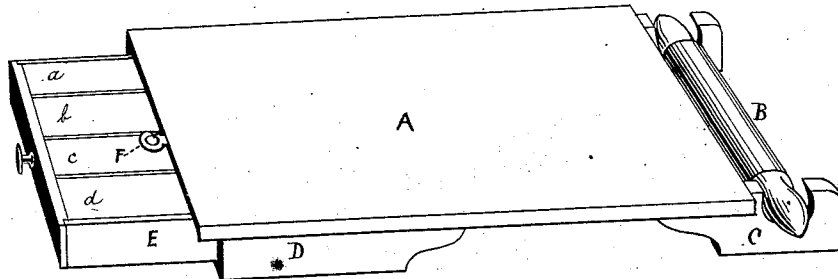


A. GURNEY.
Pastry-Boards.

No. 157,283.

Patented Dec. 1, 1874.



Witnesses,
H. E. Matcalf,
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Inventor
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Att'y.

UNITED STATES PATENT OFFICE.

ALFRED GURNEY, OF NEWBURYPORT, MASS., ASSIGNOR, BY MESNE ASSIGNMENTS, OF ONE-HALF HIS RIGHT TO ROBERT H. PIPER, OF SAME PLACE.

IMPROVEMENT IN PASTRY-BOARDS.

Specification forming part of Letters Patent No. **157,283**, dated December 1, 1874; application filed March 6, 1874.

To all whom it may concern:

Be it known that I, ALFRED GURNEY, of Newburyport, in the county of Essex and State of Massachusetts, have invented a certain new and useful Improvement in Cake-Boards, of which the following is a description sufficiently full, clear, and exact to enable any person skilled in the art or science to which my invention appertains to make and use the same, reference being had to the accompanying drawing forming a part of this specification, in which—

Figure 1 is an isometrical perspective view of my improved cake-board.

My invention relates more especially to portable cake-boards; and consists in a novel construction and arrangement of the parts, as hereinafter more fully set forth, by which a neat, cheap, and convenient cake and pastry board is produced.

The extreme simplicity of my invention renders an elaborate description unnecessary.

In the drawing, A is the platform or body of the board, which is provided at each corner with rests or legs D C. The rests C extend beyond the end of the board, and are formed into hooks or hangers, in which the rolling-pin B is disposed when not in use. A drawer, E, provided with the compartments *a b c d*, is fitted to slide on ledges attached to the inner sides of the rests D, the platform A forming a cover to the drawer.

The screw-eye F is for suspending the board when not in use.

From the foregoing the nature and operation of my invention will be readily understood by all conversant with such matters.

It is well known to all housekeepers and practical cooks that when a cake-board is required a rolling-pin is also necessary, and generally at the same time spice, salt, dredging-flour, &c.

It is also essential that the platform of the board should be considerably raised from the table on which it is placed, as the dough in kneading is liable to fall or lap over the sides of the board, which, if not raised above the table, will permit it to become mixed with dirt and injure the bread.

The drawer E is for containing the dredging-flour, salt, &c., and, by mounting the roller B in the rests C, the articles most necessary for use in this connection are placed in convenient combination, while, by mounting the platform of the board on the rests or legs C D, the difficulties experienced when the platform rests directly upon a table or other support are obviated.

Having thus described my invention, what I claim is—

As a new article of manufacture, a cake-board, consisting of the board A, drawer E, straight feet D, and projecting hooked feet C, all constructed and arranged as set forth.

ALFRED GURNEY.

Witnesses:

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