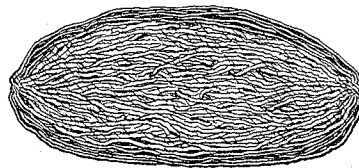


E. W. ANDERSON.
ARTICLE OF FOOD.
APPLICATION FILED SEPT. 30, 1908.

1,000,357.

Patented Aug. 15, 1911.



Witnesses
Stuart Hilder.
George M. Anderson.

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UNITED STATES PATENT OFFICE.

EDWARD W. ANDERSON, OF WASHINGTON, DISTRICT OF COLUMBIA.

ARTICLE OF FOOD.

1,000,357.

Specification of Letters Patent. Patented Aug. 15, 1911.

Application filed September 30, 1908. Serial No. 455,469.

To all whom it may concern:

Be it known that I, EDWARD W. ANDERSON, a citizen of the United States, and resident of Washington, in the District of Columbia, have made a certain new and useful Invention in Articles of Food; and I declare the following to be a full, clear, and exact description of the same, such as will enable others skilled in the art to which it appertains to make and use the invention.

The drawing is a representation of a broken sectional view illustrating the invention.

The invention relates to the manufacture of biscuit of filaments or threads of cooked grain, and it consists in combining with such filaments or threads of grain, a coating or binding of grain or other food material designed to protect the filaments and at the same time to form an addition thereto as an article of food.

In carrying out the invention, in one of its forms, the inner portion of the article may be composed of filaments of cooked Indian corn or maize or filaments of rye, laid in substantially parallel relation to each other with intervals or interspaces at various places between as indicated in the drawings, such body or inner portion being covered in by an outer portion *b*, of filaments or threads of cooked whole wheat, a glutinous grain. The addition of the glutinous filaments is designed to provide means to bind together and in form the threads of corn, which are very tender and fragile being practically devoid of gluten, and would not hold together in the desired form of a biscuit or cracker without some binder, for which the wheat is well adapted. In the manufacture of a composite filamentous biscuit or cracker of this kind, a layer of binding threads of wheat may be placed upon a receiver, such threads being disposed in parallel relation to each other. Upon this layer may be placed layers or filaments of

the filling or body portion of the article, and upon these the upper layer of the binding threads may be laid. A body of threads of grain so formed will in this way have component layers consisting of filaments of corn and filaments of wheat, all in substantially parallel relation to each other and so disposed that the fragile filaments of corn are between the layers of wheat filaments. The body can now be divided into biscuits by means of pressing or pinching cutters which cause the filaments to be forcibly brought together at the outlines of the biscuit to effect adherence of the wheat filaments through their gluten, and thereby to bind the biscuit in form.

After the article is formed in proper shape, such as may be desired, it is designed to be dried or baked in such manner as to cause the binding to become fixed, and to give suitable rigidity to the biscuit.

What I claim as my invention and desire to secure by Letters Patent is:

1. An article of food consisting of a biscuit comprising a mass of inner substantially parallel starchy and brittle filaments having interspaces between the filaments and, surrounding said mass of inner brittle filaments, a covering of tougher or glutinous material in which the ends of the inner filaments are embedded and secured.

2. An article of food consisting of a biscuit comprising a mass of inner starchy and brittle filaments and a covering of tougher or glutinous filaments surrounding said inner mass of filaments and having a binding connection at the outlines of the biscuit to secure the inner filaments and bind the biscuit in form.

In testimony whereof I affix my signature, in presence of two witnesses.

EDWARD W. ANDERSON.

Witnesses:

HERBERT C. EMERY,
GEORGE M. ANDERSON.