

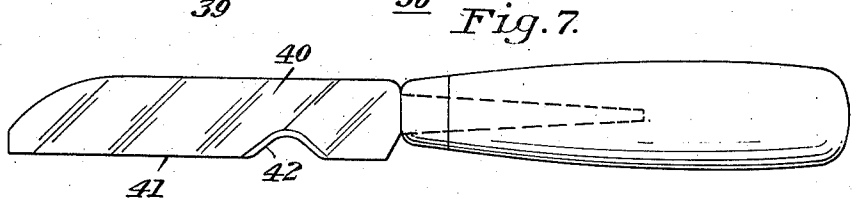
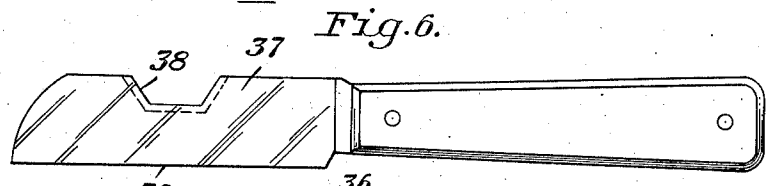
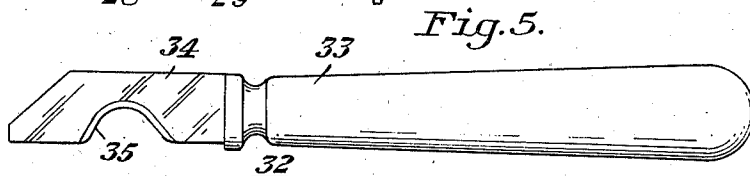
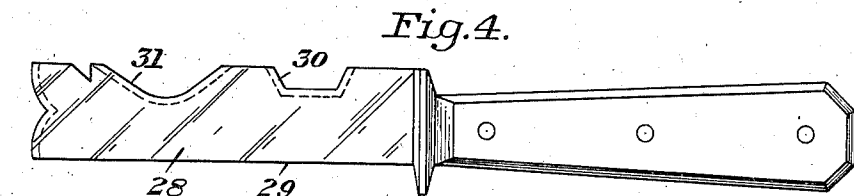
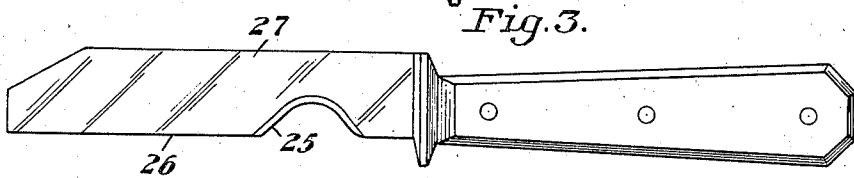
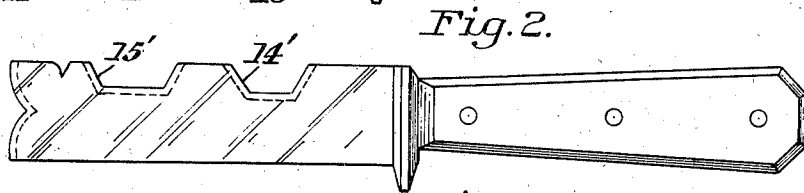
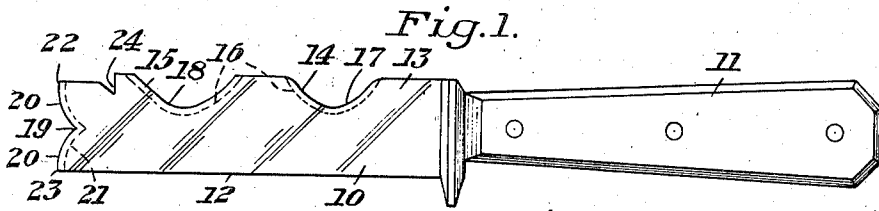
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2,126,080

PARING KNIFE

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2,126,080

PARING KNIFE

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Application February 20, 1937, Serial No. 126,843

2 Claims. (Cl. 30-353)

This invention relates to paring knives.

Paring knives now in use are provided with straight edges. It is difficult, if not impossible, to make a thin paring from fruit or vegetables, such as apples, potatoes, etc., with knives of this kind and, as a result, the use of such knives produces thick, wasteful parings. It is an object of my invention, therefore, to provide a paring knife capable of producing a thin paring, thus avoiding waste. A further object of the invention is to provide a knife with suitable means for removing eyes from potatoes, spoiled spots from fruit, and the like.

In accordance with the invention, I provide a paring knife having one or more recesses formed on the front or back of the blade. The recesses are edged and provide highly efficient and economical means for paring various articles. The end of the blade preferably has a notch formed therein, and is edged to provide eye picks. Further features and advantages of the invention will become apparent during the course of the following detailed description, referring to the accompanying drawing illustrating a preferred embodiment and certain modifications. In the drawing,

Fig. 1 is a side elevation of a knife embodying the invention;

Fig. 2 is a similar view showing a modification; and

Figs. 3 through 7 are side elevations of further modified forms of the invention.

Referring first to the knife shown in Fig. 1, it comprises a blade 10 having a handle 11. The blade has a cutting edge or front 12, the back or unbeveled edge of the blade being shown at 13. Recesses 14 and 15, preferably of curved outline and different size, are formed in the back 13 of the blade which is beveled, as shown at 16, within the limits of the recesses. This provides paring edges 17 and 18 of slightly different curvature and conveniently located with respect to the handle 11 for paring small and large articles respectively.

The shape and size of the edges 17 and 18 make it possible to pare articles of various sizes with convenience and economy, the parings produced thereby being very thin.

At the outer end of the blade 10 a notch 19 is formed by shaping the blade end along two inwardly directed intersecting curves 20. The curved ends of the blade thus provided are beveled as at 21, forming cutting edges. The resulting points 22 and 23 serve very conveniently and effectively as picks for removing the eyes from potatoes, spoiled spots from fruit, etc. A notch

24 formed in the back of the blade between the point 22 and the recess 15 facilitates use of the former as an eye pick.

It is to be particularly noted that the invention does not interfere with the use of the blade 12 in the ordinary manner, if desired.

Fig. 2 illustrates a knife which is similar in general to that of Fig. 1, the principal difference between them being that the recesses 14' and 15' of the knife of Fig. 2 are bounded by straight lines. As shown in Fig. 2, the recesses are of trapezoidal outline.

Fig. 3 illustrates a further form of the invention in which an edged recess 25 is formed in the usual cutting edge 26 of the blade 27.

Fig. 4 illustrates a knife blade 28 having a cutting edge 29. The back of the blade has a recess 30 similar to that shown at 14' of Fig. 2, and a recess 31 similar to that shown at 15 in Fig. 1. Curved notches, such as 31, are preferable for certain types of paring while the trapezoidal notches or recesses 30 serve better for other articles. Fig. 4 thus combines the advantages of the knives shown in Figs. 1 and 2.

Fig. 5 shows a knife 32 having an integral handle 33 and blade 34. The latter is provided with a curved recess 35 in its cutting edge, for the purpose described. This type of knife is suitable for use in paring exclusively when it is not desirable to have an ordinary cutting edge available on the same knife.

Fig. 6 shows a further variant of the invention, viz., a knife 36 having a blade 37 with a trapezoidal, edged notch or recess 38 in the back of the blade, the usual cutting edge being provided at 39.

Fig. 7 shows a knife similar in general to that of Fig. 3, except that it has a slightly different type of handle. The blade 40 of the knife of Fig. 7 has the usual cutting edge 41 and the curved, edged notch or recess 42 for thin paring.

It will be apparent from the foregoing description that the invention provides a paring knife capable of making very thin parings with the economy obviously resulting therefrom. The use of the knife does not require any particular skill, since it is manipulated in the ordinary manner. The construction of the knife, furthermore, is simple and it may be produced inexpensively. The knife not only is capable of making very thin parings from fruits, vegetables, and the like, of different sizes and kinds, but also serves to remove eyes, specks, or other undesired parts from such articles.

While I have illustrated and described spe-

cifically but a few forms of the invention, it will be apparent that changes in the designs and constructions illustrated may be made within rather wide limits, without departing from the spirit of the invention or the scope of the appended claims.

I claim:

1. A knife comprising a substantially flat blade, and a handle secured thereto, said blade having a substantially straight, beveled, front or cutting edge, and a back or unbeveled edge, the end of said blade remote from said handle being defined by arcs intersecting each other adjacent the centerline of the blade and also intersecting the blade edges, the tangents to said arcs at their

intersections with said edges being substantially perpendicular to said edges.

2. A knife for paring fruit or vegetables comprising a substantially flat blade and a handle secured thereto, said blade having a substantially straight, beveled, front or cutting edge, and a back or unbeveled edge, said last-mentioned edge being provided with a notch or recess, the periphery of said notch or recess being beveled to provide a cutting edge extending therealong, said recess being of such depth, length and shape as to conform substantially to the rounded contour of fruits and vegetables such as apples, potatoes, or the like, when held in paring relation thereto.

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