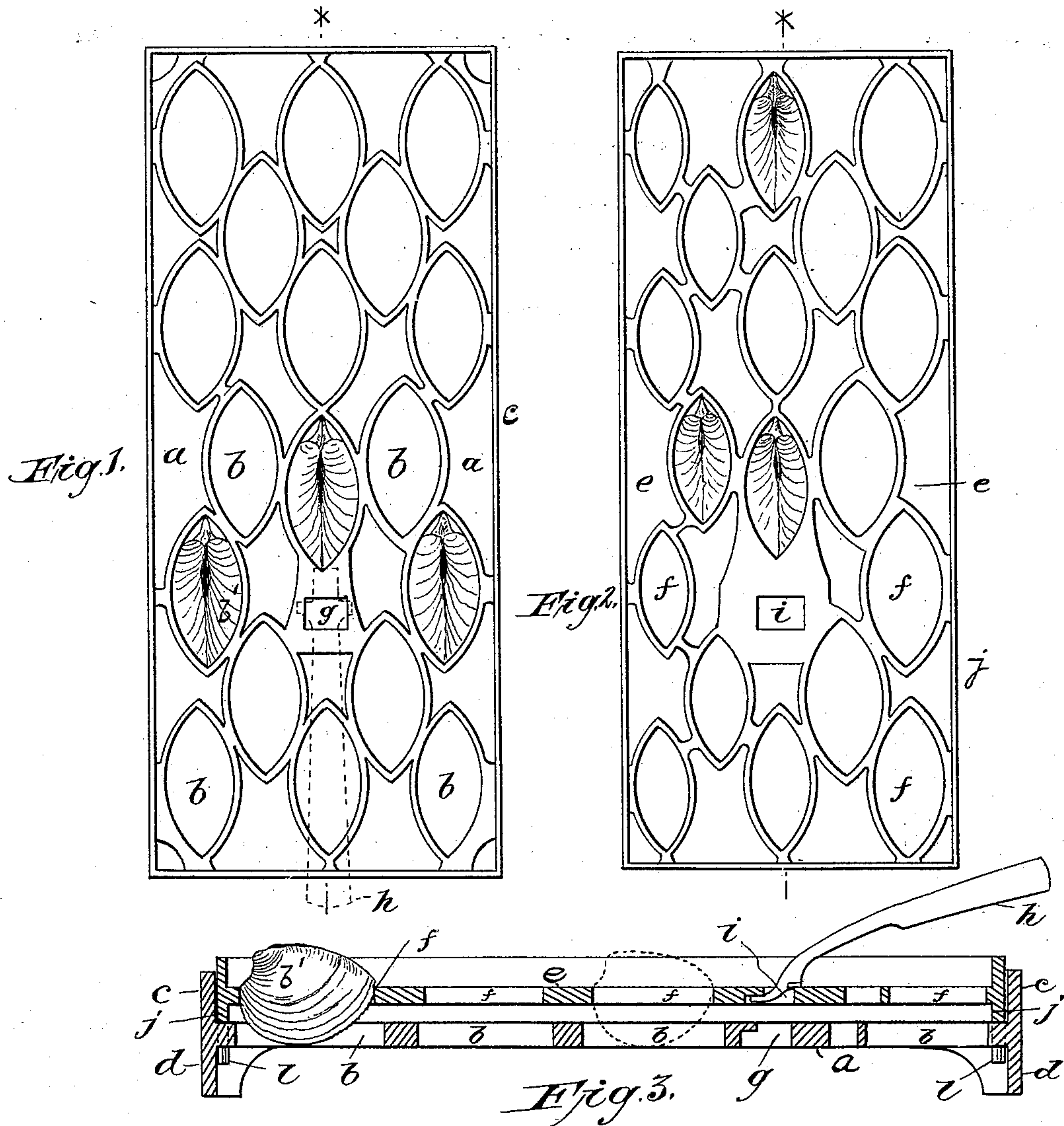


(No Model.)

G. B. FOWLER.
CLAM ROASTER.

No. 424,875.

Patented Apr. 1, 1890.



WITNESSES:

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GEORGE B. FOWLER, OF BROOKLYN, NEW YORK, ASSIGNOR OF ONE-HALF
TO T. AUSTIN KEENE.

CLAM-ROASTER.

SPECIFICATION forming part of Letters Patent No. 424,875, dated April 1, 1890.

Application filed June 8, 1889. Serial No. 313,587. (No model.)

To all whom it may concern:

Be it known that I, GEORGE B. FOWLER, a citizen of the United States, residing at Brooklyn, in the county of Kings and State of New York, have invented certain new and useful Improvements in Clam-Roasters, of which the following is a specification.

My invention relates to improvements in implements or receptacles for roasting clams in their shells; and the objects of my improvement are, first, to provide a clam-receptacle which can be placed within the stove or furnace directly over the fire, and, secondly, to afford means for bringing the greatest area of each of the shells in near contact with the fire, thereby hastening the process of roasting and also insuring the retention of the liquor of the clam within its shell during the roasting operation.

To effect my purpose, I form the receptacle for holding the clams while being roasted with a body or base provided with a series of apertures or holes, each one being of such a shape that a clam may be placed sidewise in the hole and become slightly wedged therein, so that the shell cannot be expanded or opened under the influence of the heat during the cooking operation. These openings are protected by an upwardly-turned flange extending entirely around the open frame, and legs of suitable length are provided on this frame, so that it can be placed directly onto and over the glowing coals, and thus bring the lower side of the clams in close proximity with the fire.

In the accompanying drawings, which clearly illustrate the novel features of my invention, Figure 1 is a plan view of my improved clam-roaster taken from the top. Fig. 2 is a similar view with the inner receptacle removed. Fig. 3 is a longitudinal sectional view of the same.

Let *a* represent the main body of the receptacle, which consists of a frame provided with a series of openings *b b*, each being made of a semi-heart shape, or with an outline so perfectly corresponding to the largest area of the clam, taken on its horizontal line, that a clam *b'* will perfectly fit into the opening when inserted therein in a sidewise position.

Entirely surrounding the frame which holds the clams is an upwardly-turned flange *c*.

On the under side of the clam-holder is

provided, at each end thereof, when the same is of rectangular shape, as shown, a downwardly-projecting flange *d*, which flanges serve to elevate the clam-holder sufficiently above the coals of the fire to prevent the clams from coming in direct contact therewith.

It may be here stated that the clam-roaster is constructed with a view of being removed directly from the fire to the table, and so enabling the clams to be taken from the roaster onto the plate, thus preventing the loss of the liquor out of the shells when the clams are turned out of the roasting-receptacle into another dish before serving them to the table, which mode of doing is now invariably followed with the present style of clam-roaster.

e is a second or supplementary frame, made to fit into the frame or body *a*, and held therein by means of the surrounding flange *c*. This second frame is designed to be removable, and is intended to be used with the main frame *a* when the clams to be roasted are of a small size or of different sizes, and so cannot be fitted into the lower frame *a*, which latter is made to take the large and uniform size of clams.

The frame *e* is provided with a number of apertures *f*, similar in shape to the main frame *a*, but of a smaller and a varied size, to receive the clams that cannot be placed in the lower frame.

The receptacle or frame *a* is provided with a hole or recess *g*, adapted to receive the end of any ordinary stove-lid lifter, which then serves as a handle *h* for lifting the clam-roaster from off of the fire onto the table where the clams are served. A similar recess *i* is provided in the supplementary frame *e*.

j is a flange extending around the edge of the frame *e*, on which it rests when arranged within the outer frame *a*, and at each end are provided legs *l*, so that when removed it may be placed directly onto a table or on a dish and the clams be served from the roasting-dish. The advantage of this is evident when it is considered that my clam-roaster is particularly designed for the use of private families or for home use.

When in use, the secondary receptacle *e* may be filled, and when the clams are roasted may be lifted off or out of the frame *a* and

be placed on the table. During the service of this dish the receptacle *a* is filled with clams, and is ready for removal from the fire as soon as the clams are roasted.

5 What I claim as new, and desire to secure by Letters Patent, is—

1. A clam-roaster consisting of a frame provided with semi-heart-shaped openings, having a projecting flange extending entirely
10 around the said frame, and having legs on the under side, and a recess to receive a handle, as set forth.

2. A clam-roaster consisting of a frame provided with a series of openings, and having
15 a flange extending around the edge thereof, and a supplementary frame provided with

smaller openings and adapted to be removably inserted into the said main frame, as set forth.

3. A clam-roaster consisting of a rectangular 20 frame having semi-heart-shaped openings to receive the clams.

4. A clam-roaster consisting of a frame having a series of semi-heart-shaped openings, and a supplemental frame having a series of 25 semi-heart-shaped openings aligning with the openings of the first-named frame.

GEORGE B. FOWLER.

Witnesses:

E. M. MARTIN,

S. J. JONES.