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1,944,827

MEANS FOR STACKING LOADED BUTTER CUBE PLATES

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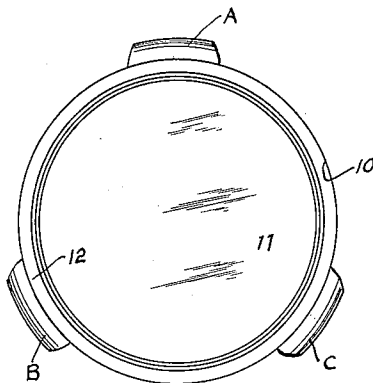


Fig. 1.

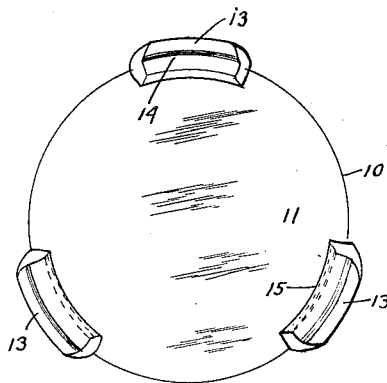


Fig. 2.

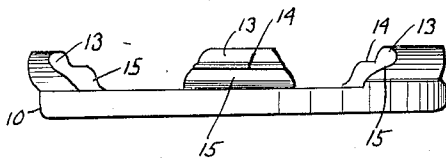


Fig. 3.

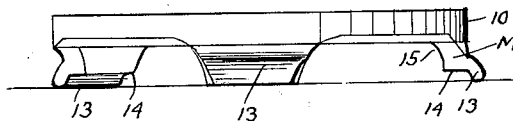


Fig. 4.

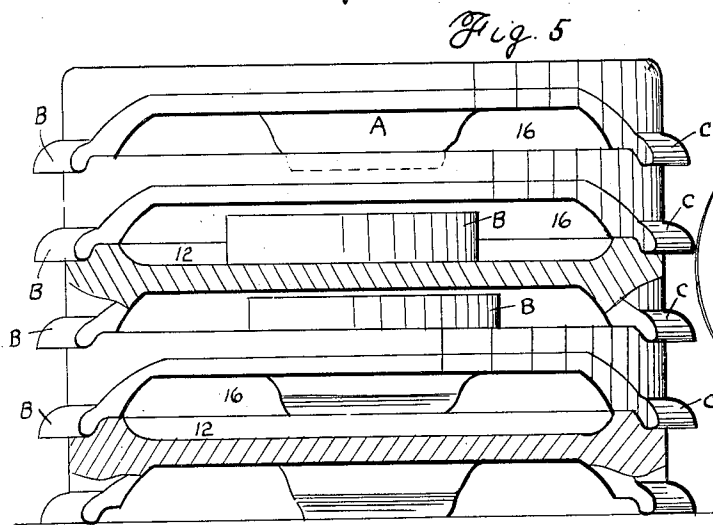


Fig. 5.

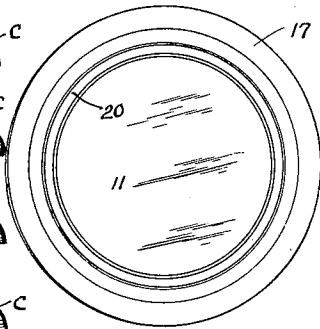


Fig. 6.

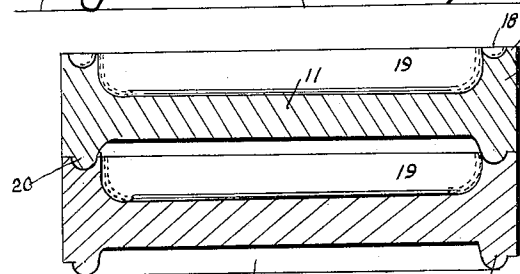


Fig. 8.

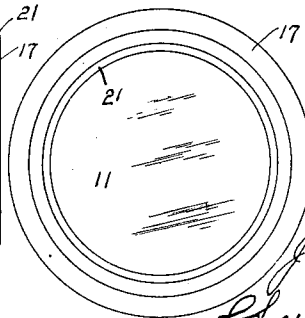


Fig. 7.

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UNITED STATES PATENT OFFICE

1,944,827

MEANS FOR STACKING LOADED BUTTER
CUBE PLATES

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5 Claims. (Cl. 65—15)

This invention relates to improvements in receptacles generally and more particularly in butter plates.

One of the important objects of the present invention is to provide a simple, efficient and inexpensive butter plate or butter dish in which cubes of butter may be properly served especially in public restaurants, lunch rooms and the like.

The common and accepted method of handling butter in restaurants at present consists of an insanitary and labor wasting series of operations;—First the butter is cut into small cubes and is then placed in a crock of ice water and set in a refrigerator until the butter is served. It is then necessary to extricate and separate each cube from the other by means of the fingers and sometimes a fork and then placed in the butter dish to be served. It will readily be seen that constant repetition of this tedious and insanitary procedure during the busy period in a restaurant causes a great loss of time and inconvenience.

Our invention makes it possible to immediately place the butter cubes on the improved receptacle at the time of cutting, and to stack the loaded receptacles in a vertical manner so that the butter at no time contacts the above nested dishes.

This makes it possible and practical to place the loaded receptacles directly in the refrigerator in a compact form for efficient dispensing as required, consequently eliminating repeated handling of the butter.

It is well known that small butter plates made from porcelain or other ceramic material are employed by waitresses or waiters in restaurants to contain small cubes of butter, each table being served with one or more such butter plates, depending upon the number of patrons seated thereat. It is customary for the waitress to make her rounds of the tables in the restaurant carrying a bucket of ice water in which the butter cubes are immersed, for keeping them in a frozen condition. First she has placed upon the tables the small butter plates, and as she reaches each table she deposits one or more butter cubes upon each plate, after removing same from the bucket of ice water. This action on the part of the waiter or waitress is tedious, slow and unsuitable for rapid service to all the patrons, especially when it is necessary to replenish the plates of certain customers who have consumed their butter cube portions.

To eliminate this practice of carrying a bucket of cold ice water with immersed butter cubes from table to table, we have devised the present invention. We provide a butter plate so shaped and constructed as to lend itself readily for nest-

ing in a vertical stack, without the difficulty of one plate sticking onto the butter cube of the plate next below. Were it not for this tendency of the plate to stick upon the butter cube, the several butter loaded butter plates could be carried in a stack by the waitress, out of the kitchen or from the butter refrigerator directly to the restaurant and there distributed from table to table. This would not call for using the bucket of ice water so far as carrying the bucket about from table to table.

The present invention provides a small butter dish or plate characterized by the fact that it has legs supporting the plate in raised position relatively to the base lines of the legs, so when a number of similarly sized and shaped butter plates of such construction are nested together in a vertical tier, there will be spaces or slots intervening between the several vertically spaced butter plates. The butter cubes located in the several butter plates may thus extend into the pans of these plates and project freely into the spaces between successive vertically positioned plates, without the butter cubes touching the plates.

A further object of this invention is to provide a butter plate with integral means whereby it is designed to be nested firmly upon another and similar plate therebeneath, by seating upon the rim thereof in a manner without becoming accidentally displaced therefrom.

A still further object of the present invention is to provide a plate for holding a cube of frozen or solidified butter in such a manner that when a plurality of such plates with contained butter cubes are arranged in a vertical stack or tier, the butter cubes in the successive plates will be out of contact with the plates, thus enabling a waitress to carry the stack of butter loaded plates from table to table in a restaurant and deposit one or more plates upon any table, and also to deposit two or more nested butter plates at any patron's part of any table.

A final object of the present invention is to provide a sanitary and rapid manner of serving butter plates containing butter cubes upon a table at which there are diners without having to carry about the unsightly bucket of ice water containing such cubes.

With the above and other objects in view our invention consists in the combination, arrangement, and details of construction disclosed in the drawing and specification, and then more particularly pointed out in the appended claims.

In the drawing, in which similar reference char-

acters designate similar parts throughout the respective views,

Figure 1 is a top plan view of our invention, in one form,

5 Figure 2 is a bottom plan view thereof,

Figure 3 is a side view of a butter plate shown upside down,

10 Figure 4 is a side view of the butter plate shown supporting the pan of the plate in elevated position relatively to the base-lines of the legs.

Figure 5 is a side elevation showing a plurality of the butter plates nested together, some parts being shown in section.

15 Figure 6 is a bottom plan view of a modified form of butter plate,

Figure 7 is a top plan view of Figure 6, and

Figure 8 is a sectional elevation of the modified form of plates, two such plates being shown in nested relation,

20 Referring to the drawing, wherein similar reference characters designate similar parts throughout the respective views, and in which the parts appear by way of illustration only, the various details of construction are disclosed.

25 Today when cubes of frozen butter are served in restaurants and also in homes, they are deposited upon flat small plates or dishes made from porcelain, glass or similar ceramic material. The cube on any plate projects above the rim of the plate, so that if more than one butter laden plate is to be carried about in a restaurant they must be carried in a tray, and only a small number of plates may thus be accommodated upon a tray. No butter laden dish can be placed upon another for the next higher dish would rest upon the butter, promoting an unsanitary feature of butter service. Realizing this, we have devised a small butter plate, with particular regard for stacking a plurality of butter laden plates in a vertical tier, so that one plate is supported upon the next lower plate, but we change the shape and disposition of the butter plate when compared with the conventional butter plate.

35 In carrying out our invention we will produce the new type of butter dishes or plates out of porcelain, glass, composition, or other ceramic material from which dishes and plates are now made. Each plate will preferably be made round or annular in cross-section, as at 10 having a dish-out portion or pan 11 and an annular rim 12. The bottom of each plate will be flat and of a horizontal disposition. I provide a plurality of circumferentially spaced apart integral supporting legs broadly designated A, B and C respectively. Each leg if formed as an arcuate member whose outer curvilinear edge is struck on the same arc and has the same center as the plate itself.

40 Each leg member A, B, or C slopes or projects integrally downwardly and outwardly of the plane of the plate 10, so as to project laterally of the peripheral body thereof, as shown in Figures 1 and 2 particularly. Each leg member consists of an inner thick portion M whose inner face is curved as at 15, and whose under surface 14 is flat and is disposed in a plane parallel to the plate 10, to provide a nesting shoulder. The lower portion of each leg member, 13, bulges out laterally of the plate 10 and rests upon any surface such as a table, or another plate to which it is nested.

75 Another form of butter plate which we have devised is illustrated in Figures 6, 7 and 8. Here there is disclosed an annular dish or plate 17 dishd out in accordance with the plate just de-

scribed, and providing the pan 11 of a flat disposition. The dish of the plate is designated 19, providing an annular rim in which an annular groove 18 is formed. Upon the under side of each butter plate or dish is formed an annular downwardly projecting bead 20. A plurality of such modified butter dishes or plates will be formed in the same manner.

In operation it will be seen that the plate illustrated in Figures 1-5 inclusive rests by means of its leg members upon any surface. The plate shown in Figures 6-8 inclusive rests upon its lower bead 20. A cube of butter may be deposited so as to rest upon the flat bottom of any plate, so as usually to project above the face of this plate. When it is desired to stack a number of plates 10 as in Figure 5 each plate will have its hook-shaped leg members A, B, or C, etc. seated snugly and firmly upon the rim of the next plate below, so the flat shoulders 14 of the rebated leg members fit flat in abutting relation with the rim of the plate below and so that the curved terminals 13 of the leg members snugly fit around the curved corner surface of the rim of the plate below, the relationship of parts being such that the nested legs of the superimposed tier of vertically spaced apart plates will prevent the accidental lateral displacement of the several plates, so even if any plates should move rotatedly upon the lower plate supporting it, it need not fall off from this plate. With the entire series of plates 10 thus nested in a vertical tier, it will be readily seen that a series of slots 16 will intervene between the several plates, and that the bottoms of the several plates will be disposed in parallelism. Hence any butter cube located in any plate such as the cubes B in the second and third plates from the bottom of Figure 5, will be spaced out of contact with the plate next higher up. In this manner the butter cubes are free to project into the slots 16 between adjacent parallel plates without touching any plate. Hence a high tier of these butter laden plates may be carried on a tray and one after another one or two or more nested plates removed from the tier and placed upon a table, this taking place quickly. The butter cubes will be first placed in the individual plates before the plates are stacked, as the butter cubes B are usually thicker than the depth of the slots 16 to prevent the cubes falling out of the plates should the tray containing the stack of plates be slightly shaken. We have thus taken into consideration all factors that will make in favor of confining the butter cubes in the nested plates.

130 The plates 17 may also be nested by fitting the annular beads 20 of the several plates into the annular grooves 18 of the plates thereunder, as the beads are made of a size and shape to fit snugly into these grooves. The same slots will intervene between successive plates 17 so no butter cubes need touch any plate.

From the foregoing it will be seen that we have provided a sanitary method of stacking plates with the butter cubes contained therein. We do not mean to confine or to limit ourselves to the exact details of construction herein disclosed but mean to cover all variations falling within the purview of the appended claims.

What we desire to claim and secure by Letters Patent is:—

1. In combination a vertical stack of similarly sized and shaped butter plates, each plate being a flat disk having downwardly extending supporting legs for raising the plate higher than the

base-lines of the legs, each of the legs sloping laterally of the peripheral edge of the plate and being formed with a rebated portion, whereby the rebated portions of the several plates may engage nestedly upon the plates next below themselves and be seated thereupon against accidental displacement, said plates having the under and upper sides of their disks dished-out whereby chambers intervene between the several plates, the cubes of butter in which will be out of contact with the underside of the next higher plate when all the plates are stacked.

2. An annular butter dish consisting of a horizontally disposed flat part dished out on opposite sides so as to contain a butter cube in either dished out portion, and a series of circumferentially spaced apart supporting legs formed marginally thereupon, the several legs sloping downwardly and outwardly of the plane of said flat part, and having their inside parts rebated so as to nest upon another dish when seated thereupon, there being an annular rim encircling each dished out surface made of a greater thickness than the flat part of the dish.

3. An annular butter plate consisting of a horizontally disposed flat part, and a series of circumferentially spaced apart integral supporting legs, each leg sloping downwardly and outwardly so as to project with its bottom portion laterally of the plane of the plate, said legs elevating the flat part of the plate above the base lines of the legs, and being formed upon their inside walls

with shoulders disposed parallel to the plate, and providing surfaces for nesting the legs upon another and similar butter plate arranged therebelow, said flat part of the plate being disposed medially of the thickness of the plate, and an annular rim thicker than the flat part and projecting coaxially from each opposing side thereof, said rim providing a butter containing cylindrical chamber.

4. A device as described consisting of a container having a flat disk formed upon either side of the disk with a dished-out portion encircled by an annular rim, and a series of circumferentially spaced apart outturned integral lugs providing legs for the container, said legs being rebated upon their inner sides for the purpose of seating firmly upon either rim of a similar container to be mounted in nested relation upon the latter.

5. A plurality of stacked containers consisting severally of vertically spaced apart horizontal parts, the upper and lower side of each of which is dished out respectively and arranged in parallel relation, both dished outparts of each container being encircled by annular rims, one of which has outwardly and downwardly extending lugs formed with horizontal shoulders designed to rest upon the rim of the next below container so as to nest the adjacent pair of containers against lateral displacement.

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CHARLES H. MARSH.

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