

(No Model.)

J. A. SEAMAN.

PIE PLATE.

No. 284,244.

Patented Sept. 4, 1883.

Fig. 1.

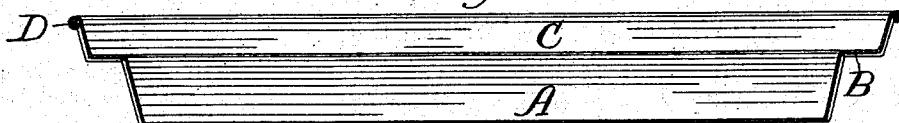


Fig. 2.

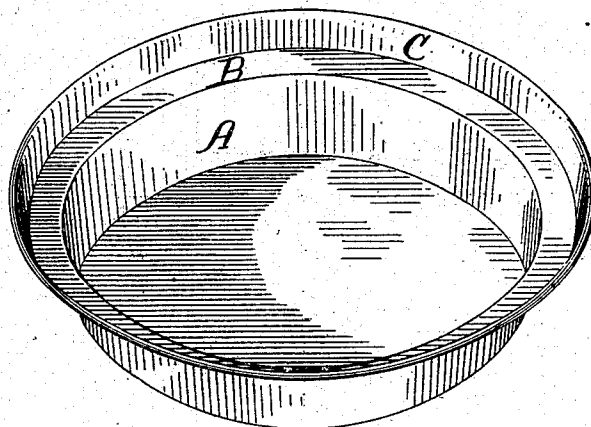
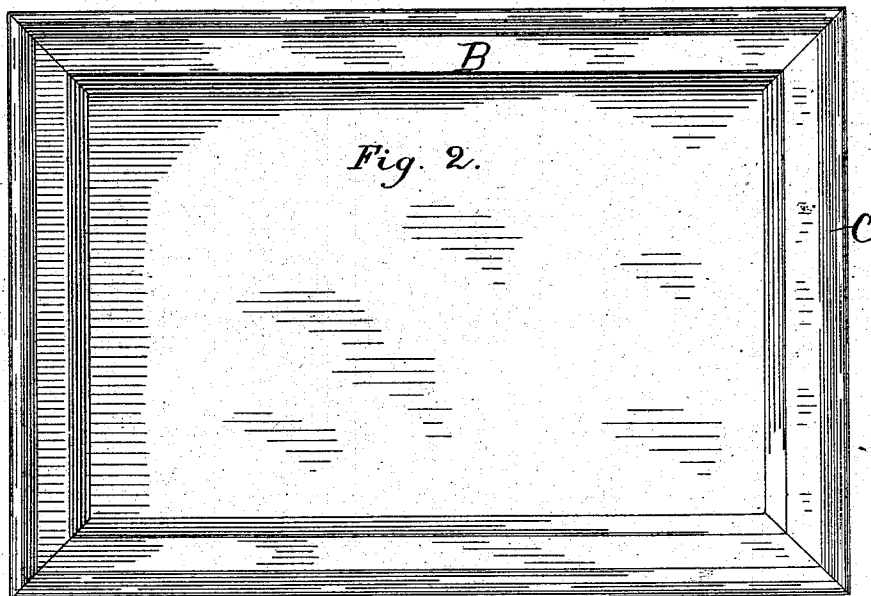


Fig. 3.

Witnesses:

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UNITED STATES PATENT OFFICE.

JOHN A. SEAMAN, OF CHICAGO, ILLINOIS.

PIE-PLATE.

SPECIFICATION forming part of Letters Patent No. 284,244, dated September 4, 1883.

Application filed February 2, 1883. (No model.)

To all whom it may concern:

Be it known that I, JOHN A. SEAMAN, of Chicago, county of Cook, and State of Illinois, have invented a new and useful Improvement in Pie-Plates, of which the following is a description that will enable others to make and use the same, reference being had to the accompanying drawings, and to letters of reference marked thereon, forming a part of this specification.

This invention relates to improvements in that class of plates more especially intended to be used as a bake-plate, the object being to provide a plate that will retain all the juices in the pie; and it consists in providing a plate with a lateral projecting flange, and then extending upward from this flange or rim a border, as will be hereinafter fully set forth.

Figure 1 is a longitudinal section of a device embodying my improvement; Fig. 2, a top or face view; and Fig. 3, a modification in perspective.

Referring to the drawings, A represents the body of the plate proper; B, the horizontal flange projecting at right angles to the body; and C the outer rim or border. The rim C is formed on the outer edge of the flange B, and is turned upward therefrom at an angle corresponding to the inclination of the body of the plate, the top edge being strengthened by the stiffening-wire D. The edges of the upper and lower crust of the pie are united on the flange B, which, in connection with the rim C, forms an offset and imparts a nice shape to the edge of the pie. The rim C, by rising above and inclosing the edge of the pie, effectually prevents the juices from escaping.

The objections to the ordinary bake-plate are that the rich and nutritious juices from the berries and fruit, with the addition of the sugar used in making pastry, escape during the process of baking and leave the pie comparatively dry and tasteless. The escaping juices also burn on the bottom of the oven and fill the house with disagreeable odors. By this arrangement I retain all the juices in the pie and obviate all the objections to the ordinary bake-plate.

The plate may be composed of either metal or earthenware, and may be of any desired shape, either rectangular or circular.

Having thus described my invention, what I claim as new, and desire to secure by Letters Patent, is—

1. As a new article of manufacture, a pie or bake plate provided with the outer inclosing-rim, C, turned upward at an angle corresponding to the body of the plate proper, whereby the juices of the pastry are prevented from escaping during the process of baking, substantially as set forth.

2. The combination, with the flange B, of the ring C, forming an offset on which the upper and lower crust of the pie are united, substantially as described.

3. The combination, with the plate or body A, of the flange B and the outer rim or border, C, substantially as described.

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Witnesses:

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