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(54) **FOOD AND CONDIMENT HOLDER**

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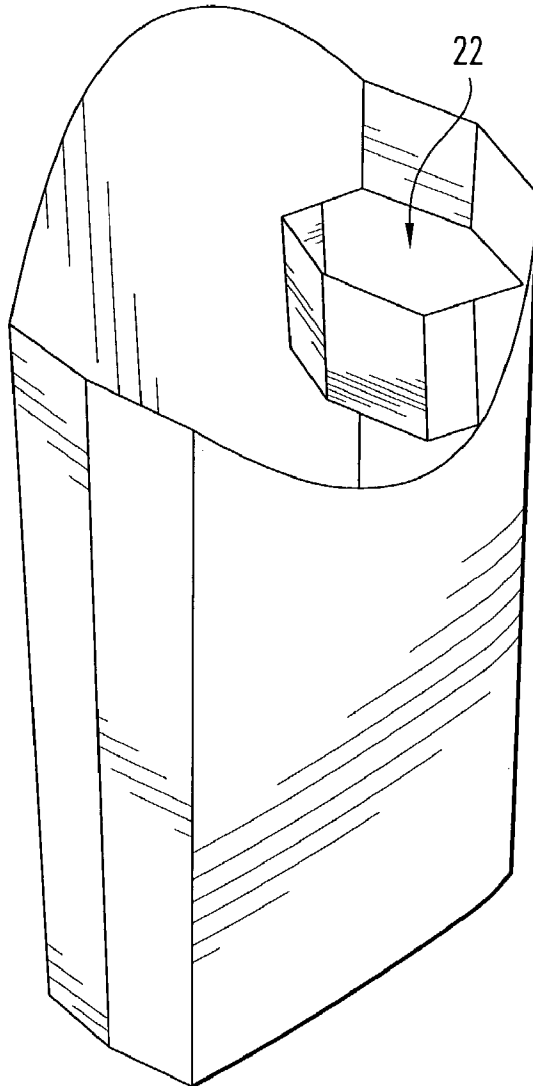
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(57) **ABSTRACT**

A french fry and condiment holder having a wall with a pair of parallel slits. A condiment sleeve containing ketchup or another condiment may be inserted into a loop formed in the wall by deforming the wall at the slits. The condiment sleeve has a flat bottom and can stand upright.

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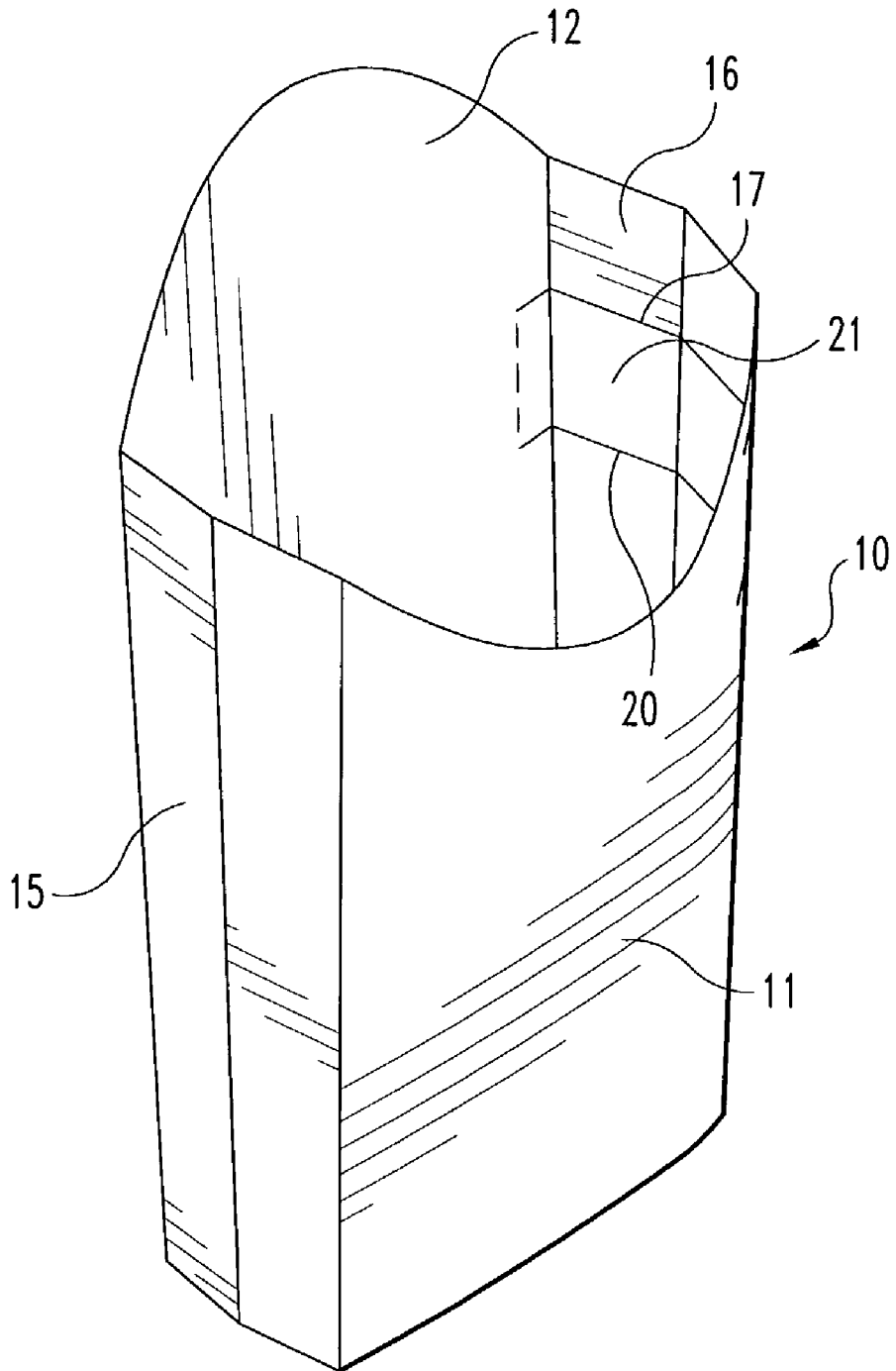


Fig. 1

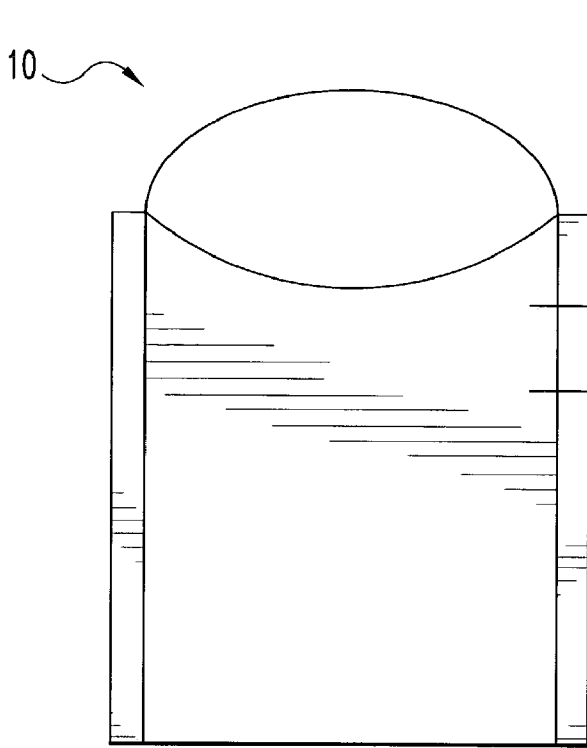


Fig. 2



Fig. 3

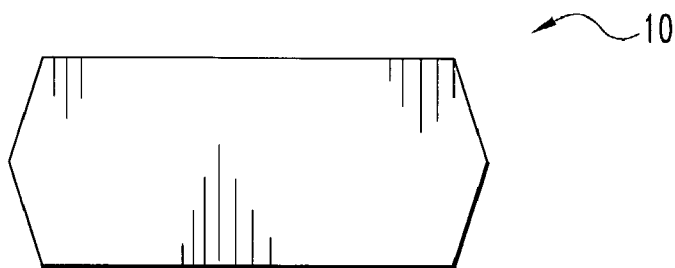


Fig. 4

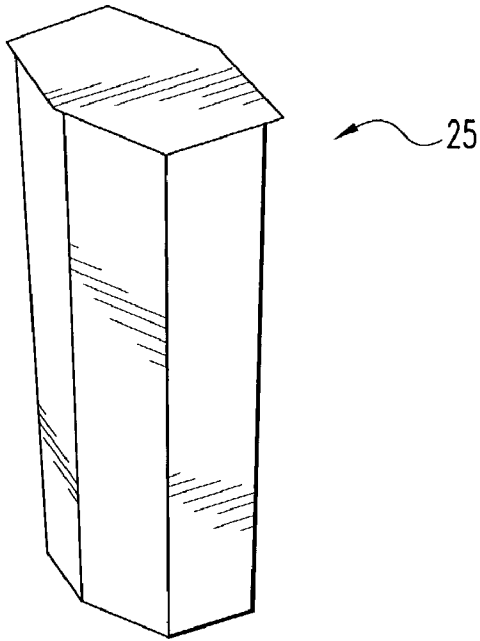


Fig. 5

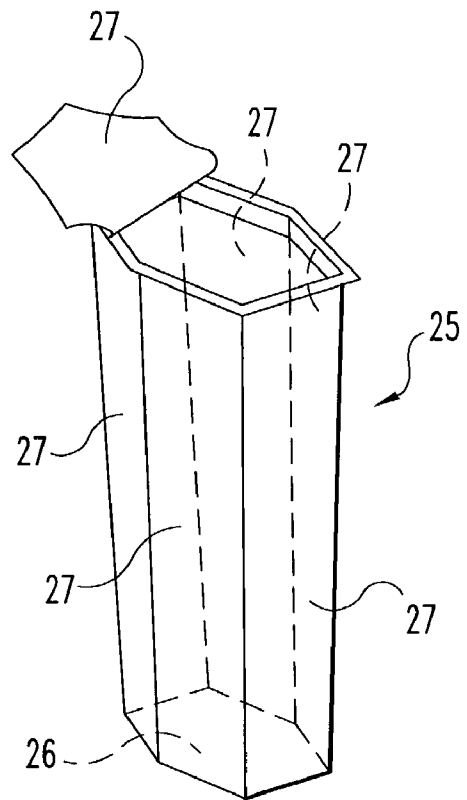


Fig. 6

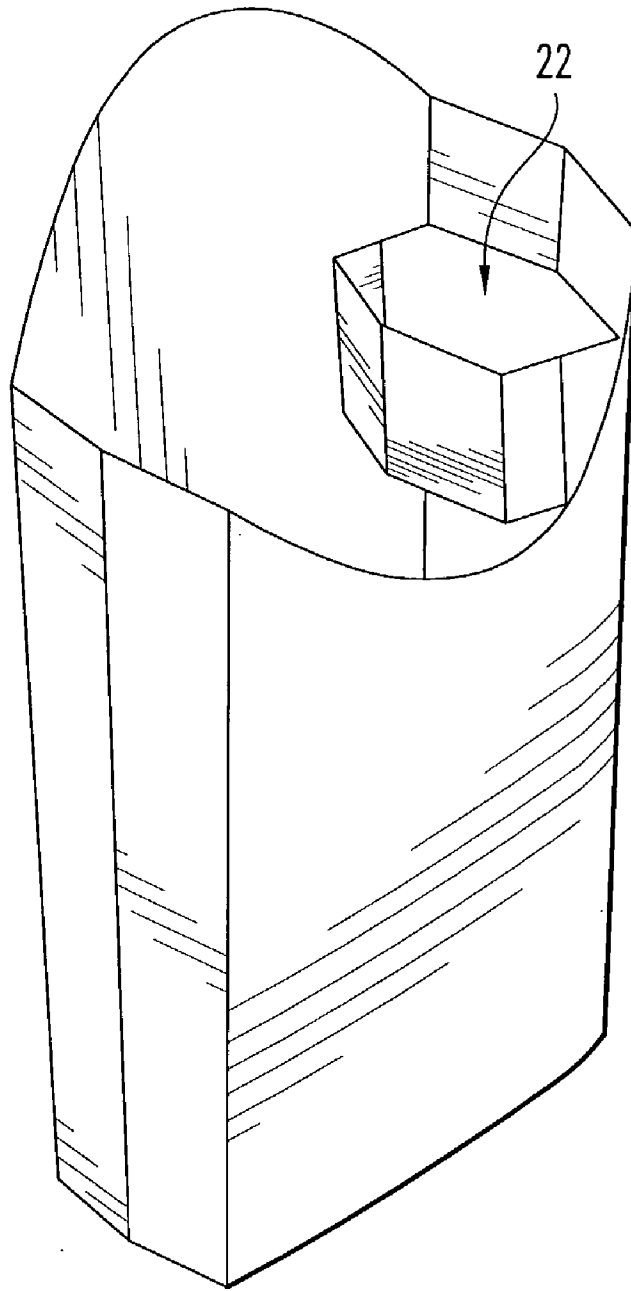


Fig. 7

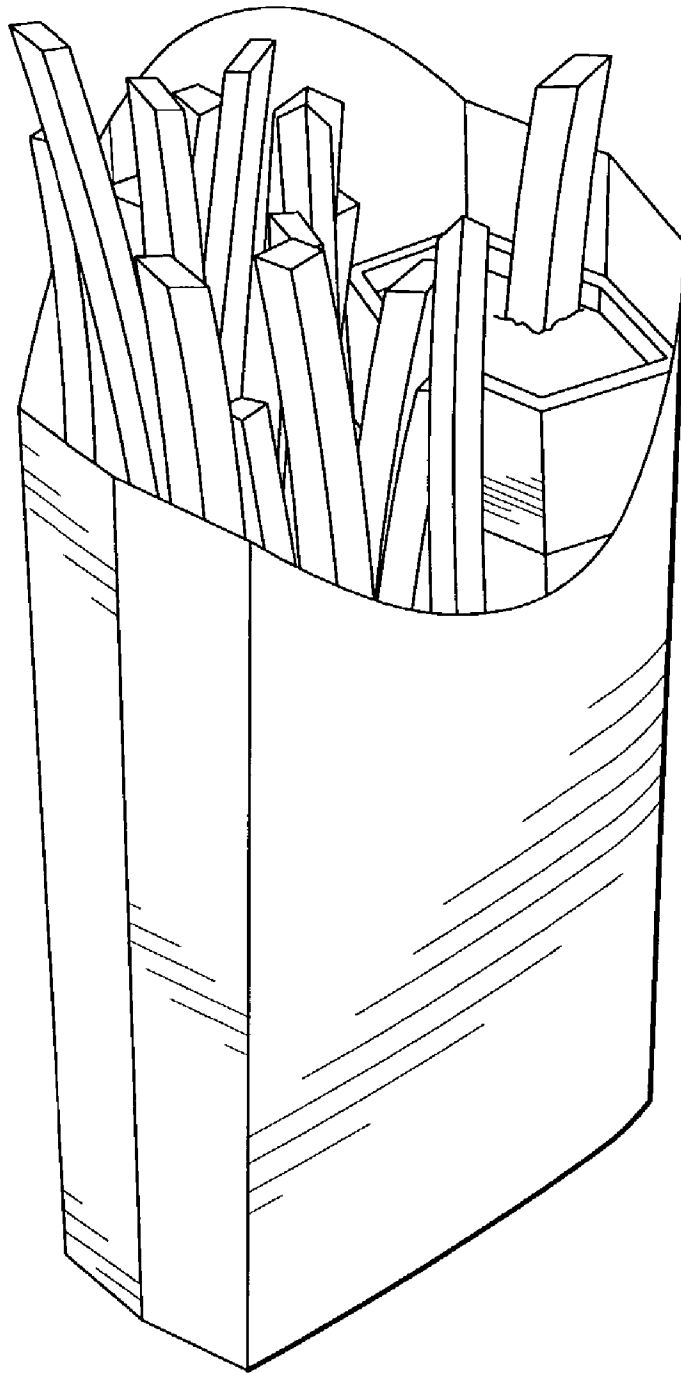


Fig. 8

FOOD AND CONDIMENT HOLDER

[0001] This invention relates to a food and condiment holder and particularly to a french fry and ketchup holder.

DESCRIPTION OF THE PRIOR ART

[0002] Existing french fry containers used at fast food outlets are not entirely stable and easy to use. The ketchup available is usually supplied in a flat container that is difficult to open and relatively difficult to use when opened. Alternatively the customer may be provided with a cup which is then filled with ketchup from a dispenser. Again the procedure is subject to the ketchup being dropped and soiling the clothing, fingers and other surroundings. Improvement is needed in the stability and usability of the french fry and condiment holder.

SUMMARY TO THE INVENTION

[0003] One embodiment of a french fry and condiment holder comprising the present invention might include a french fry container. The french fry container has a wall with a pair of slits therein. There is also provided a condiment sleeve that has a closed top. The wall is deformable at the slits to form a loop within the container. The sleeve is then inserted or is insertable into the container into the loop.

[0004] Another embodiment of the invention includes a french fry container having a recess therein for selective mounting of a condiment sleeve within the french fry container.

[0005] Still another aspect of the invention is a condiment sleeve that has a flat bottom and is capable of standing upright apart from a french fry container.

BRIEF DESCRIPTION OF THE FIGURES

[0006] FIG. 1 is a perspective view of the french fry holder of the present invention.

[0007] FIG. 2 is a front elevation.

[0008] FIG. 3 is a side elevation.

[0009] FIG. 4 is a bottom plan view.

[0010] FIG. 5 is a perspective view of a condiment sleeve forming part of the present invention.

[0011] FIG. 6 is a view showing the top being peeled away from the condiment sleeve.

[0012] FIG. 7 is a perspective view similar to FIG. 1 showing the french fry holder deformed internally to receive the condiment sleeve.

[0013] FIG. 8 is a perspective view similar to FIG. 7 showing the container with french fries therein and showing the condiment sleeve mounted in the french fry container with a french fry inserted into the condiment sleeve.

DESCRIPTION OF THE PREFERRED EMBODIMENT

[0014] For the purposes of promoting an understanding of the principles of the invention, reference will now be made to the embodiments illustrated in the drawings and specific language will be used to describe the same. It will nevertheless be understood that no limitation of the scope of the invention is thereby intended, and alterations and modifica-

tions in the illustrated device and method and further applications of the principles of the invention as illustrated therein, are herein contemplated as would normally occur to one skilled in the art to which the invention relates.

[0015] Referring to FIG. 1 there is illustrated a french fry container 10 which may be made of paperboard and has a front wall 11, a rear wall 12 and side walls 15 and 16. The container 10 may be identical to or similar to existing french fry containers. However, it includes the following modifications. In the side wall 16 are formed two parallel slits 17 and 20. The side wall 16 may be deformed by pressing the portion 21 thereof inwardly to the position shown in FIG. 7 forming a loop 22 which receives the condiment sleeve 25 shown in FIGS. 5 and 6. An alternative embodiment of the invention includes providing an additional pair of parallel slits (not shown) below the slits 17 and 20. Such additional pair of slits would be provided if needed to improve the stability of the sleeve. It should be noted the slits 17 and 20 provide the advantage that they do not alter the container when they are not being used.

[0016] Still another alternative embodiment of the invention is to enlarge the existing container so as to provide additional room for french fries.

[0017] The sleeve may receive ketchup and has a peelable top 24. Preferably the sleeve 25 has a flat bottom so it can stand upright if the user desires to not employ the loop 22 to retain the sleeve in the position shown in FIG. 8. The sleeve 25 has a flat bottom 26 and has side walls 27 that extend vertically upwardly from the flat bottom so that the sleeve can sit upright in a stable fashion on a horizontal surface in the event the user of the french fry container desires to use the sleeve in that fashion. In order to preserve the strength and appropriate shape of the sleeve 25 it may be formed of plastic; however, it may also be formed of other materials.

[0018] The sleeve 25 is capable of being packaged so that it can be distributed and manufactured separately from the french fry container 10. The volume of one of the sleeves 25 provides enough ketchup for an entire container of fries even for those who like to use a lot of ketchup. The shape of the sleeve is relatively tall or long and narrow so as to substantially cover a french fry with ketchup when it is inserted in the sleeve 25.

[0019] While the invention has been illustrated and described in detail in the drawings and foregoing description, the same is to be considered as illustrative and not restrictive in character, it being understood that only the preferred embodiment has been shown and described and that all changes and modifications that come within the spirit of the invention are desired to be protected.

What is claimed:

1. A french fry and condiment holder comprising a french fry container having a wall with a pair of slits therein, a condiment sleeve containing condiment and having a closed top, said wall being deformable to form a loop within the container, said sleeve being insertable into said container into said loop.

2. The french fry and condiment holder of claim 1 wherein said pair of slits includes a first slit and a second slit which is parallel to said first slit.

3. The french fry container of claim 2 wherein said top is peelable off of said condiment sleeve to provide access to said condiment, said condiment sleeve having a flat bottom whereby said sleeve can stand upright independently of said holder.

4. A process for serving french fries comprising:

placing the french fries in a container having a wall that is deformable to form a loop within the container,

providing condiment in a sleeve that may be inserted into the container into said loop.

5. The process of claim 4 wherein said sleeve has a flat bottom and is capable of standing upright on said flat bottom.

6. The process of claim 5 wherein said loop is at least partially defined by a pair of slits in said container.

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