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Weisman et al.

(54) **FLAVOR INFUSION CONTAINER**

(76) Inventors: **Carla Weisman**, Virginia Beach, VA (US); **Mark Weisman**, Virginia Beach, VA (US)

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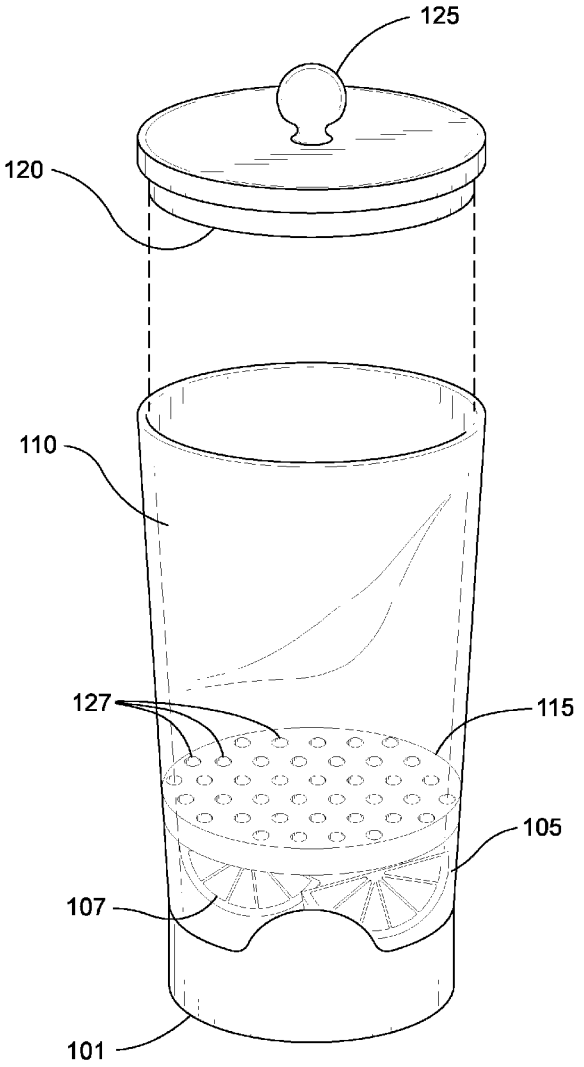
USPC **426/79**

(57) **ABSTRACT**

A reusable water container that infuses a fruit or herb flavor into a liquid inside the container. The container is segregated into a top liquid chamber, and a bottom flavor infusion chamber. The two chambers join at a watertight seal. A perforated divider positions between the two chambers, acting to retain the fruit in the infusion chamber when liquid is being poured out of the opening in the top of the container. The fruit or herb in the infusion chamber infuses a respective flavor by passing through the perforated divider, and infusing throughout the liquid in the entire container. A base detaches from the bottom of the infusion chamber so that the fruit or herb can be placed inside the infusion chamber. The base and the fruit may be frozen prior to attaching to the infusion chamber to cool the liquid.



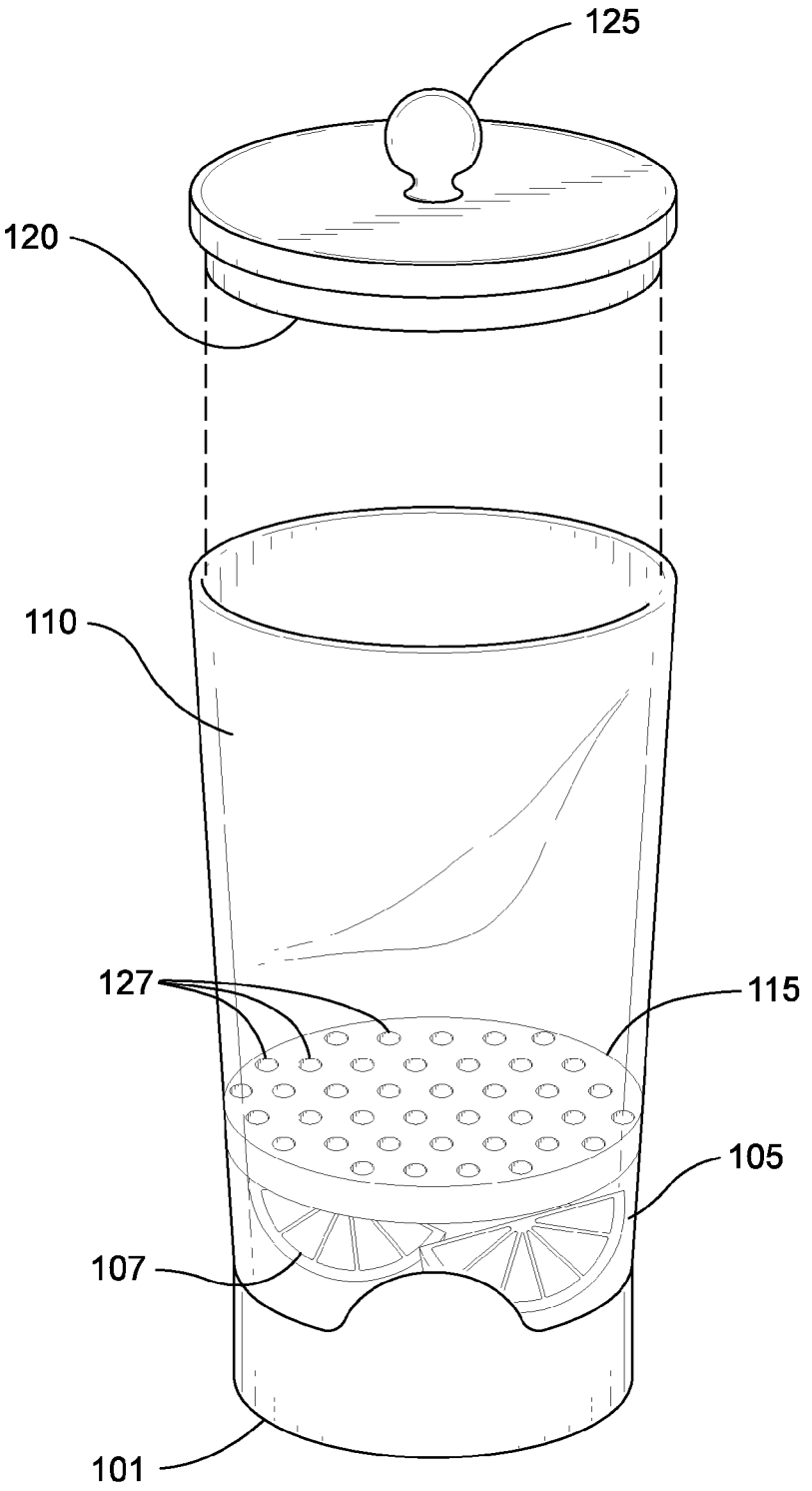


Figure 1A

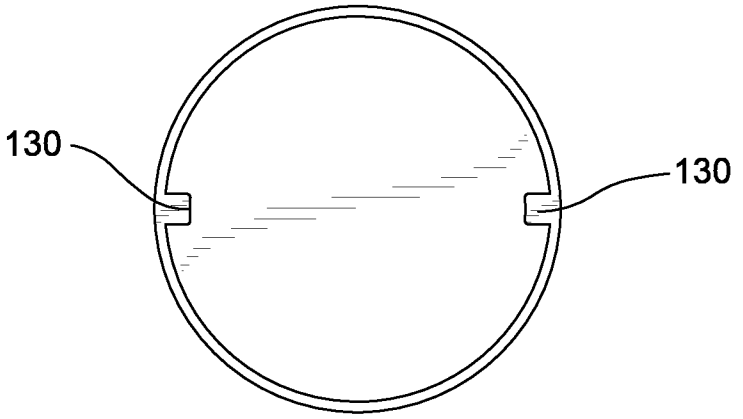


Figure 1B

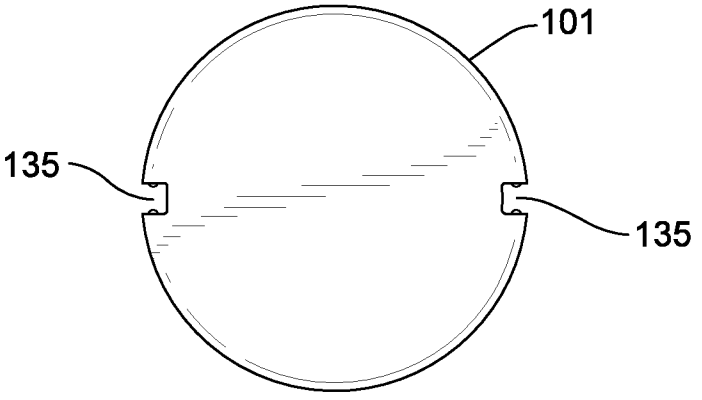


Figure 1C

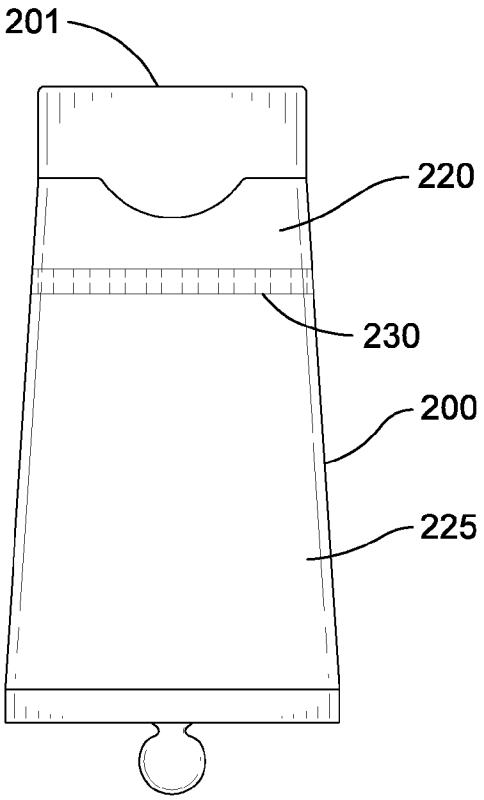


Figure 2A

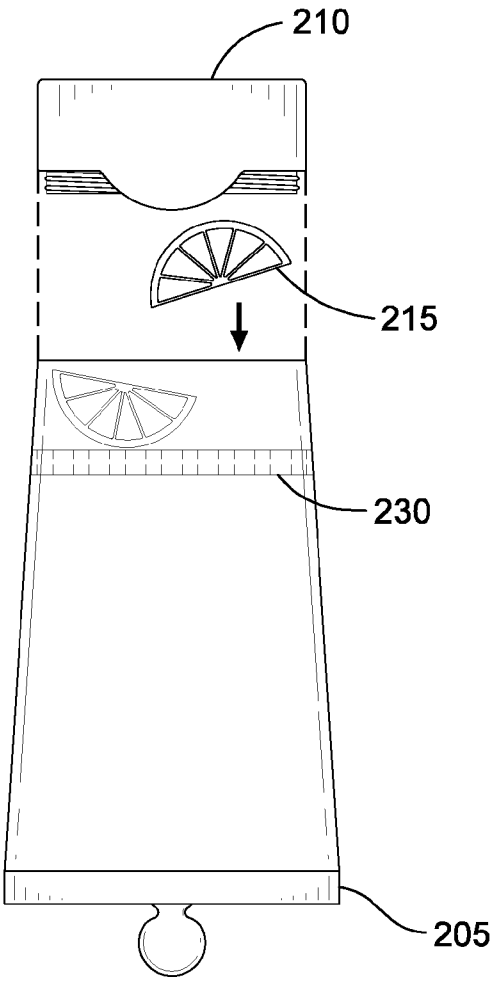


Figure 2B

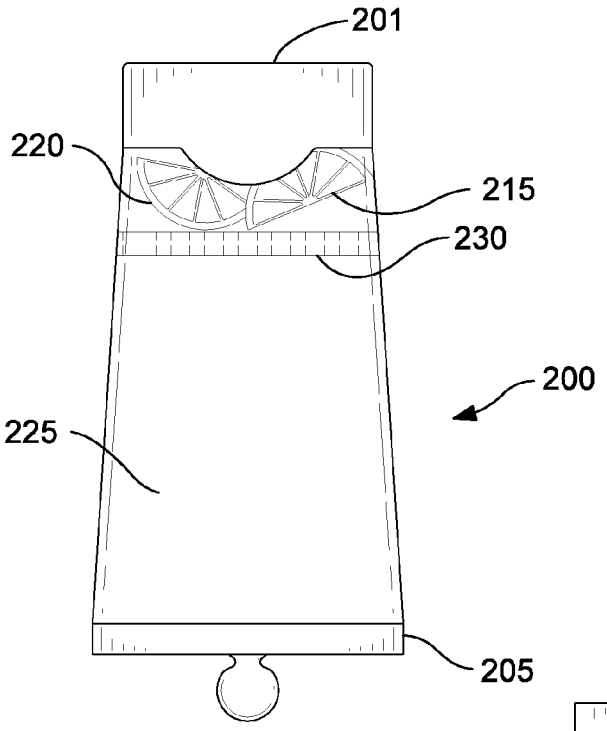


Figure 2C

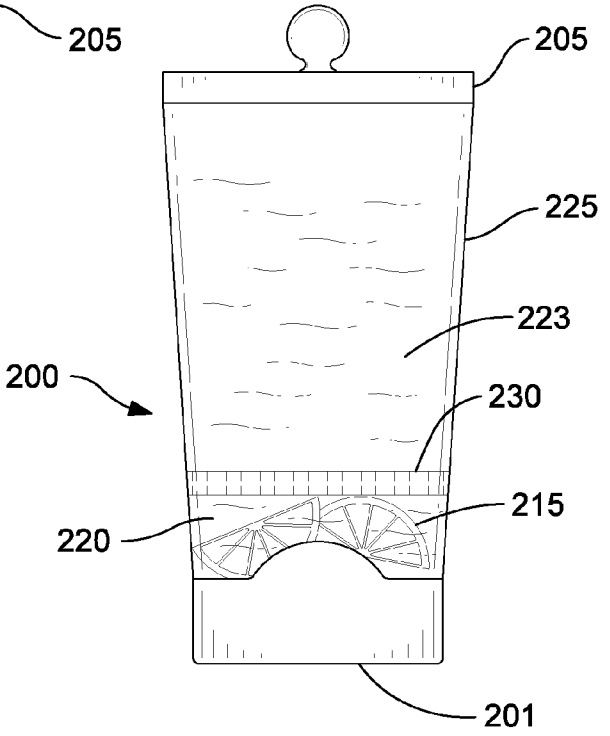


Figure 2D

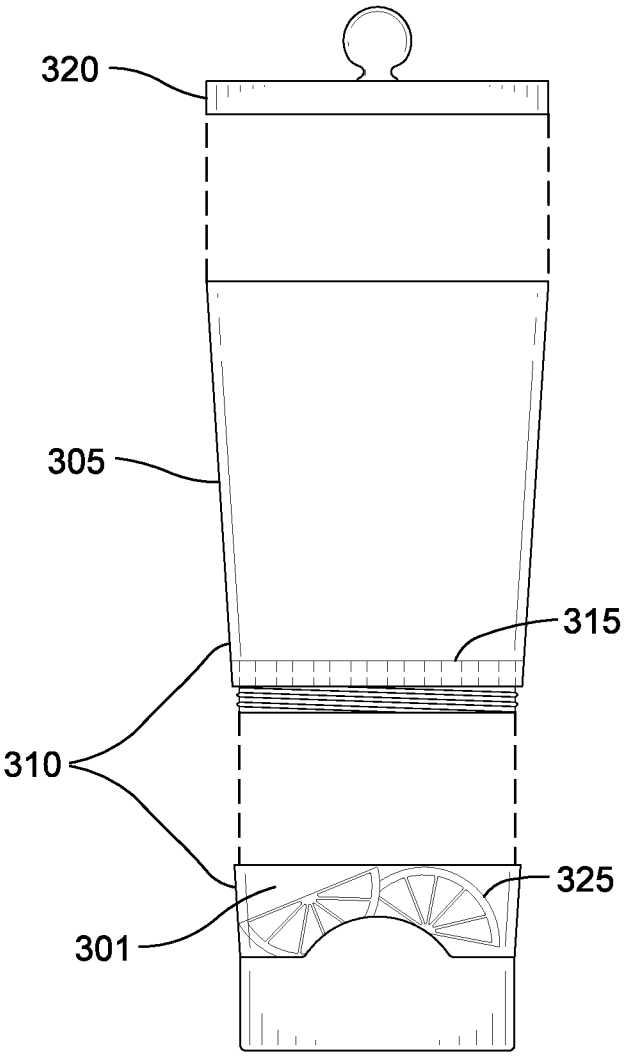


Figure 3

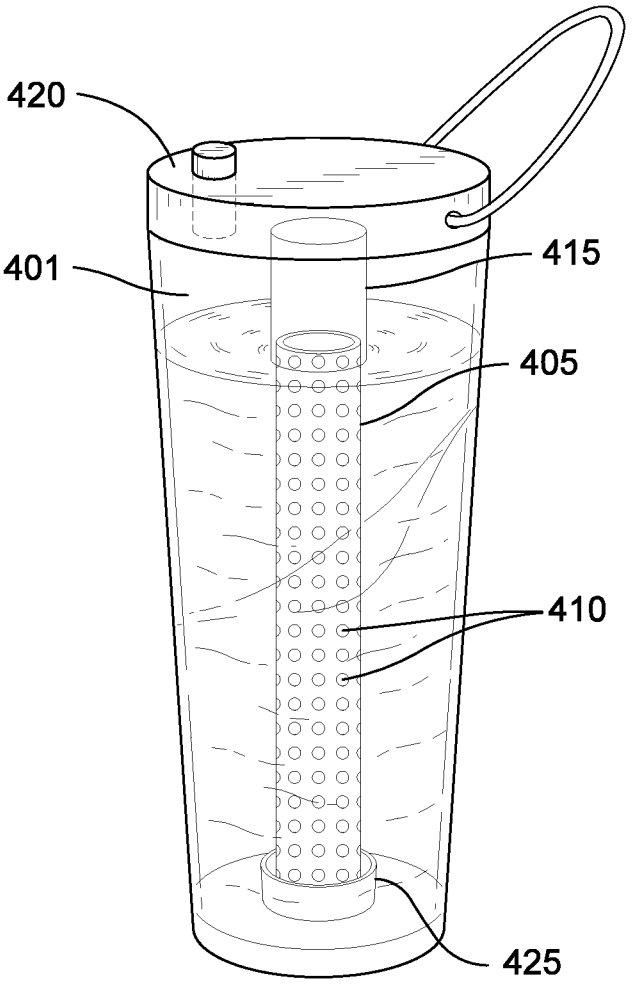


Figure 4

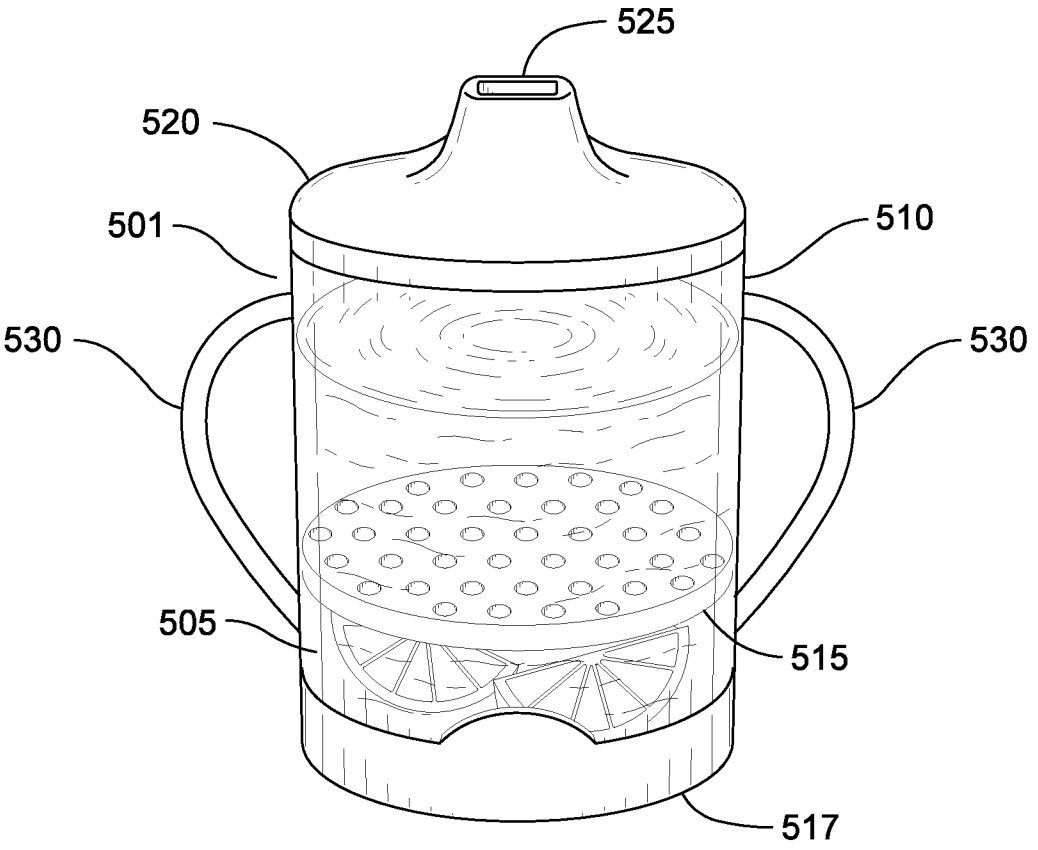


Figure 5

FLAVOR INFUSION CONTAINER

FEDERALLY SPONSORED RESEARCH OR DEVELOPMENT

[0001] Not applicable.

REFERENCE TO SEQUENCE LISTING, A TABLE, OR A COMPUTER LISTING APPENDIX

[0002] Not applicable.

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[0003] A portion of the disclosure of this patent document contains material that is subject to copyright protection. The copyright owner has no objection to the facsimile reproduction by anyone of the patent document or patent disclosure as it appears in the Patent and Trademark Office, patent file or records, but otherwise reserves all copyright rights whatsoever.

FIELD OF THE INVENTION

[0004] One or more embodiments of the invention generally relate to drink containers. More particularly, one or more embodiments of the invention relate to a bottle that enables the contents to be infused with natural flavors.

BACKGROUND OF THE INVENTION

[0005] The following background information may present examples of specific aspects of the prior art (e.g., without limitation, approaches, facts, or common wisdom) that, while expected to be helpful to further educate the reader as to additional aspects of the prior art, is not to be construed as limiting the present invention, or any embodiments thereof, to anything stated or implied therein or inferred thereupon. Spas often serve a beverage comprising ice, fruit/herbs, and water, sometimes referred to as spa water. One may expect that this mixture creates a refreshing drink with visual appeal and low calories as the addition of fruit to water generally adds natural flavor and little in the way of calories. Some examples of spa water recipes include, without limitation, the addition of orange or lemon slices, strawberries, other fruits, cucumber, mint, etc. into a water and ice mixture where the fruit is allowed to mix and infuse the water with flavor over time. Typically, these ingredients are mixed in a large tabletop vessel and dispensed through a spout in to a drinking glass or disposable cup.

[0006] The following is an example of a specific aspect in the prior art that, while expected to be helpful to further educate the reader as to additional aspects of the prior art, is not to be construed as limiting the present invention, or any embodiments thereof, to anything stated or implied therein or inferred thereupon. A portable water container with a compartment for powder is known to exist. This container is designed to hold powders in multiple compartments and has a rotatable compartment to keep the water separate from the powder compartments. By way of educational background, another aspect of the prior art generally useful to be aware of is that there are also prior art devices where compartments are placed outside the bottle for storage of medications or powders. These designs are made to purposely separate the products from the water, and typically do not enable the water to be infused with flavor. By way of educational background, yet another aspect of the prior art generally useful to be aware of is that there are bottles where compartments are made for water purification. These products are typically designed to remove taste and odors from the water rather than adding flavor to the water.

[0007] In view of the foregoing, it is clear that these traditional techniques are not perfect and leave room for more optimal approaches.

BRIEF DESCRIPTION OF THE DRAWINGS

[0008] The present invention is illustrated by way of example, and not by way of limitation, in the figures of the accompanying drawings and in which like reference numerals refer to similar elements and in which:

[0009] FIGS. **1**A through **1**B illustrate an exemplary flavor enhancing container that allows for the infusion of natural flavor into the contents of the flavor enhancing container, in accordance with an embodiment of the present invention. FIG. **1**A is a diagrammatic side view of the flavor enhancing container. FIG. **1**B is a diagrammatic bottom view of the flavor enhancing container, and FIG. **1**C is a diagrammatic top view of a base portion;

[0010] FIGS. **2**A through **2**D are diagrammatic side views of an exemplary flavor enhancing container in various stages of use, in accordance with an embodiment of the present invention. FIG. **2**A shows an opening step. FIG. **2**B shows a filling step. FIG. **2**C shows a closing step, and FIG. **2**D shows an infusing step;

[0011] FIG. **3** is a diagrammatic side view of an exemplary two piece flavor enhancing container that allows for the infusion of natural flavor into the contents of the flavor enhancing container, in accordance with an embodiment of the present invention;

[0012] FIG. **4** is a diagrammatic side view of an exemplary flavor enhancing container that allows for the infusion of natural flavor into the contents of the flavor enhancing container, in accordance with an embodiment of the present invention; and

[0013] FIG. **5** is a diagrammatic side view of an exemplary children's bottle that allows for the infusion of natural flavor into the contents of the bottle, in accordance with an embodiment of the present invention.

[0014] Unless otherwise indicated illustrations in the figures are not necessarily drawn to scale.

DETAILED DESCRIPTION OF SOME EMBODIMENTS

[0015] Embodiments of the present invention are best understood by reference to the detailed figures and description set forth herein.

[0016] Embodiments of the invention are discussed below with reference to the Figures. However, those skilled in the art will readily appreciate that the detailed description given herein with respect to these figures is for explanatory purposes as the invention extends beyond these limited embodiments. For example, it should be appreciated that those skilled in the art will, in light of the teachings of the present invention, recognize a multiplicity of alternate and suitable approaches, depending upon the needs of the particular application, to implement the functionality of any given detail described herein, beyond the particular implementation choices in the following embodiments described and shown. That is, there are numerous modifications and variations of the invention that are too numerous to be listed but that all fit

within the scope of the invention. Also, singular words should be read as plural and vice versa and masculine as feminine and vice versa, where appropriate, and alternative embodiments do not necessarily imply that the two are mutually exclusive.

[0017] It is to be further understood that the present invention is not limited to the particular methodology, compounds, materials, manufacturing techniques, uses, and applications, described herein, as these may vary. It is also to be understood that the terminology used herein is used for the purpose of describing particular embodiments only, and is not intended to limit the scope of the present invention. It must be noted that as used herein and in the appended claims, the singular forms "a," "an," and "the" include the plural reference unless the context clearly dictates otherwise. Thus, for example, a reference to "an element" is a reference to one or more elements and includes equivalents thereof known to those skilled in the art. Similarly, for another example, a reference to "a step" or "a means" is a reference to one or more steps or means and may include sub-steps and subservient means. All conjunctions used are to be understood in the most inclusive sense possible. Thus, the word "or" should be understood as having the definition of a logical "or" rather than that of a logical "exclusive or" unless the context clearly necessitates otherwise. Structures described herein are to be understood also to refer to functional equivalents of such structures. Language that may be construed to express approximation should be so understood unless the context clearly dictates otherwise.

[0018] Unless defined otherwise, all technical and scientific terms used herein have the same meanings as commonly understood by one of ordinary skill in the art to which this invention belongs. Preferred methods, techniques, devices, and materials are described, although any methods, techniques, devices, or materials similar or equivalent to those described herein may be used in the practice or testing of the present invention. Structures described herein are to be understood also to refer to functional equivalents of such structures. The present invention will now be described in detail with reference to embodiments thereof as illustrated in the accompanying drawings.

[0019] From reading the present disclosure, other variations and modifications will be apparent to persons skilled in the art. Such variations and modifications may involve equivalent and other features which are already known in the art, and which may be used instead of or in addition to features already described herein.

[0020] Although Claims have been formulated in this Application to particular combinations of features, it should be understood that the scope of the disclosure of the present invention also includes any novel feature or any novel combination of features disclosed herein either explicitly or implicitly or any generalization thereof, whether or not it relates to the same invention as presently claimed in any Claim and whether or not it mitigates any or all of the same technical problems as does the present invention.

[0021] Features which are described in the context of separate embodiments may also be provided in combination in a single embodiment. Conversely, various features which are, for brevity, described in the context of a single embodiment, may also be provided separately or in any suitable subcombination. The Applicants hereby give notice that new Claims may be formulated to such features and/or combinations of such features during the prosecution of the present Application or of any further Application derived therefrom.

[0022] References to "one embodiment," "an embodiment," "example embodiment," "various embodiments," etc., may indicate that the embodiment(s) of the invention so described may include a particular feature, structure, or characteristic, but not every embodiment necessarily includes the particular feature, structure, or characteristic. Further, repeated use of the phrase "in one embodiment," or "in an exemplary embodiment," do not necessarily refer to the same embodiment, although they may.

[0023] As is well known to those skilled in the art many careful considerations and compromises typically must be made when designing for the optimal manufacture of a commercial implementation any system, and in particular, the embodiments of the present invention. A commercial implementation in accordance with the spirit and teachings of the present invention may configured according to the needs of the particular application, whereby any aspect(s), feature(s), function(s), result(s), component(s), approach(es), or step(s) of the teachings related to any described embodiment of the present invention may be suitably omitted, included, adapted, mixed and matched, or improved and/or optimized by those skilled in the art, using their average skills and known techniques, to achieve the desired implementation that addresses the needs of the particular application.

[0024] It is to be understood that any exact measurements/dimensions or particular construction materials indicated herein are solely provided as examples of suitable configurations and are not intended to be limiting in any way. Depending on the needs of the particular application, those skilled in the art will readily recognize, in light of the following teachings, a multiplicity of suitable alternative implementation details.

[0025] One embodiment of the present invention relates to a reusable flavor infusion container **100** that infuses a flavor enhancing member **107** into a liquid inside the container. In some embodiments, the flavor enhancing member may include, without limitation, fruit, herbs, vegetables, spices, oils, and the like. The flavor infusion container may be segregated into a liquid chamber **110**, and an infusion chamber **105**. The two chambers may join at a threaded fastener **310** and a watertight seal. In some embodiments, a perforated divider **115** may position between the two chambers, acting to retain the flavor enhancing member in the infusion chamber when a liquid **110** is being poured out of an opening **125** located in the top of the flavor infusion container. In some embodiments, the fruit or herb in the infusion chamber may infuse a respective flavor through at least one aperture **127** in the divider, and throughout the liquid. The divider also acts to prevent the fruit from leaving or clogging the opening in the container. A base portion **101** detaches from the bottom of the infusion chamber to allow the fruit to be placed inside the infusion chamber. The base and the flavor enhancing member may be frozen prior to attaching to the infusion chamber to cool the liquid.

[0026] FIGS. **1**A through **1**B illustrate an exemplary flavor enhancing container that allows for the infusion of natural flavor into the contents of the flavor enhancing container, in accordance with an embodiment of the present invention. FIG. **1**A is a diagrammatic side view of the flavor enhancing container. FIG. **1**B is a diagrammatic bottom view of the bottle, and FIG. **1**C is a diagrammatic top view of a base portion **101**. In the present embodiment, the flavor enhancing

container is portable and reusable and comprises freezable base portion **101**, an infusion chamber **105** that may hold the flavor enhancing member **107**, the liquid chamber **110**, the divider **115** between chambers **105** and **110**, and a lid **120** with an opening **125** for drinking. In some embodiments, the flavor enhancing member may infuse a flavor through the liquid. The flavor may release from the flavor enhancing member through various means, including, without limitation, diffusion through the liquid, an electrical discharge, temperature change, melting, and engagement with steam. However, in other embodiments, the flavor infusion container may not include the flavor enhancing member.

[0027] Lid **120** is removable to allow water to be added to the flavor enhancing container. In some alternate embodiments the lid may not comprise an opening. In these embodiments the lid may be removed to enable a user to drink or pour from the bottle. In the present embodiment, the flavor enhancing container may be made of various different materials including, without limitation, glass, metal, wood or plastic. The material from which the flavor enhancing container is made, specifically infusion chamber **105** where flavor enhancing member **107** is placed, may be transparent to allow for visualization of fruit **107** so its quality can be assessed. Furthermore, this transparency may add to the aesthetics of the bottle, as flavor enhancing member **107** may be visually appealing. In some embodiments, the entire flavor enhancing container or a portion of the flavor enhancing container may be made of opaque material. In the present embodiment, freezable base piece **101** may also be made of various different materials such as, but not limited to, food grade stainless steel or glass or plastic which may or may not comprise a re-freezable gel or liquid, ceramic or stone.

[0028] Divider **115** comprises at least one aperture **127** to allow for continuous flow of water and not solid materials between chambers **105** and **110**. It should be noted that fruit typically has properties that make it lighter than water which may cause the fruit to float to the top of a vessel when mixed with water. Divider **115** is fixed in place to generally keep flavor enhancing member **107** contained to infusion chamber **105** and near freezable base **101** and typically cooler temperatures. Fixed divider **115** may also keep flavor enhancing member **107** from floating into lid **120** and opening **125**, which may disrupt the flow of water from the flavor enhancing container. In some alternate embodiments the separating device may be configured differently. For example, without limitation, one such embodiment may comprise a mesh divider rather than a perforated divider. Another such embodiment may comprise a line or grid of rods as a divider. Other alternate embodiments may be implemented with removable dividers or no dividers.

[0029] Base portion **101** is removable in the present embodiment, to typically enable infusion chamber **105** to be easily filled with flavor enhancing member **107**, emptied and cleaned. This also allows for a substitute base piece to be installed on the bottle should base portion **101** acclimate to room temperature. Referring to FIGS. **1**B and **1**C, the bottom of the bottle comprises raised tabs **130** that snap into notches **135** in base piece **101** to hold base portion **101** in place on the bottle. Other embodiments may comprise tabs on the base portion and notches on the bottle. Furthermore, it is contemplated that some embodiments may comprise fewer or more connection points in a variety of different configurations. Yet other embodiments may comprise various different types of connection means such as, but not limited to, a threaded connection. In an alternate embodiment, the base may be permanently attached to the bottle. In this embodiment, the bottle may comprise an opening in the infusion chamber with means of closure such as, but not limited to, a lid or a plug through which fruit and/or herbs may be inserted. Furthermore, this embodiment may also comprise a freezable insert to generally maintain the temperature of the contents of the bottle. Other alternate embodiments may be implemented without a freezable base piece.

[0030] FIGS. **2**A through **2**D are diagrammatic side views of an exemplary flavor enhancing container **200** in various stages of use, in accordance with an embodiment of the present invention. FIG. **2**A shows an opening step. FIG. **2**B shows a filling step. FIG. **2**C shows a closing step, and FIG. **2**D shows an infusing step. In typical use of the present embodiment, the flavor enhancing container allows for the transportation of spa water, a drink that is made from the mixture of fruit and/or herbs, ice, and water. Referring to FIG. **2**A, prior to use, a base portion **201** is removed from flavor enhancing container **200** and placed in a freezer. Base portion **201** is made of or comprises a re-freezable material. Once base portion **201** is frozen, flavor enhancing container **200** is ready for assembly and use. If desired, a user may skip this step, for example, without limitation, if the user does not wish for the drink to be cold. Referring to FIG. **2**B, flavor enhancing container **200** is initially turned over on a lid **205** to expose an open underside **210**. Whole or cut pieces of flavor enhancing members **215** or other flavor additives such as, but not limited to herbs are added to an infusion chamber **220**. Then, referring to FIG. **2**C, base **201** is secured into place on the bottom of flavor enhancing container **200**. Referring to FIG. **2**D, flavor enhancing container **200** is then turned upright and lid **205** is removed. Liquid **223** is added to a water chamber **225**, and lid **205** is secured in place. The flavor enhancing member **215** is held in infusion chamber **220** by a divider **230** and kept cool by frozen base portion **201**. Liquid **223** is able to continuously pass through divider **230** between water chamber **225** and infusion chamber **220**, which generally enables flavor enhancing member **215** to infuse water **225** with flavor. The flavored water **225** is then ready for consumption. The addition of flavor enhancing member **215** to liquid **223** adds natural flavor and little in the way of calories. Those skilled in the art will readily recognize, in light of and in accordance with the teachings of the present invention, that some embodiments of the flavor enhancing member may be used to infuse a multiplicity of suitable types of liquids such as, but not limited to, tea, soda water, alcoholic beverages, or lemonade with the flavor of various different types of natural substances including, without limitation, fruit, vegetables, herbs, tea leaves, coffee beans, hard candy, honey comb, melon rinds, etc. In one alternative embodiment, the flavor enhancing member may infuse an aroma throughout the flavor enhancing container and the liquid. The aroma may release through various means, including, without limitation, an electrical discharge, temperature change, or diffusion through the liquid.

[0031] In the present embodiment, flavor enhancing container **200** typically provides an effective means for making spa water portable. Once spa water is made portable, one may expect that the mixture may be exposed to various elements that may lead to heating of the fruit and water and may cause an undesirable taste and bacterial growth. Removable base

portion **201** typically allows the drink to maintain a refreshing temperature and helps to keep the flavor enhancing member **215** cool.

[0032] FIG. **3** is a diagrammatic side view of an exemplary two piece flavor enhancing container that allows for the infusion of natural flavor into the contents of the flavor enhancing container, in accordance with an embodiment of the present invention. In the present embodiment, the flavor enhancing container comprises an infusion chamber **301** and a liquid chamber **305**. Chambers **301** and **305** are separate pieces that comprise threads **310** that generally enable chambers **301** and **305** to be attached to each other to create the bottle. It is contemplated that various different connection means may be used in some alternate embodiments such as, but not limited to, a rubber sealed slip together connection or tabs that snap into notches. A perforated divider **315** is located near the bottom of liquid chamber **305**. In some alternate two-piece embodiments, the divider may be located near the top of the infusion chamber. In these embodiments the infusion chamber may comprise a removable bottom that may or may not be freezable or the divider may be removable. In an alternate embodiment, the bottle may comprise three pieces, an infusion chamber, a water chamber, and a divider piece. In this three-piece embodiment, the chambers attach to either side of the divider piece, and the divider piece acts as a connection means. In the present embodiment, the bottle comprises a removable lid **320** to provide access to the interior of the bottle when chambers **301** and **305** are connected. In addition, a portion of infusion chamber **301**, for example, without limitation, the bottom surface, comprises a freezable material.

[0033] In one alternative embodiment, the flavor enhancing container may utilize steam to infuse a flavor into the liquid. The infusion chamber may generate thermal energy sufficient to produce steam that releases a flavor from a flavor enhancing member. In some embodiments, the flavor enhancing member is an herb encapsulated inside a webbed container, wherein steam infuses the flavor and aroma from the herb. In yet another embodiment, the flavor enhancement member utilizes a time-release function operable to freeze, and release the flavor in stages. For example, without limitation, the flavor enhancing member may release a lemon flavor while fully frozen, and then slowly release a cherry flavor when fully melted.

[0034] In typical use of the present embodiment, a user separates chambers **301** and **305**. If desired, the user may place infusion chamber **301** in a freezer for a period of time to chill the freezable material in chamber **301**. Then, the user places flavor enhancing members **325** into infusion chamber **301** and screws chambers **301** and **305** together. With lid **320** removed from the top of liquid chamber **305**, the user may then fill the flavor enhancing container with water or another type of liquid. The water is able to flow through divider **315** and into infusion chamber **301** where the flavor of flavor enhancing member **325** is infused into the liquid. By placing lid **320** on the flavor enhancing container, the user may carry the full bottle from place to place, making the beverage portable.

[0035] FIG. **4** is a diagrammatic side view of an exemplary flavor infusion container **401** that allows for the infusion of natural flavor into the contents of flavor confusion container **401**, in accordance with an embodiment of the present invention. The present embodiment comprises a reusable water flavor infusion container **401** with a removable infusion tube **405** that comprises at least one aperture **410** throughout. In some embodiments, infusion tube **405** holds fruit and runs the length of bottle **401** to generally enable fruit and water to mix as the water level in bottle **401** drops. It is contemplated that infusion tubes in some embodiments may comprise a freezable material along a portion or throughout the entire tube to maintain the fruit at a cool temperature. In the present embodiment, tube **405** is inserted into a socket **415** in a lid **420** and rests in a cradle **425** at the bottom of flavor enhancing container **401**. Those skilled in the art will readily recognize, in light of and in accordance with the teachings of the present invention, that a multiplicity of suitable means for attaching the infusion tube may be used in other embodiments such as, but not limited to, a track on the inside of the bottle along which the tube slides, a threaded attachment point on the lid, permanently attaching the tube to the lid or the bottom of the bottle, a threaded attachment point at the bottom of the bottle, etc.

[0036] In typical use of the present embodiment, a user places cut or whole fruit, herbs or other flavor infusing items into tube **405** and then tube **405** is placed in flavor enhancing container **401** or attached to lid **420**. Water is then added to flavor enhancing container **401** and lid **420** is attached to the top of flavor enhancing container **401**. Apertures **410** in tube **405** generally enable the water in flavor enhancing container **401** to mix with the fruit in tube **405**. Containing the fruit in tube **405** also generally prevents the fruit from floating into the opening of lid **420**.

[0037] FIG. **5** is a diagrammatic side view of an exemplary children's bottle **501** that allows for the infusion of natural flavor into the contents of bottle **501**, in accordance with an embodiment of the present invention. In the present embodiment, bottle **501** is smaller in size than the exemplary bottles described by way of example in the foregoing. Bottle **501** comprises an infusion chamber **505**, a water chamber **510**, a divider **515**, a removable and/or freezable base piece **517**, and a lid **520** with a drinking spout **525**. Also, bottle **501** comprises handles **530** that enable a child to easily hold bottle **501**. In typical use of the present embodiment, bottle **501** is used similarly to the use described by way of example in FIG. **2**.

[0038] It is contemplated that some embodiments may be implemented as particular elements that may be used with existing beverage holders. For example, without limitation, one such embodiment may comprise a floating fruit infusion chamber that may be used in an existing water bottle, travel mug, drinking glass, etc. In this embodiment, cut fruit is placed into the infusion chamber, which is a plastic ball with holes that allows water in. The infusion chamber may then be placed into the beverage holder. Floating fruit infusion chambers in other embodiments may be various different shapes such as, but not limited to, cylinders and may be made of various different materials such as, but not limited to metal mesh. In some other embodiments, a re-freezable base piece may be attached to other water bottles currently on the market to aid in cooling the liquid inside the bottle.

[0039] Those skilled in the art will readily recognize, in light of and in accordance with the teachings of the present invention, that a multiplicity of suitable additional or different features may be included, without limitation in some alternate embodiments, such as, but not limited to, various different types of lids, hooks or loops for holding the bottle, sleeves for the bottle, built in straws, means for attaching the lid to the bottle, etc. Furthermore, some alternate embodiments may

incorporate dividers and/or removable or permanent freezable elements into beverage holders other than bottles such as, but not limited to, drinking glasses, travel mugs, pitchers, etc.

[0040] All the features disclosed in this specification, including any accompanying abstract and drawings, may be replaced by alternative features serving the same, equivalent or similar purpose, unless expressly stated otherwise. Thus, unless expressly stated otherwise, each feature disclosed is one example only of a generic series of equivalent or similar features.

[0041] Having fully described at least one embodiment of the present invention, other equivalent or alternative methods of providing a portable flavor infusing beverage container according to the present invention will be apparent to those skilled in the art. The invention has been described above by way of illustration, and the specific embodiments disclosed are not intended to limit the invention to the particular forms disclosed. For example, the particular implementation of the bottle may vary depending upon the particular type of body style used. The bottles described in the foregoing were directed to generally cylindrical implementations; however, similar techniques are to provide bottles of a multiplicity of suitable shapes such as, but not limited to, bodies with curved sides, rectangular tubes, small-mouthed bodies, large-mouthed bodies, etc. Non-cylindrical implementations of the present invention are contemplated as within the scope of the present invention. The invention is thus to cover all modifications, equivalents, and alternatives falling within the spirit and scope of the following claims.

[0042] Claim elements and steps herein may have been numbered and/or lettered solely as an aid in readability and understanding. Any such numbering and lettering in itself is not intended to and should not be taken to indicate the ordering of elements and/or steps in the claims.

What is claimed is:

1. A flavor infusion container comprising:

an infusion chamber, said infusion chamber being configured to contain a flavor enhancing member;

a liquid chamber, said liquid chamber being configured to contain a liquid;

a divider, said divider being disposed to segregate said infusion chamber from said liquid chamber, said divider comprising at least one aperture, said at least one aperture being configured to allow said flavor enhancing member to infuse through said liquid;

a base portion, said base portion having at least one opening, said at least one opening being configured to enable at least some liquid to at least partially enter into or exit from said infusion chamber; and

a lid, said lid being configured to retain said liquid inside said flavor infusion container.

2. The flavor infusion container of claim **1**, wherein said infusion chamber and said liquid chamber simultaneously contain said liquid.

3. The flavor infusion container of claim **2**, wherein said flavor enhancing member infuses through said liquid.

4. The flavor infusion container of claim **3**, in which said flavor enhancing member comprises a fruit or herb.

5. The flavor infusion container of claim **4**, in which said liquid comprises water.

6. The flavor infusion container of claim **5**, wherein said base portion detachably separates from said infusion chamber for positioning said flavor enhancing member inside said infusion chamber.

7. The flavor infusion container of claim **6**, in which said base portion comprises a freezable material.

8. The flavor infusion container of claim **7**, wherein said infusion chamber and said liquid chamber join at a threaded fastener.

9. The flavor infusion container of claim **8**, wherein a seal positions between said infusion chamber and said liquid chamber, said seal being operable to prevent leakage of said liquid.

10. The flavor infusion container of claim **9**, in which said flavor infusion chamber comprises at least one tab and at least one notch, wherein said at least one tab and said at least one notch join to secure said base portion with said infusion chamber.

11. The flavor infusion container of claim **10**, wherein said lid is detachable.

12. The flavor infusion container of claim **11**, wherein said divider positions in the bottom third portion of said flavor infusion container.

13. The flavor infusion container of claim **12**, wherein said divider is operable to detach from said flavor infusion container.

14. The flavor infusion container of claim **13**, wherein said flavor infusion container is transparent.

15. The flavor infusion container of claim **14**, in which said flavor infusion container comprises a freezable insert being operable to maintain the temperature of said liquid.

16. The flavor infusion container of claim **15**, wherein said flavor infusion container is configured to contain a hot or cold liquid.

17. The flavor infusion container of claim **16**, in which said flavor infusion container comprises at least one handle.

18. The flavor infusion container of claim **17**, in which said infusion chamber comprises an infusion tube, said infusion tube being disposed to position inside said flavor infusion container, said infusion tube being configured to contain said flavor enhancing member, said infusion tube comprising at least one aperture, said at least one aperture being configured to allow said flavor enhancing member to infuse through said liquid.

19. A flavor infusion container comprising:

means for detaching a base portion from an infusion chamber;

means for positioning a flavor enhancing member inside said infusion chamber;

means for joining said base portion with said infusion chamber;

means for joining a liquid chamber with said infusion chamber;

means for positioning a liquid inside said flavor infusion container; and

means for infusing said liquid with said flavor enhancing member.

20. A flavor infusion container comprising:

an infusion chamber, said infusion chamber being configured to contain a flavor enhancing member, said flavor enhancing member comprising a fruit or herb;

a liquid chamber, said liquid chamber being configured to join said infusion chamber with a threaded fastener, said liquid chamber being configured to contain a liquid, said liquid comprising water;

a divider, said divider being disposed to segregate said infusion chamber from said liquid chamber, said divider comprising at least one aperture, said at least one aper-

ture being configured to allow said flavor enhancing member to infuse through said liquid;

a base portion, said base portion comprising a freezable material, said base portion being operable to detach from said infusion chamber;

an opening, said opening being configured to receive said liquid; and

a lid, said lid being configured to join with said opening, said lid being further configured to detach from said opening, said lid being further configured to retain said liquid inside said flavor infusion container.

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