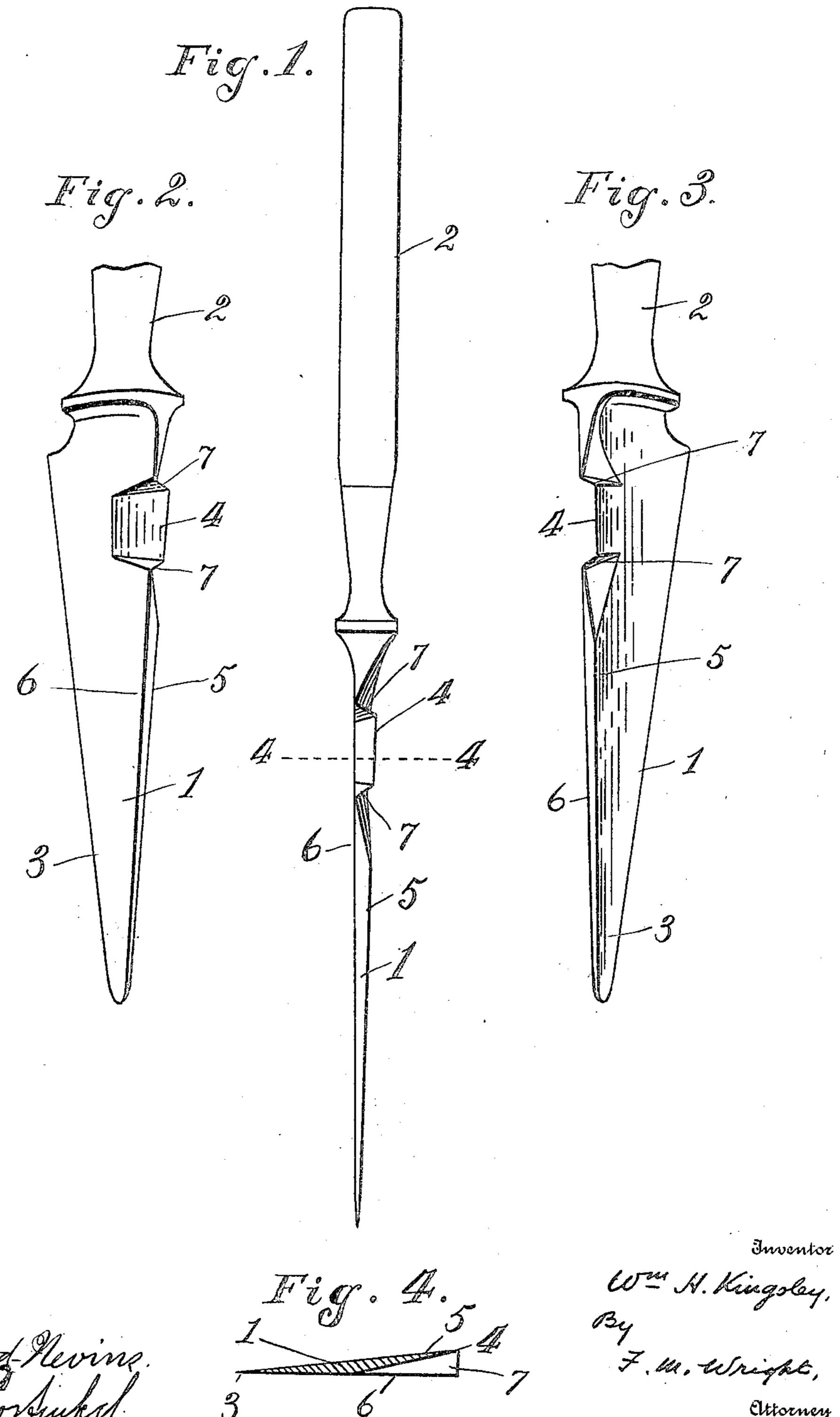
W. H. KINGSLEY. BAR KNIFE.

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TINITED STATES PATENT OFFICE.

WILLIAM H. KINGSLEY, OF SAN FRANCISCO, CALIFORNIA.

BAR-KNIFE.

No. 818,263.

Specification of Letters Patent.

Patented April 17, 1906.

Application filed June 6, 1905. Serial No. 263,980.

To all whom it may concern:

Be it known that I, William H. Kingsley, a citizen of the United States, residing at San Francisco, in the county of San Francisco and State of California, have invented certain new and useful Improvements in Bar-Knives, of which the following is a specification.

This invention relates to an improved barknife, such as is used in liquor-saloons for cutting strips of the rind of a lemon for making fancy drinks known as "cocktails." The object of the invention is to provide a knife which will cut these strips more easily, quickly, and with greater uniformity than heretofore.

It is at present the practice with bar-tenders in saloons in preparing a fancy drink of this character to cut a narrow slice of the peel of the lemon, then to trim away the thin edges of the slice to make an even strip and then to curl the strip so cut and drop it into the drink. It is difficult with an ordinary knife to cut this strip so that it will not break in curling, as, if the strip be unusually thin or weak at any point, it will on curling break at such point. My present invention enables such strips to be cut of substantially uniform thickness, so that there is no danger of breaking the strip on curling it and also avoids the necessity of trimming away the edges of the slice of the peel in order to produce an even strip.

In the accompanying drawings, Figure 1 is a front view of the knife. Figs. 2 and 3 are broken perspective views thereof. Fig. 4 is a section on the line 4 4 of Fig. 1.

Referring to the drawings, I represents the

blade of the knife, and 2 the handle thereof. Said blade, in addition to the ordinary cut- 40 ting edge 3, has a short cutting edge 4, formed on the back thereof, of sufficient length to cut a strip of the rind of the lemon of the width generally cut in making fancy drinks. This edge 4 is formed flush with one side 5 of 45 the blade and is depressed or sunk from the opposite side 6 thereof, so that transverse shoulders 7 are formed at the ends of said cutting edge where it connects with the back of the blade. These shoulders are also 50 formed with cutting edges, so that said short edge 4 and shoulders 7 cut off from the skin of the lemon a strip of uniform width and of a thickness which is determined by the depth of said shoulders. Thus a strip is very 55 easily cut and requires no trimming at the edges.

A knife, the blade of which is wedge-shaped in cross-section, the back or thickest portion 60 of the blade being channeled or beveled down to one of the faces to form a short sharp cutting edge, and said back being, at each extremity of said cutting edge, beveled or channeled down from said face to the opposite face to form side cutting edges continuous with said first-named cutting edge, substantially as described.

In witness whereof I have hereunto set my hand in the presence of two subscribing wit- 70 nesses.

WILLIAM H. KINGSLEY.

Witnesses:

FRANCIS M. WRIGHT,
BESSIE GORFINKEL.