(No Model.)

J. L. LANDRITH.

ROLLING PIN COMBINED WITH OTHER IMPLEMENTS.

No. 456,042. Patented July 14, 1891.

Fig. 1.

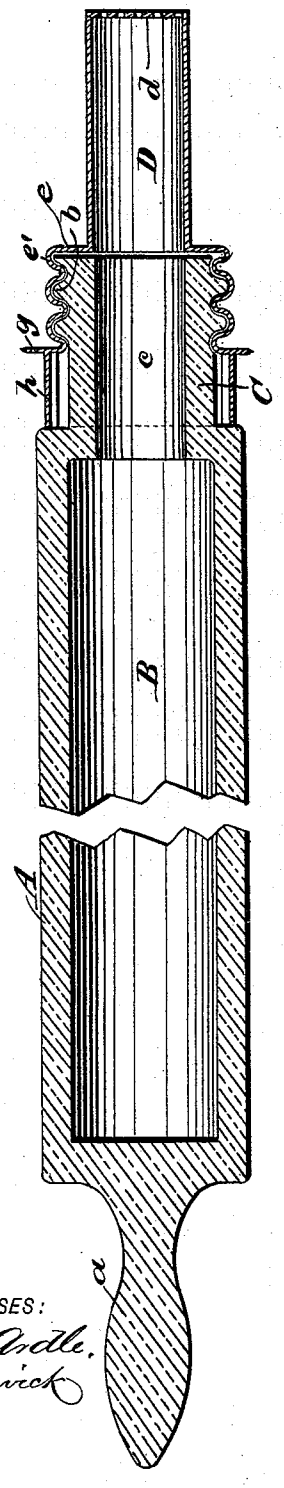


Fig. 3.

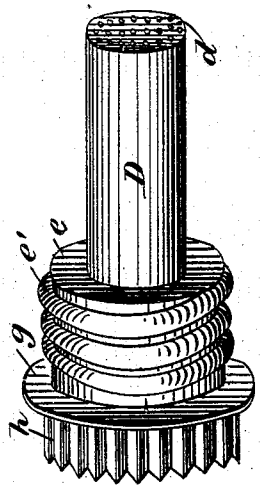
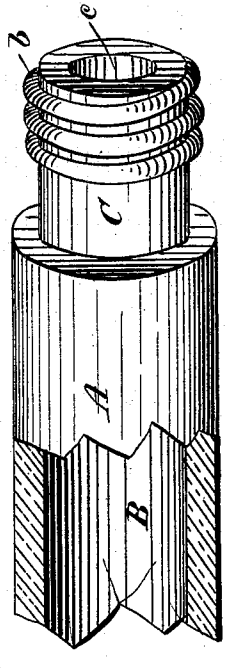


Fig. 2.



WITNESSES:
F. McArdle.
C. Sedgewick

INVENTOR:
J. L. Landrith
BY
Munn & Co
ATTORNEYS

THE NORRIS PETERS CO., PHOTO-LITHO., WASHINGTON, D. C.

UNITED STATES PATENT OFFICE.

JANE L. LANDRITH, OF MARSHFIELD, OREGON.

ROLLING-PIN COMBINED WITH OTHER IMPLEMENTS.

SPECIFICATION forming part of Letters Patent No. 456,042, dated July 14, 1891.

Application filed March 31, 1891. Serial No. 387,119. (No model.)

To all whom it may concern:

Be it known that I, JANE L. LANDRITH, of Marshfield, in the county of Coos and State of Oregon, have invented a new and Improved Rolling-Pin Combined with other Implements for Bakers' Use, of which the following is a full, clear, and exact description.

This invention relates to a novel rolling-pin for bakers' use, with which is combined separably a cake-cutter, pie-crimper, and edge-dresser, and a dredge-box for flour, the object being to provide unique and convenient implements of the character indicated and combine them in a compact form, which tools when assembled produce a superior rolling-pin.

To this end my invention consists in the construction of parts and their combination, as is hereinafter described and claimed.

Reference is to be had to the accompanying drawings, forming a part of this specification, in which similar letters of reference indicate corresponding parts in all the figures.

Figure 1 is a broken longitudinal axial section of the parts of the combination implement assembled to form a rolling-pin and a dredge-box. Fig. 2 is an end portion of the rolling-pin broken away, and Fig. 3 is a perspective view of an attachable part of the device.

The main portion A is cylindrical and hollow, of proper length to form a rolling-pin body, the cavity B within affording a capacious flour-receptacle. Upon one end of the rolling-pin body A a handle *a* is integrally formed, and by preference the cylindrical portion and handle are constructed of glass. At the opposite end of the rolling-pin body A the material is reduced in diameter a proper degree, affording a short extension C, which has a projecting screw-thread *b* formed on its exterior near the free end. The extension C is axially perforated, as at *c*, of a proper diameter, which aperture, intersecting the flour-chamber B, affords a passage to and from the same.

The end portion C is designed to receive and removably retain a handle-piece D, which is constructed to embody other implements. The handle-piece D is formed of sheet metal, preferably tin-plate, cylindrical in shape and of a suitable diameter and length for its use. There is a cap-plate *d* secured upon the free end of the handle-piece D, having spaced perforations formed in it throughout its area, that are utilized for the graduated discharge of flour from the chamber B.

A diametrical enlargement *e* is formed upon the inner end portion of the handle-piece D, said part having a screw-thread *e'* produced on its sheet-metal wall by proper means, which wall, being bent into shape, has a corresponding screw-shaped channel produced thereby upon its inner surface, which affords a nut of proper diameter and pitch of thread to freely engage the male thread *b* on the roller extension C.

The threaded enlargement *e* has a radial thin flange *g*, formed on or secured to its inner edge, and a fluted short band or ring *h* is concentrically affixed by one end to the side surface of the flange. A sufficient internal diameter is given to the fluted ring *h*, to allow it to slide over the thread *b*, so that the internal thread on the enlargement *e* will be permitted to engage the exterior thread *b* when the parts are assembled and the handle-piece D rotated in the proper direction.

It has been ascertained by practice that a smooth vitreous surface on a rolling-pin produces the best results in the manufacture of pastry-crust, as it is non-absorbent, cooler, and does not retain the dough which is liable to stick to rolling-pins made from wood.

In use there is a charge of flour placed in the roller-body and the handle-piece D screwed upon it. The rolling-pin can then be used in the ordinary way to manipulate the dough into form for pastry-crust, and should there be flour needed to facilitate the operation this can be instantly sprinkled upon the batch of dough without releasing the rolling-pin simply by inverting the handle-piece D and shaking the rolling-pin body to discharge flour through the foraminated cap-plate *d*.

When it is necessary to trim the excess of dough from the edge of a pie-plate containing a pie which is ready for such a finishing operation, the handle-piece D is removed from the pin-body A and grasped in the right hand, the pie-plate resting upon the extended left

hand of the operator. The thin flange *g* is now brought into contact laterally with the peripheral surface of the circular disk or pie-plate and the latter dexterously rotated by a twist of the left wrist, so as to cause the flange to shear the excess of pastry-crust from the pie, the fluted ring *h* impressing or "crimping" the pie edge at the same time the cutting operation is in progress.

The free edge of the fluted ring *h* is in serpentine or zigzag form, and, being comparatively sharp, is adapted to cut cake-dough that has been rolled into form, producing a serrated edge on the pieces thus rapidly and similarly formed.

Having thus fully described my invention, I claim as new and desire to secure by Letters Patent—

1. A rolling-pin comprising an elongated hollow vitreous cylindrical body having an integral axially-projected handle at one end and the opposite end portion of the body reduced cylindrically, axially apertured, and externally threaded to receive a detachable handle, substantially as described.

2. A hollow rolling-pin provided with an integral handle and a detachable handle of sheet metal, which latter has a foraminated cap-plate on its outer end and an enlarged portion internally threaded to engage a threaded reduced end portion of the rolling-pin body, substantially as described.

3. A removable handle for a rolling-pin, comprising a sheet-metal cylindrical handle-piece closed at its outer end by a foraminated cap-piece enlarged diametrically on its opposite end, that is internally threaded to engage an external thread on the reduced end portion of the rolling-pin, a radial flange on the enlarged end portion of the handle-piece, and a fluted ring on the radial flange, which ring is concentric with the handle-piece, substantially as described.

4. A rolling-pin having a detachable handle that is provided with a radial cutter for trimming the edge of a pie, substantially as described.

5. A rolling-pin having a detachable handle that is furnished with a fluted ring projecting therefrom and adapted to crimp the edge of a pie or cut cakes from sheet-dough, substantially as described.

6. A rolling-pin handle made of sheet metal having a foraminated cap on one end, an internal thread on its body, a radial cutting-flange thereon, and a concentric fluted ring on the flange, substantially as described.

7. A combination implement embodying a rolling-pin, a dredge-box, a pie-trimmer, and a pie-crimper that is also a cake-cutter, substantially as described.

JANE L. LANDRITH.

Witnesses:
JAMES RICHMOND,
ISAAC LANDRITH.