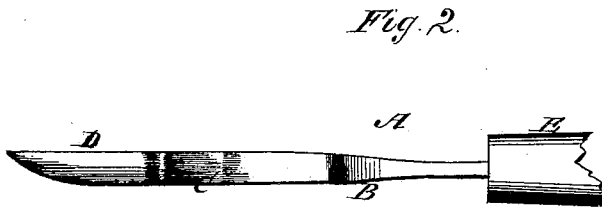
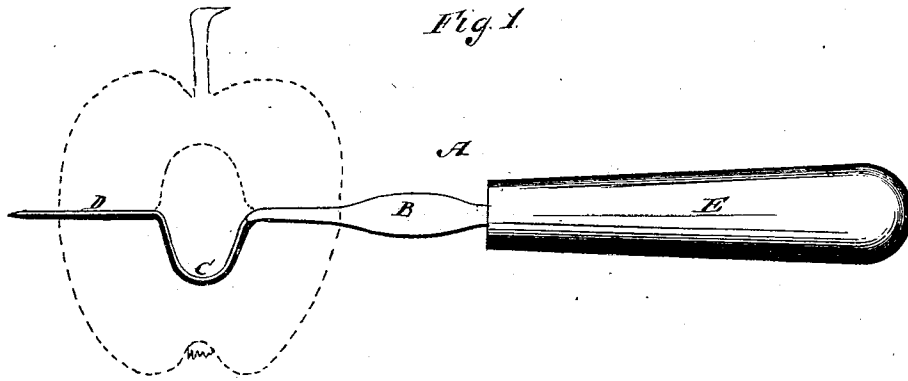


A. L. HARRIS.
FRUIT CORING KNIFE.

No. 104,954.

Patented July 5, 1870.



Witnesses:
Alex. F. Roberts
Geo. W. Mabee

Inventor:
A. L. Harris
PER *Munnell & Co.*
Attorneys.

United States Patent Office.

ALFORD L. HARRIS, OF KENT, OHIO.

Letters Patent No. 104,954, dated July 5, 1870.

IMPROVEMENT IN FRUIT-CORING KNIFE.

The Schedule referred to in these Letters Patent and making part of the same.

To all whom it may concern:

Be it known that I, ALFORD L. HARRIS, of Kent, in the county of Portage and State of Ohio, have invented a new and useful Improvement in Fruit-Coring Knife; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawing forming part of this specification.

This invention relates to a new and useful improvement in a knife for coring apples and similar fruit for drying or cooking, whereby time and labor, as well as fruit, are saved; and

It consists of a knife with a bow or curve in the blade, as will be hereinafter more fully described.

In the accompanying drawing—

Figure 1 represents an edge view of the knife, showing the bow or curve, and the method of its application.

Figure 2 is a side view of the same.

Similar letters of reference indicate corresponding parts.

It is well known that, in coring apples with the common straight-bladed knife, quite a large portion of the apple is wasted or taken away with the core.

Apples for cooking or drying are quartered for this kind of coring, and each quarter must be separately handled; and, if the work of coring is well executed with a straight-bladed knife, the quarter must be turned end for end. In this case, even, a large per-

centage of the apple is wasted, to say nothing of the time and trouble expended in the operation.

By simply paring and halving the apple, the core may be neatly taken out, and in the most expeditious manner with my improved coring-knife.

In preparing quinces and pears for preserving or canning, this knife can be used to the best advantage.

A is the coring-knife.

B is the finger-piece.

C is the bow or semicircular edge for taking out the core.

D is the straight point, which acts as a guide in coring.

E is the handle.

To use the coring-knife to the best advantage, the apples, pears, or quinces, should be only halved, when the core may be removed without waste, and in the neatest and most expeditious manner.

Having thus described my invention,

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

As a new and improved article of manufacture, the fruit-corer A, constructed substantially as described and for the purposes set forth.

ALFORD L. HARRIS.

Witnesses:

D. L. ROCKWELL,
I. ARCHER.