Nov. 17, 1942. S. W. ROTH 2,302,350

PACKAGING WHOLE COOKED CREPES SUZETTE

Filed May 31, 1940

FIG 1

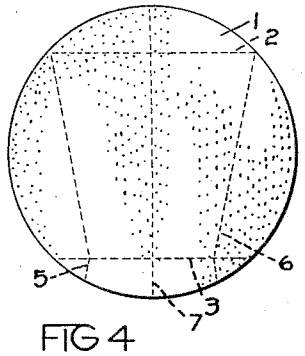


FIG 2

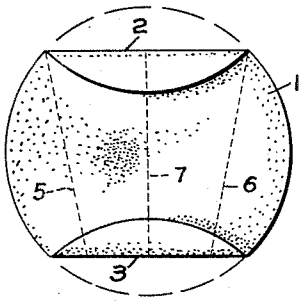


FIG 3

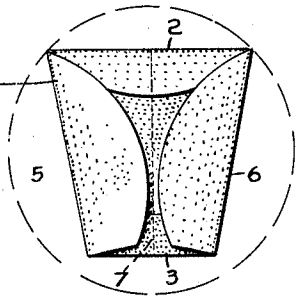


FIG 4

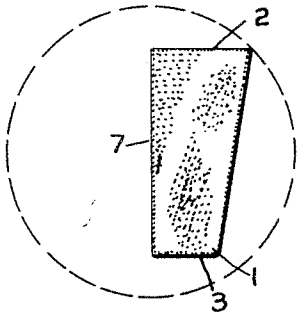


FIG 5

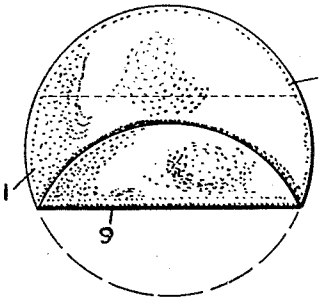


FIG 6

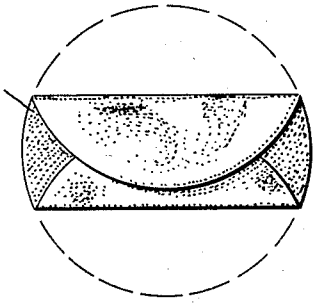


FIG 7

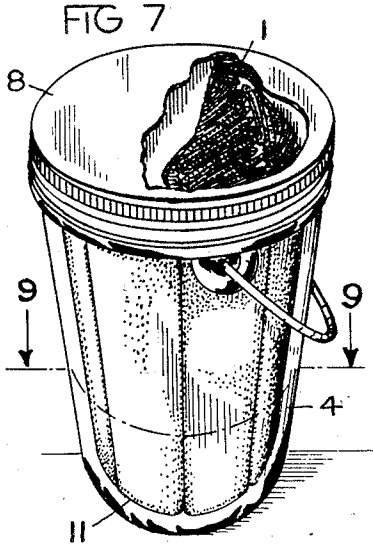


FIG 8

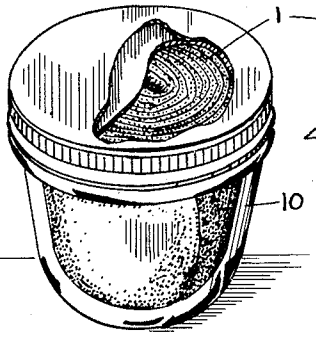
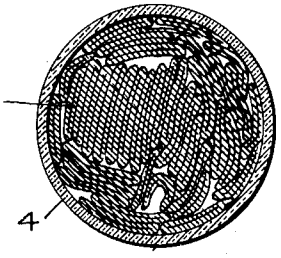


FIG 9



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UNITED STATES PATENT OFFICE

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PACKAGING WHOLE COOKED CREPES SUZETTE

Samuel W. Roth, New York, N. Y.

Application May 31, 1940, Serial No. 338,186

6 Claims. (Cl. 99—172)

My invention relates to the packaging of whole crepes suzettes and other similar thin prepared foods as well as the package containing them, and has among its purposes and objects to provide:

Whole prepared crepes suzettes preserved and ready for heating and serving.

A means of preserving and shipping thin pancakes in their entirety so that they may be quickly prepared for table use.

A means of making available for instant use, crepes suzettes in their original complete form even though they may have been cooked months before serving.

A disc shaped thin pancake folded to conform to the height or length of the package in which it may be preserved, transported and stored for future use.

A package preserving delicate thin cakes.

I accomplish the above as well as other objects by the method and construction herein set forth and shown in the accompanying drawing forming a part hereof in which:

Fig. 1 is a plan of the whole crepes suzette as it appears after cooking.

Fig. 2 is a plan of the whole crepes suzette folded to the length of the package.

Fig. 3 is a plan of the whole crepes suzette folded to adapt it to the taper of the package or jar.

Fig. 4 is a plan of the whole crepes suzette folded ready to insert into the package.

Fig. 5 is a plan of a modification of a whole crepes suzette folded but once to conform to the length or height of the jar.

Fig. 6 is a plan of a modification of a whole crepes suzette folded for the length or height of small or shorter packages or jar.

Fig. 7 is a perspective view of the complete package and cut away to show the crepes suzettes each in its whole form as packed to fill the jar.

Fig. 8 is a perspective view of a small jar of crepes suzettes.

Fig. 9 is a section at 9—9 Fig. 7.

Similar reference characters refer to similar parts throughout the several views of the drawing and in the specification to follow.

Numerous attempts have been made to make available for domestic, as well as restaurant use, the delicate and delicious crepes suzettes with only partial success. Even in air tight packages and with alcohol preservatives, syrups, etc., this did not prevent them from becoming rancid or sour, and because they are usually about $\frac{1}{32}$ of an inch or less in thickness, after being cooked, they became damaged, misshaped and broken. Other methods used are to tightly roll them after cutting to a size to suit the jar, with partial success.

Because of the extreme thin character of crepes suzettes and due to the fact that they are placed in the jar in a semi-dry form after having been cooked, and when the liquid is added they expand and fill the jar which, due to the taper of each crepes suzette and their combined taper fit the interior of the jar yet may be easily removed without damage.

By my method, the pancake or crepes suzette is not cut but is folded to the length of the jar which reinforces the end which rests on the bottom of the jar and experience has shown that the package of crepes suzettes in their natural delicate entirety are preserved and received in excellent condition after much handling in shipping and after a long period of packing and storing. They also may be easily removed from the jar because of their taper and the taper of the jar and may be separated or several may be kept together while heating over the fire and transferred to the serving dish.

I have herein described and shown, in the drawing, in detail, embodiments of my invention which may be further modified in detail without departing from the underlying principles as may be apparent to one skilled in the art to which it pertains and without departing from my invention as set forth in the appended claims.

Referring to the drawing, the pancake or crepes suzette 1, after cooking, is bent and folded over upon itself along the lines 2 and 3. These folds are so positioned that the distance between is substantially equal to the length or height of the interior of the jar or package 4 into which sufficient numbers of crepes suzettes are packed to fill the jar without crowding, thereby preventing end movement and the edge thus folded is thereby reinforced to prevent damage by the weight or impact against the bottom 11 or cover 8 of the jar. The folded edge also provides a continuous end bearing for each of the crepes suzettes thus packed.

The jar is tapered and thus is an inverted frustum of a cone and the individual pancakes are folded back upon themselves on the lines 5 and 6 which are preferably at an angle to each other and to the centerline 7 as shown in Figs. 2 and 3. The pancake is then again folded on the center line and ready for packing as shown in Fig. 4, thereby folding the two sides back upon and over the folds previously made at the sides and top and bottom.

The plurality of crepes suzettes thus are sub-

stantially narrower at the bottom as compared to the top, and when placed in the cone shaped jar and into its large end, substantially conform to the shape of the jar and when emptied from the jar, which is easily done after removing the cover 8, by inverting the jar, are undamaged by the packing.

My crepes suzettes are each a whole as they were when cooked in the form of a disc. None of the material has been wasted and they have not been cut or shaped to suit the packaging. When my crepes suzettes are served, they have the same appearance as those freshly cooked by the expert chef and not only have the delicious taste when properly prepared for serving but also in appearance meet with the approval of the epicurean who is accustomed to eating whole crepes suzettes.

The ingredients of the crepes suzettes and the liquor in which they are packed need not be stated here as both may vary to suit the taste as well as to better preserve the contents of my package.

In Fig. 5 I have shown a modification in which the pancake is folded but once on the line 9 to give the required bearing in the bottom of the jar, and in Fig. 6, I have shown a modification in which both end edges are folded over after which a number of crepes suzettes or pancakes may be rolled together in the desired quantity to suit small jars 10 as shown in Fig. 8 of the drawing.

It will be seen in all of the methods of folding that the bottom edges are reinforced as they rest on the bottom of the jar or package. Glass jars with air-tight covers at their large ends are preferable, but jars of other shapes may be used.

I do not wish to be limited to the details which I have shown for the purpose of illustrating, nor to the details described above, which are given to make my methods and packaging better understood and not to limit the scope of my invention, which is succinctly set forth in the appended claims.

I claim:

1. In a package of pancakes, a container and a plurality of whole disc shaped pancakes having diametrically opposed edges folded back upon themselves to a length substantially equal to the height of said container.

2. A package of crepes suzettes in which the crepes suzettes are disc shaped and packed in a jar of liquid, each crepes suzette being folded back upon itself at diametrically opposed edges to substantially equal the height of the interior or said jar when packed and immersed in the liquid in said jar.

3. In a package of pancakes, a tapered jar, a plurality of disc-shaped pancakes placed within said jar, said pancakes being folded back and over to conform substantially to the height of said jar, one of said folded over ends resting on the bottom of said jar and each of said pancakes being folded at an angle to the centerline, said centerline being substantially perpendicular to said folded bottom edge whereby one end of each of said folded pancakes is wider than its opposite end.

4. A package of crepes suzettes comprising a jar having a plurality of disc-shaped crepes suzettes therein, each crepes suzette being folded back over and upon itself to form substantially parallel opposed edges having a distance between said edges equal to the internal height of the jar, and each crepes suzette being folded at the sides thereof over upon itself to form a flat elongated shape to pack into and fill said jar, whereby the top as well as the bottom of the jar is equally filled.

5. In a package of pancakes, a tapered jar, and a plurality of disc-shaped pancakes packed therein, said pancakes folded back and over on a cord to an arc of the circumference of said pancake to form a reinforced bottom edge upon which said pancake rests on the bottom of said jar, each of said pancakes having the sides thereof folded at an angle perpendicular to said cord of said arc in relation to said bottom edge to cause said pancakes to conform to the taper of said jar when assembled therein.

6. A package of crepes suzettes comprising a jar having a plurality of disc-shaped crepes suzettes, each folded back over and upon itself to form substantially parallel opposed edges having a distance between said edges equal to the internal height of the jar and each crepes suzette being folded at the sides thereof over upon itself to form a flat elongated shape to pack into and fill said jar, said crepes suzettes being in upright sidelong arrangement.

SAMUEL W. ROTH.