No. 635,840. Patented Oct. 31, 1899.

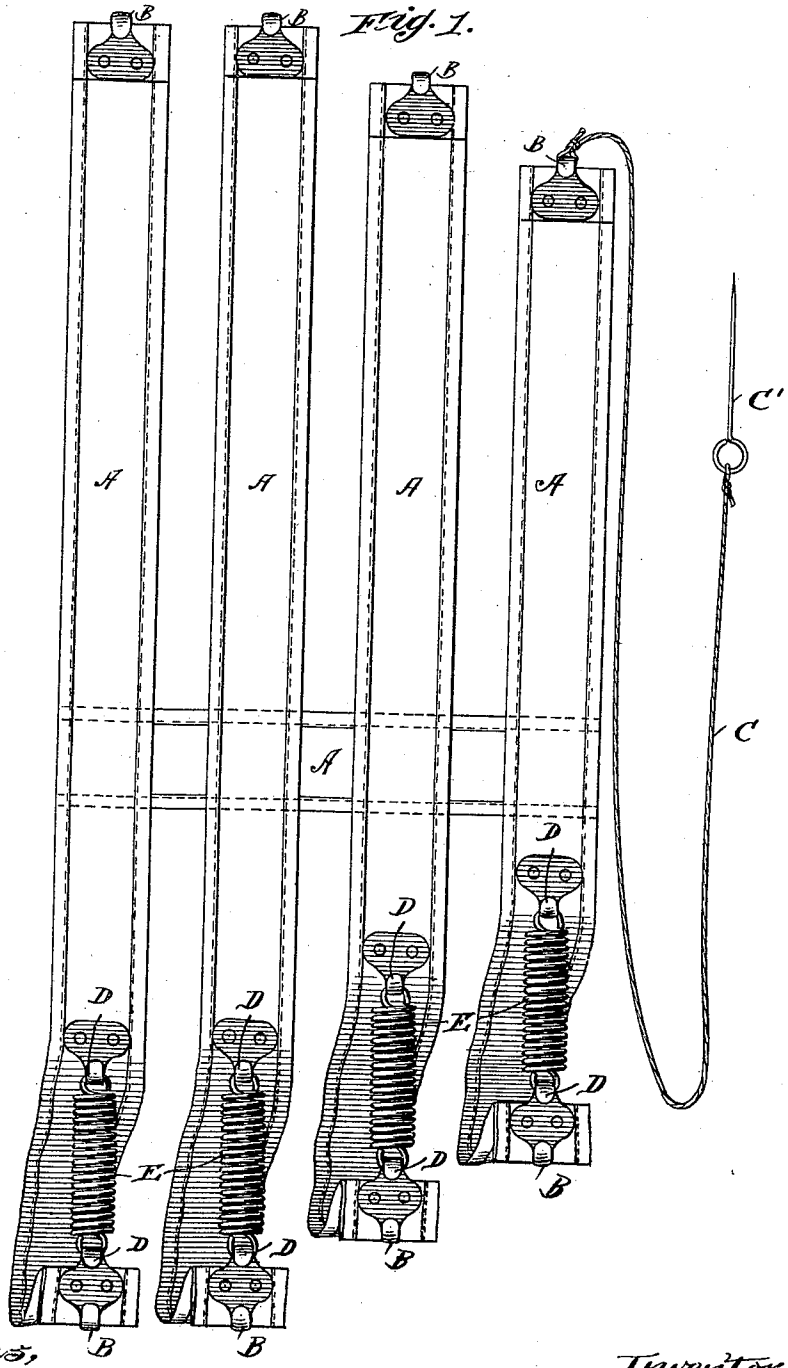
J. BIMM.

WRAPPER FOR HAMS.

(Application filed Aug. 14, 1899.)

(No Model.) 2 Sheets—Sheet 1.

Fig. 1.



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

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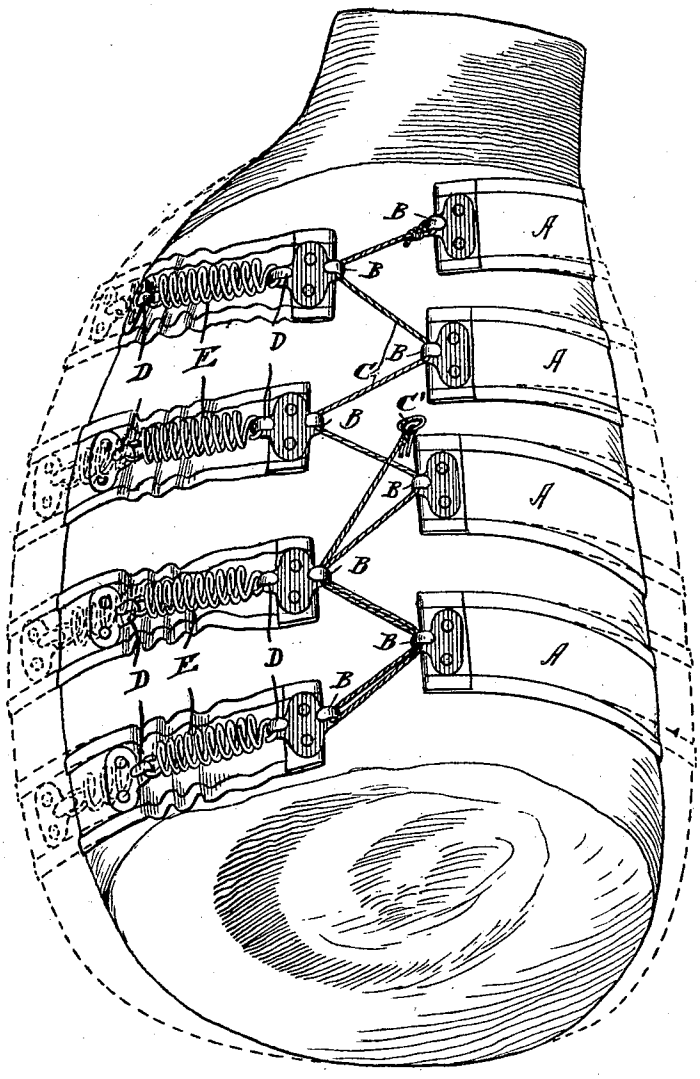
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(No Model.) 2 Sheets—Sheet 2.

Fig. 2.



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UNITED STATES PATENT OFFICE.

JOHN BIMM, OF ROCKFORD, ILLINOIS.

WRAPPER FOR HAMS.

SPECIFICATION forming part of Letters Patent No. 635,840, dated October 31, 1899.

Application filed August 14, 1899. Serial No. 727,232. (No model.)

To all whom it may concern:

Be it known that I, JOHN BIMM, a subject of the Emperor of Germany, residing at Rockford, in the county of Winnebago and State of Illinois, have invented certain new and useful Improvements in Self-Tightening Cooking-Stays for Boneless Meats, of which the following is a specification.

My invention relates to a combination of devices contrived to retain boneless meats in compact form while the same are undergoing the process of cooking and cooling; and it consists, essentially, of a flexible wrapper, means for connecting the ends thereof together, and take-up springs for rendering the wrapper taut while the operations of cooking and cooling are going on.

Referring to the accompanying drawings, which form a part of this specification, Figure 1 is a plan view of a cooking-stay embodying my improvements. Fig. 2 is a side view of the same operatively applied to a ham with the bones removed therefrom.

Like letters of reference indicate corresponding parts throughout both views.

A is a flexible wrapper formed of any suitable fabric, preferably strong white canvas, fashioned of a single piece of material or of several pieces or strips arranged in any desired manner, the arrangement thereof not being essential.

B are lacing-hooks secured to the ends of the flexible wrapper A.

C is a flexible lace for engaging and securing together the lacing-hooks B.

C′ is a pin connected with the lace C to make fast the free end thereof.

D are hooks whereby the take-up springs, described hereinafter, are attached to the flexible wrapper A of the stay in any suitable manner.

E are take-up springs, normally considerably shorter than the distance between the corresponding pairs of hooks D when the wrapper A is extended full length, to which they are attached by their ends. The practical effect, obviously, of the employment of the take-up springs E is to render the wrapper A longitudinally extensible and elastic within the operative limits of such springs.

Boneless meats, and particularly smoked boneless meats, such as hams and shoulders, are deprived of much of their finest flavor by cooking unless they are constantly retained in compact masses while such cooking is in process.

My cooking-stay affords cheap and practicable means of retaining boneless meats in compact form while they are being cooked and solidified by cooling after cooking.

Fig. 2 represents a ham having the bones removed therefrom, to which my cooking-stay is operatively applied. The dotted lines therein indicate the dimensions of the ham and the positions of the various parts of the stay before the ham was cooked. As the operation of cooking went on, followed by that of cooling, the ham shrunk to the dimensions indicated by solid lines, being constantly retained in compact form while such cooking and cooling were in process by the flexibility of the wrapper A and the resiliency of the take-up springs E.

Meats cooked and cooled in the manner above indicated not only develop and retain a finer flavor than those cooked and cooled in the usual way, but they are much more presentable in appearance and can be more advantageously carved and served because of their compact and solidified form.

After using the stay the take-up springs E should be detached from their hooks D, and the wrapper A thereof should be thoroughly cleansed by washing, when it will again be ready for use.

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

1. In a self-tightening cooking-stay for boneless meats, in combination, a flexible wrapper formed of any suitable fabric, take-up springs rendering the wrapper taut, while in use, and means for connecting the ends of the flexible wrapper, substantially as and for the purpose specified.

2. In a self-tightening cooking-stay for boneless meats, in combination, a flexible wrapper formed of strips of some fabric, the take-up springs rendering the strips of the wrapper constantly taut, while the stay is in use, and means for connecting the strips composing the wrapper, substantially as and for the purpose specified.

3. In a self-tightening cooking-stay for boneless meats, in combination, a flexible

wrapper formed, preferably, of substantially parallel strips of canvas, lacing-hooks secured to the ends of the same, a flexible lace for engaging and securing together the lacing-hooks, and take-up springs rendering the strips, composing the wrapper, constantly taut while in use, substantially as and for the purpose specified.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

JOHN BIMM.

Witnesses:
L. L. MORRISON,
NELLIE BUNKER.