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Chop, Tender, Shave and Lift

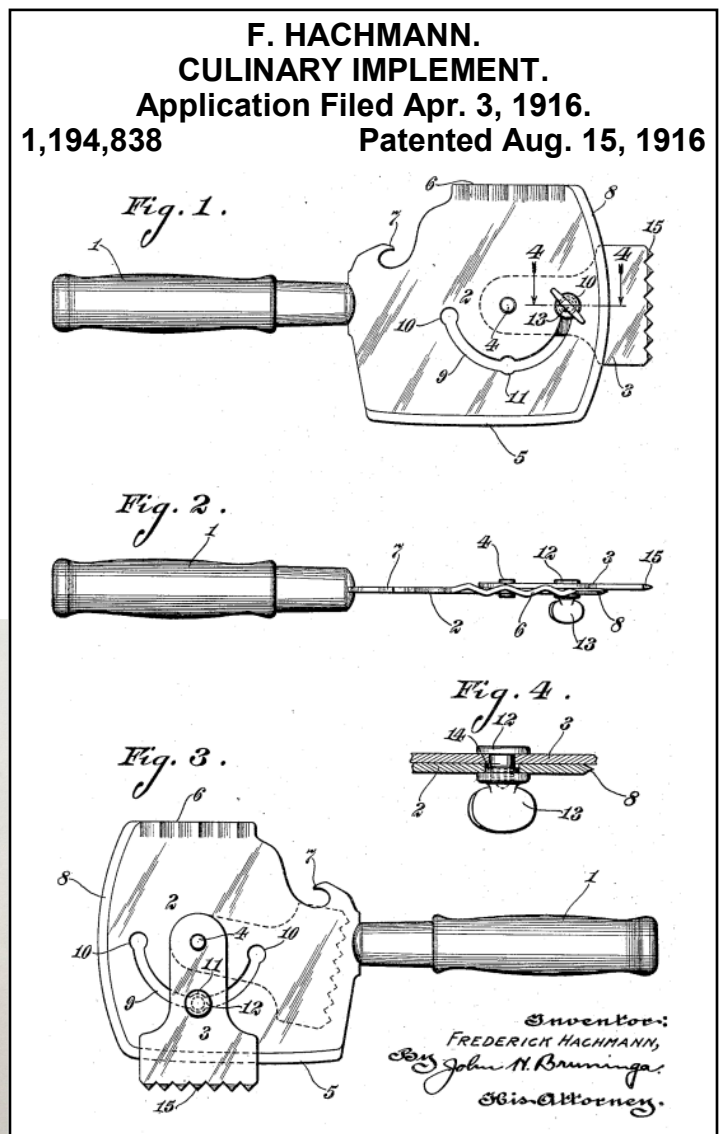
With Frederick Hachmann By Don Thornton

It's a dangerous-looking device, a foot long and weighing nearly one pound. Solid iron with a heavy wooden handle, it is a kitchen combination tool, with a cleaver, meat tenderer, ice shaver and what appears to be a second thought -- a cap lifter.

Frederick Hachmann of St. Louis, Missouri, was granted Patent No. 1,194,838 on Aug. 15, 1916, for his combo "culinary implement."

"The performance of certain culinary operations such as chopping meats or vegetables, tendering steak, removing surplus bone from meats and cracking and chopping ice calls into play an appliance specially adapted to the particular operation in hand," Hachmann said in his patent application. His invention, he said, eliminates the "considerable trouble and annoyance" of having to use separate tools.

The combo tool is embossed on the bottom of the 5-inch wide blade: BRIDGE CUTLERY CO. ST. LOUIS U.S.A. AUG. 15, 1916. The different tools are marked around the device: MEAT TENDERER, MINCING EDGE, ICE SHAVER, CLEAVER and CAP LIFTER.



The page and one-half of patent text goes into great detail about the various overlapping blades, describing a main blade, auxiliary blade, corrugated blade, cleaver blade, blunt teeth blade, pointed teeth blade and chopper. The only mention of the bottle opener is near the end of the text and one brief sentence: "The claw

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point may be utilized for removing bottle caps or the like.”

Hackman stressed in the patent papers that his device is “readily adapted to the uses and purposes of several tools or implements which it is intended to replace.” It’s possible the cap lifter was not a second thought, maybe Hackman realized chefs get thirsty.

