

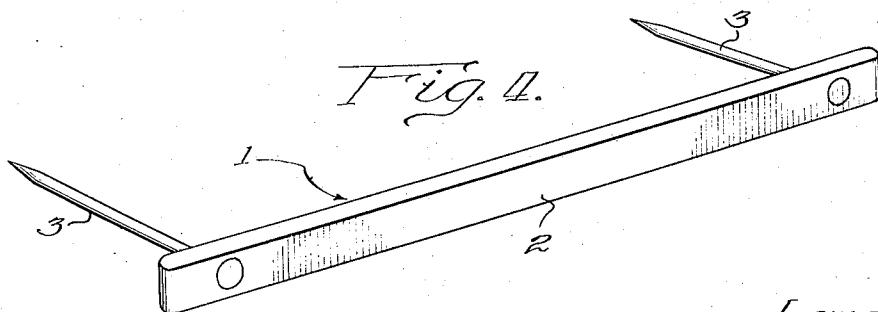
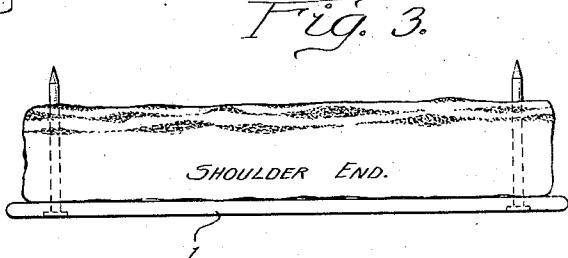
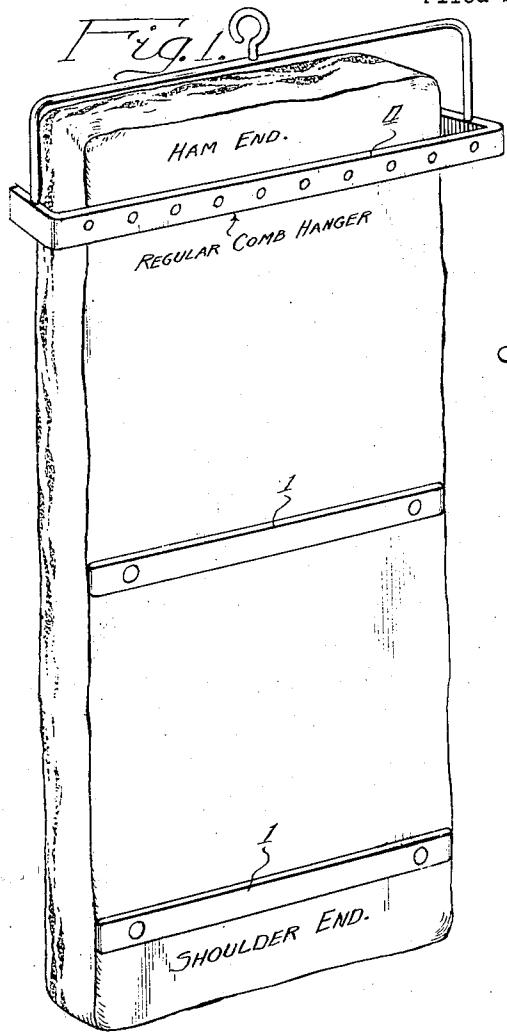
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BACON TREATING

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UNITED STATES PATENT OFFICE

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BACON TREATING

Application filed September 10, 1928. Serial No. 305,115.

This invention relates to the meat packing industry and especially to methods and means for the treatment of animal bellies or bacon. When such parts are smoked there is a tendency for the lean side to contract, especially when skinned bellies are used, causing the same to warp or curl. As a result of such curling, the appearance is less attractive, the slabs do not pack well, and moreover the bacon does not slice so well, especially in a machine, as when the slab lies flat.

The main objects of this invention are to provide a simple and effective method and means adapted to hold the lower or shoulder part of the bacon against curling, as also the middle part, when the bacon is suspended by a regular comb hanger from the ham end for smoking; to provide readily attachable and removable means of simple and inexpensive construction for this purpose; and to provide such means adapted also for attachment to a curled smoked slab for straightening and holding it flat while it chills and sets.

An illustrative embodiment of this invention is shown in the accompanying drawings in which:

Figure 1 is a perspective view of a slab of skinned bacon straightened out flat, ready for smoking, and so held by means of a regular comb hanger and a plurality of holders embodying this invention. It appears thus also after smoking.

Fig. 2 is an end view of a slab of bacon showing its natural curled shape as it would come from the smoke house, if not held flat while being smoked.

Fig. 3 is an end view illustrating how such a slab appears when held flat by the device of this invention and as it appears when smoked, and even after the holders are removed.

Fig. 4 is a perspective view of a simple straightening holder, such as shown in Figs. 1 and 3.

In the construction shown in the drawings, the device 1 of this invention comprises a straight bar 2 of sufficient length to extend across the bacon, especially at the shoulder end, in combination with a pair of transverse end brads or spikes 3 adapted to pierce the

the edges of the bacon when the latter is spread out flat.

When a slab of bacon is to be smoked, a regular comb hanger, as shown at 4, is applied to the ham end as usual and a holder 1 is secured to the shoulder end as shown in Fig. 1. Preferably a second holder 1 is applied to the middle part of the bacon. If desired, more of these holders may be applied medially as will be understood. These straighteners 1 may also be applied to curled smoked bacon to straighten the slabs and hold the same flat while chill setting. The shaded side of the belly in Figs. 2 and 3 is the lean side, and the other side, the unshaded side in these figures, is the skinned side, to which one of the flattening bars is shown applied in Fig. 3.

When the bacon comes from the smoke and has been chilled the comb and holders are removed and the slab remains set in its flat form, ready for the market, where it commands a better price than a warped or curled specimen, or if sliced immediately the product has a better appearance than slices from curled meat.

The results from use of this invention are that the bacon lies more evenly on the table of the slicing machine, presenting less play in the meat while slicing than when badly warped or curved, and assuring more uniform slices. Another and most important result is that the slices from a straightened belly present a far better appearance than do those from bellies curved at varying degrees, especially in the visible packages now extensively used.

When the bacon is to be sliced for market instead of being sold in slabs, it is preferable to place the holders on the bellies before smoking, as the operation is thus simplified somewhat, and the irregular coloring under the holder bars is not objectionable as it does not show after slicing. Otherwise the straighteners are not put on until the bacon is smoked, as this saves tying up a lot of these attachments and avoids light colored "shadow" lines on the bacon.

Although but one specific embodiment of this invention is herein shown and described,

it is to be understood that some of the details of the construction shown and of the process described may be altered or omitted without departing from the spirit of the invention as defined by the following claim.

I claim:

The method of treating bacon bellies to produce permanent flat slabs of bacon consisting in applying one or more flattening bars across the skin side only of the bellies at intervals to flatten the bellies if curled, piercing the bellies adjacent the side edges thereof by pins extending from and anchoring the bars in position to exert a tension on all of the tissues between the skin side and the lean side, holding the bellies flat against the said bar or bars and preventing the lean side from shrinking and curling for a sufficient period of time to cause the bellies to retain permanently their flat form and then removing the flattening bar or bars and the holding means from the bellies.

Signed at Chicago this 12th day of July, 1928.

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THOS. O'BRIEN.