(12) **United States Patent**
Glass

(10) **Patent No.: X8002**
(45) **Date of Patent: Feb. 6, 1834**

(54) **CUTTING SAUSAGE MEAT**

(76) Inventor: **Valentine Glass**

Valentine Glass of Washington County Maryland

Letters Patent

The Schedule referred to in these Letters Patent and making part of the same containing a description in the words of the said Valentine Glass himself of his improvement in the machine for cutting Sausage meat.

To all to whom these presents shall come. Be it Known that I Valentine Glass of Washington County and State of Maryland have invented a new and useful machine & improvement for cutting Sausage or mince. and that the following is a full and exact description of the construction & operation of said machine as invented by me. First I construct an oblong squared timber of any dimensions consisting of five pieces which form the bottom of the whole frame, upon the cross pieces at the two ends of this frame I raise two upright posts of from 14 to 20 inches in height, into the tops of which posts are mortised two pieces of squared timber running with the longest part of the square forming the top of the whole frame. in the centre of these pieces across the smallest diameter of the square is mortised a cross piece from 4 to 6 inches. into which is fastened the centre upright post thro which the iron shaft of the horizontal wheel runs which iron shaft rests on and runs in a gudgeon fastened on the centre cross piece of the bottom frame. this centre upright post is squared timber 4 to 6 inches and rests within half an inch at its lower end on the centre of the horizontal cog wheel on the bottom of the tub. into this part on two opposite squares are let in the ends of the iron shaft of two perpendicular cog wheels, the other ends of these shafts let into a cross piece fastened into the upright outside posts of the whole frame. The bottom of the tub is of solid wood with the grain upwards, and in the centre it projects upwards 1½ inch made circular around which projection is an iron band, and on the top of this projection is fastened an iron cog wheel, which is operated on by the crank or master wheel and which operates on the two perpendicular cog wheels on the two opposite squares of the centre post. thro the centre of these cog wheels runs an iron shaft, on the ends of which rest the circle of the tub in a circular head of wood accurately turned, to which head I attach

two circular Knives, by securing them on the circular head, the cutting edge of the Knives projecting at least one & half inch beyond the head of the iron. these Knives, operating perpendicular present their cutting edge to the bottom of the revolving tub, to the outer circle of this bottom of solid timber forming the bottom of the tub are attached the staves of the tub like an ordinary constructed tub. The iron shafts to which are attached the perpendicular wheels and the Knives are operated on at the outer end by a piece of iron pressing on the shaft. The upper end of this iron is kept down by an iron spring. so that if any bones, or hard substances go under the Knives, the shafts must yield, and the Knives thrown up and the inner end of these shafts is kept down by a piece of iron sliding on the centre posts, and kept down by a screw thus preventing the perpendicular cog wheels from being thrown out of the horizontal wheel.

On the one side of the bottom frame I raise two perpendicular pieces of squared wood made from 7 to 8 inches in height and a cross piece mortised on the top for receiving the shaft to which a common crank is attached at the outer end and to the inner end is attached a perpendicular cog or master wheel, which operates on the horizontal cog wheel fastened to the bottom of the tub the end of the shaft working in a gudgeon fastened to the centre upright post. When the crank is operated on the master wheel operates on the horizontal cog wheel which being fastened to the bottom of the tub and connected with the two small perpendicular wheels on whose shafts the Knives are fastened of course the whole tub and Knives revolve and operate on the meat which is cut in small pieces and thrown into the tub. To prevent the centre upright post from giving way when the machine is in motion, I have fastened to one of the cross pieces forming the top of the frame a piece of iron of a half moon, whose base are is secured on the upright post and into which the shafts of the crank works.

In order to keep the meat under the Knives I have placed a piece of iron hook near the centre or horizontal wheel fastened to a small piece of wood let down from the top of the frame to near the bottom of the tub, this throws the meat from the centre and another wooden

for a let down from the cross piece of the top frame near the staves of the tub throws the meat towards the centre, thus keeping it under the rings. To keep the rings clean and prevent them sticking I simply use a wooden comb let down from the top of the frame and projecting between the rings to prevent the meat from being thrown over the top of the tub I fasten in one of the outside upright posts a piece of thin board which rests on the top of the tub and is sawed out to that on the inside of the top it projects downwards several inches

Valentine Glass

Witnesses
Wm Brentler
Joshua Grimes

(1022 words)

(Granted Feb. 6. 1834)