March 6, 1951 A. C. SCAVULLO 2,544,357

PLATTER

Filed March 29, 1946

FIGURE 1

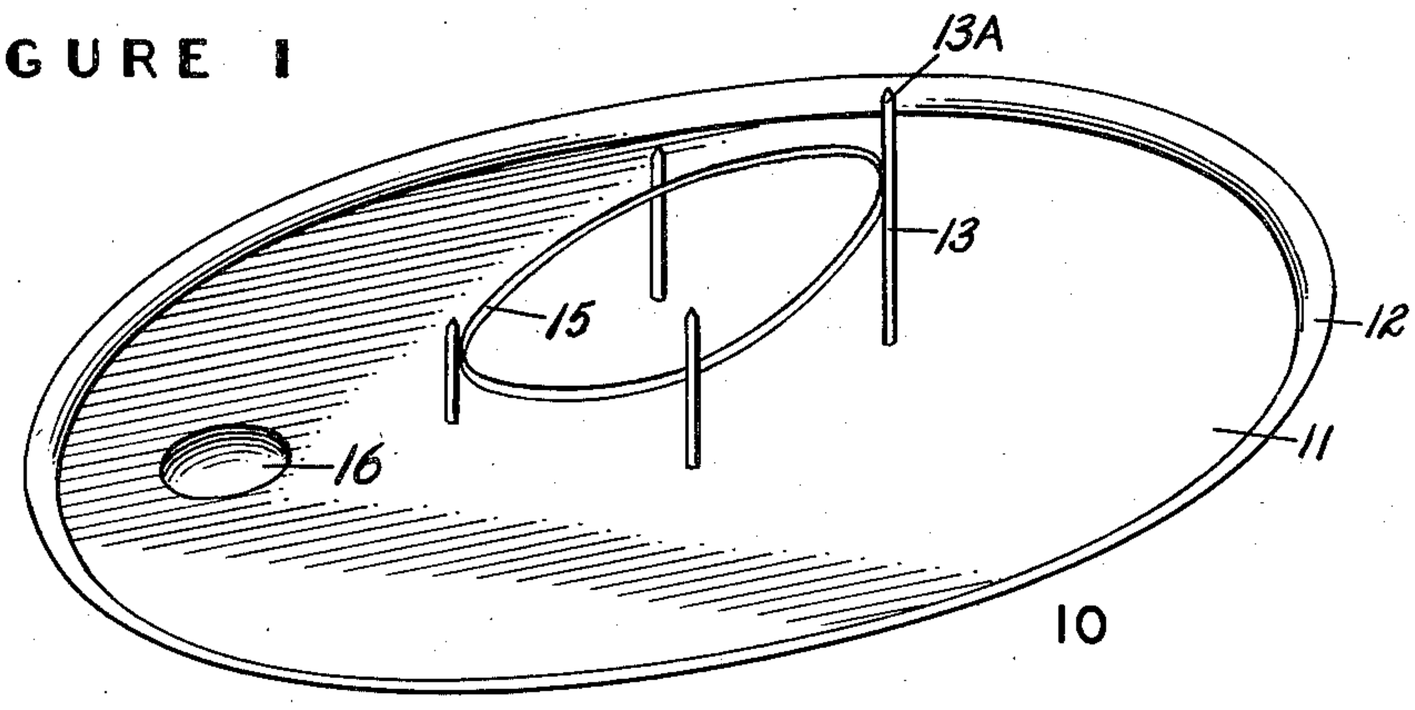
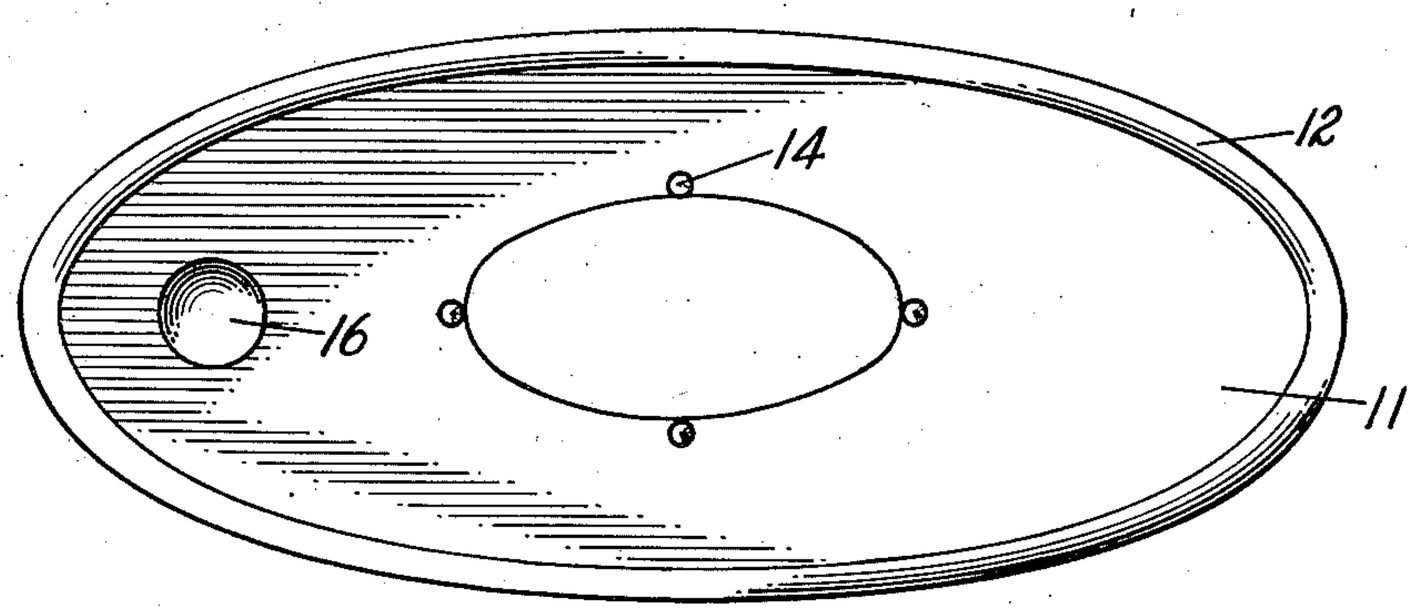


FIGURE 2



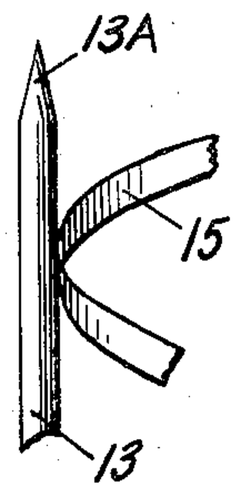


FIGURE 3

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PLATTER

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4 Claims. (Cl. 65—15)

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My invention relates to tableware and the like. More particularly, it concerns a carving and display platter having both pleasing appearance and new functional utility.

An object of my invention is to produce a carving dish, at once of low cost, maximum ease of production and high simplicity, which will display the object to be carved, such as a roast of meat, a fowl or the like, in such manner, and with more suitable orientation in three-dimensional planes, that the carver is given maximum latitude in carving, freed of all interference from the rim of the platter. Such platter is durable, has long useful life, and is readily susceptible to ornamentation highly pleasing to the eye.

All these and many other objects and advantages will in part be obvious and in part pointed out hereinafter during the course of the following description, taken in the light of the accompanying drawings.

My invention accordingly resides in the several parts, elements, and features of construction, as well as in the combination of each of the same with one or more of the others, the scope of the application of all of which is more fully set forth in the claims at the end of this specification.

In the drawings, wherein one embodiment of my invention is disclosed which I prefer at present,

Figure 1 is a perspective view of my new carving dish or platter;

Figure 2 is a bottom plan view thereof; while

Figure 3 comprises a fragmentary perspective view of one of the spikes and the associated retaining ring.

Throughout the several views of the drawings, like reference characters denote like parts.

As conducive to a more ready and thorough comprehension of my invention, it may be noted that considerable difficulty has been experienced in carving meats, roasts, fowl and the like, while preparing them for consumption in servings or portions of uniform size and thickness. While in the kitchen or pantry no particular problem is posed, inasmuch as the carver of merely average skill can grip the object to be carved in the manner most calculated to promote achievement of the ultimate objective, and this without consideration to the appearances of the matter, the carver of the dining room table is confronted by an entirely different environmental situation. Here he must perform with nicety and with the utmost deference to the social amenities.

Not alone is the master of the house exposed to unpleasant, unsuitable and unsatisfactory carving conditions at the household table, but the same is true of the maître d'hôtel at the leading restaurants and hotels, where he presides over the carving either at a serving tray near the guest table, or at a large table within the restaurant proper or in a readily accessible anteroom, arranged for smörgåsbord or the like, and open to the eyes of his clientele.

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In point of fact, the maître d'hôtel is somewhat at an advantage over the carver at the household table, for where the maître d'hôtel is not only permitted to, but is required to stand, good practice and good manners dictate that the home carver should remain seated throughout the carving process. In both, however, a decided tendency is observed of the unanchored roast or the like to "walk" across the platter under the impetus of the carving knife, particularly when the latter is dulled and otherwise unsuited for expert workmanship. Carving, made difficult even were the carver to stand, is rendered doubly difficult when the latter is seated, the marginal flange of the dish preventing him from carving at what might be termed the most restful angle, which is considerably more acute with reference to the horizontal when the carver is seated than when he is standing. With the average size roast or fowl used in the normal sized family, particular difficulty is encountered in carving fully one half of the object, the upper level of which is below the top margin of the platter rim.

These difficulties, hitherto considered inherent in the technique of carving, have long been recognized. Over a period of years effort has been directed towards alleviation, in some manner and to some extent, of these besetting difficulties. Uniformly, however, for one reason or another, these efforts have been unsuccessful. Many proposals involved constructions too cumbersome and bulky. Other constructions were costly, complicated and delicate. Constructions have been proposed which while functionally reasonable were impossible from an aesthetic standpoint.

An important object of my invention, therefore, is to avoid in substantial measure the disadvantages of the prior art, and at the same time, to produce a unitary, one-piece meat platter or the like, which, combining the advantageous qualities of eye-appeal and high degree of sturdiness, is of low first cost and long life, and at all times while in use, displays the firmly anchored roast or other object to be carved in such manner as to make the same most readily available to the carver, who is enabled readily to complete his carving while seated at the table, and with but

negligible if any interference from the rim of the carving platter.

Referring now more particularly to the practice of my invention, my display or carving platter is of conventional shape or configuration. Oblong, it has a flat bottom portion 11, comprising by far the largest area of the platter, and an upstanding inclined and curved peripheral rim 12, which in the ordinary carving dish interposes such important difficulties and disadvantages to the household carver. This platter can be formed of any suitable material, such as wood, china, porcelain, glass or the like. Because of the necessity of permanently fastening stakes therein, which are later here to be described, I construct my preferred embodiment out of metals, either precious or common. To illustrate, I find it entirely satisfactory to construct the platter of ornamented and polished stainless steel notably the 18–8 chromium-nickel grade. Not only is this material inert and free from attack by the acids from the object being carved, but as well, since the roast or the like is carried at a height above and displaced from the bottom of the platter, little opportunity is provided for injury to the platter surface or contamination of the roast or the like.

In my platter there are employed a series of metal stakes or spikes 13 centrally of the platter body. These are made fast to the bottom 11 of the platter 10 in any desired manner. For example, they may be threaded to the bottom 11, the threaded relationship being sufficiently tight to insure proper seal and to prevent juices from draining from the platter to the table or the like. Preferably, however, I weld or rivet the stakes 13 to the under side of the platter, as indicated at 14, in Figure 2. The stakes 13 are pointed at their tips 13*a* (Figure 3). This provides a spiked lattice extremity on which the roast or other object to be carved can be firmly impaled and secured anchored in position against substantially all tendency for sidewise motion.

It is desirable to reiterate at this point an important advantage achieved by the use of anchored stakes over the constructions heretofore proposed in the art. The vast majority of the constructions heretofore suggested have comprised auxiliary equipment in the form of linkages, lattice constructions and the like, which were clamped temporarily across the platter while the same was in use. A cumbersome, undesirable appearance resulted, giving to the table more the suggestion of the workship than the festive board which the housekeeper seeks. Moreover, from a purely functional standpoint these prior constructions fell far short of the results which can be achieved by the use of my construction.

The stakes 13, as is evident from Figures 1 and 2, are laid off in a sort of diamond grid pattern or parallelogram, the stakes forming the apices of the angles of the geometric configuration. The axes of the grid conform to and coincide with the axis of the platter itself. That is, the center of the grid coincides with the center of the platter, and its major axis coincides with that of the platter while its minor axis lies along the minor axis of the platter.

Moreover, as is apparent from a consideration of Figure 1, the stakes 13 are of nicely graduated height. Assuming the right of the platter in Figures 1 and 2 to constitute the rear thereof for purposes of orientation and description, so that the left-most end of the platter (Figures 1 and 2) constitutes the front of the platter, I dispose the stakes 13 so that a plane defined by the free, spiked or pointed ends of the stakes is inclined at an angle to the horizontal and slopes downwardly from the rear towards the front, having an imaginary intercept with a projection of the plane of the platter near the front thereof. Thus, the rear stake is of greatest length. The two intermediate stakes, positioned along the minor axis of the platter, and both of the same height, have somewhat lesser length than does the rear stake 13. Similarly, the front stake 13 is of shortest length. When anchored on these stakes, the roast or other object to be carved is inclined to the horizontal in an elevated manner, in such position that greatest facility is provided the carver in slicing the meat.

Finally, and in order to insure that localized pressure of the carving fork or knife on particular points along the roast or other object to be carved will not tend towards slight tipping of the meat, despite its anchored position, and resulting in jagged or uneven carving, I provide a support band 15, extending completely around the inside of the geometrical figure determined by the stakes 13. This band is made fast to the stakes 13 at the same distance below the free or working tips thereof. Thus, a plane through the band is parallel to and bears the same angle of inclination to the horizontal as does the plane through the tips of the spikes. The band may be formed of any suitable material, such as plastic or the like. In the preferred instance, however, and to assure endurance, coupled with pleasing appearance, I employ metal. Typically, I construct the band, the spikes and the platter itself all of the same metal. The band in a typical instance will have a width of approximately three-quarters of an inch. A small-gauge metal stock is entirely adequate for my purpose. The band may be made fast to the stakes in any desired manner, as by threading it down with bolts, riveting, welding or securing it in other suitable manner. In the preferred embodiment, I employ a welding technique as perhaps best suited for my purposes. The band may be made fast on the inner sides of the stakes 13, or may be secured to the exterior surfaces thereof. In the preferred embodiment, I make the band fast to the exterior thereof. Again, while the band may be drawn tight between the stakes to conform to the exact geometrical pattern defined by the stakes, I find it much more advantageous to impart a slight bow thereto so that the band assumes the configuration of a continuous curve. Continuous curves are much more pleasing on the eye than are angular extensions having sharp breaks therein. Thus, substantial aesthetic appeal is provided by such arrangement. Moreover, the bowing lends added rigidity to the band, so that narrower gauge metal can be conveniently employed than is true where angularities are introduced.

When the roast or the like is made fast to the tips of the spikes it is automatically positioned squarely in the center of the platter and at an elevation such that the carving knife is continuously maintained above the rim 12 of the platter. No interference is provided by the latter during any portion of the carving. The inclination to the horizontal insures that the roast or the like is always presented at the most advantageous carving angle. The anchoring on the tips of the spikes effectively prevents any tendency towards bodily movement of the object undergoing carving, under the impetus of the carving knife. No

slippage or other embarrassment is possible. The retaining rim or band 15 effectively contributes against localized tipping or the like of the roast and provides uniform support throughout its circumference, even at points intermediate the spikes 13. The essences from the meat are trapped in the platter and may be retained in a conventional gravy well 16 or the like provided in the floor 11 at the front part thereof. This, of course, may be omitted where desired.

While displaying highly meritorious functional qualities, my new construction combines therewith a pleasing simplicity which for this very reason insures that no important distraction is introduced from an aesthetic standpoint. In other terms, my new construction has substantially the same eye appeal as does the unobstructed platter. It even contributes thereto inasmuch as the central object of the dinner, the roast, bird, or other object to be carved, is carried or displayed in a raised position where all eyes are at once attracted thereto. Moreover, the carver, while thus the center of attention, is enabled by my construction skillfully to carry out the carving operation while remaining calmly seated at the head of the table. And the lower portions of the sides of the object to be carved, or even a portion of the bottom, may be reached without requiring adjustment. In this, a substantial advantage is had over carving with the conventional support.

My new platter construction is simple, comparatively inexpensive, sturdy and of long useful life. The platter, because of its simplicity, can be readily cleaned and can be readily maintained in storage. All these and many other highly practical advantages attend upon the practice of my invention.

It is apparent from the foregoing that many modifications of my invention will readily occur to those skilled in the art, once the broad aspects thereof are disclosed. Moreover, it is obvious that many embodiments will suggest themselves to the skilled worker in the art, all falling within the scope and sphere of my invention. Accordingly, the foregoing disclosure is to be considered as purely illustrative, and is not to be taken by way of limitation.

I claim:

1. A carving dish comprising a platter, a plurality of upstanding spikes individually made fast thereto, and forming a geometrical configuration coaxial with the platter, the lengths of the spikes decreasing from one end of the platter towards the other, and a bracing and supporting band made fast to these spikes, at the same distances below the free tips thereof, whereby the plane of the band is inclined to the platter.

2. A carving platter comprising a central platter portion, four upstanding spikes disposed centrally thereof in diamond-shaped formation with

the spike at one end of the diamond substantially shorter and the spike at the other end of the diamond substantially longer than the two spikes across the diamond, and a bracing band of long oval shape contacting said spikes and made fast thereto at points below the free tips of the spikes, said band determining a plane inclined to the central platter portion for supporting in an inclined position the object to be carved.

3. A carving platter comprising a central stainless steel platter portion, a plurality of upstanding stainless steel spikes disposed centrally thereof in determined geometrical configuration and welded thereto, the lengths of the spikes decreasing from one end of the platter toward the other with the tips of the spikes determining an inclined plane, and a stainless steel bracing and supporting band contacting said spikes and welded thereto at like distances below the tips thereof.

4. A meat carving aid having four upstanding stainless steel spikes disposed in diamond-shaped formation with the spikes at one end of the diamond substantially shorter and that at the other end substantially longer than the two spikes across the diamond with the tips of the spikes determining an inclined plane, and a stainless steel bracing band contacting the spikes in an inclined plane substantially parallel to that formed by the tips of the said four upstanding spikes and welded to the spikes at the points of contact, said spikes and band serving to anchor and support the object to be carved.

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