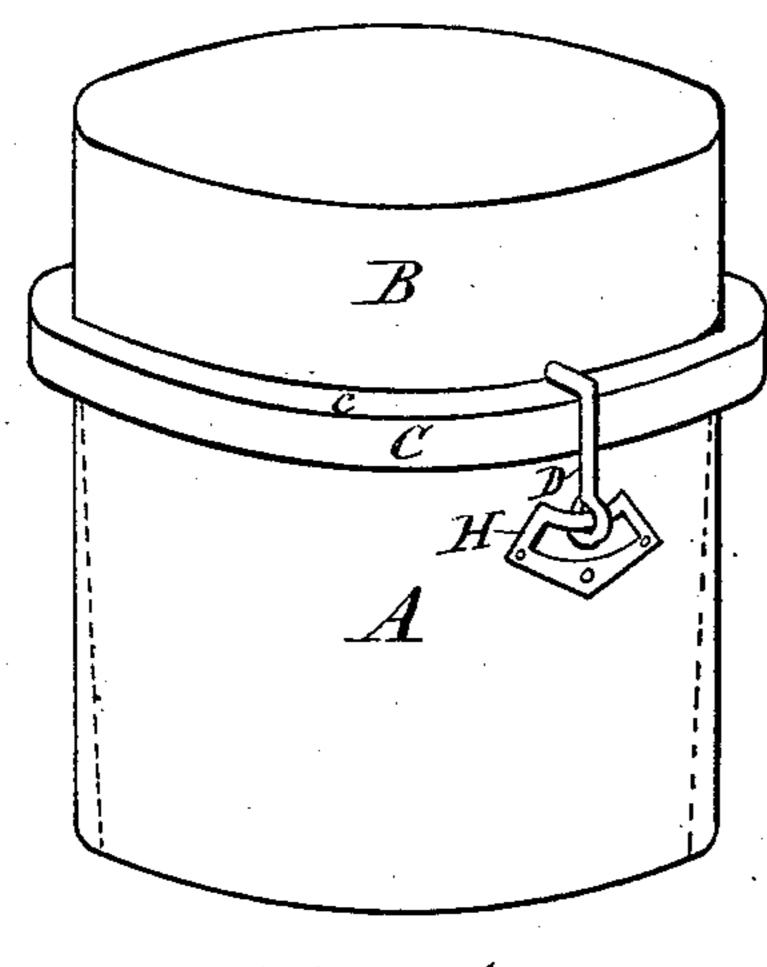
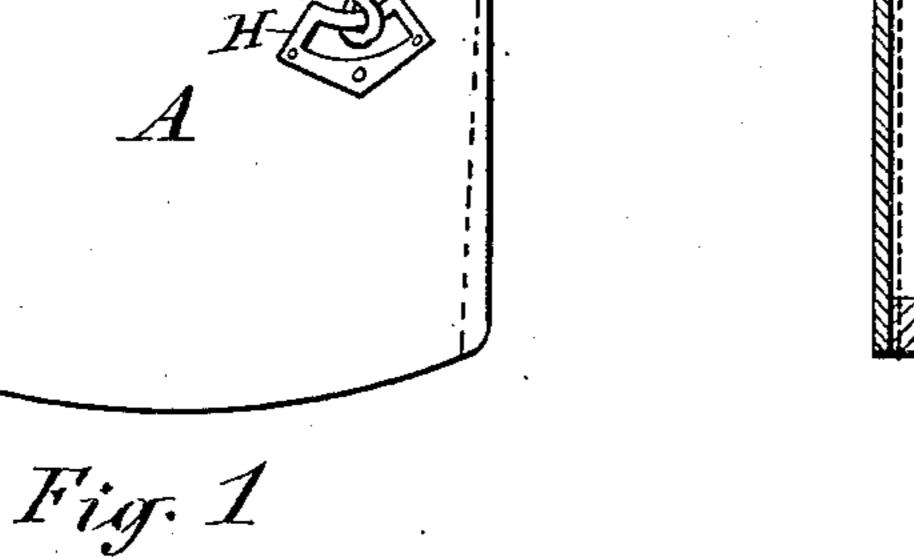
E. LAASS.

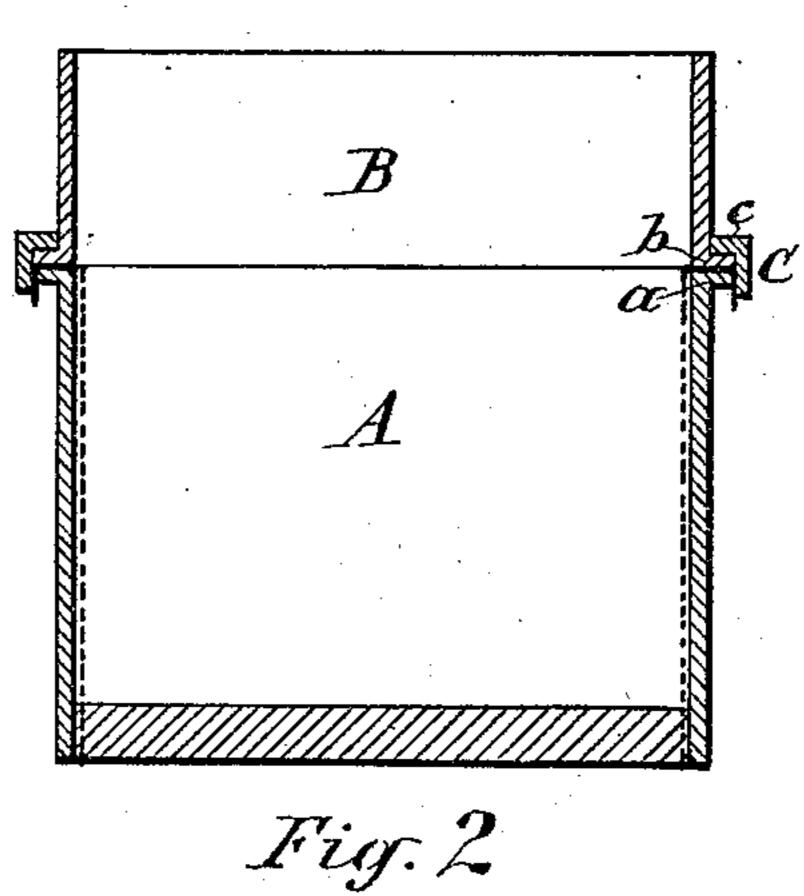
CHEESE HOOP.

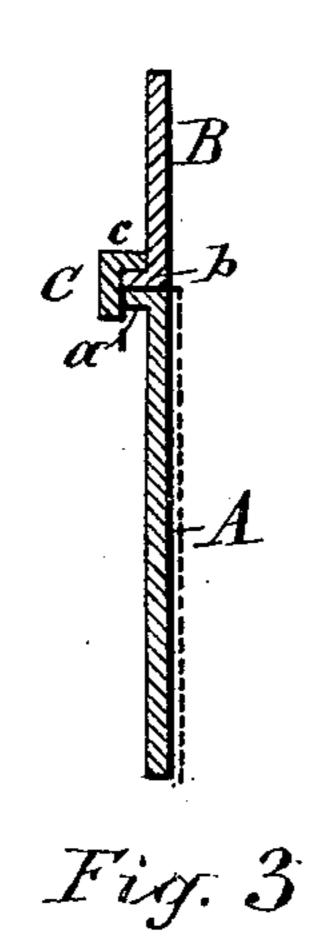
No. 247,070.

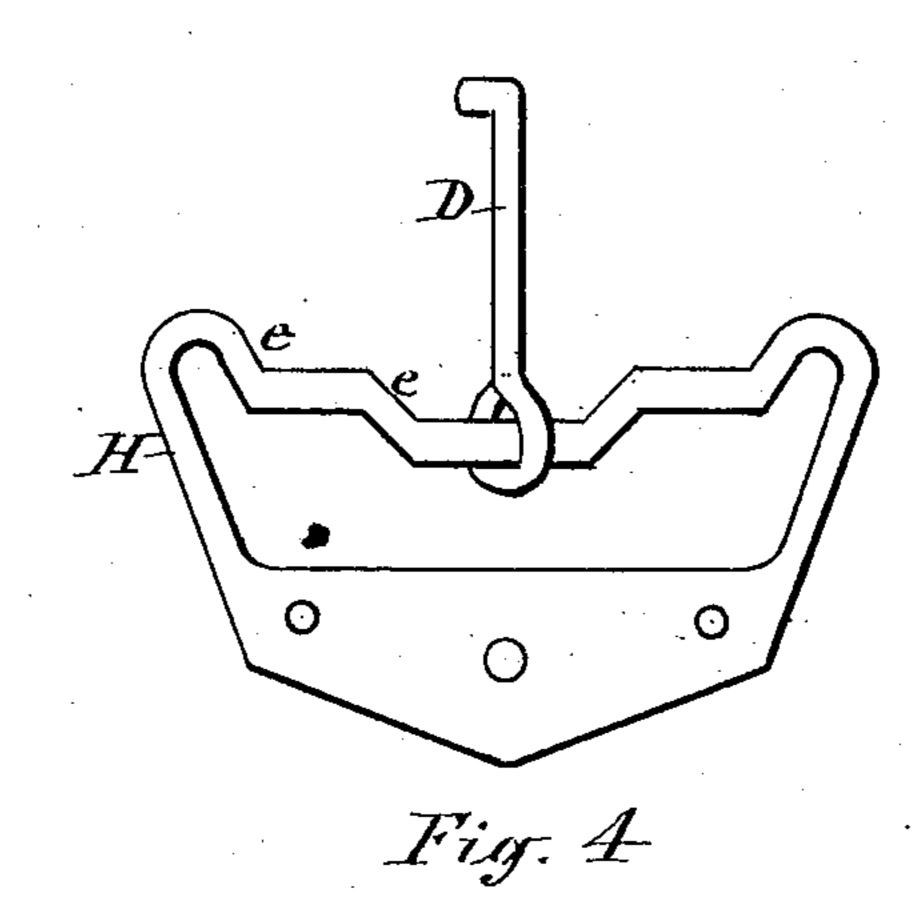
Patented Sept. 13, 1881.











WITNESSES: Com Bendisen. Com Braymond WENTOR:
E. Laass
Ser Duell, Laass Holey
Ottyp

United States Patent Office.

EMIL LAASS, OF GEDDES, NEW YORK.

CHESE-HOOP.

SPECIFICATION forming part of Letters Patent No. 247,070, dated September 13, 1881.

Application filed November 3, 1880. (No model.)

To all whom it may concern:

Be it known that I, EMIL LAASS, of Geddes, in the county of Onondaga, in the State of New York, have invented new and useful Improvements in Cheese-Hoops, of which the following, taken in connection with the accompanying drawings, is a full, clear, and exact description.

The object of this invention is to provide a cheese-hoop which shall be simple in construction, convenient in manipulation, and capable of securely holding the bandage-cloth during the process of filling the hoop with curd and pressing the same into cheese.

The invention relates to cheese-hoops; and the novelty consists in the construction and arrangement of parts, as will be more fully hereinafter set forth, and specifically pointed out in the claims.

In the accompanying drawings, Figure 1 is a perspective view of my improved cheese-hoop; Fig. 2, a vertical section of same; Fig. 3, an enlarged detail view of the connection of the constituent parts of the cheese-hoop, and Fig. 4 an enlarged detached view of the clamp by which said parts are bound together.

A represents the lower section of my improved cheese-hoop; B, the upper section, mounted upon the section A; and C is the ring or band applied removably to the exterior of the 30 cheese-hoop at the junction of the sections A and B. The combination of said three elements comprises the essential features of my invention, the same affording one of the simplest, cheapest, and most convenient and ef-35 fective means of clothing a cheese in the bandage during the process of pressing the curd, as will be hereinafter more fully explained. In order, however, to afford a better bearing for the upper section upon the lower section, and 40 at the same time brace said parts, I provide the adjacent ends of said sections A and B, when made of metal, with a flange, a and b, respectively, as seen in Figs. 2 and 3 of the drawings. The ring or band C, I provide with 45 an inward flange, c, by which it rests on the flange b of the upper section, B.

The operation of my improved cheese-hoop in the manufacture of cheese is as follows:
The lower head-cloth is placed upon the bottom of the hoop in the usual manner. The bandage-cloth, which is designed to envelop

the peripheral face of the cheese, is then introduced from the top. The upper section, B, having previously been removed, the upper portion of the bandage-cloth is stretched over 55 the top edge of the lower section, A, and the pendent part of the cloth smoothed out against the interior of the section A. The upper section, B, is then placed upon the section A, and the ring C is applied over the joint of said 60 two sections, so as to maintain them in line with each other, and at the same time pressing against the exterior of the hoop and against the edge of the bandage-cloth protruding between the sections A and B, thereby firmly 65 holding said cloth and preventing it from yielding to the tension incident to the pressure of the follower upon the curd within the hoop. The hoop is thus prepared to receive the curd to be pressed. After the hoop is filled with 70 the curd, the head-cloth is applied upon top of the curd and the follower of the press placed upon the head-cloth, or the hoop is placed under the follower, according to the style of press used. When thus properly arranged the press 75 is set in operation to apply the requisite pressure to the curd within the hoop to express the whey therefrom. After the completion of the pressing process, the operation of the press is reversed, so as to release the curd of the press- 80 ure and allow the hoop to be removed from the press. The upper section, B, of the hoop is then loosened from its seat sufficiently to release the upper edge of the bandage-cloth, which is then turned down upon the head-cloth, 85 and by again applying the follower and subjecting it to a second pressure the edge of the bandage-cloth is properly smoothed out upon the top of the cheese.

When my improved cheese-hoop is desired 90 to be used in connection with a gang-press, the lower section of said hoop may be made tapering, as indicated by dotted lines in Fig. 1 of the drawings, so as to allow the bottom of one hoop to enter the top of another hoop, and 95 thus admit a series of hoops to move telescopically one within the other and be pressed at one operation.

D represents a clamp in the form of a hook, connected with the section A and engaging 100 the band C.

By making the usual handle, H, of the hoop

of the form shown in Fig. 4 of the drawingsi. e., with one or more downward deflections, e—and hanging the hook D upon said handle, I make the latter serve the additional function 5 of adjustably tightening the clamp upon the ring C, the said effect being produced by sliding the clamp from the most elevated toward the most depressed part of the handle.

Having described my invention, what I claim

io is—

1. The combination of the section A, provided with the flange a, the section B, provided with flange b, and the band C, having the flange c, substantially as shown and set forth.

2. The combination of the sections A and B, 15 provided respectively with flanges a and b, the band C, having flange c, and the clamp-hook D, all substantially in the manner described and shown.

In testimony whereof I have hereunto signed 20 my name and affixed my seal, in the presence of two attesting witnesses, at Syracuse, in the county of Onondaga, in the State of New York,

this 1st day of November, 1880.

EMIL LAASS. L. S.

Witnesses:

WM. C. RAYMOND, C. BENDIXEN.