# J. E. Dow,

## Bread Cutter,

No. 46,224. Patented Feb. 7, 1865.

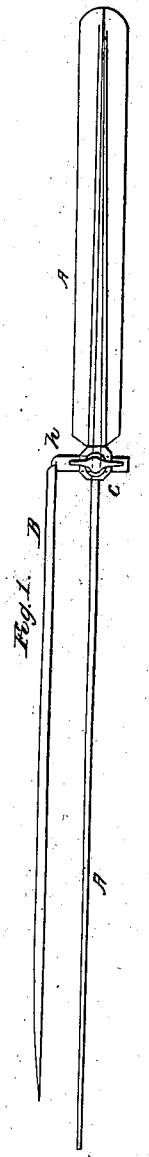



Fig. 1.

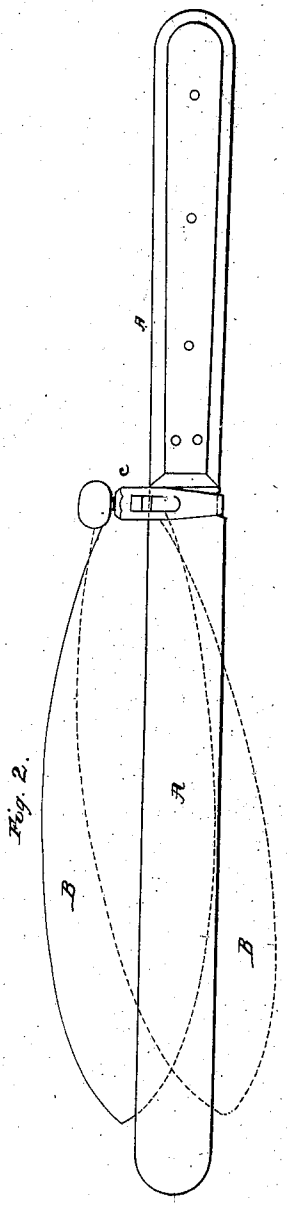



Fig. 2.

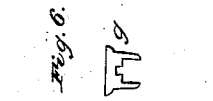



Fig. 5.

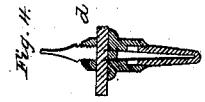



Fig. 4.

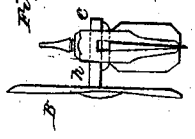



Fig. 3.



Fig. 6.

Witnesses
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# UNITED STATES PATENT OFFICE.

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## IMPROVED BREAD AND MEAT SLICER.

Specification forming part of Letters Patent No. 46,224, dated February 7, 1865.

*To all whom it may concern:*

Be it known that I, JOHN E. DOW, of Boston, in the county of Suffolk and State of Massachusetts, have invented a new and Improved Bread and Meat Slicer; and I do hereby declare that the following is a full and exact description thereof, reference being had to the accompanying figures or drawings respectively marked and lettered, making a part of this specification.

Figure 1 is a top view of the slicer, showing the knife A, the clamp *c*, and the plate B attached thereto. Fig. 2 is a side elevated view of the same, the red line showing the position of the plate when left free to move on the pivot attaching it to the shank, and the dark line when the blade of the knife is brought down on the board or table. Fig. 3 is a front end view of the same, showing the shank *h* attached to the plate and secured in the clamp, and also the corrugated edges of the plate. Fig. 4, *d* is a section through the clamp. Fig. 5, *e* is a section of the clamp-frame removed. Fig. 6, *g* is an elevation of the clamp-plate.

Now, in order to make others better understand and use my invention, I will proceed to describe its several parts and mode of use.

By referring to Figs. 1 and 2 in the accompanying drawings it will be perceived that the slicer is but a common carving-knife, A, with the attachments thereto. Indeed, any knife suitable for slicing bread or meat may be used. In Figs. 1, 2, and 3, is exhibited the plate B, which guides the knife and supports the slice cut off. It is made of steel or any other metal or material suitable for the purpose, and must be of sufficient thickness to make it stiff; and, in order to secure the same stiffness with less thickness of plate, I corrugate the edges slightly outward to near the point. This has the twofold effect of giving stiffness and rendering the edges less liable to scratch. The end of the plate next to the shank is slotted about three-quarters of an inch to allow the shank to play that distance. The plate is riveted to the shank in the manner seen in Fig. 3, not firmly, (though it may be,) but so as to allow the same to take the positions as seen in the red and the dark lines in Fig. 2. The effect of this is, when the slicer is used, the lower edge of the plate falls below the blade of the knife, as seen in the red line, and when it falls on the board, as seen in the dark line, the knife having passed through the bread, it secures the slice cut off, which, by turning the slicer horizontally, may be laid on its place of reception without applying the hand to it.

The shank *h* may be fastened to the plate on either or both sides of it. It is made of steel, or other material answering the purpose, and is bent at right angles, as seen in Figs. 1 and 3, where it is fastened onto the plate, as before described. The clamp *d*, and clamp-frame removed, E, may be readily understood by referring to Figs. 4 and 5. Reference may be had also to Fig. 6 for a description of the clamp-plate *g*, though the effect of it is to secure more firmly all the parts of the clamp and the blade.

Now, in order to prepare the slicer for use, I elevate the screw of the clamp and adjust the clamp-plate in its place. I then pass the blade of the knife through the clamp, pressing the clamp-plate down upon the back of the knife. I then pass the shank through the clamp and bring down the screw to secure the same, and the slicer is ready for use.

The practical advantage of this invention readily suggests itself. Meat and bread, as commonly brought upon the table, are of all thicknesses. Now, by regulating the distances of the plate from the blade of the knife, slices of meat or bread or cake may be cut with uniformity and neatness, which, at least, is very desirable and pleasing in the household economy. When it is necessary to carve meat or fowl, the plate is easily removed and the same knife may be used.

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

The application and arrangement of the slicer in the mode above described, or substantially the same.

JOHN E. DOW.

Witnesses:

J. L. NEWTON,

WM. S. GARDNER.