

No. 619,905.

Patented Feb. 21, 1899.

A. L. NICHOLS.
CHEESE CUTTING DEVICE.

(Application filed Dec. 30, 1897.)

(No Model.)

Fig. 1

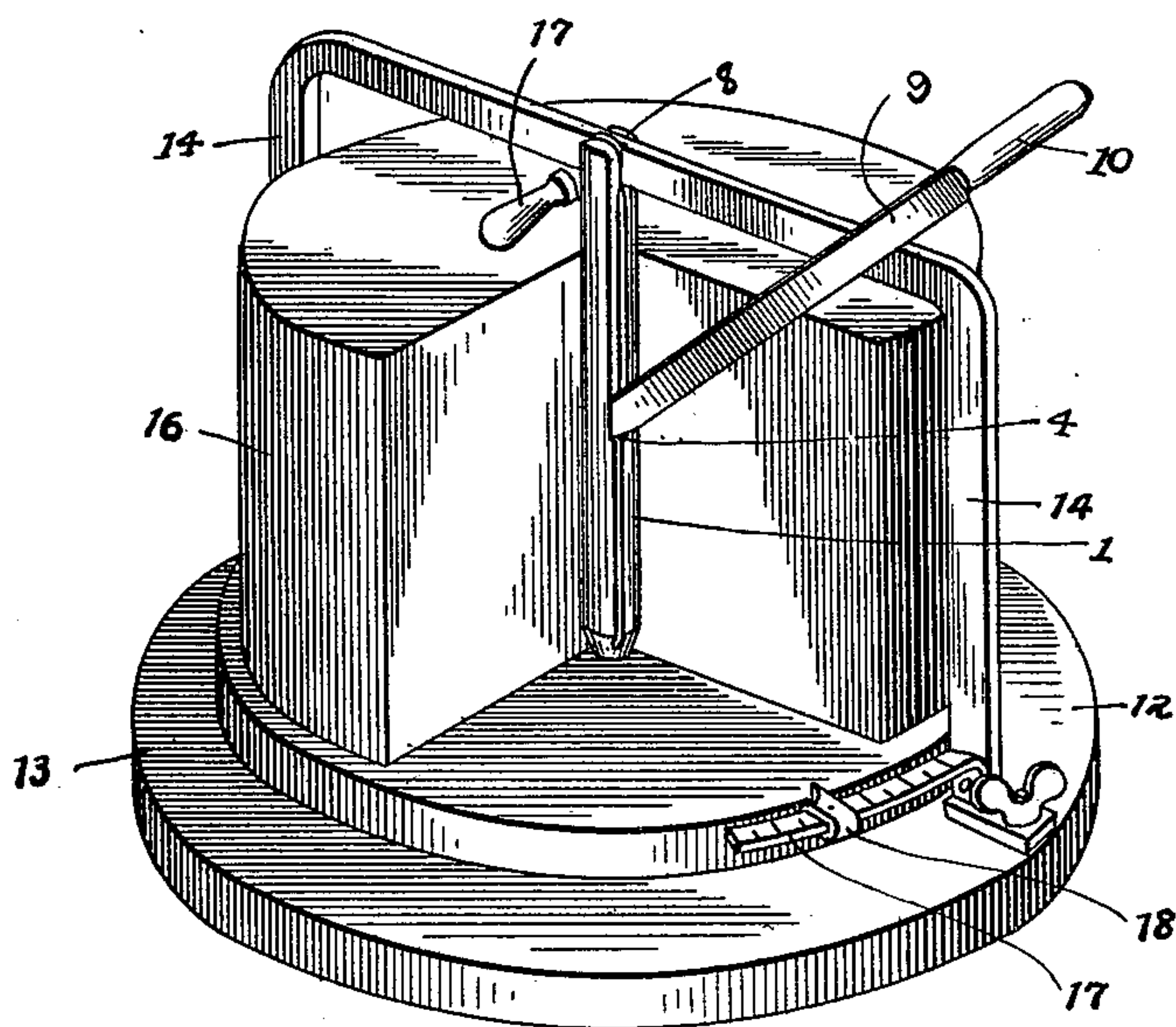


Fig. 2

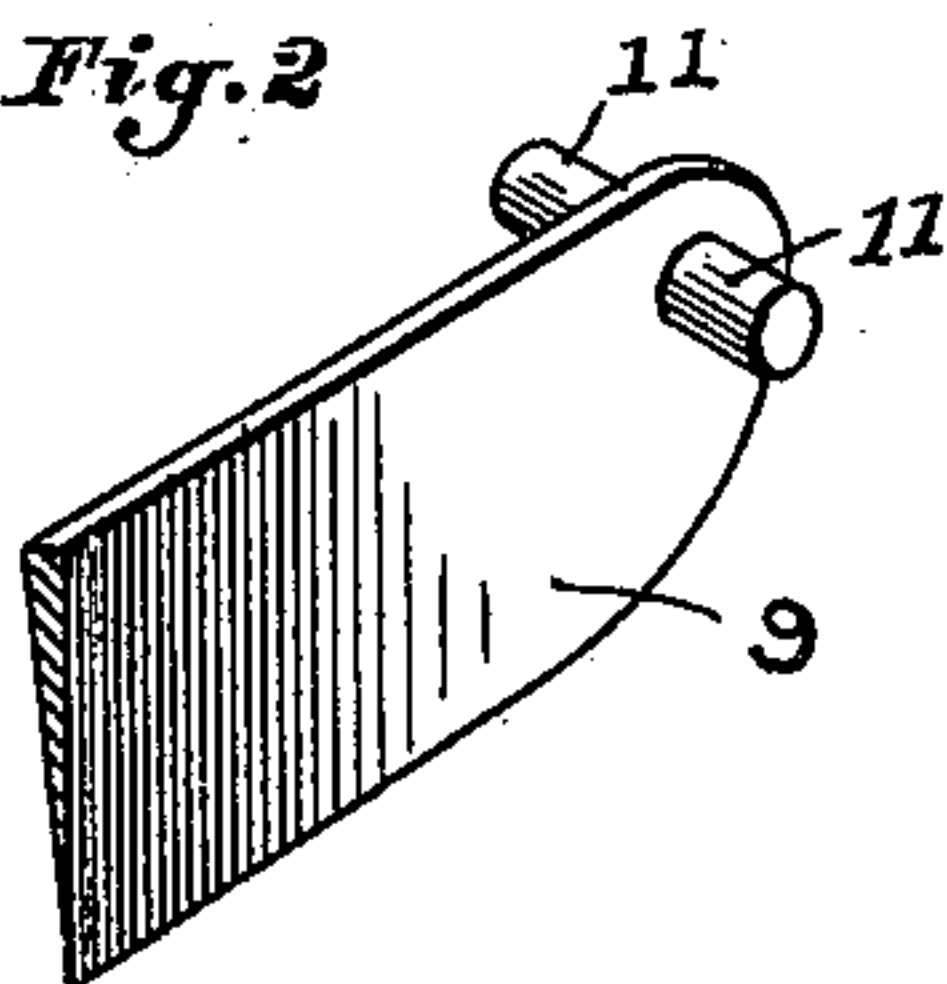


Fig. 4

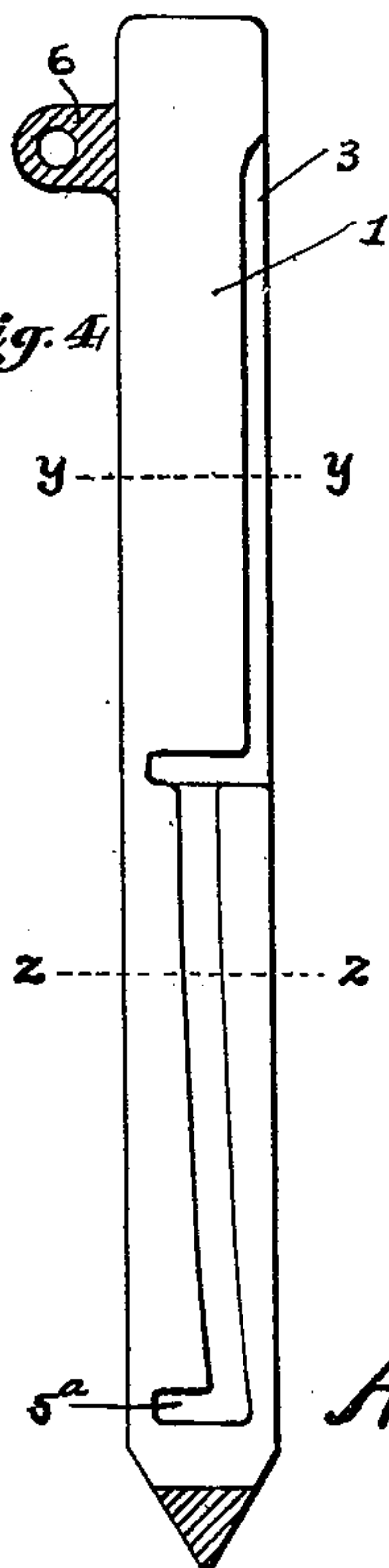


Fig. 5

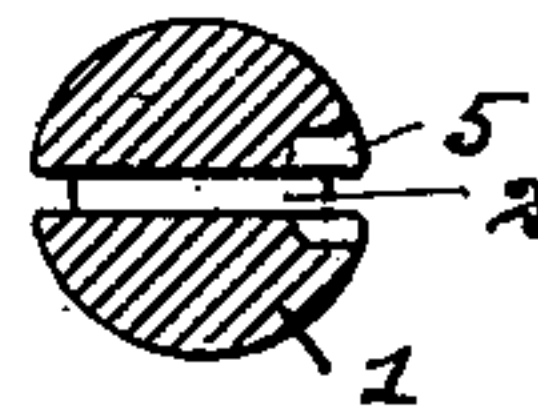


Fig. 3

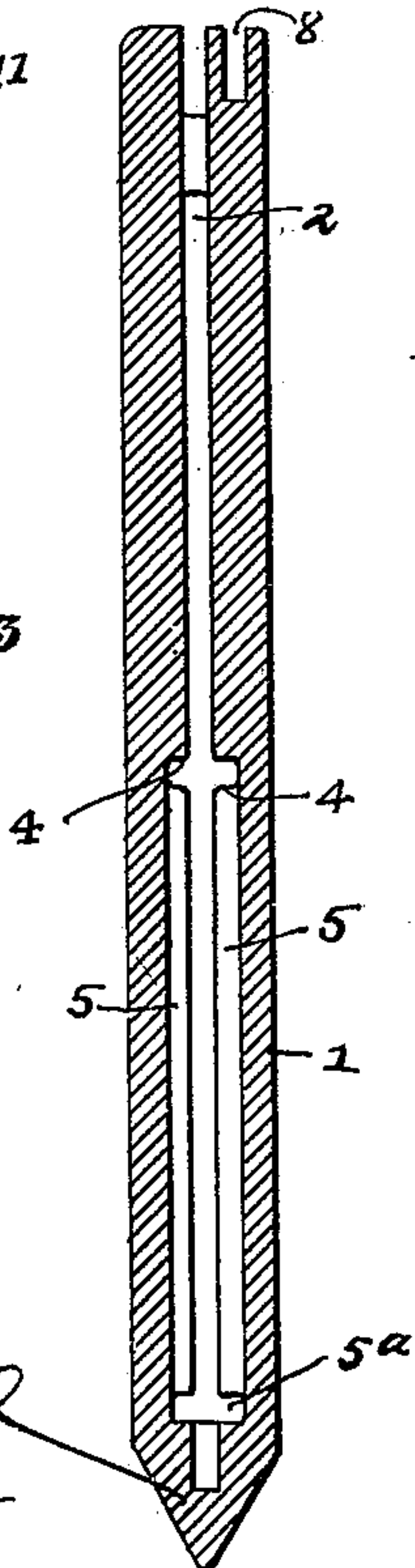


Fig. 6

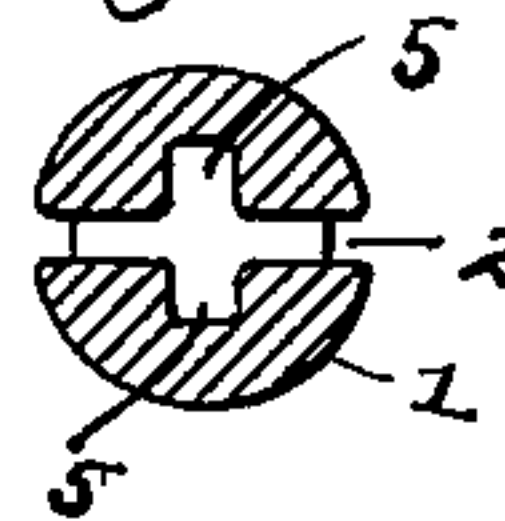
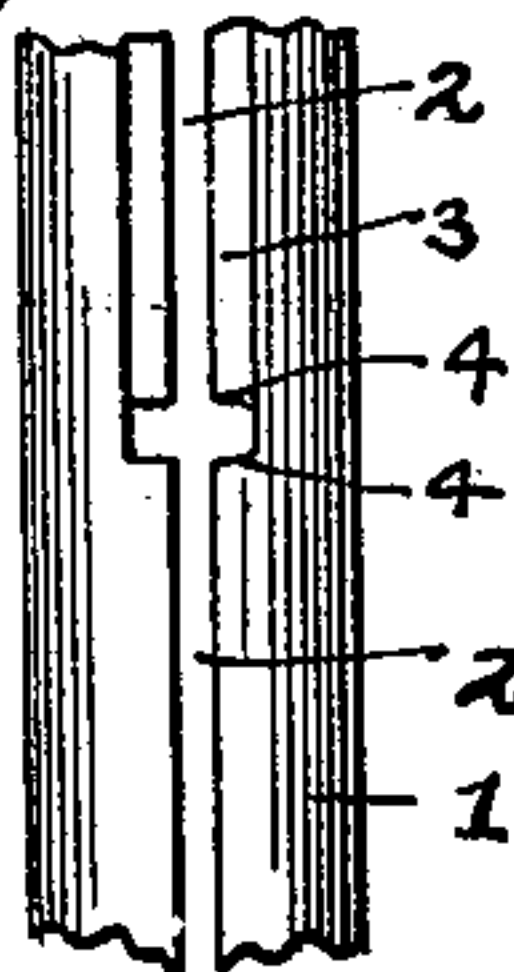


Fig. 7



WITNESSES:

J. H. Fravel
A. L. Phelps

INVENTOR

Alvin L. Nichols

BY

C. C. Shepherd
ATTORNEY

UNITED STATES PATENT OFFICE.

ALVIN L. NICHOLS, OF GROVE CITY, OHIO.

CHEESE-CUTTING DEVICE.

SPECIFICATION forming part of Letters Patent No. 619,905, dated February 21, 1899.

Application filed December 30, 1897. Serial No. 664,721. (No model.)

To all whom it may concern:

Be it known that I, ALVIN L. NICHOLS, a citizen of the United States, residing at Grove City, in the county of Franklin and State of Ohio, have invented a certain new and useful Improvement in Cheese-Cutting Devices, of which the following is a specification.

My invention relates to the improvement of knives for cutting cheese, and is particularly adapted for retail dealers therein.

The objects of my invention are to provide a cheese-cutting knife of this class of superior construction and arrangement of parts which will facilitate the rapid and accurate cutting of cheese, whether the same be of the ordinary low or high forms, to provide in connection therewith improved means for determining the quantity of cheese to be cut from the body thereof, and to produce other improvements in details of construction and arrangement of parts, which will be more fully pointed out hereinafter. These objects I accomplish in the manner illustrated in the accompanying drawings, in which—

Figure 1 is a view in perspective showing my improved cheese-knife in operation. Fig. 2 is a detail view in perspective of the end of the knife-blade. Fig. 3 is a central vertical section of the sheath-post. Fig. 4 is a sectional view of the latter, taken at right angles with that shown in Fig. 3. Fig. 5 is a transverse section on line $y y$ of Fig. 4. Fig. 6 is a transverse section on line $z z$ of Fig. 4, and Fig. 7 is a detail view in elevation of the central portion of the sheath-post.

Similar numerals refer to similar parts throughout the several views.

In carrying out my invention I employ a sheath-post 1, which is practically divided into two parallel sections by the formation therein of a slotted opening 2, which extends through the upper end of the post and thence downward to a point in the lower pointed end thereof. The mouth or entrance to the slotted opening 2, on one side of the post from the upper end of the latter to a point near the center of its length, is somewhat enlarged, as indicated at 3, resulting in the formation at the junction of the wider and narrower entrances to said slot of oppositely-located shoulders 4. The walls of the lower halves of the post-sections below the center of the

length of the latter are provided on their inner surfaces with oppositely-located vertical ways or recesses 5, these internal oppositely-located ways or recesses terminating at their lower ends in oppositely-located offsets 5^a. The upper portions of the sections forming the post are preferably united by connected lugs 6, with which is adapted to be connected a suitable form of handle 7.

As indicated at 8, I provide, for the purpose hereinafter set forth, an upper end notch or recess in the post 1.

9 represents a knife-blade, which is provided on its outer end with a suitable handle 10, this blade having, as indicated more clearly in Fig. 2, one of its sides vertical and its remaining side inclined or beveled toward its cutting edge. The point or other extremity of said knife-blade is provided on opposite sides thereof with projecting pins or trunnions 11.

12 represents a suitable base-board, upon which is rotatably supported in the usual or any ordinary manner a cheese-holding table or disk 13.

14 represents a yoke-shaped guide-frame, the lower ends of the vertical arms of which are secured to the upper side of the base 12 at opposite points on the outer side of the disk 13. The upper horizontal arm of the guide bar or yoke 14, which bridges the disk 13 centrally, is adapted to fit within the recess 8 in the upper end of the post 1, the lower pointed end of the latter being adapted to enter a central socket in the disk 13. The post or sheath 1 is, however, prior to the securing of the yoke 14 to the post 12 forced downwardly through the center of a cheese-body 16.

Suitably connected with one of the vertical arms of the yoke 14 is an outwardly-extending scale-bar 17, which extends on the outer side thereof and curves in the direction of the edge of the disk 13, this scale-bar being provided on its upper side with suitably-graduated scale-marks. Upon the bar 17 I provide a sliding indicator 18, the point of which preferably extends inwardly, as shown, toward the cheese-body.

In utilizing the above-described device the outer end of the knife-blade is inserted in the mortise or slotted opening 2, the pins 11 en-

tering between the upper and lower shoulders 4 at the central portion of the post. The knife is then raised to a vertical position before insertion in the cheese-center, as here-
 5 inbefore described. By allowing the pins or trunnions 11 of the knife-blade to rest and turn on the shoulders 4 the handle portion of the knife may now be forced outward and downward, resulting in producing the desired
 10 cut in the upper half of the cheese. By disengaging the pins or trunnions from said shoulders 4 the knife-blade may be dropped to the lower end portion of the sheath-post and the cutting operation repeated to pro-
 15 duce the desired cut in the lower portion of the cheese. In this cutting operation the straight side of the knife is in contact with the yoke 14, the latter being thus made to serve as a guide for the knife-blade and insure the produc-
 20 tion of a straight and accurate cut of the cheese.

The scale-marks on the scale-bar 17 may be so arranged that by moving the indicator 18 to a mark on said scale-bar which repre-
 25 sents a certain quantity of cheese and rotating the cheese until one of its walls produced by the former cut is opposite said indicator a downward operation of the knife-blade will result in cutting from the cheese the quan-
 30 tity marked by the indicator on the scale-bar.

From the construction and operation which I have described herein it will be readily

seen that a simple, reliable, and effective device is produced for cutting cheese and that
 owing to the upper and lower knife fulcrum-
 points being provided in the sheath said knife
 may be utilized with equal success in cutting
 the high or low form of cheese, such as are
 ordinarily sold by dealers. It is also obvious
 that the bearing of the straight side of the
 knife-blade against the guide-yoke must re-
 sult in an accurate cut being produced and
 that the means provided for gaging the
 amount of cheese so cut will be of great as-
 45 sistance in cutting from the body of a cheese exact quantities.

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

In a cheese-cutting device the combination
 with a sheath-post having a vertical slot or
 recess therein, the lower halves of the sec-
 tions formed by said slot being provided
 with internal ways and internal shoulders 4
 55 formed as described at the junction of the upper and lower halves of the post, of a knife-blade adapted to be inserted within said slotted opening and pins projecting from the
 end of said knife-blade adapted to project in
 60 said internal ways, substantially as and for the purpose specified.

ALVIN L. NICHOLS.

In presence of—

HENRY GUMBLY,
 A. L. PHELPS.