

No. 848,655.

PATENTED APR. 2, 1907.

C. Q. JACKSON.
MEAT HOLDER.

APPLICATION FILED JUNE 7, 1906.

Fig. 1.

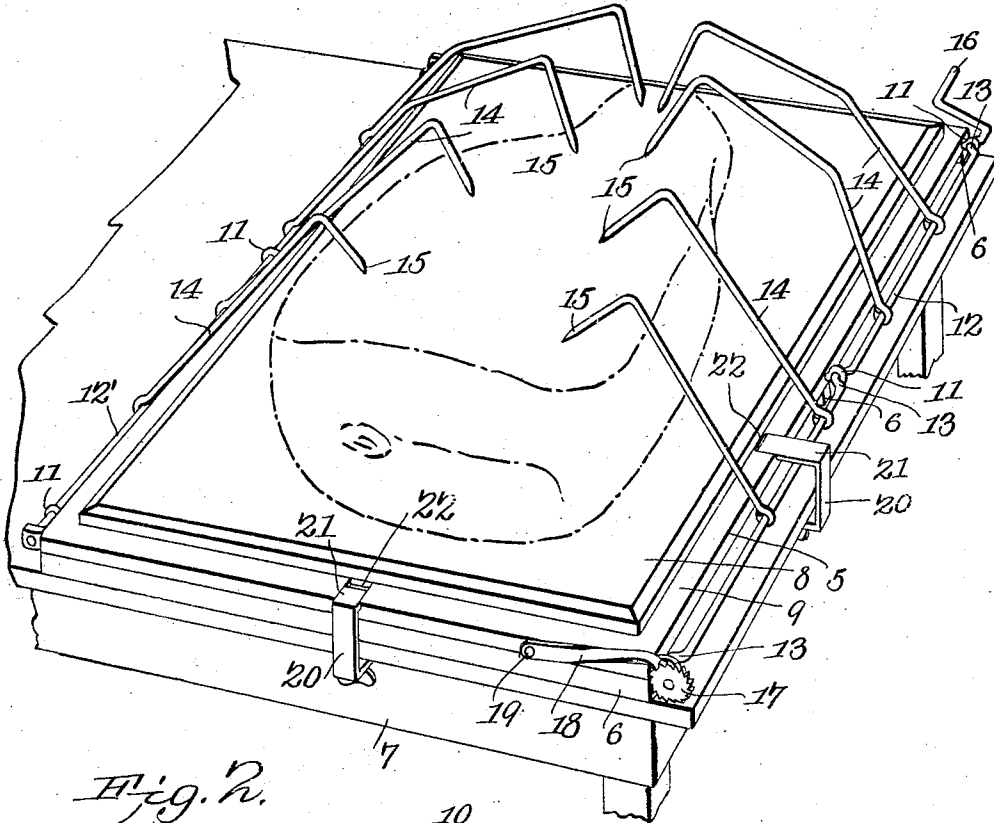
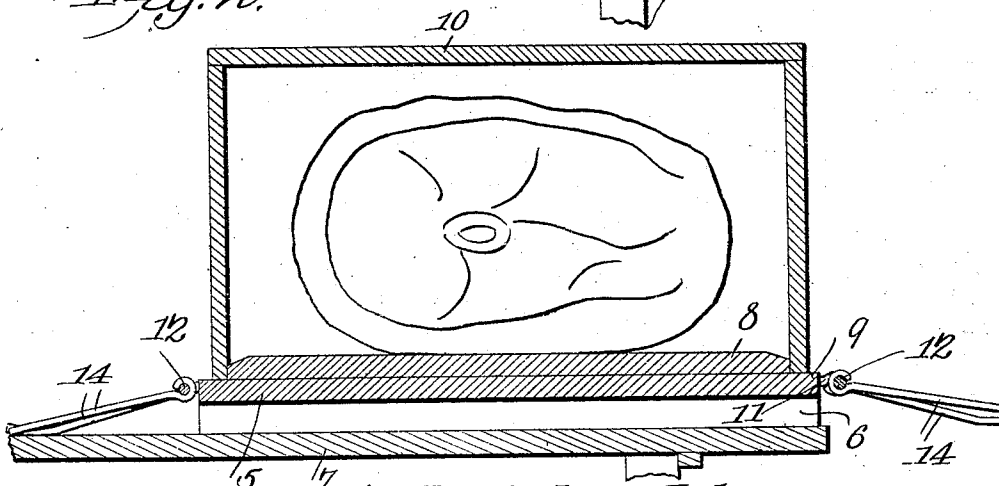


Fig. 2.



WITNESSES:

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CYRILLUS QUITMAN JACKSON, OF KEMP, TEXAS.

MEAT-HOLDER.

No. 848,655.

Specification of Letters Patent.

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Application filed June 7, 1906. Serial No. 320,664.

To all whom it may concern:

Be it known that I, CYRILLUS QUITMAN JACKSON, a citizen of the United States, residing at Kemp, in the county of Kaufman and State of Texas, have invented a new and useful Meat-Holder, of which the following is a specification.

This invention relates to meat-holders, and has for its object to provide a comparatively simple and inexpensive device of this character especially designed for use by butchers, retail dealers, and other persons for clamping hams and other meat while sawing, slicing, or otherwise cutting the same.

A further object of the invention is to provide a supporting-base having spaced rock-shafts journaled thereon and carrying a plurality of impaling-hooks adapted to pierce the meat and prevent accidental movement of the same during the cutting or sawing operation.

A further object is to provide a detachable cover or closure for protecting the meat when the impaling-hooks are moved to inoperative position.

A further object is to generally improve this class of devices, so as to increase their utility, durability, and efficiency, as well as to reduce the cost of manufacture.

With these and other objects in view the invention consists in the construction and novel combination and arrangement of parts hereinafter fully described, and illustrated in the accompanying drawings.

In the accompanying drawings, forming a part of this specification, Figure 1 is a perspective view of a meat-holder constructed in accordance with my invention. Fig. 2 is a transverse sectional view showing the impaling-hooks released and the cover or closure in position on the supporting-base.

Similar numerals of reference indicate corresponding parts in all of the figures of the drawings.

The improved device comprises a supporting-base 5, preferably rectangular in shape, as shown, and formed of wood and other suitable material, said base being reinforced by a plurality of transverse strips or bars 6, adapted to rest on a table or other suitable support, (indicated at 7.) The main base 5 is provided with an auxiliary base 8, adapted to receive and support the ham or other meat to be cut or sliced, said auxiliary base being spaced inwardly from the adjacent edges of

the base 5 to form a marginal flange 9, adapted to receive a removable cover or closure 10.

Secured to the opposite longitudinal edges of the base 5 are a plurality of loops or eyes 11, in which are journaled rock-shafts 12 and 12', provided with terminal and intermediate crank-arms 13, which engage the eyes 11 and serve to retain the rock-shaft in position on the base. Pivotally mounted for sliding movement on the rock-shaft 12 and 12' are a plurality of impaling-hooks 14, the bills of which are bent downwardly, as indicated at 15, for engagement with the ham or meat, so that when the operating-crank 16 is rotated the bills of the hooks 15 will exert a lateral pull on the meat, and thus securely clamp the same in position on the auxiliary base.

As a means for locking the impaling-hooks in engagement with the meat the rock-shaft 12 is provided with a terminal ratchet-wheel 17, the teeth of which are engaged by a pawl 18, pivotally mounted, as indicated at 19, on the supporting-base, as shown.

The holder is preferably secured to the table or other support by means of a suitable clamp 20, the angular arms 21 of which are preferably seated in suitable openings 22, formed in the marginal flange of the supporting-base, so as not to interfere with the seating of the cover.

In operation the ham or meat is placed in position on the auxiliary base and the hooks spaced the desired distance apart and forced downwardly in engagement with the meat, after which the rock-shaft 12 is partially rotated by operating the handle 16, thus exerting a lateral pull on the meat and clamping the same in position on the auxiliary base, thereby permitting the operator to cut or saw any desired portion of the ham. As the ham is cut or severed the hooks are successively withdrawn from the meat and swung laterally on the rock-shafts to inoperative position. After the meat has been cut all of the hooks are removed and the cover or closure 10 placed in position on the marginal flange 9 of the base 5, thus forming a closure or housing for the meat and protecting the same from flies and other insects.

The holders may be made of different sizes and shapes and may be secured to a counter, table, wagon-bed, or any other convenient support.

From the foregoing description it will be seen that there is provided an extremely sim-

ple, inexpensive, and efficient device admirably adapted for the attainment of the ends in view.

Having thus described the invention, what is claimed is—

1. A meat-holder comprising a base, rock-shafts having crank-arms journaled on the base, a plurality of clamping members pivotally mounted on the rock-shafts and adapted to engage and clamp the meat, and means for locking the clamping members in operative position.

2. A meat-holder comprising a base, rock-shafts having crank-arms journaled on the base, a plurality of clamping members pivotally mounted for sliding movement on the rock-shafts and adapted to engage and clamp the meat and means for locking the clamping members in operative position.

3. A meat-holder comprising a base provided with a marginal flange, rock-shafts having crank-arms journaled on the base, impaling members mounted on the rock-shafts between the crank-arms and movable into and out of engagement with the meat, means for locking the impaling members in operative position, and a cover adapted to engage the flange when the impaling members are moved to inoperative position.

4. A meat-holder comprising a base, a rock-shaft having crank-arms journaled on the base, a ratchet-wheel secured to the shaft, a plurality of impaling members carried by the rock-shaft and movable into and out of

engagement with the meat, and a pawl pivotally mounted on the base and adapted to engage the ratchet-wheel for locking the impaling-hooks in operative position.

5. A meat-holder comprising a base, rock-shafts pivotally mounted on the base and provided with crank-arms, impaling members carried by the rock-shafts, a handle secured to one of the rock-shafts for rotating the same thereby to move the impaling members to operative and inoperative position, and means for locking said impaling members in operative position.

6. A meat-holder comprising a base eyes extending laterally from the opposite longitudinal edges of said base, rock-shafts having crank-arms journaled in said eyes, impaling members pivotally mounted for sliding movement on the rock-shafts and movable into and out of engagement with the meat, a ratchet secured to one of the shafts, a pawl carried by the base and adapted to engage the ratchet for locking the impaling members in operative position, and a cover adapted to engage the base when the impaling members are moved laterally to inoperative position.

In testimony that I claim the foregoing as my own I have hereto affixed my signature in the presence of two witnesses.

CYRILLUS QUITMAN JACKSON.

Witnesses:

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