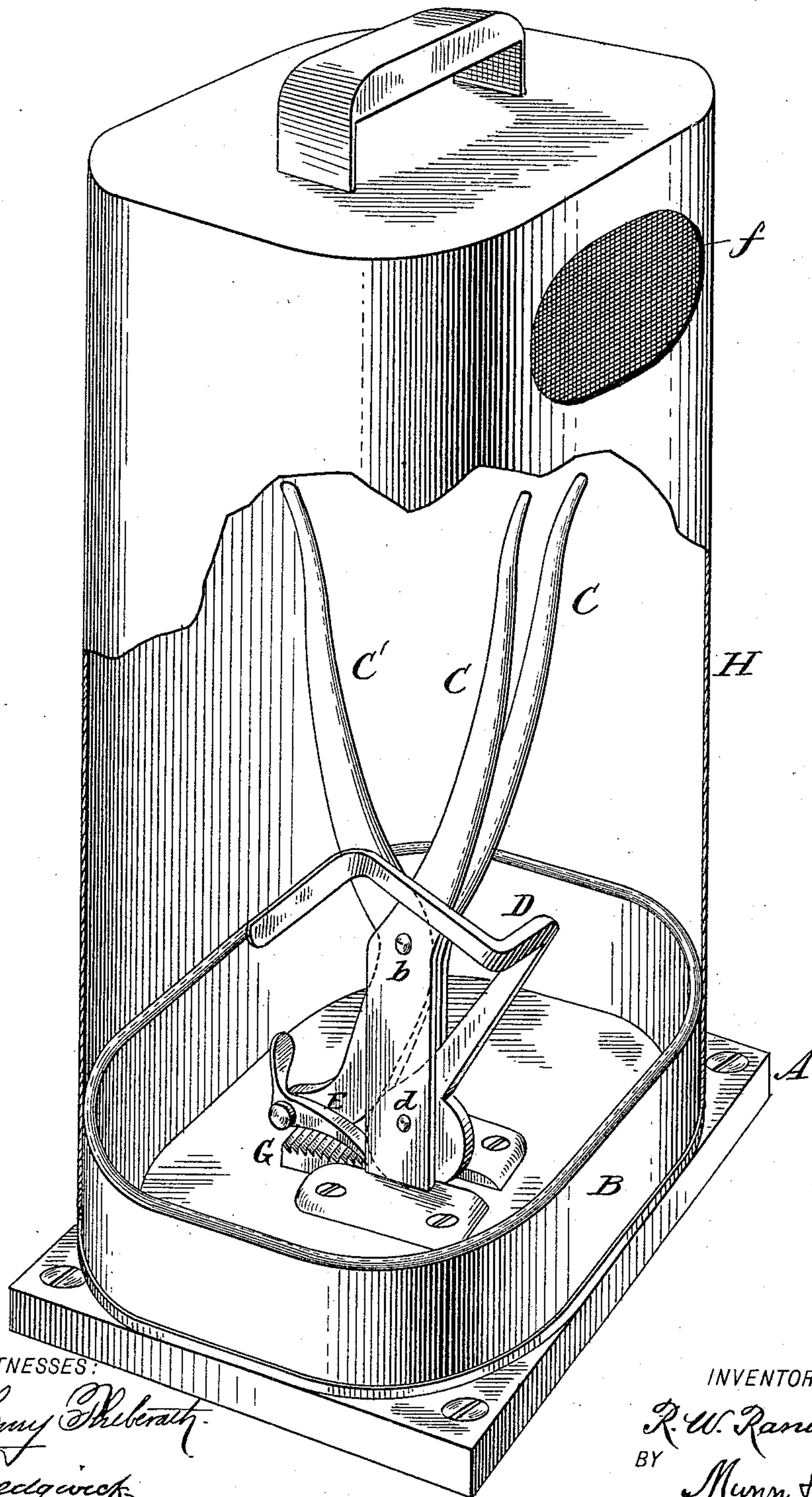


(No Model.)

R. W. RANDLE.
MEAT HOLDER.

No. 446,268.

Patented Feb. 10, 1891.



WITNESSES:

J. Henry Shubert
C. Sedgwick

INVENTOR:

R. W. Randle
BY *Munn & Co*
ATTORNEYS

UNITED STATES PATENT OFFICE.

ROBERT W. RANDLE, OF PORTLAND, INDIANA.

MEAT-HOLDER.

SPECIFICATION forming part of Letters Patent No. 446,268, dated February 10, 1891.

Application filed October 30, 1890. Serial No. 369,780. (No model.)

To all whom it may concern:

Be it known that I, ROBERT W. RANDLE, of Portland, in the county of Jay and State of Indiana, have invented a new and useful Improvement in Meat-Holders, of which the following is a full, clear, and exact description.

This invention is more particularly designed to be used as a ham-holder to facilitate the slicing of the joint and to keep it from drying up and from flies, insects, or dirt when not required to be cut. Said holder will be found especially serviceable in hotels and restaurants for slicing boiled hams; and it consists in a holder for the purposes named of novel construction, whereby the joint can be sliced or cut to a greater advantage, and other advantages are secured, substantially as hereinafter described, and more particularly pointed out in the claims.

Reference is to be had to the accompanying drawing, forming a part of this specification, which represents a view in perspective of my newly-invented ham or joint holder, the outer cover or case being partly broken away for the purpose of exposing the construction of the holder.

A indicates a wooden base which is intended to be secured by screws to a shelf or table, and on this base rests a metal or other pan B, inside of which rests and is suitably secured to it and the base the ham or joint holder proper, which is inclosed by a removable case H. If desired, the base A may be dispensed with and the pan B be directly secured to the shelf or table on which it is intended to use the holder.

The holder proper mainly consists of a series of upright fingers or arms C C', crooked or shaped to flare outward in an upward direction for the greater or upper portion of their length, so as to receive down within or between them, after the case H has been removed, the shank or smaller end of the ham, and so that the larger portion of the joint will project above them. One C', at least, of these fingers (here shown as three in number triangularly arranged) is made adjustable—as, for instance, by pivoting it at b to the tail or lower ends of the other fingers—to spread and close the holder, as required, so as to re-

ceive, as a hand or clamp, the smaller end of the ham within it and to firmly grasp or release it, as needed. A cam-lever D, pivoted, as at d, serves when raised to its upper position and pressed downward to press upon the tail end of the finger or arm C', and so close the upper grasping portion of said finger toward the other fingers and thereby clutch or hold the ham steady and in an upright position, and a pawl E, which may be tripped by the finger, if necessary, is pivoted to the tail end of the finger C' and engages with a fixed rack G to retain said finger in its adjusted position to hold the ham.

To enter the ham within the holder the lever D is first thrown up, when the adjustable finger C' will be free to fall back at top to receive the entering-shank end downward between the several clamping-fingers, after which the lever D is operated to tightly hold the ham, and the pawl E serves to secure it in its held position, as hereinbefore described, the portion of the ham to be sliced always being above the fingers C C'. The case or cover H, which fits down over the pan B, should be tall enough not only to take in the ham-holder proper, but also the ham itself, within the holder when the joint is not required to be sliced. Such cover, which is in the form of a close metal drum, then serves to protect the ham from dust and flies and to keep it from drying up, while a screen f in said cover acts as a ventilator to prevent the ham from souring. On the top of this case or cover is a handle by which to lift it off when the ham-holder is required to be used or the joint to be sliced.

My improved meat or joint holder not only firmly holds the joint or ham, but holds it in the proper position, large end uppermost, for slicing, so that the ham can be cut to greater advantage and more economically, there being no waste. The pan at the bottom of the holder serves to catch all grease and scraps. The holder is adjustable to any sized ham and will hold it up out of the grease and scraps. It does not require the help of the hands to hold the ham while carving or slicing, thus keeping the hand free from grease. After the ham has been sliced down to the tops of the fingers or arms of the holder it can

then be raised, and by means of the operating lever and catch or pawl be again tightly held in its raised or readjusted position.

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

1. In a ham or meat holder adapted to hold the joint while being sliced or carved and at other times, an adjustable upright hand or clamp composed of arms or fingers set tapering or flaring outward in an upright direction and adapted to firmly hold the joint by its smaller end within it, substantially as specified.

2. In a ham or meat holder, the combination, with a series of upright fixed clamping arms or fingers, of a pivoted and adjustable clamping arm or finger, a lever for closing the latter toward the fixed arms or fingers, and a catch for holding the same when so closed, essentially as set forth.

3. In a ham or meat holder, the combination, with an adjustable artificial clamping-hand composed of a series of upright fingers

or arms and means for closing the same on the joint, of an attached pan at the base of said hand, substantially as and for the purposes specified.

4. In a ham or meat holder, the combination, with an adjustable clamping-hand composed of a series of upright fingers or arms, means for closing the same on the joint, and an attached base-pan, of a removable cover inclosing the whole and provided with a ventilating-screen, essentially as and for the purposes herein set forth.

5. In a ham or meat holder, the combination of the pan B, the upright stationary fingers or arms C C, mounted thereon and attached thereto, the pivoted and adjustable finger or arm C', the lever D, the pawl E, and the rack G, essentially as shown and described.

ROBERT W. RANDLE.

Witnesses:

ROBERT L. HEARN,
J. F. LA FOLLETTE.