

PATENT SPECIFICATION



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COMPLETE SPECIFICATION

DRAWINGS ATTACHED

Improvement in or relating to Bread Boards

I, LEO ANDREW SMITH, of 15 Hale Street, Ipoh, Perak, Malaya, a British Subject, do hereby declare the invention for which we pray that a patent may be granted to us and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to bread boards, i.e. to boards on which a loaf is usually placed for cutting into slices, and in particular to bread boards comprising a flat base and a single upstanding wall secured to the flat base and forming a support for the back of a loaf placed on the board for slicing.

It has previously been proposed to provide bread boards of the above kind with a guide located at one side edge so as to form an extension of the upstanding wall and acting to guide the movement of the cutting knife during the cutting or slicing operation but as far as the Applicant is aware the guides in these prior proposals have been constituted by a pair of spaced members made separately from the upstanding wall.

It has also been previously proposed to provide a cutting board for cutting a stack of bread slices into sandwiches comprising a base member and back and front side members projecting vertically upwards from the base member on opposite sides of the stack of bread slices, these side members being provided with vertically and oppositely disposed spaced slots or gaps for the insertion of a knife blade for cutting the stack of sandwiches either into rectangular or triangular shapes.

In contradistinction to these prior proposals a bread board of the kind referred to made in accordance with the present invention is characterised by the feature that the upstanding wall is made in one piece and is located on the base so that at least one side of the latter projects beyond one side edge of

the upstanding wall, which side edge is intended to be used as a guide for the knife during the slicing of the loaf.

The upstanding wall may be fixed to the board or it may be hingeably connected thereto so as to be foldable on to the base when not in use.

The base which may be of rectangular, circular or any other desired shape may be provided with an upstanding rim or edge around the whole or part of its perimeter to retain bread crumbs on the board.

In the accompanying drawings which illustrate how the invention may be carried unto effect;

Fig. 1 is a plan, Fig. 2 a front elevation, and Fig. 3 a side elevation of one form of bread board made in accordance with the invention;

Fig. 4 is a plan, Fig. 5 a front elevation, and Fig. 6 a side elevation of another embodiment of the invention and

Fig. 7 is a view similar to Fig. 4 showing the cutting of a slice from a loaf.

Referring first to Figs. 1 to 3, the board shown in these figures comprises a horizontal base 10 to the rear edge of which is screwed or otherwise secured an upstanding wall 11. In the embodiment shown in Figs. 1-3 the base 10 has a length of 8", a width of 7" and a thickness of $\frac{3}{4}$ ", and a rubber foot 12 is screwed at each corner to the lower surface of the base. The wall 11 is substantially square, and also has a thickness of $\frac{3}{4}$ ". The length of each side is about 7", the height of the top edge above the top of the base being about 6 $\frac{1}{2}$ ". However, the edge 11' of the wall 11 inclines somewhat inwardly from the top to the bottom, so that whilst the width of the wall at top is 7" as stated, the width along the bottom is about 6 $\frac{1}{2}$ ". As a result of the difference in widths of the base 10 and wall 11 an edge strip 10' of the base projects be-

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4 3
11'
10'

11'/
10'/ yond the inclined edge 11' of the back 11. Three narrowly spaced parallel lines 13 are marked on the surface of the edge strip 10' of the board.

5 The board shown in Figs. 4 to 6 is larger than that shown in Figs. 1 to 3. In Figs. 4 to 6 the base 15 has a length of 12" and a transverse width of 11" and three edges are formed with an upstanding rim 16 interrupted at the place denoted 17. An upstanding wall 18 is hingeably connected by hinges 19, 20 to the top of the board intermediate the front and rear edges thereof. This upstanding wall 18 replaces the wall 11 of Figs. 1 to 3 and has a width which is again 7" at the top and 6 1/2" at the bottom, similarly to the wall 11, to provide an inclined edge 18' similar to the edge 10' of Figs. 1 to 3. In Fig. 4 five narrowly spaced parallel lines 21 are marked on the surface of the base 15 between the edge 18' of the wall 18 and the rim 16.

18'/
10'/
18'/

In the form shown in Figs. 4-6 the base 15 is also fitted with rubber feet 22.

The marked lines 13 (Figs. 1 to 3) and 21 (Figs. 4 to 6) provide a guide for the thickness of the slices it is desired to cut from the loaf, which can for example be advanced to one or other of these lines in accordance with the thickness of the slice to be cut.

30 The cutting operation is similar in the two embodiments shown in the drawings, and is illustrated in Fig. 7. As shown in this Figure the loaf 20 to be cut is placed on the base with one side held against the upstanding wall 18 (or 11), the loaf being thus held with the end to be cut projecting beyond the edge 11' or 18' to an extent corresponding to the desired thickness of the slice to be cut, as determined for example by the line 13 or 21 to which the end of the loaf is advanced. The bread knife 22 is held with one side against the edge 11' or 18' which edge acts as a guide for the knife as it cuts through the loaf. During cutting the knife can be held horizontally or at an angle to the horizontal as preferred by the person using the knife.

11'/18'/
11'/18'/

In the embodiment shown in Figs. 4-6 the rim 16 acts to retain crumbs on the board and thus prevent them falling on to the table on which the board is supported, the gap 17 in the rim allowing the knife to complete the downward cutting stroke.

The base and upstanding wall, in the two embodiments illustrated, are made of wood, 55 but they could be made of other material,

such as a synthetic plastic material.

In addition to assisting in determining the thickness of the cut slice the lines 13 or 21 also assist in keeping the cut end of the loaf straight.

Although in both the embodiments described the edge 11' or 18' is inwardly inclined somewhat from top to bottom, this edge can be made vertical.

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11'/18'/

WHAT I CLAIM IS:

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1. A bread board comprising a flat base and a single upstanding wall secured to the flat base and forming a support for the back of a loaf placed on the board for slicing, characterised by the feature that the upstanding wall is made in one piece and is located on the board so that at least one side of the latter projects beyond one side edge of the upstanding wall, which side edge can be used as a guide for the knife during the slicing of the loaf.

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2. A bread board according to claim 1 wherein the upstanding wall is fixed to the base.

3. A bread board as claimed in claim 1 wherein the upstanding wall is hingeably connected so as to be foldable on to the base.

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4. A bread board according to claim 1 or 2 wherein the base is provided with an upstanding rim or edge around the whole or part of its perimeter to retain bread crumbs on the board.

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5. A bread board according to claim 4 wherein the guide edge of the upstanding board is inclined inwardly and downwardly substantially as and for the purpose referred to.

5/

6. A board according to any one of claims 1 to 5 wherein the surface of the projecting side of the board is marked with parallel lines for the purpose described.

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7. A board according to any one of claims 1 to 6 wherein the upstanding wall is disposed at the rear edge of the base.

8. A board according to any one of the claims 1 to 7 wherein the upstanding wall is disposed intermediate of the front and rear edges of the base board.

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9. A bread board substantially as described herein with reference to and illustrated in Figs. 1 to 3 or Figs. 4 to 6 of the accompanying drawings.

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[Signature]

11' / 10' / yond the inclined edge 11' of the back 11. Three narrowly spaced parallel lines 13 are marked on the surface of the edge strip 10' of the board.

5 The board shown in Figs. 4 to 6 is larger than that shown in Figs. 1 to 3. In Figs. 4 to 6 the base 15 has a length of 12" and a transverse width of 11" and three edges are formed with an upstanding rim 16 interrupted at the place denoted 17. An upstanding wall 18 is hingeably connected by hinges 19, 20 to the top of the board intermediate the front and rear edges thereof. This upstanding wall 18 replaces the wall 11 of Figs. 1 to 3 and has a width which is again 7" at the top and 6½" at the bottom, similarly to the wall 11, to provide an inclined edge 18' similar to the edge 11' of Figs. 1 to 3. In Fig. 4 five narrowly spaced parallel lines 21 are marked on the surface of the base 15 between the edge 18' of the wall 18 and the rim 16.

20 In the form shown in Figs. 4-6 the base 15 is also fitted with rubber feet 22.

18' / 10' / 18' / The marked lines 13 (Figs. 1 to 3) and 21 (Figs. 4 to 6) provide a guide for the thickness of the slices it is desired to cut from the loaf, which can for example be advanced to one or other of these lines in accordance with the thickness of the slice to be cut.

30 The cutting operation is similar in the two embodiments shown in the drawings, and is illustrated in Fig. 7. As shown in this Figure the loaf 20 to be cut is placed on the base with one side held against the upstanding wall 18 (or 11), the loaf being thus held with the end to be cut projecting beyond the edge 11' or 18' to an extent corresponding to the desired thickness of the slice to be cut, as determined for example by the line 13 or 21 to which the end of the loaf is advanced. The bread knife 22 is held with one side against the edge 11' or 18' which edge acts as a guide for the knife as it cuts through the loaf. During cutting the knife can be held horizontally or at an angle to the horizontal as preferred by the person using the knife.

1' / 18' / 1' / 18' / In the embodiment shown in Figs. 4-6 the rim 16 acts to retain crumbs on the board and thus prevent them falling on to the table on which the board is supported, the gap 17 in the rim allowing the knife to complete the downward cutting stroke.

55 The base and upstanding wall, in the two embodiments illustrated, are made of wood, but they could be made of other material,

such as a synthetic plastic material.

In addition to assisting in determining the thickness of the cut slice the lines 13 or 21 also assist in keeping the cut end of the loaf straight.

60 11' / 18' / Although in both the embodiments described the edge 11' or 18' is inwardly inclined somewhat from top to bottom, this edge can be made vertical.

WHAT I CLAIM IS:

65 1. A bread board comprising a flat base and a single upstanding wall secured to the flat base and forming a support for the back of a loaf placed on the board for slicing, characterised by the feature that the upstanding wall is made in one piece and is located on the board so that at least one side of the latter projects beyond one side edge of the upstanding wall, which side edge can be used as a guide for the knife during the slicing of the loaf. 70 75

2. A bread board according to claim 1 wherein the upstanding wall is fixed to the base.

3. A bread board as claimed in claim 1 80 wherein the upstanding wall is hingeably connected so as to be foldable on to the base.

4. A bread board according to claim 1 or 2 wherein the base is provided with an upstanding rim or edge around the whole or 85 part of its perimeter to retain bread crumbs on the board.

5. A bread board according to claim 4 5' / wherein the guide edge of the upstanding board is inclined inwardly and downwardly 90 substantially as and for the purpose referred to.

6. A board according to any one of claims 1 to 5 wherein the surface of the projecting side of the board is marked with 95 parallel lines for the purpose described.

7. A board according to any one of claims 1 to 6 wherein the upstanding wall is disposed at the rear edge of the base.

8. A board according to any one of the 100 claims 1 to 7 wherein the upstanding wall is disposed intermediate of the front and rear edges of the base board.

9. A bread board substantially as described herein with reference to and illustrated in Figs. 1 to 3 or Figs. 4 to 6 of the 105 accompanying drawings.

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