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Hazardous Looking Two-Hole Punch

Frederick E. Teves By Don Thornton

This seemingly dangerous opener is not for the timid. It's just under 4-inches long and made of hefty cast-iron. It has two weapon-like spears and requires real punch power. And it comes with what its inventor says is an added benefit. Now meet the **SIMPLICITY EV. MILK CAN OPENER & SEALER**.

Frederick E. Teves of Glen Cove, New York, believed his invention was perfect for opening and sealing evaporated milk cans, with the extra advantage of allowing families to drink more milk. Teves was granted Patent No. 1,027,932 on May 28, 1912 for his "can opener and sealer" designed to punch two holes in the can, one an "outlet for the milk," and the other "an inlet for the air to take the place of the milk poured out."

May 28, 1912. F. E. Teves 1,027,932
CAN OPENER AND SEALER
Filed Sept. 30, 1910

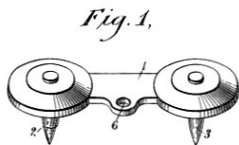


Fig. 2.

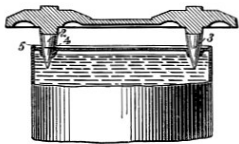
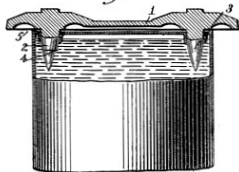


Fig. 3.



WITNESSES
Edw. Thorpe,
H. G. Whiting.

INVENTOR
Frederick E. Teves
BY
Mummen
ATTORNEYS

Teves warned in his patent application, "It has been found that evaporated milk, when left standing in a pitcher or can, not only collects dust and dirt, germs, microbes, etc., but also readily spoils. It has been further found that while the milk does not spoil quite so readily when left in the can, it will spoil in a shorter time than if the can were sealed." He said that after pouring out some milk, his device could be reinserted in the two holes "as to form a practically air-tight sealer which will keep the milk a greater length of time."

This, he said, "is of great value to poor families, where by buying a larger can, they can obtain nearly three times the quantity of milk for double the price, thus making a great saving, as by using this device they will to a large extent be able to use the larger cans." At the time and for years, evaporated milk reigned supreme in American kitchens electric refrigerators took over beginning in the late 1920s.

The opener is 3-3/4 -inches long and marked **SIMPLICITY NO. 1 PAT MAY 28 1912 OCT 21 1913 EV. MILK CAN OPENER & SEALER**. The second patent date on the opener was for Patent No. 1,076,231 granted to James M. Purdy of New York City.



Purdy and Teves obviously were in partnership, Purdy having assigned his patent to Teves. Purdy's patent added a curved blade as part of one of the prongs to punch out a crescent-shaped hole for easier pouring.

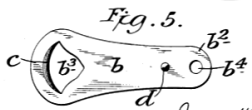
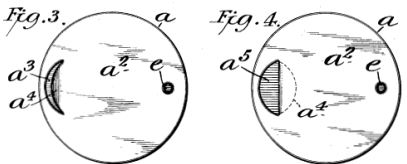
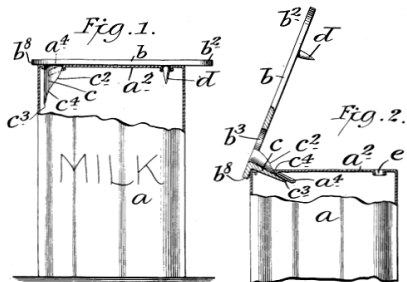
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Frederick E. Teves By Don Thornton

Oct. 21, 1913. J. M. Purdy 1,076,231

CAN OPENER
Filed Mar. 19, 1913



WITNESSES
A. H. Appelman
S. Hamrich

INVENTOR
James M. Purdy

ATTORNEYS
Edgar & Snodgrass



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THE SATURDAY EVENING POST

July 6, 1918



Borden's Evaporated Milk

More Milk—Less Meat in Summer's Heat

Your diet in summer should be light and easy to digest. But it must continue to be nourishing. Use more milk and less meat.

Fresh vegetables prepared with Borden's Evaporated Milk form a sustaining summer diet that has the additional advantage of being economical. Borden's Evaporated Milk re-infuses each dish in which it is used with the nutritive value of pure, rich milk—the most complete food known to Nature—the food that supplies needed energy and sustains strength.

It is important that you be careful to select

Your grocer has Borden's Evaporated Milk. "Borden's Recipes" sent free to you on request.

BORDEN'S CONDENSED MILK COMPANY
215 Borden Building
New York

Borden's Evaporated Milk. The name Borden's is much more than a mere trademark. It is a guarantee of purity and quality—a guarantee supported by the experience of more than sixty years in the handling, preparation and distribution of milk products.

Whenever a recipe calls for milk use Borden's Evaporated Milk. You will find a vegetable dinner, prepared according to my recipe, delicious, nourishing and easy to digest.

John C. Bailey, chef

A Vegetable Dinner

Take out on a large platter a mould of Spinach Pudding. Place baked stuffed tomatoes, one for each person, at intervals around the mould, interspersed with baked, roasted potato, asparagus, asparagus of cooked lettuce leaves and eggs (battered from boiled and hollowed-out) arranged in a circle around the mould. Garnish with leaves of lettuce or radish leaves, and serve cold in the cold in addition.

Spinach Mould

3/4 cupful Borden's Evaporated Milk diluted with 1/2 cupful boiling water
2 tablespoons butter
1 teaspoonful salt
1 1/2 cupfuls cooked spinach, chopped
1/2 teaspoonful pepper
1/2 cupful grated cheese
4 eggs
2 tablespoons butter substitute

Mix the butter substitute. Put in the flour and gradually add the milk and seasoning. Turn out in the pan. Add the spinach and pour the mixture into the egg. Bake in a water bath and keep in an oven about 20 minutes, but at last, they indicate, 200° is in the oven. Turn out on a hot plate.

