

[54] KNIFE FOR THE BONING OF MEAT

1,754,543 4/1930 Callum D7/152 X

[75] Inventor: Michel Quennessen, Paris, France

[73] Assignee: Establissements Jean PERNOT et Cie, France

[**] Term: 14 Years

[21] Appl. No.: 83,084

[22] Filed: Aug. 10, 1987

[30] Foreign Application Priority Data

Feb. 18, 1987 [FR] France 87 1073

[52] U.S. Cl. D7/693; D7/649

[58] Field of Search D7/137, 150, 151, 152, D7/395, 148, 149; D22/118; D8/98, 102; 30/342, 343, 344, 356

[56] References Cited

U.S. PATENT DOCUMENTS

- D. 172,132 5/1954 Dalessandro D7/150
- D. 173,116 9/1954 Lamb D7/150

OTHER PUBLICATIONS

Institutions Volume Feeding, Mar. 1, 1972, p. 36, Russell Harrington Cutlery, Inc.-5"6" Boner/bottom left. *How to Make Your Own Knives, etc.*, by Percy W. Blandford ©1979 First Edition, p. 17, item "C" Fillet Knife/3rd down.

Primary Examiner—Winifred E. Herrmann
Attorney, Agent, or Firm—Griffin, Branigan & Butler

[57] CLAIM

The ornamental design for a knife for the boning of meat, as shown.

DESCRIPTION

FIG. 1 is a right side elevational view of a knife for the boning of meat showing my new design; FIG. 2 is a bottom plan view thereof; FIG. 3 is a top plan view thereof; FIG. 4 is a left side elevational view thereof; FIG. 5 is a front elevational view thereof; and FIG. 6 is a rear elevational view thereof.

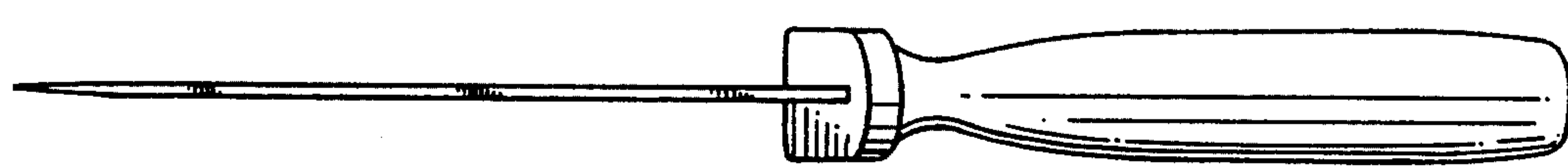
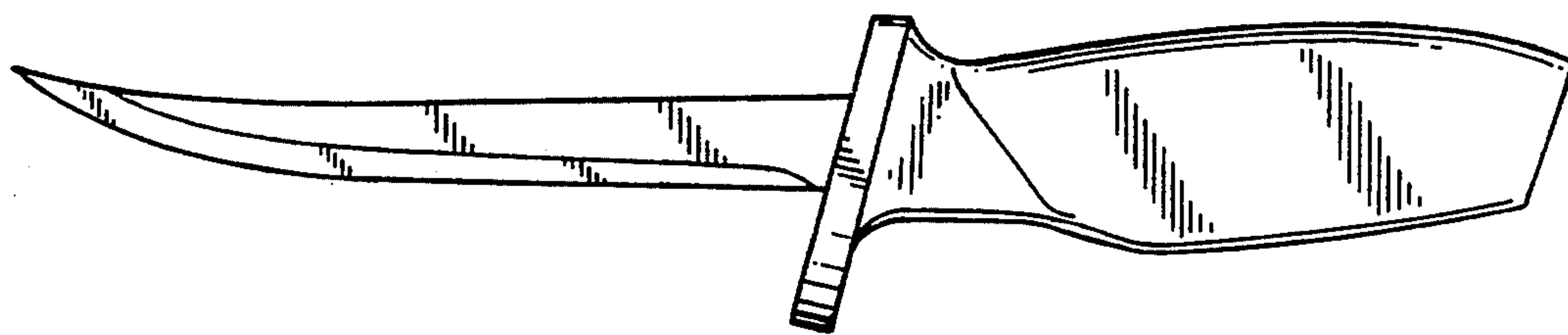


Fig: 2

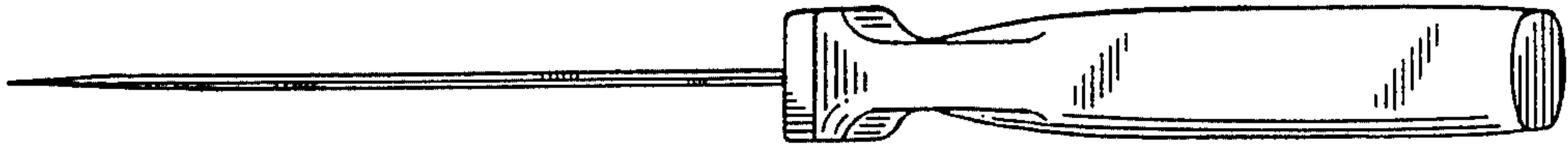


Fig: 1

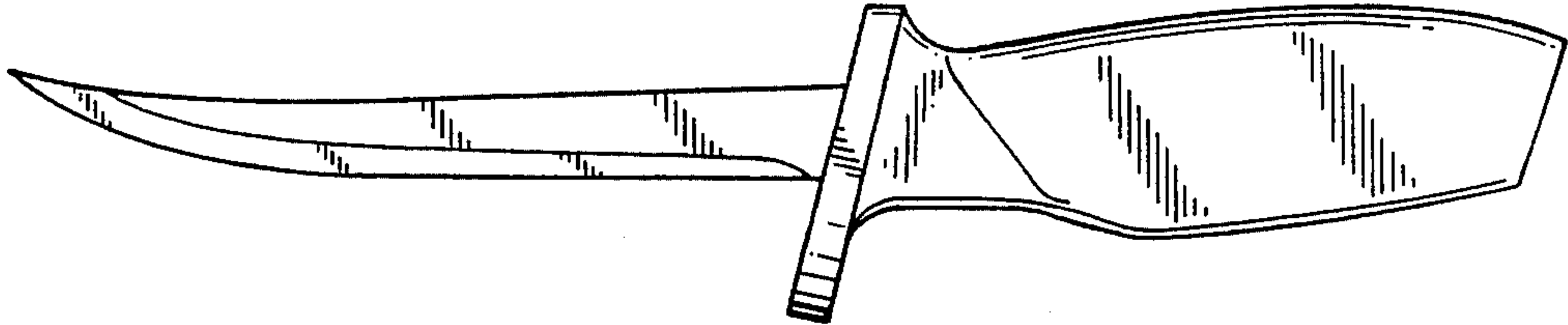


Fig: 3

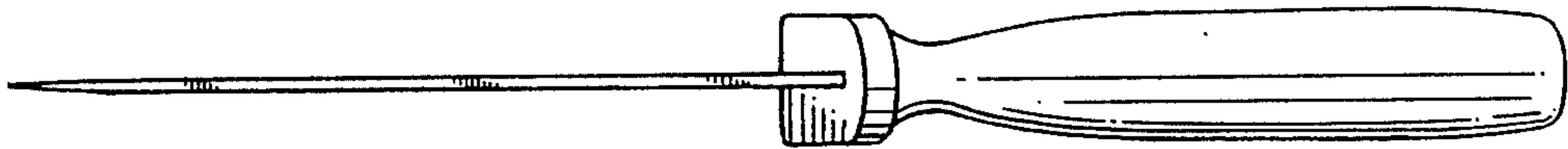


Fig: 4

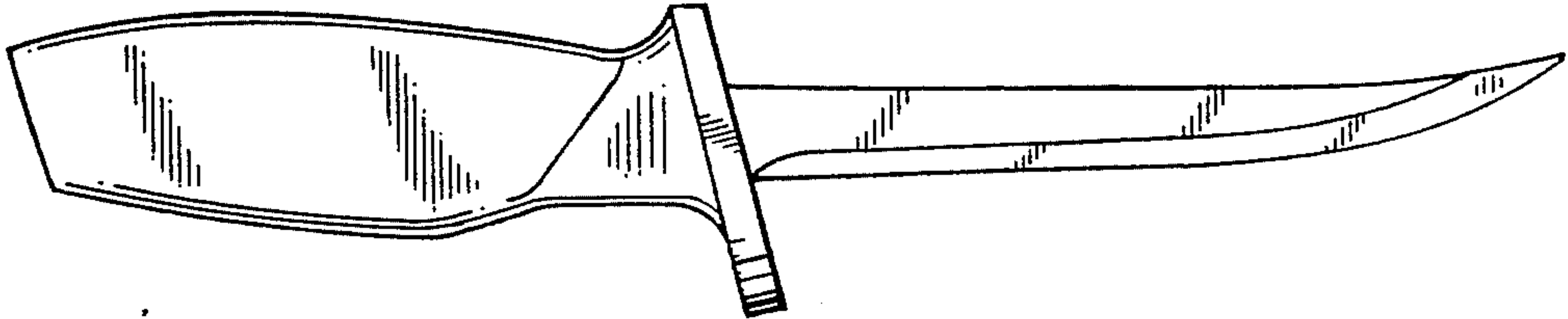


Fig: 5

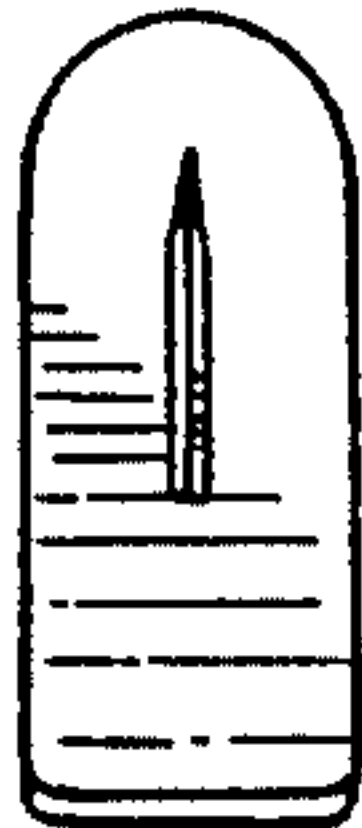


Fig: 6

