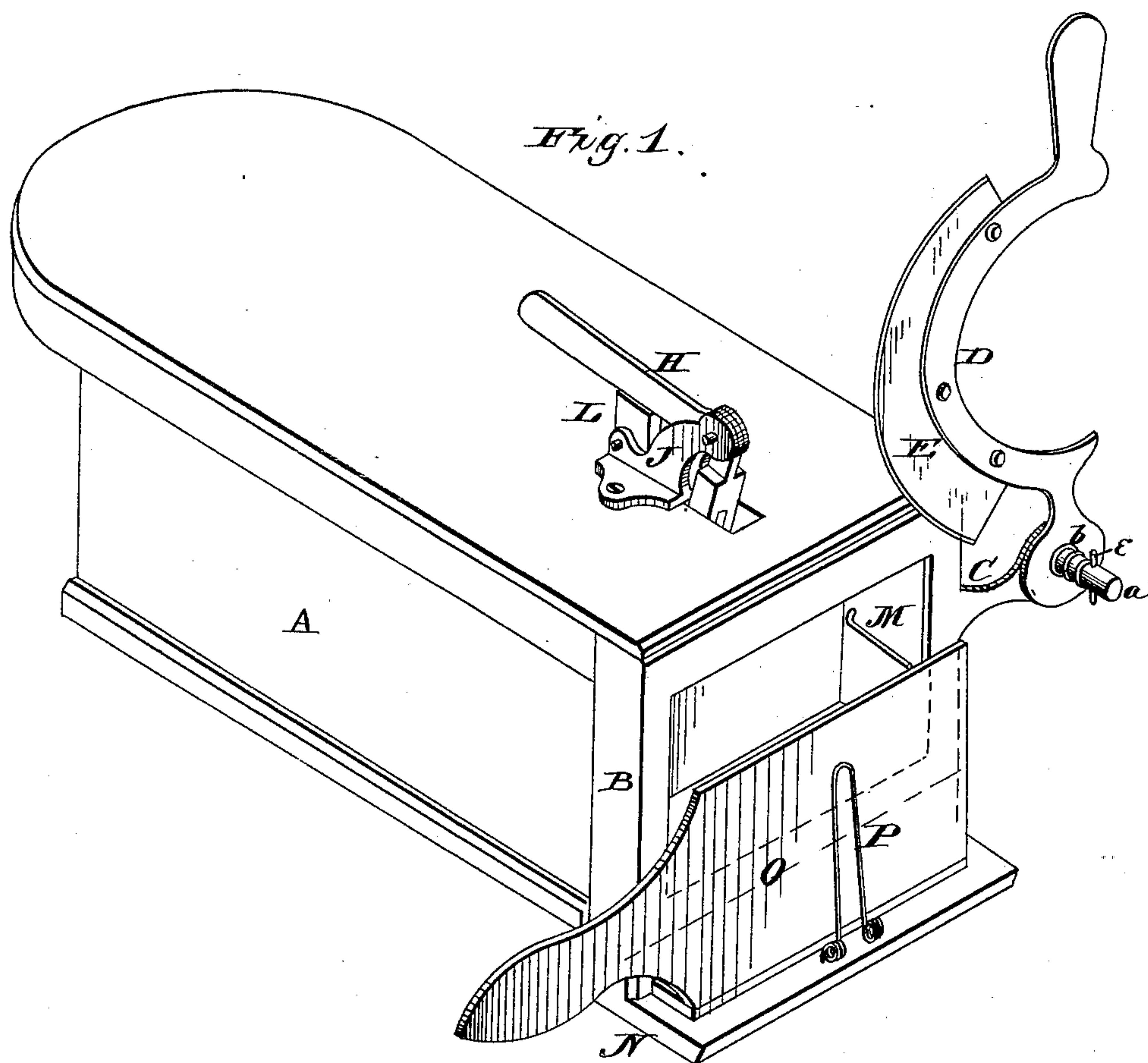


D. W. GARST.
Meat-Cutter.

No. 223,129.

Patented Dec. 30, 1879.



WITNESSES

F. L. Curand
J. J. McCarthy

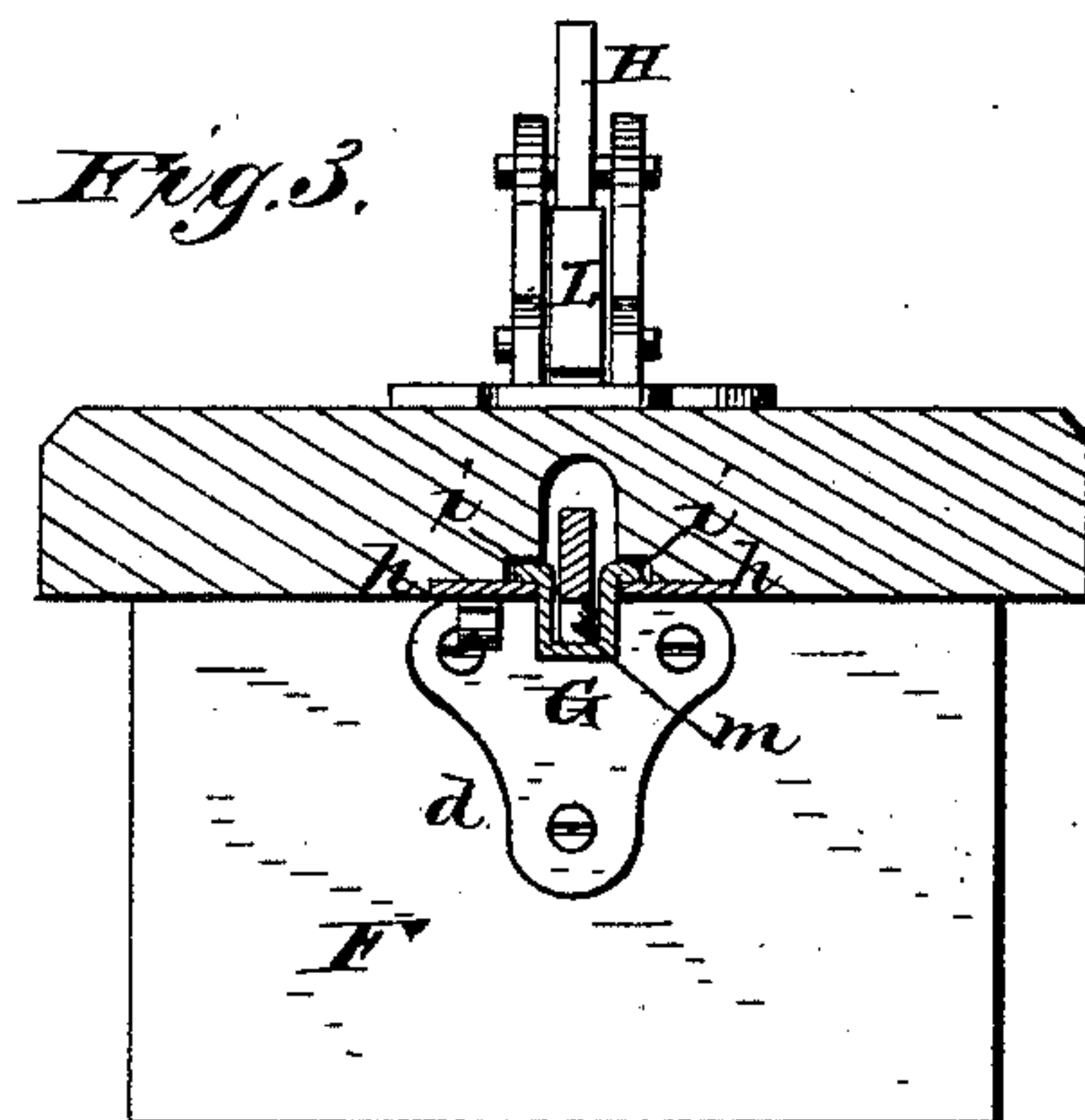
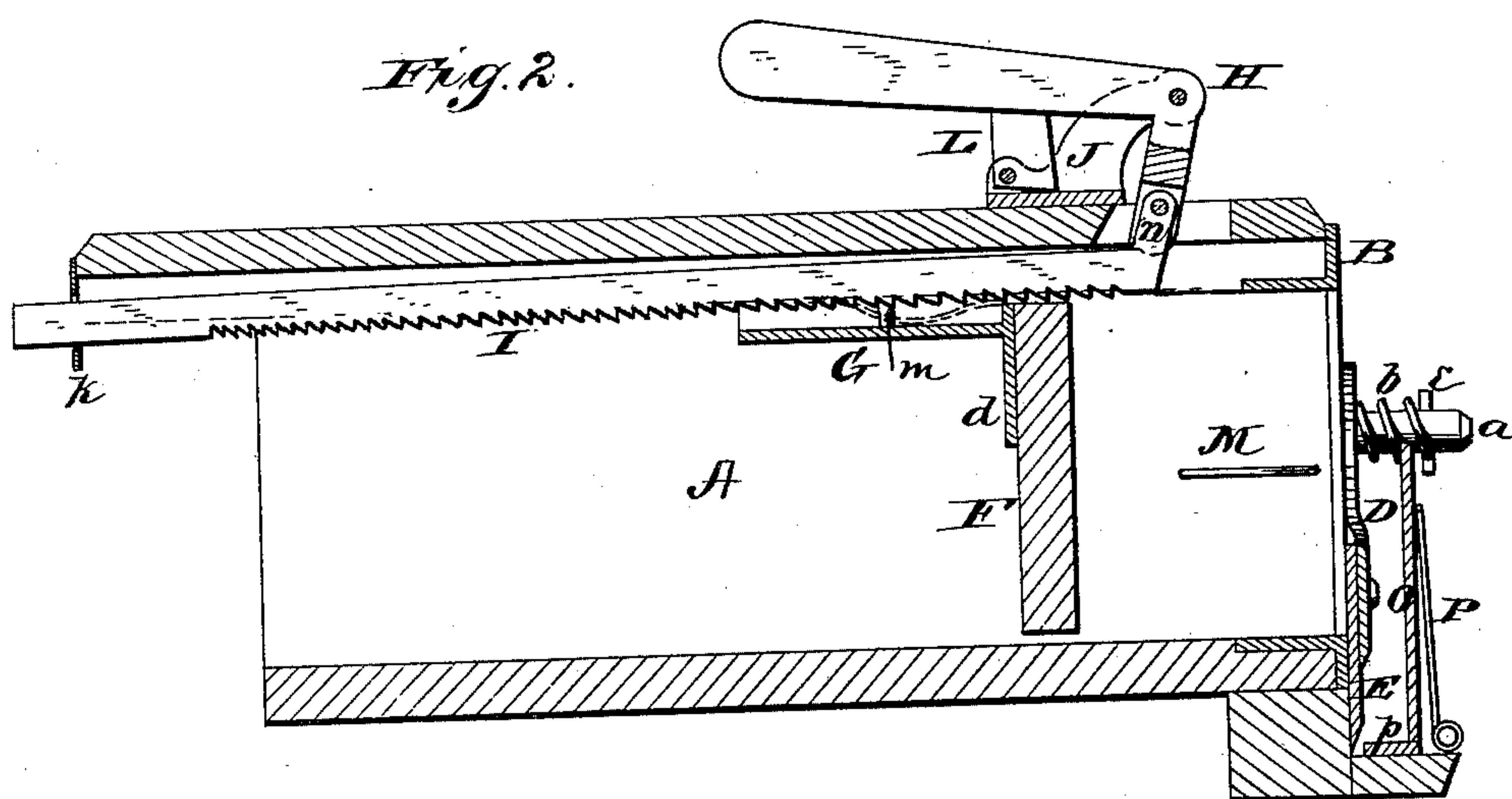
INVENTOR

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UNITED STATES PATENT OFFICE.

DAVID W. GARST, OF WASHINGTON, DISTRICT OF COLUMBIA, ASSIGNOR
TO LIBBY, McNEILL & LIBBY, OF CHICAGO, ILLINOIS.

IMPROVEMENT IN MEAT-CUTTERS.

Specification forming part of Letters Patent No. **223,129**, dated December 30, 1879; application filed
May 8, 1879.

To all whom it may concern:

Be it known that I, DAVID W. GARST, of Washington, in the District of Columbia, have invented certain new and useful Improvements in Meat-Cutters; and I do hereby declare that the following is a full, clear, and exact description thereof, reference being had to the accompanying drawings, and to the letters of reference marked thereon, making a part of this specification.

The nature of my invention consists in the construction and arrangement of a machine for slicing canned beef in slices of uniform weight, as will be hereinafter more fully set forth.

In order to enable others skilled in the art to which my invention appertains to make and use the same, I will now proceed to describe its construction and operation, referring to the annexed drawings, in which—

Figure 1 is a perspective view of my machine. Fig. 2 is a longitudinal vertical section, and Fig. 3 a transverse vertical section of the same.

A represents a rectangular box of any suitable dimensions, open at both ends, and provided at the front end with a metal frame or mouth, B. On one side of this frame or mouth projects an arm, C, having a pin or stud, *a*, fastened thereto, and on this stud is placed a curved lever, D, to which the knife or blade E is riveted or otherwise securely attached. This knife or blade E is made in the curved form shown, and its inner end made wider than the outer, so that in slicing the meat a draw-cut will be made from the very start of the cut to the last.

A spring, *b*, is placed on the stud *a*, between the lever D and a pin, *e*, in the stud, so as to hold the lever and blade close up against the mouth B.

Within the box A is a follower, F, to the rear side of which is fastened a plate, *d*, and from this plate projects a horizontal open tube, G, formed along the top with side flanges, *i i*, which run over plates *h h*, fastened to the under side of the top of the box. Above these plates, in the under side of the top of the box, is a longitudinal groove, as shown, and in this groove is placed a ratchet-bar, I, which

is guided or held in place by the open tube G, and works on a pin, *m*, in said tube.

The rear end of the ratchet-bar is held in a guide, *k*, while the front end thereof has an upward projection, *n*, which is pivoted to an elbow-lever, H. This elbow-lever is pivoted in a casting, J, on top of the box, and one arm of the lever projects through a slot in the top of the box.

Beef put up in cans is now generally packed in tapering cans, so that by opening the large end of the can the whole piece will come out without breakage. The whole piece is put into the box in front of the follower; and by moving or operating the lever H the follower will be moved forward, forcing the meat out through the front a certain distance, when the knife is brought down, cutting off the slice.

In the casting J is a movable stop, L, to regulate the distance the lever can be moved.

As the meat in the box is of tapering form, it is evident that if the slices were all of the same thickness there would be a difference in their weight, according to which end is being cut off.

To obviate this difficulty and cause all the slices to be of uniform weight, I make the ratchet-bar I graduated—that is to say, increasing the distance between the teeth gradually in one direction. By this means the smaller end of the piece of meat will be fed forward more for each stroke of the lever than the larger end, so as to make the slices of the same weight.

On one side of the box is arranged a spring, M, on the inside near the mouth, to hold the meat close up to the opposite side. At the mouth of the box is a bottom ledge, N, to receive a ladle, O, having a flange, *p*, along its lower edge, on which the cut slice will fall when cut off.

A spring, P, is placed on the ledge N, to hold the ladle in proper position and yield while cutting one or more slices.

It will be noticed that after the meat is put into the box it is not necessary to touch the meat with the hands at any time.

Having thus fully described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. The combination of the box A, follower F, flanged box G, guide-plates *h h*, pin *m*, graduated ratchet-bar I, and elbow-lever H, substantially as and for the purposes herein set forth.

2. The adjustable or movable stop L, in combination with the lever H and ratchet-bar I, for the purposes herein set forth.

3. The combination, with the box A, having ledge N, of the flanged ladle O and spring P,

substantially as and for the purposes herein set forth.

In testimony that I claim the foregoing I have hereunto set my hand this 7th day of May, 1879.

D. W. GARST.

Witnesses:

C. L. EVERT,

A. C. RICHARDS.