

A. BEAUSOLEIL.
CHEESE-CUTTER.

No. 191,396.

Patented May 29, 1877.

Fig. 3.

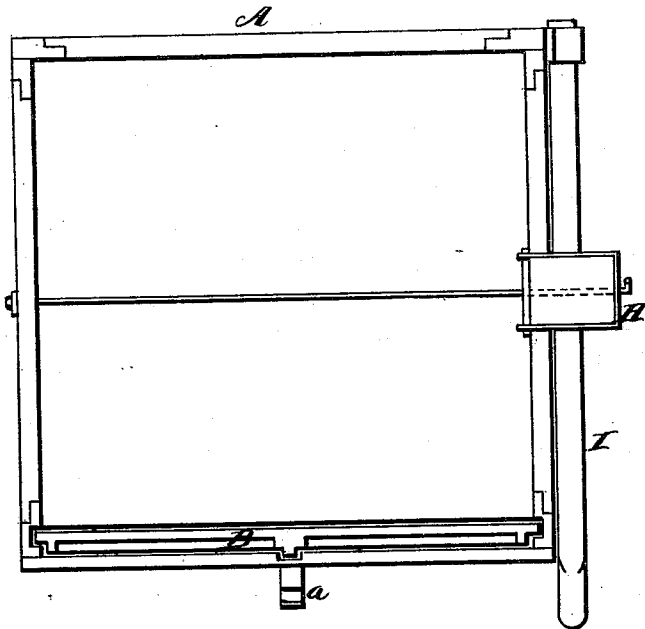
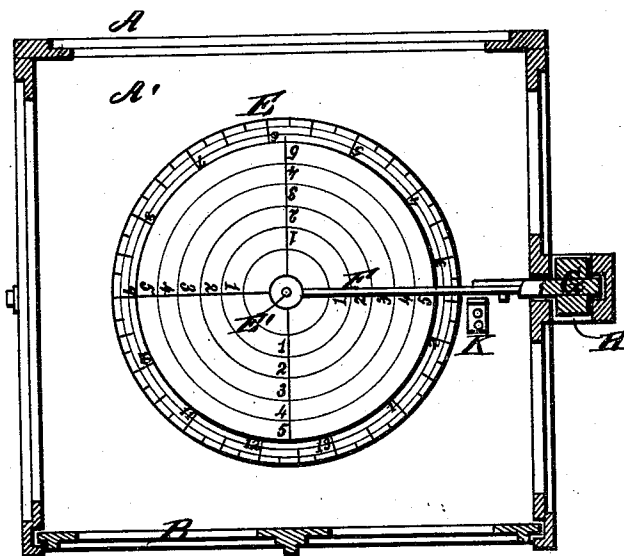


Fig. 4.



WITNESSES

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UNITED STATES PATENT OFFICE.

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IMPROVEMENT IN CHEESE-CUTTERS.

Specification forming part of Letters Patent No. **191,396**, dated May 29, 1877; application filed March 31, 1877.

To all whom it may concern:

Be it known that I, ALFRED BEAUSOLEIL, of the city of Alpena, in the county of Alpena and State of Michigan, have invented a new and valuable Improvement in Cheese-Cutters; and I do hereby declare that the following is a full, clear, and exact description of the construction and operation of the same, reference being had to the annexed drawings, making a part of this specification, and to the letters and figures of reference marked thereon.

Figure 1 of the drawings is a representation of a front elevation of my cheese-cutter, and Fig. 2 is a side view thereof. Fig. 3 is a plan view, and Fig. 4 is a horizontal vertical sectional view of the same.

This invention relates to cheese-cutters, and consists in the construction and arrangement hereinafter particularly set forth.

In the accompanying drawings, A designates a frame cheese-box, and B a vertical sash, closing one of the sides of the same, the said sash being attached to said cheese-box by a tongue-and-groove connection. Said sash is held at will in a raised position by means of a series of ratchets, *b*, formed on its middle upright bar, and a spring-pawl, *a*, which hangs from one of the top bars of said cheese-box. When said sash is raised said pawl rides over said ratchets, offering no impediment, but it automatically engages therewith so as to prevent the descent of said sash. This allows access to the interior of said box, and the withdrawal of the cheese-cake therefrom.

The bottom A' of said cheese-box is raised so as to leave a space, C', between it and a cross-beam, C, which comes next to the ground. This space is housed in, except at the side, under sash B, where an opening is left, so as to allow the operator to reach and turn a capstan, D, having fixed spokes or handles *d*, which is arranged within said space, and journaled in said bottom A' and beam C. The shaft of said capstan extends up through the said floor A' and carries a circular cheese-block, E. Said cheese-block is provided in the middle with a pin or small spike, E', which secures the cheese to said block, and is graduated in concentric circles so as to insure

the placing of said cheese-cake thereon in its exact position.

F designates a cheese-knife, which is adapted to be pressed down upon said rotary cheese-block for the purpose of cutting slices from the cheese-cake. Said knife is carried by a block, G, which serves as its haft, and which slides in a vertical guide-way, H, attached to said cheese-box A. Said block is operated by a lever, I, which is linked thereto at its middle by a hanging arm or pitman, J. Said lever is pivoted by one end to said box, and its free end extends beyond the same, near sash B, so as to be conveniently worked. K designates a fixed vertical plate arranged by the side of said knife, and graduated so as to indicate the precise height of the cheese-cake.

The upper face of the cheese-block E is provided with a series of concentric circles, the radii of which increase by indicated graduations, preferably in inches, as clearly shown in Fig. 4.

By this construction a cheese-cake can be readily centered and its diameter determined by placing the cheese-cake so that the circumference of its lower face shall be coincident with one of the concentric circles on the cheese-block, when the pin E' will pass through its center, and the graduations on the face of the block will indicate the radius of the cheese-cake. The radius of the cheese-cake can also be determined by the graduations, preferably in inches, on the cheese-cutter, as clearly shown in Fig. 4.

The periphery of the cheese-block E is also graduated in inches, but it may be graduated, if desired, in degrees, and a pointer, *a*, attached to the base-plate, is employed as an indicator for the circumferential scale of the cheese-holder.

The upright scale K indicates the height of the cheese-cake, the graduated knife extending radially over the cheese-cake or the concentric graduated circles the diameter of the same, and by the employment of tables calculated for different diameters and heights or thicknesses of cheese-cakes, indicating the degree of rotation of the cheese-block for each diameter and thickness of cheese-cake, any desired number of pounds or fractions of a

pound can be cut off by the cheese-cutter by rotating the cheese-block to the point indicated by the table.

I am aware that a rotary cheese-block having a series of concentric circles on its upper face is not new, and I am also aware that a circular cheese-block having a graduated circumferential edge has heretofore been employed, and I therefore lay no claim to such devices.

What I claim as new, and desire to secure by Letters Patent, is—

1. A graduated cheese-knife extending radially across a cheese-block, in combination with a fixed block, K, having a vertical scale, whereby the diameter and thickness of a cheese-cake can be determined, substantially as described.

2. The rotary cheese-block E, provided with a central pin, E', concentric graduated circles on its upper face, and a graduated circumference, in combination with the pointer *a*, graduated scale K, and cheese-cutter F, substantially as described, and for the purpose set forth.

3. The combination of sash B, having ratchets *b*, with spring pawl *a* attached to box A, substantially as and for the purpose set forth.

In testimony that I claim the above I have hereunto subscribed my name in the presence of two witnesses.

ALFRED BEAUSOLEIL.

Witnesses:

JOHN TINDALL.

J. F. MCSWEEN.