

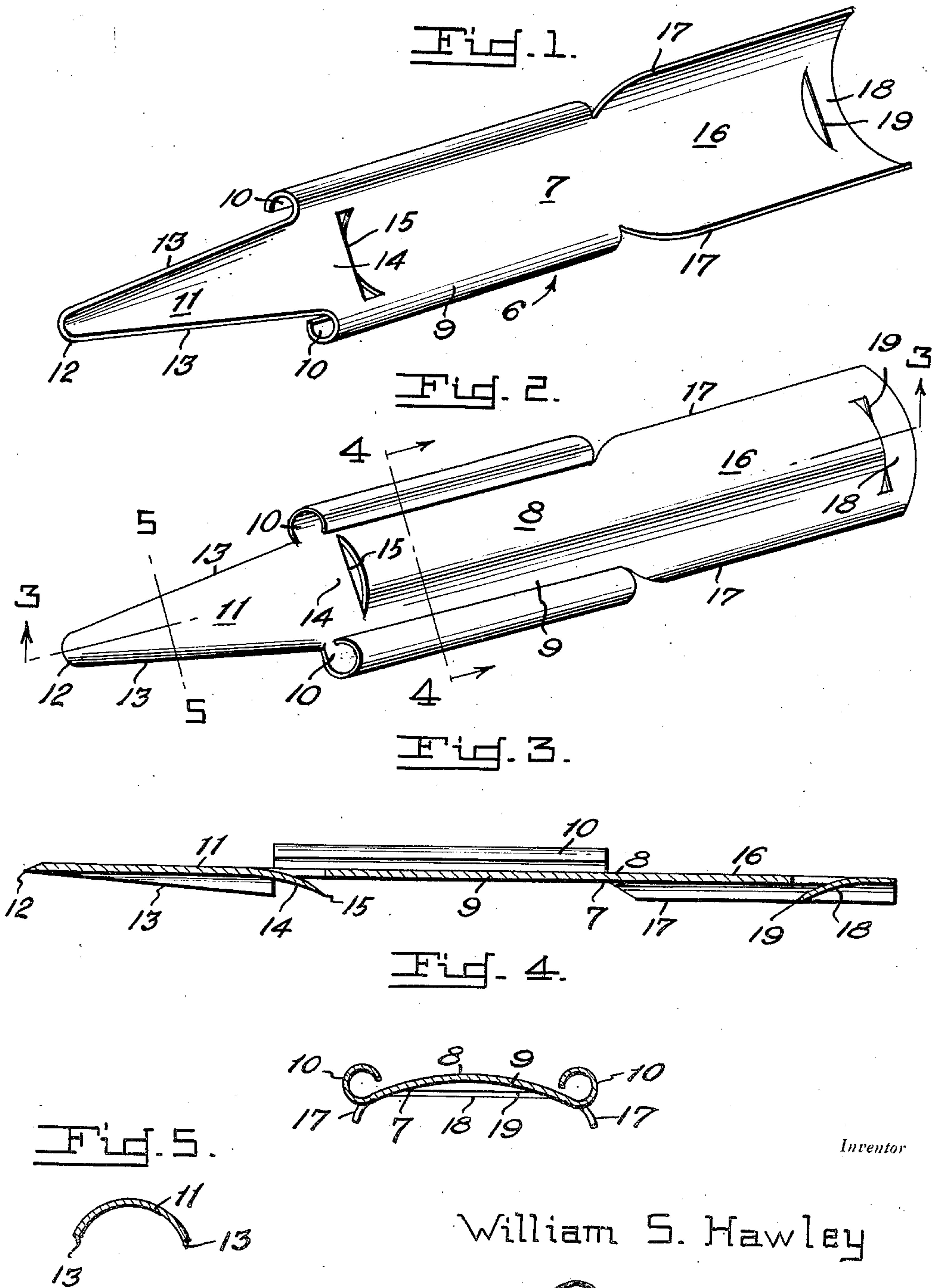
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CORER

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1 Claim. (Cl. 30—25)

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The present invention relates to corers for vegetables and fruit, the same being a division of my co-pending application Serial No. 661,798, filed April 12, 1946, for a Culinary Utensil.

An important object of the invention is to provide a vegetable and fruit corer whereby cores can be cut in a much cleaner and convenient manner than is now possible with many of the conventional devices now being marketed.

Another object of the invention is to provide a corer formed from a single piece of sheet metal and capable of being retailed for a nominal amount in five and ten cent stores and other stores handling low priced hardware.

These and various other objects and advantages of the invention will become apparent to the reader of the following description.

Figure 1 is a perspective view of the underside of the utensil;

Figure 2 is a perspective view of the upper-side thereof;

Figure 3 is a longitudinal sectional view of the utensil taken along a plane as indicated by the line 3—3 of Figure 2; and

Figures 4 and 5 are cross sectional views of the utensil taken along planes as indicated by the lines 4—4 and 5—5, respectively, of Figure 2.

Referring more particularly to the drawing, 6 designates generally the utensil in its entirety which is formed from a single elongated strip of relatively heavy gauge metal which is capable of being sharpened to form cutting edges, for a reason which will hereinafter become apparent.

The strip 6 is bowed transversely throughout its length so that the underside 7 thereof, as seen in Figure 1 is concave and the upperside 8, as seen in Figure 2, is convex. The intermediate portion 9 of the strip 6, which forms the handle thereof, is wider than the end portion of the strip 6 and the side edges thereof are rolled inwardly and toward the upper surface 8 to form the rolled edges 10 which contact or substantially contact the upper surface 8 and which are adapted to be grasped by the user. One end 11 of the strip 6 is tapered from the handle 9 to its extremity 12 which is rounded and sharpened. Said end 11 is preferably curved or bowed transversely to a greater extent than the remainder of the utensil 6, as indicated in Figure 5, and its tapered longitudinal edges 13 are sharpened throughout their lengths.

The intermediate portion of the handle 9, that is adjacent the tapered end 11, is transversely slit and the edge thereof, nearest the end 11, is bent downwardly, as best seen in Figure 3, to form a

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peeling blade 14 the edge 15, of which, is sharpened on its upperside. The opposite end 16 of the strip 6 is relatively wide throughout its length and the side edge portions 17 thereof are preferably curved downwardly to a greater degree than its intermediate portion and protrudes below the rolled side edges 10 of the handle 9, as seen in Figure 4. The end 16, adjacent its extremity, is also transversely slit and the edge of said slit, remote to the handle 9, is bent downwardly to form a blade 18, as best seen in Figure 3, the edge of which is sharpened on its upperside as seen at 19.

From the foregoing it will be readily apparent that the tapered, transversely curved blade 11 is particularly constructed to function as a corer for removing the cores from apples, oranges, grapefruit and the like. The rounded sharpened end 12 will readily penetrate fruit and the cross sectional shape of the blade 11 will cause the blade to fit partially around the core after full penetration of the blade into the core has been effected. The utensil 6 can then be turned in either direction on its longitudinal axis to cause one or the other of the cutting edges 13 to sever the core from the remainder of the fruit after which the core can be withdrawn with the blade 11. The cutting edges 13 of the blade 11 are also intended for use in scraping vegetables such as carrots. The blade 14 which is narrower than the blade 18 provides a peeling blade for small vegetables and is spaced the proper distance from the plane of the remainder of the intermediate portion of the handle to gauge the blade for peeling to the proper depth. A convex curvature of the handle portion is arranged to closely conform to the normal curvature of small vegetables to increase the utility of the blade 14. The wider blade 18 is constructed for peeling larger vegetables and is also spaced sufficiently from the remainder of the end 16 to properly gauge the depth that the blade 18 will cut into a vegetable which is in contact with the concave surface of the end 16. The width and curvature of the end 16 is arranged to cause it to form as nearly as possible to the curvature of larger vegetables, such as potatoes. In using the utensil 6 for any of the aforescribed cutting operations the rolled edges 10 of the handle 9 is grasped by the operation and, as will be readily apparent, the utensil 6 may be grasped relatively near to whichever of the cutting edges is being utilized thus insuring more effective use of the utensil.

Various modifications and changes are contemplated and may obviously be resorted to

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without departing from the spirit and scope of the invention as hereinafter defined by the appended claim.

I claim as my invention:

A culinary utensil formed from a single elongated strip of metal having one end forming a coring blade, said strip being bowed transversely from end to end thereof, the side edges of the end forming the coring blade being tapered to and terminating in a rounded extremity, said tapered edges and extremity being sharpened, the portion of the strip extending from the inner, enlarged end of the blade being wider than the blade and having rolled side edges forming re-

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verse bends extending away from the concave side of the strip and forming a handle.

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REFERENCES CITED

The following references are of record in the file of this patent:

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