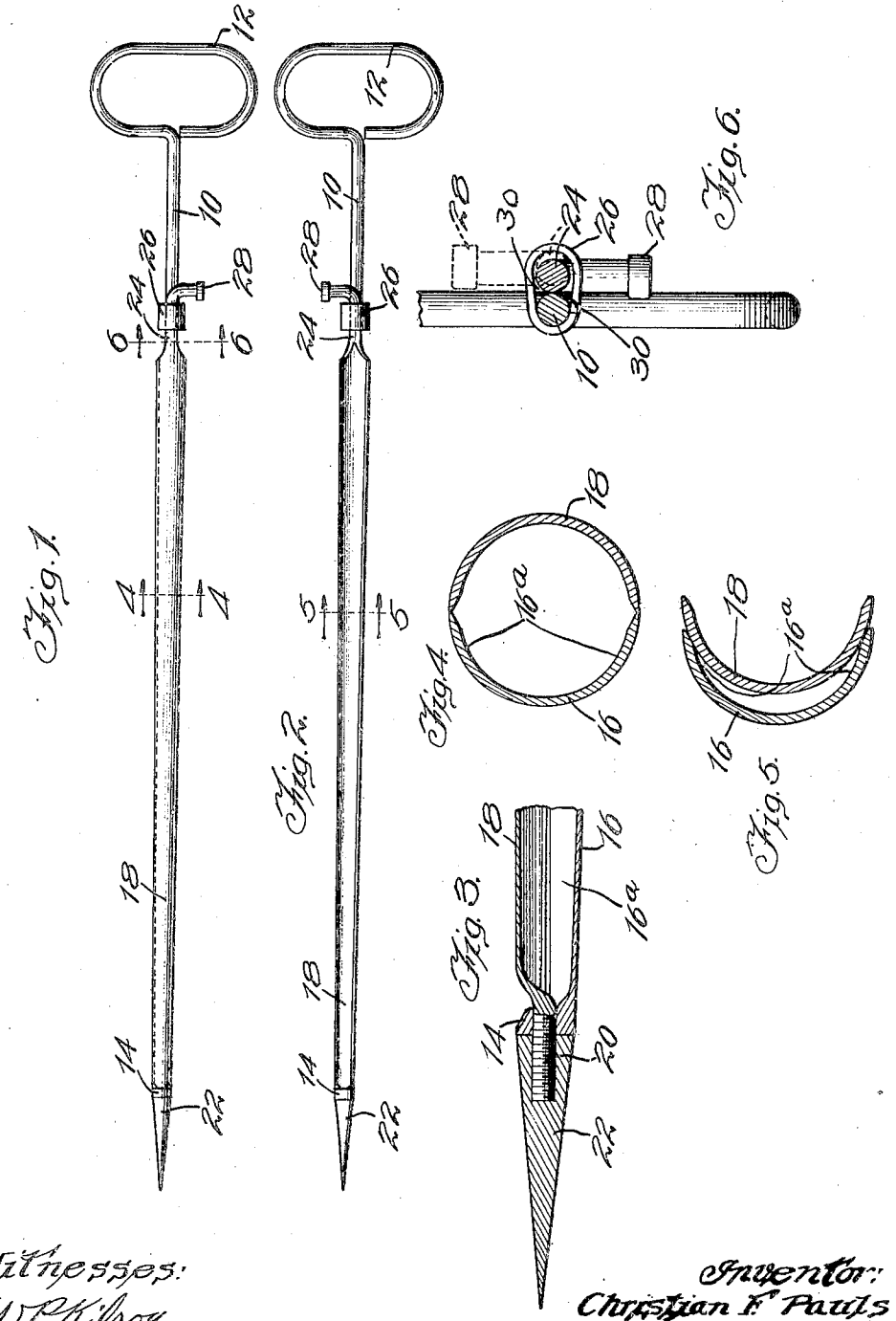
C. F. PAULS.

SEASONING INSTRUMENT.

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1,083,940. Patented Jan. 13, 1914.



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SEASONING INSTRUMENT.

1,083,940. Specification of Letters Patent. Patented Jan. 13, 1914.

Application filed November 23, 1912. Serial No. 733,083.

To all whom it may concern:

Be it known that I, CHRISTIAN F. PAULS, a citizen of the United States, residing at Chicago, in the county of Cook and State of Illinois, have invented a certain new and useful Improvement in Seasoning Instruments, of which the following is a specification.

This invention is an instrument by which any solid substance, preferably one more or less granular, such as salt and the like, may be inserted and left within any material, generally some type of eatable meat which is perforable by the instrument. In other words while the invention is used primarily by butchers and market men for inserting more or less granular seasoning or curing material inside of comparatively large bodies of meat, it may be used for treating or curing other articles without departing from the broad principle of the invention.

The object of the invention is to provide a device of the class described which can be very easily and cheaply made, handled, and operated, without being readily liable to get out of order.

The invention consists in receptacle of greater or less length adapted to be filled with curative or seasoning material and inserted within the body to be seasoned or cured and there opened in such a way as to leave the seasoning material within the body to be seasoned or cured, while the instrument itself is withdrawn from the body.

More in detail it consists in a device which leaves the seasoning material along substantially the entire length of the opening in the material to be seasoned, and in other features and details which will be more fully described and claimed hereafter.

In the drawings Figure 1 is an exterior view of an instrument illustrating this invention in its preferred form in the position which all the parts thereof assume when the instrument is filled with seasoning material and it is ready to be inserted in the meat or other article which is to be seasoned. Fig. 2 shows the same device as Fig. 1 with the cover moved to the position which it assumes when the instrument has been opened within the article to be cured and is about to be withdrawn therefrom leaving the seasoning material therein. Fig. 3 is an enlarged sectional detail view of the left hand or point end of the device. Fig. 4 is a sectional detail view on the line 4—4 of Fig. 1. Fig. 5 is a sectional detail view on the line 5—5 of Fig. 2. Fig. 6 is a detailed view on the line 6—6 of Fig. 1.

The larger part of the instrument consists in a shaft or rod of metal 10 having at its head or handle end a handle 12 adapted to be grasped by the operator and at the other end an upturned shoulder 14. Intermediate between the ends of the rod and adjacent to this shoulder 14 is an elongated receptacle 16 of any suitable shape and adapted to contain within its central space 16^a the seasoning material and adapted to be closed by any suitable form of cover 18. In the particular case here illustrated the receptacle 16 and its cover 18 in closed position form a cylinder as illustrated in Figs. 1 and 4 but the particular shape of these parts is not material so long as a material space 16^a is formed between the two as described.

The cover 18 terminates at one end in a screw threaded shank which passes rotatively and somewhat loosely through shoulder 14 heretofore described and enters the sharpened point 22 which is adapted to pierce the meat or any other soft material. The opposite end of the cover 18 terminates in a similar shank 24 passing rotatively through a loop or band 26 which is permanently attached to the rod 10 and forms an elongated slot 30 at the side thereof within which the shank 24 may move toward and from the rod 10 sufficientlly so that the operator may, by using the handle 28 on the outer end of the shank 24, rotate the cover 18 from the position shown in Fig. 4 to that shown in Fig. 5 from the full line to dotted line position of Fig. 6. The use of the sharpened point 22 on one receptacle wall and the pivoting of the other receptacle wall thereto is very important as it gives the tool a rigidity and an ability to penetrate the article to be salted or seasoned and also removes the possibility of springing or otherwise spreading the walls of the receptacle apart with consequent loss of contents before the tool has reached unloading position in the article to be seasoned. While the receptacle 16 has been described as covered by member 18, this latter member may be called the receptacle and the member 16 its cover without departing from the invention.

In the operation of the device the mem-

bers 16 and 18 are rotated with reference to each other from the position of Figs. 1 and 3 toward the positions of Figs. 2 and 5 sufficiently to permit the operator to substantially fill the space 16ª with salt, pepper, sage or other material with which it is desired to season meat or the like. The members are then turned back to the position of Fig. 4, in which position the space 16ª is closed and substantially full of seasoning material. While holding the parts by hand so that the cover 18 thus remains in this closed position the operator presses the sharpened point 22 into the article which is to be seasoned to as great a distance as may be desired, usually until the loop 26 is just outside the edge of the article being seasoned. Then the operator takes hold of the handles 28 and 12 and by carefully turning one with reference to the other gets the parts to the position of Figs. 2 and 5 in which position substantially all of the material which was contained within the space 16ª as it entered the article to be seasoned is in immediate contact with the wall of the article of the material and is free from and clear of the receptacle 16 and cover 18 whereupon the operator pulls upon the handle 12 and removes the instrument, thereby leaving this seasoning material inside the wound or opening made by the instrument as it entered the article to be seasoned.

It is found that by inserting seasoning material for ham, tongue and beef sides by this instrument the proper seasoning takes place in approximately one-third the time required where solutions containing the seasoning material are pumped into the article to be seasoned as has heretofore been the practice, and in addition thereto the instrument of this invention does not carry any substantial quantity of air inside the article to be seasoned as is the case where pumping is practised, and in view of this non-insertion of air into the article to be seasoned deterioration of the seasoned article does not take place along the lines of seasoning as in the case of articles seasoned by the pumping process well known in the art.

Of course, different sized tools should be used in seasoning different products, for instance, a smaller and shorter instrument will be needed in the case of tongue than in the case of a pork ham, and a much larger instrument will be needed for seasoning a side of beef. It is also obvious that many variations in form may be made without departing from the spirit of this invention.

By unscrewing sharpened point 22 from the shank 20 and by bending the strap 26 away from the joint 30 all parts may be separated for repair and cleaning.

Having thus described my invention, what I claim as new and desire to secure by Letters Patent, is:

1. In a seasoning device, a receptacle body adapted to be inserted within an article to be seasoned having an opening along substantially its entire length, a cover closing said opening pivotally mounted upon the body portion in bearings located near its opposite ends, the bearing near the forward or entering end being carried by a sharp pointed member, adapted to enter the object to be seasoned, for the purposes set forth.

2. A seasoning device, comprising two semi-circular sections hollowed to make a seasoning receptacle space between them the same being pivoted together near their opposite ends so that they normally fit together to retain seasoning material within said space, the pivot at one end of the device being upon a sharpened pointed member adapted to penetrate the article to be seasoned, and there being handle members for each section of the device located near the opposite pivot, for the purposes set forth.

3. In a seasoning device, a pointed rod made up of two semi-circular sections hollowed to make a seasoning receptacle space between them and normally fitting together so as to retain seasoning material within said space, pivotal connections between said semi-circular sections one located at the point of the rod, the other located near its opposite end, there being sufficient side movement within the respective pivots to permit rotary movement of the sections with reference to each other without interfering with their, in normal position, fitting together to form the receptacle space as described, and means for rotating the sections with reference to each other.

In witness whereof, I have hereunto subscribed my name in the presence of two witnesses.

CHRISTIAN F. PAULS.

Witnesses:
DWIGHT B. CHEEVER,
WILLIAM W. SCOTT.