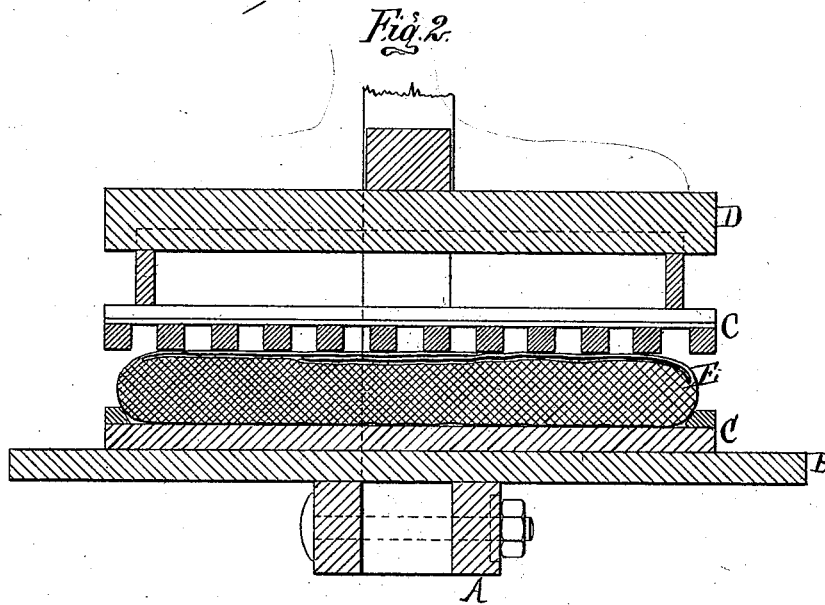
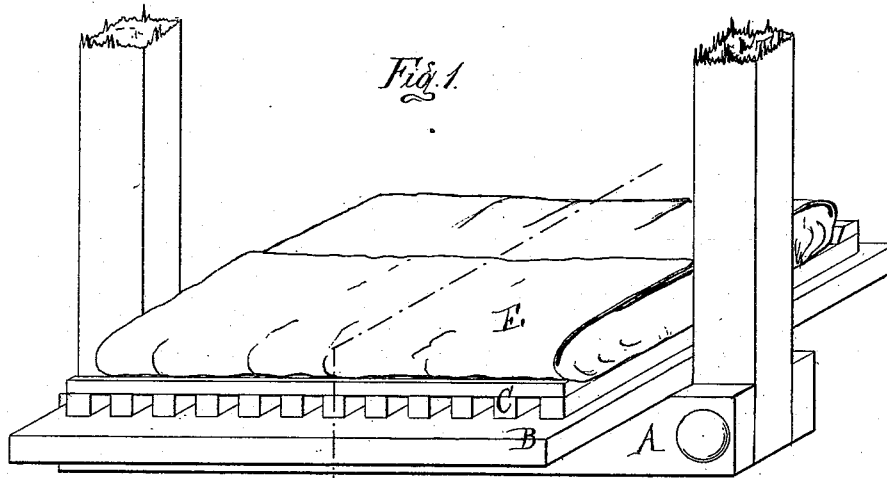


J. CLARK.

CHEESE-FORMERS FOR CIDER-PRESSES.

No. 187,100.

Patented Feb. 6, 1877.



Attest
E. Parthel
Notary Public

Inventor.
J. Clark
By *Atty*
Wm. S. Sprague

UNITED STATES PATENT OFFICE.

JOHN CLARK, OF PONTIAC, MICHIGAN.

IMPROVEMENT IN CHEESE-FORMERS FOR CIDER-PRESSES.

Specification forming part of Letters Patent No. **187,100**, dated February 6, 1877; application filed September 11, 1876.

To all whom it may concern:

Be it known that I, JOHN CLARK, of Pontiac, in the county of Oakland and State of Michigan, have invented an Improvement in Cheese-Formers for Cider-Presses, of which the following is a specification:

The object I have in view is in laying up a "cheese" for the cider-press, where each layer is folded up in a cloth, to secure uniformity of thickness of all the layers in the mass or cheese, and thus secure uniform pressure on its entire area, and to avoid all tendency to break the pomace frames or racks. To this end it consists in the employment of a guide-frame, in combination with extended pomace-racks, as more fully hereinafter set forth.

Figure 1 is a perspective view, showing the manner of laying up a cheese in a press. Fig. 2 is a cross-section at *x x*.

In the drawing, A represents the lower frame-work of a cider-press, on which is laid a bed, B. C is a pomace-rack, which may be rigid, as shown, or flexible, as described in Letters Patent No. 148,034, issued to me March 3, 1874. On this rack is laid a guide-frame, D, whose bottom girts are not spaced far enough apart to extend the full length of the rack on which they rest. A cloth, E, large enough to envelop the layer is then laid on

the rack, inside the frame, and opened out to receive the pomace, which is "struck" level with the girts of the frame, after which the cloth is folded over the leveled pomace, and the frame is lifted off. The next and succeeding racks are in like manner laid on the first, and filled up, and a follower is placed on the upper one, when the cheese is ready to press. Laid up in this way, the several layers are uniform in thickness, and the cheese, in mass, is level on top, and offers a uniform resistance to the pressure over its entire area, thus assuring the expression of all the juice, and precluding all danger of breaking the pomace-racks.

If the bed B be extended, a cheese may be built upon a board while one is being pressed, and then be slid under the follower, when the first one is removed.

What I claim as my invention is—

The guide-frame D, in combination with an extended pomace-rack, and a cloth to inclose a layer of pomace therein, substantially as described.

JOHN CLARK.

Witnesses:

JAMES A. JACOKES,
GEORGE W. SMITH.

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