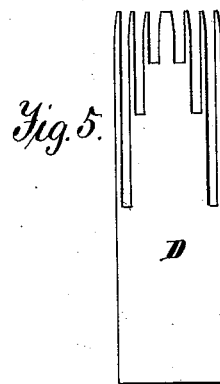
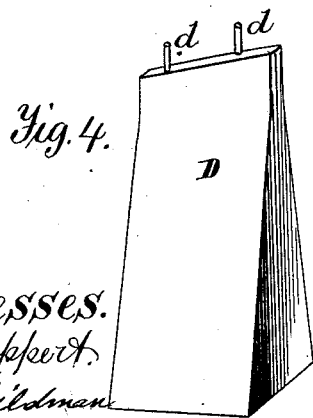
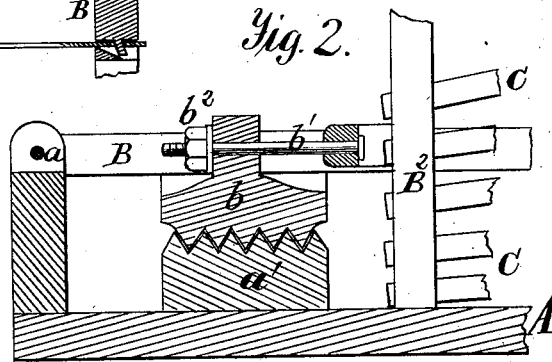
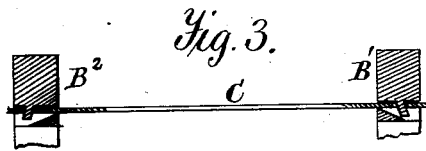
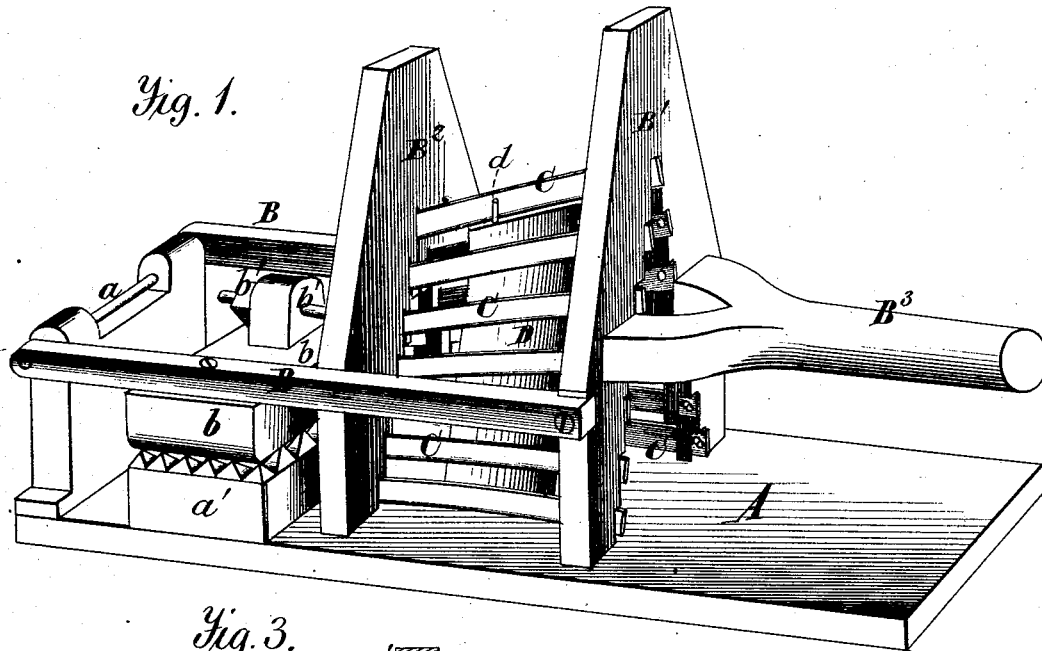


J. N. GOOLSBEE.  
Vegetable-Cutter.

No. 163,765.

Patented May 25, 1875.



*Witnesses.*  
*A. Ruppert.*  
*Jos. W. Mildman.*

*J. N. Goolsbee*  
**Inventor.**  
*D. P. Holloway & Co.*  
*Attys.*

# UNITED STATES PATENT OFFICE.

JOHN N. GOOLSBEE, OF WOODVILLE, TEXAS, ASSIGNOR OF TWO-THIRDS HIS RIGHT TO J. W. STEWART AND J. K. DURHAM, OF SAME PLACE.

## IMPROVEMENT IN VEGETABLE-CUTTERS.

Specification forming part of Letters Patent No. 163,765, dated May 25, 1875; application filed April 13, 1875.

*To all whom it may concern:*

Be it known that I, JOHN N. GOOLSBEE, of Woodville, in the county of Tyler and State of Texas, have invented a certain Improvement in Vegetable-Cutters, of which the following is a specification:

This invention relates to that species of the class of vegetable-cutters adapted to cut a number of slices by a single stroke, in which a series of knives, arranged in two converging tiers, are used in conjunction with a centrally-disposed block for supporting the article to be sliced.

My improvement—intended to so construct the implement that the knives will operate with a shear-cut—consists in attaching the knives to a swinging frame or handle, and disposing them more and more obliquely from the lowest pair, which, where the fulcrum is located as in the example illustrated, may stand at right angles to the supporting-standards to the uppermost knife, so that all will have a like shear-cut during their passage through the vegetable or fruit.

In the annexed drawings, Figure 1 is a perspective view of my improved vegetable-cutter. Fig. 2 is a longitudinal section of a portion of the same. Figs. 3, 4, and 5 are detail views hereinafter more particularly referred to.

The same letters of reference are used in all the figures in the designation of identical parts.

The knives C are carried on standards B<sup>1</sup> and B<sup>2</sup> of the handle or swinging frame B, which is pivoted at *a* to an upright on one end of the base A.

The knives are disposed in the manner of steps, in two tiers converging toward the uppermost blade.

There is a considerable space vertically between the back of one blade and the cutting-edge of the next in series, so that the slice severed by the upper knife will not be forced against the side of the knife next below it,

which would be the case were the knives arranged side by side.

It is obvious that knives arranged according to my method operate with very much less friction on this account.

The knives operate with a shear-cut—the lower ones, which are, in this instance, arranged at right angles to their standard, naturally so, on account of the oblique position they assume when the cutter-frame is lifted above the vegetable subsequently placed on the block D, and the others by reason of their oblique arrangement between the standards, their obliquity increasing from the lower to the upper ones, as clearly shown in Fig. 1. By this gradually increasing obliquity of the knives they will severally operate with an equal shear-cut.

The standard B<sup>1</sup> is fixed between the side bars of swinging frame B, but the standard B<sup>2</sup>, being secured by a screw-rod, *b*<sup>1</sup>, and nut *b*<sup>2</sup> to a block, *b*, on said side bars, is movable between them, admitting of the stretching of the knives. These are merely hooked upon pins *b*<sup>3</sup> on the standards, as clearly shown in Fig. 3.

The vegetable or fruit to be sliced is put onto spurs or pins *d* on a block, D, which is firmly secured to the base in a position to cause the knives to pass down on either side of it on their descent. This block is made so high that the uppermost or apex knife will strike it before the descent of the frame is arrested.

It may be of the tapering form shown in Fig. 4, or of the straight and slitted form shown in Fig. 5.

The swinging frame is operated by the hand-piece B<sup>3</sup>, or in any other suitable manner. The lower surface of block *b* is corrugated, and acts in conjunction with a similarly-corrugated block, *a*', on the base A as a pounder, by means of which beef can be conveniently pounded.

The corresponding knives of the tiers should

be arranged at the same heights on the standards, so that they will act at the same time on the article to be sliced on opposite sides of the block D, and thus hold it steady thereon while the slicing proceeds.

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

The herein-described vegetable-cutter in which the knives C, arranged in two converging tiers, are attached to a swinging

frame or handle at varying angles to operate with an even shear-cut, substantially as specified.

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

JOHN N. GOOLSBEE.

Witnesses:

D. P. HOLLOWAY,

A. RUPPERT.