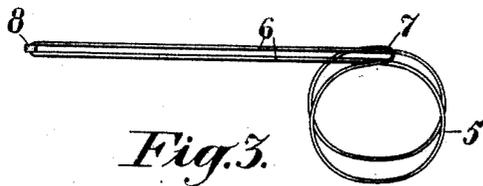
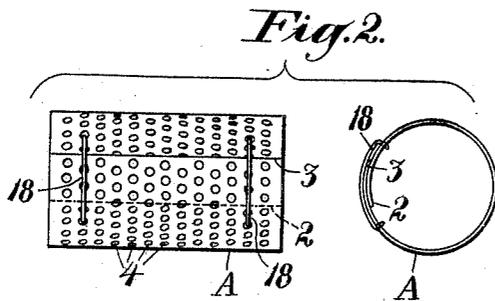
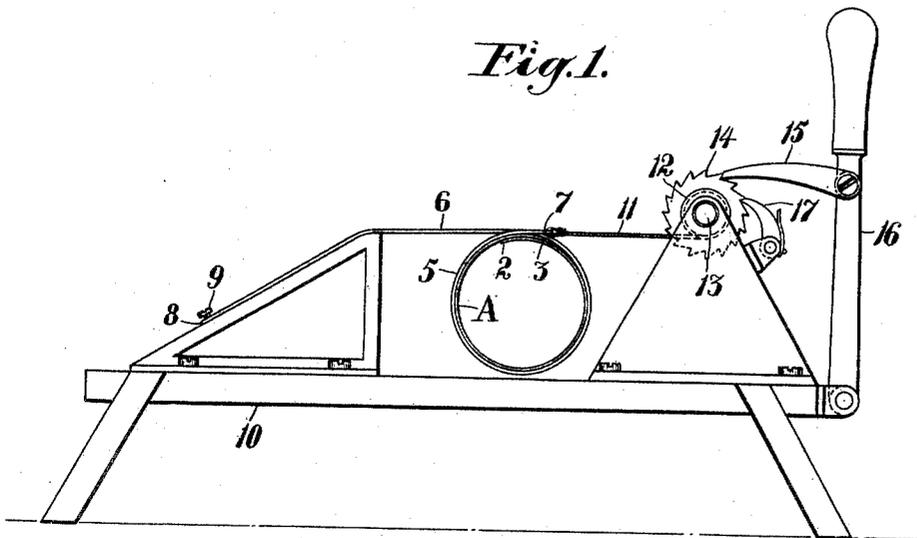


No. 759,451.

PATENTED MAY 10, 1904.

H. A. KURLFINKE.
HOLDER FOR BOILING HAMS.
APPLICATION FILED AUG. 17, 1903.

NO MODEL.



Witnesses:
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UNITED STATES PATENT OFFICE.

HENRY A. KURLFINKE, OF SAN FRANCISCO, CALIFORNIA.

HOLDER FOR BOILING HAMS.

SPECIFICATION forming part of Letters Patent No. 759,451, dated May 10, 1904.

Application filed August 17, 1903. Serial No. 169,724. (No model.)

To all whom it may concern:

Be it known that I, HENRY A. KURLFINKE, a citizen of the United States, residing in the city and county of San Francisco and State of California, have invented new and useful Improvements in Holders for Boiling Hams, of which the following is a specification.

My invention relates to a device which is designed for holding hams during the process of boiling.

It consists of a foraminous cylinder the meeting edges of which are free to move upon each other and within which cylinder the prepared ham is placed, a mechanism by which the cylinder may be contracted, so as to compress the ham within it, and means for retaining the cylinder in its contracted position during the boiling of the ham.

It also consists in details of construction, which will be more fully explained by reference to the accompanying drawings, in which—

Figure 1 shows a means for applying my device. Fig. 2 is a detail of the device. Fig. 3 is a perspective of the binder.

For the purpose of boiling hams it is customary to first remove the bone from the ham, and the ham is then strongly bound together and compressed by cords wound around it or by canvas or other envelop drawn as tightly as possible, so as to hold it in position while being boiled.

It is the object of my invention to provide an improved apparatus for easily binding and compressing the ham and retaining it in position while being boiled and also to retain the juices of the ham and prevent its being unduly dried during the process.

As herein illustrated, A is a container, which in the present case is made of sheet metal, cylindrical in form, having the overlapping edges 2 and 3 unjoined and free to slide over each other, so that the cylinder may be compressed and its diameter reduced. This cylinder is preferably perforated with holes 4 or made foraminous, as shown, and the ham when prepared for boiling is placed within a cylinder.

5 is a device formed of flexible wire adapted to inclose the cylinder and having an ex-

tension, as at 6. This device may be made in any suitable manner. As herein shown, it is double, so that the two parts 6 pass through the bight 7 of the part which surrounds the cylinder, and the end 8 of the part 6 may be attached to any suitable means by which it can be held stationary, such as a stout pin or bolt or other support, as at 9. I have here shown such a support fixed upon a bench or table 10 and so adjusted that the part 6 will be approximately on a level with the top of the cylinder A.

In order to compress the cylinder and cause the edges 2 and 3 to slide over each other until the ham which has been placed within the cylinder is sufficiently compressed, I have shown a cord or similar connection 11, one end of which is fastened to the bight 7 of the inclosing device 5, and the other end of the cord is coiled upon a drum 12, mounted upon a suitably-journaled shaft 13.

14 is a ratchet-wheel fixed upon the drum-shaft 13, and it is operated by a pawl 15, fixed to a fulcrum-lever 16 and having its end engaging the teeth of the ratchet, so that by moving the lever 16 forward the pawl 15 acts to turn the ratchet and wind up the cord 11.

17 is a holding-pawl fulcrumed to the table or other convenient support and engaging the teeth of the ratchet to prevent its turning backward when the lever 16 and pawl 15 are moved for a new advance of the ratchet. By this or equivalent mechanism the drum 12 may be turned and the cord 11 wound upon it, thus pulling upon the loop 7 of the elastic inclosing wires 5, while the port 6 is held stationary by its attachment at 9. This action closes the cylinder by sliding the edges 2 and 3 over each other until the ham has been sufficiently compressed within the cylinder. The perforations in the cylinder allow the fat outer portion of the ham to protrude through these perforations, and thus hold it firmly in place, while exposing a great portion of its surface to the direct action of the liquid in which it is being boiled. This structure I have found also prevents the juices of the ham being lost and the ham rendered hard, as the contact of the water with the outside of the ham will seal its surface. When the cylinder has thus been drawn

together sufficiently, it is secured by means of bent wires 18, having hooks at the ends adapted to enter holes in the cylinder, and thus retain it at any desired degree of compression. When
5 the ham has been cooked, the hooks may be removed, the cylinder allowed to expand, and the ham removed in condition to be carved for use.

Having thus described my invention, what
10 I claim, and desire to secure by Letters Patent, is—

1. A device for holding meat during the cooking operation said device comprising a split jacket of substantially cylindrical form
15 and composed of perforated metal, and having its meeting edges adapted to overlap, and locking-wires having bent ends to engage the per-

forations and retain the jacket at any desired degree of compression.

2. A device for holding meat during the
20 cooking operation said device comprising a flexible sheet of perforated metal adapted to inclose the meat and having its opposite edges brought together in overlapping planes, and locking devices engaging the perforations of
25 the sheet and retaining the sheet at any desired degree of compression.

In testimony whereof I have hereunto set my hand in presence of two subscribing witnesses.

HENRY A. KURLFINKE.

Witnesses:

HENRY P. TRICOU,
S. H. NOURSE.