

Jan 30, 1934.

F. D. GRAY

1,945,397

PASTRY HOLDER

Filed March 18, 1930

2 Sheets-Sheet 1

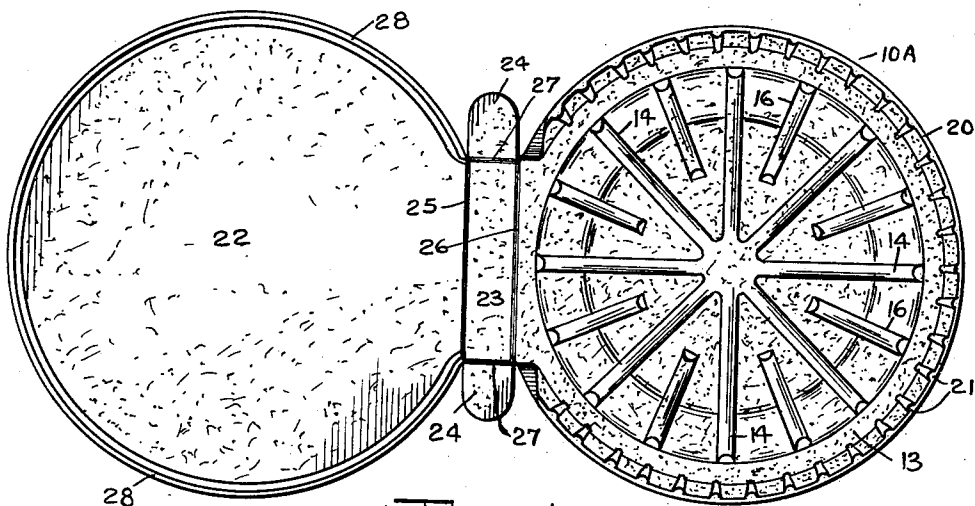


Fig-1

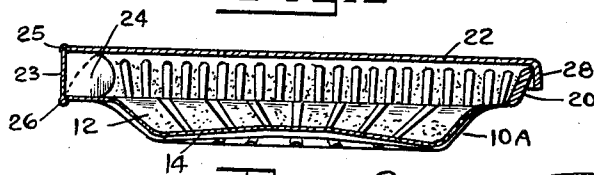


Fig-2

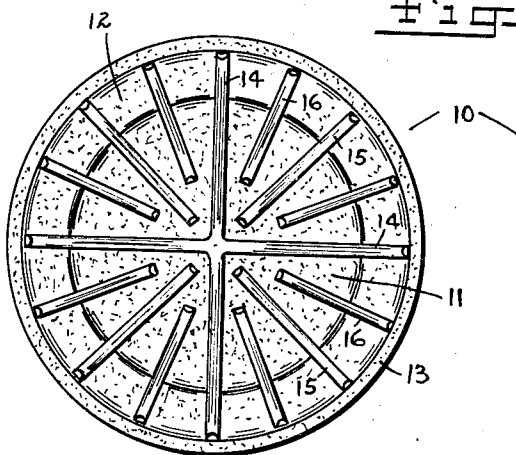


Fig-3

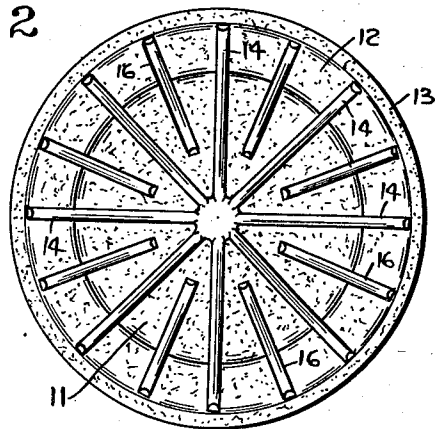


Fig-4

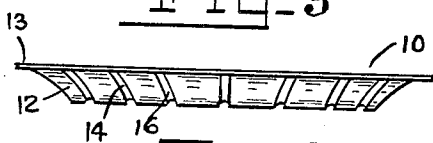


Fig-5

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2 Sheets-Sheet 2

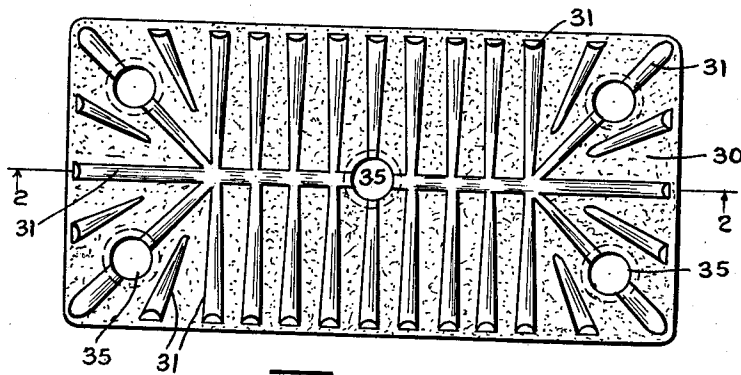


Fig. 6

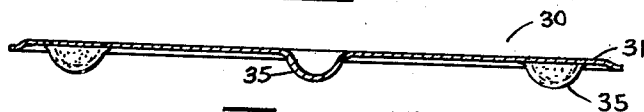


Fig. 7

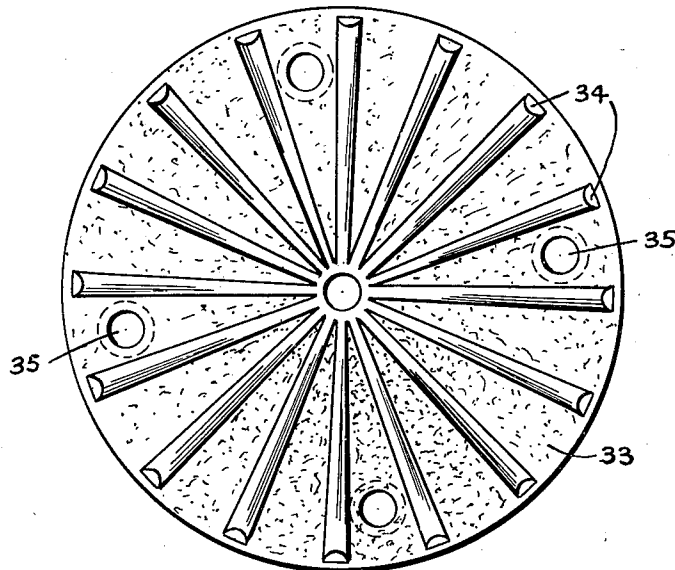


Fig. 8

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## UNITED STATES PATENT OFFICE

1,945,397

## PASTRY HOLDER

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Application March 18, 1930. Serial No. 436,659

5 Claims. (Cl. 229-2.5)

The present improvements relate in general, to pastry plates and dishes, and more particularly to such articles formed of pulp material.

A primary object of the improvements, among others, is to provide a novel pastry support of relatively rigid and sturdy construction.

A further object is to provide an improved plate for pies, cakes and the like as well as a novel form of carton or parcel for carriage or display of such merchandise.

Other objects will be apparent upon reference to the accompanying specification and drawings, in which—

Fig. 1 is a top plan view of one form of the improved carton or parcel in open condition;

Fig. 2 is a section illustrating the carton in closed position;

Figs. 3 and 4 are plan views of modified forms;

Fig. 5 is a side elevation of the embodiments in Fig. 4;

Fig. 6 is a plan view of a further modified form;

Fig. 7 is a section on line 7—7 of Fig. 6;

Fig. 8 is a plan of a further modification.

The articles herein illustrated are of the type generally known as paper plates and preferably consist of unfinished pulp material, being formed, together with all parts thereof, in one manufacturing operation. In practicing this method, commonly known as the pulp sucking or felting process, the articles derive characteristics of strength and rigidity, as well as inherent resiliency. These improved forms are accordingly light but sturdy.

Referring to the drawings, a pie plate 10, formed in the foregoing manner, consists of the bottom surface 11 and the annular sloping rim 12. Said rim has an annular border 13, disposed substantially horizontally as is common in this type of article. The bottom surface is provided with a plurality of raised portions 14 to 16. As illustrated in the disclosed embodiments, said portions are in the nature of ribs, preferably radiating from the central area of the plate. In the form in Fig. 3, ribs 14 extend substantially across the plate, intersecting each other, while ribs 15 and 16 extend from the plate border 13 toward the center but stop short thereof at different points. Accordingly, communication is afforded around the ends of these ribs within each quadrant.

In Fig. 4, every other rib extends entirely across the plate, intersecting at the center, while ribs 16 terminate short thereof, as in the form of Fig. 3.

When the pastry is placed on the plates 10, it is notable that the bottom of the pastry is spaced slightly from the plate bottom due to the presence of the raised portions 14 to 16, which obviously may take other forms than that illustrated. This feature accordingly permits access and circulation of air beneath the lower crust of the pastry. Likewise, steam or moisture may escape from the lower portions of the pie. Furthermore, should the pies contain an excess of liquid, juice, etc., the same may drain into the spaces defined by the ribs, out of contact with the pie bottom, and isolated and prevented from access to other portions of the bottom by the ribs.

The raised members 14 to 16 present an uneven surface to the bottom crust of the pie, so that the latter may not readily slide off, as a whole, as is frequently the case with tilting of the dish. Likewise, said members reinforce the dish so that it is stiffer and sturdier. The fact that the pie is spaced slightly from the dish bottom, due to the ribs, permits ready removal of sections of the pie with a knife, since the latter may readily be inserted between the ribs and beneath the lower crust. This feature is especially advantageous in dishes of this type, because it minimizes the possibility of the knife end or point digging into the crust or the dish bottom.

In the form illustrated in Figs. 1 and 2, the dish 10A is supplied with an upstanding flange 20 having reinforcing ribs 21. This dish is also provided with a lid or cover 22 connected therewith by means of a double hinged member 23, said member being furnished with flaps 24 and bounded by fold lines 25, 26 and 27. A peripheral skirt 28 projects from the cover 22 and flares outwardly to a sufficient extent so that it will telescope and embrace flange 20 of the dish, when the device is folded in parcel form (see Fig. 2).

The embodiment described is particularly adapted for carriage of pies and therefore provides a handy parcel or carton for such purpose. When a pie is placed in the dish 10A, the upper limits of the pie are obviously below the upstanding flange 20, so that the latter protects the edges of the crust. These overhanging edges are disposed on the portion 13 so that the pie nicely fits the dish. The cover may now be folded over, with flaps 24 inside and the skirt 28 overlapping and engaging the flange 20. As seen in Fig. 2, the hinge member 23 is disposed in upstanding relation and serves as a protection in the same manner as flange 20, while flaps 24 insure a complete enclosure of the pie, so that ac-

cess of dust, dirt, etc. is prevented. This embodiment accordingly furnishes a very handy and sturdy parcel which not only is sanitary but also insures protection against crushing of the contents.

When it is desired to remove the pie or portions thereof, the cover 22 may be turned back as seen in Fig. 1, thereby removing member 23 to horizontal position which exposes the pie and permits ready access to the edge thereof. The member 23 therefore functions in the nature of a closure.

The nice fit between members 20 and 28 serves to hold cover 22 down in position due to the gripping or clamping action of these telescoping members. Other means, however, may be provided for performing this function. It is desirable, however, that the cover be releasably held and to this end the resilient texture of the members may be relied upon.

While the modifications illustrated in Figs. 6 to 8, may be employed for displaying pies, they are adapted more especially for cakes and other pastries. In Figs. 6 and 7 the horizontal bottom 30 is of rectangular form having the raised members 31 of any desired form and arrangement. In Fig. 8, the supporting bottom 33 is circular with radiating ribs 34, which likewise may be modified. Each of these modifications are preferably provided with integral protuberances 35 serving as legs for the member. These pastry supports attain functional results similar to those ascribed to the forms previously described.

It is understood that the embodiments chosen for illustration are exemplary and that various rearrangement of parts and changes in details of construction may be made without departing from the scope of the improvements.

I claim:

1. A circular dish formed of pulp material comprising a bottom, an annular sloping rim and an annular peripheral flange extending upwardly from said rim, a portion of said flange being hinged for providing lateral access to said rim, and having extensions adapted to engage the inner surface of said flange.

2. A dish formed of pulp material comprising a bottom and an upstanding rim, said bottom comprising a plurality of alternately disposed raised ribs and uninterrupted channel-like spaces on its inner surface, said ribs and spaces radiating from the center to the edge of the bottom.

3. In a pastry support formed of pulp material, a bottom portion having raised ribs on its pastry engaging surface radiating from the central portion thereof, the spaces between adjacent ribs being uninterrupted whereby open elongated radiating channels are provided extending from the center to the edge of the bottom portion.

4. In a pastry support formed of pulp material, a bottom portion having raised ribs radiating from the central portion to the edge thereof, some of said ribs intersecting at the center of the bottom, the spaces between said ribs being uninterrupted whereby air passages are provided between the upper surface of said support and the lower surface of pastry placed thereon, said air passages extending from the center to the edge.

5. A dish formed of pulp material comprising a bottom, a rim, alternately disposed long and short raised ribs formed in the inner surface of said bottom, said ribs extending from the center portion to the edge portion and providing uninterrupted air passages therebetween.

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