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LARDING AND SEASONING NEEDLE

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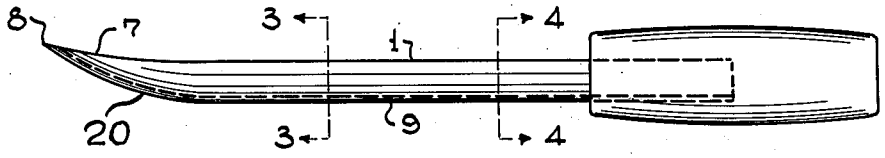

FIG.-2

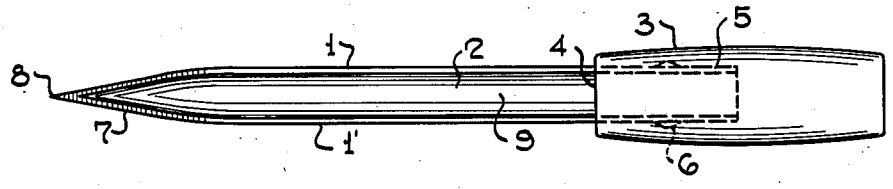

FIG.-1

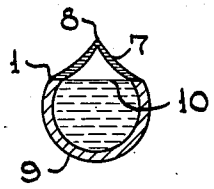

FIG.-3

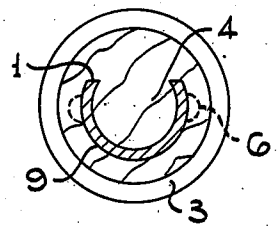

FIG.-4

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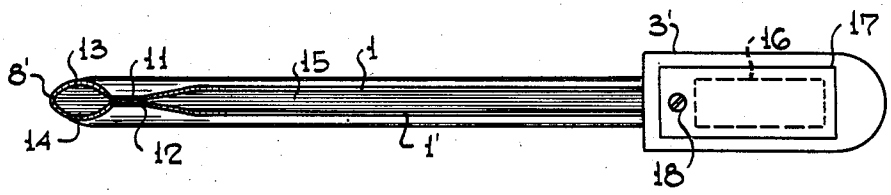

FIG.-5

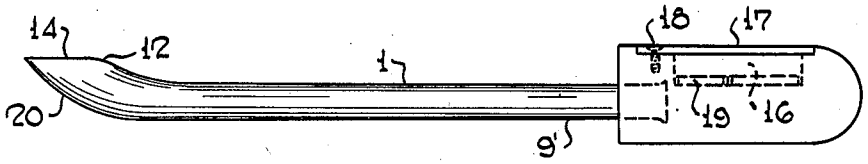

FIG.-6

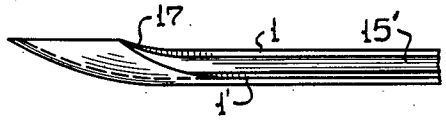

FIG.-7

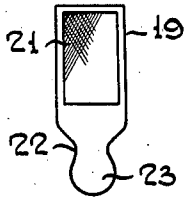

FIG.-11

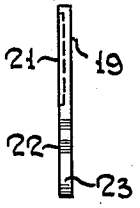

FIG.-12

FIG.-8

FIG.-9

FIG.-10

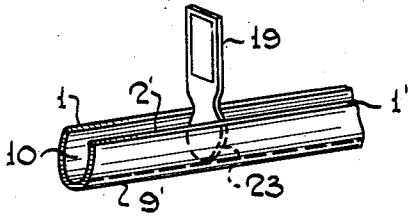

FIG.-13

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LARDING AND SEASONING NEEDLE

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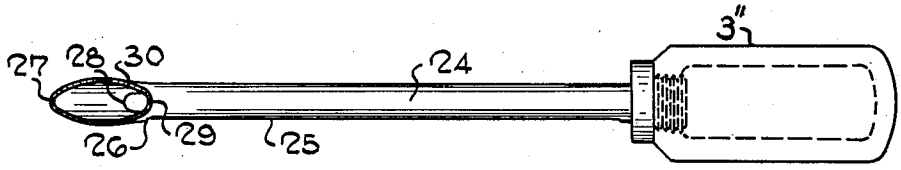

FIG.-14

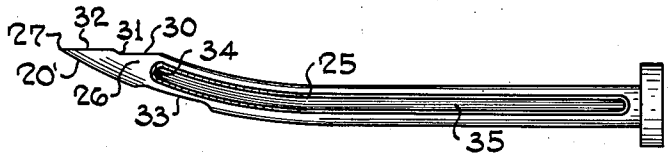

FIG.-15

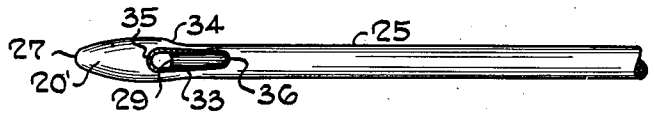

FIG.-16

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2,473,191

LARDING AND SEASONING NEEDLE

Alfred S. Bettencourt, East Orange, N. J.

Application March 31, 1947, Serial No. 738,419

5 Claims. (Cl. 17—42.1)

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This invention deals with larding and seasoning needles, and more specifically, to spearing tools for depositing within roasts and similar foods various ingredients for improving palatability.

Larding needles have been employed in the past for inserting into meat roasts and similar objects, various fats, condiments, slices of bacon, suet, and the like, to give a juicier meat and to enhance its flavor. Most of such devices are made up of several sections, one of which is movable and is employed to cover the tube carrying the larding ingredients prior to spearing into the meat. Such devices have been found to be time consuming and inefficient. Furthermore, the joints of the various parts tend to collect dirt and grease and thus result in an unsanitary and unsightly kitchen utensil.

One object of this invention is to provide a simple tool which requires no moving parts and which is more efficient and less wasteful than the conventional larding tools. Another object is to provide sharpening means to maintain a sharp point, an essential characteristic of a larding tool. Other objects will become apparent from the accompanying drawings and description which is to follow.

In the drawings, Figure 1 represents a top view and Figure 2 a side view of one embodiment of this invention. Figure 3 is a cross-sectional view of Figure 2 looking to the left from 3—3, while Figure 4 is a cross-sectional view across 4—4 of Figure 2, looking to the right.

The top view of another embodiment is illustrated in Figure 5, while Figure 6 represents a side view of the same instrument. Figure 7 shows a side view of a modified tube and tip, and a number of variously shaped tips are shown in Figures 8, 9 and 10. In Figures 11 and 12 are shown a front and side view, respectively, of a sharpening and stopping tool, while Figure 13 is a perspective side view illustrating the manner of use of the stopping tool.

Still another modification of a larding needle made according to this invention is shown by a top view in Figure 14, side view in Figure 15 and bottom view in Figure 16. Similar numbers refer to similar parts in the various figures.

Referring again to the drawings, and particularly to Figures 1–4, numeral 9 represents the bottom of a semi-circular metal tube having rim edges 1 and hollow cavity 2. The free end of the tube is tapered at 7 to a point 8. The bottom portion is raised gradually near end 20, so that it meets the rim edges at point 8. It will also be

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observed that the top portion 7 of the needle near the tip is raised gradually so that the tip area is above the rim edge of the rest of the tubular needle. The other end 5 of the needle is provided with handle 3 made of plastic, wood or other suitable material. Projections 6 are provided on the tubular surface of the needle to insure anchoring of the handle thereon.

In the operation of the needle, the fat, mixed with the condiments and other materials, is packed into the tubular section so that the top fat surface 10 is in line with edges 1 of the tube. The needle is then positioned at the roast and inserted therein with a quick straight jab. It has been found that when a raised sharp tip, such as that shown in the drawing, is employed, the cut spread meat does not have an opportunity to recover its original position before the needle has reached the end of its stroke. Thereafter, recovery takes place, and the meat, in a manner similar to a pierced piece of rubber, retracts and attempts to return to its original position. Advantage is taken of this property during withdrawal of the needle, whereupon the retracted meat wipes the inner surface of the tool, thus retaining the fat and other ingredients. The raised point of the needle not only serves to penetrate the meat, but also acts as a shield for the fat in the needle during the spearing stroke.

Since successful operation of the needle shown in Figures 1–4 is dependent upon a swift accurate thrust, its use is limited to chefs, butchers and other skilled artisans, since it would be considered somewhat dangerous to the average housewife. In order to provide the housewife with a similar less dangerous larding needle, the types shown in Figures 5–16 have been developed.

Here, the tubular portion 9 is closed in more than that in Figure 1, and edges 1 and 1' are above the diametrical center of the tube. Also, the edges are joined together near the end at 11 and 12, giving an obliquely disposed oval opening 13 terminating in sharp oval edge 3'. Edge 14 of the oval opening is maintained flat with sharp edges. As in the case of Figure 2, the end of the needle is raised, oval opening 13 being flat and above the plane of edges 1 and 1', since joined sections 11 and 12 are raised, beginning at section 2' of the needle. As in the case of Figure 2, bottom section 20 is raised until it reaches flat opening 14.

Although it is preferable to maintain the tube opening 1—1' at the top as in Figure 5, it is possible to position it at the side, as shown in Figure 7. Also, although an oval shaped point,

such as that shown in Figure 5, is preferred, other shapes such as those shown in Figures 8–10 may be employed.

In the case of this particular needle, there is employed a stopping tool, such as that shown in Figures 11–12. When using the needle, hollow space 15 is filled with fat, seasoning, etc. and the needle is jabbed into the meat as far as desired. Then stopping tool 19 is inserted sideways in the exposed portion of channel 15 protruding from the meat. It is then turned until its plane is perpendicular to the axis of the needle, as shown in Figure 13. Thereafter, it is held close to the meat while the needle is drawn out of the meat.

It will be observed that bottom portion 23 of stopping tool 19 is shaped to fit channel 15 of the needle. Since rim edges 1—1' of the needle are above the diameter of the needle, it would not be possible to insert stopping tool 19 into recess 15 without turning the tool sideways. When the stopping tool is set in operating position as in Figure 13, edges 1—1' of the needle ride against constricted portion 22 of the tool, thus making it impossible to slip out of the needle when held in this position, and making it possible to force the fat, etc. through opening 13 of the needle, thereby leaving it in the meat.

Handle 3' is provided with recess 16 and cover 17 pivoted by screw 18, covering the recess. This recess is used to house stopping tool 19 when it is not in use. The stopping tool may be provided with a hone 21 which may be used to sharpen surface 14 forming the cutting edge of the needle.

Another modified form of needle is shown in Figures 14–16. In this case, the tube opening 25 is on the side and tool 19 is inserted therein. As in the case of the previously described needles, cutting edge 32 is flat and above the flat portion of tubular section 24. However, the rear section 30 of the upper surface is dropped lower at 31 than surface 32. This has been found advantageous since it prevents catching of meat particles by edge 29 as the needle is thrust into the meat. Also, the bottom end section of the needle is provided with opening 33, which is preferably disposed near the middle of the rising section at the end of the needle. It is preferable to have wider opening 35 to facilitate unrestricted discharge of the fat, and narrower section 36 to minimize catching of meat segments during the spearing operation.

By the use of the needle illustrated in Figures 14–16, better discharge of the needle contents is possible, since surfaces 32 and 30 are closed off by the meat and a vacuum is formed under curved section 29, thus facilitating discharge of the needle contents through opening 33 into the meat. In this case less force is needed to hold tool 19 for proper discharge.

Although a circular needle cross-section is preferred, it is understood that any convenient cross-section may be suitable, as for example, triangular, square, oval, etc., in which case section 23 of the stopping tool would have to be shaped accordingly. In the case of handle 3'' of Figure 14, the handle is hollow and provided with a screw thread for allowing insertion of tool 19 therein for storage. A separate sharpening tool may likewise be stored in the cavity.

It is desirable to have edges 33, 34, 35 and 36 tapered so as to not cause accumulation of meat particles.

The material employed for the needle is preferably stainless steel although other materials such as plastic, Monel metal, steel, and the like may be used.

I claim:

1. In a larding needle having a handle on one end and having a straight hollow tube body serving as a reservoir for the larding ingredients, and a tubular sharp tip portion extending from the free end of said body portion, the improvement comprising a long slot in said tube body wall, said slot being narrower than the diameter of the tube body and extending from near the handle to the free end of said tip portion, and said tip portion is gradually raised as the point is approached so that the sharp tip is disposed above the tube body, thereby making it possible to insert said needle in the material to be needled without disturbing the contents exposed in the slot and disposed within said hollow tube body.

2. A larding needle according to claim 1 in which the free end of the tip portion has a closed peripheral wall.

3. A larding needle according to claim 2 in which the bottom part of the tip portion has an opening to alow discharge of the contents of the tube as the tube is withdrawn and as a stopping tool is inserted in the slot to facilitate discharge of the tube contents.

4. A larding needle according to claim 3 in which the tip portion terminates in an opening, the peripheral edge of which is substantially parallel with the tube body.

5. A larding needle according to claim 4 in which the rear portion of the peripheral edge of the opening is lower than the front portion.

ALFRED S. BETTENCOURT.

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