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T. ERRINGTON ET AL

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DUMMY SWEETMEAT

Filed May 19, 1928

Fig. 1.

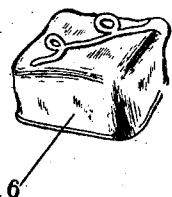


Fig. 2.

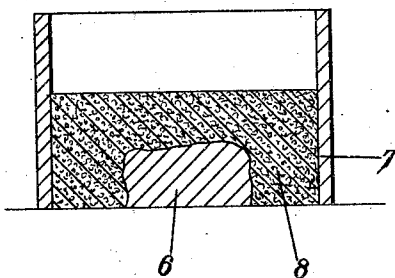


Fig. 3.

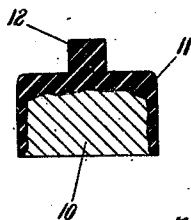
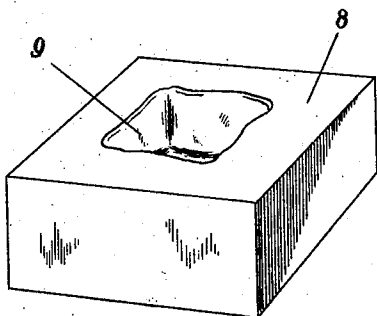


Fig. 4.

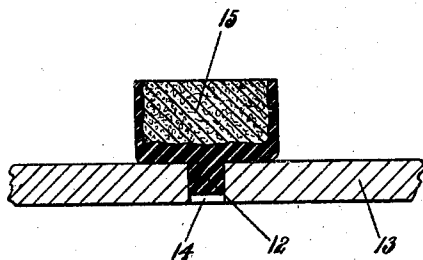


Fig. 5.

Inventors.

T. Errington and William Errington.

Per:-

Rayner & Co.
Attorneys.

UNITED STATES PATENT OFFICE

TOM ERRINGTON AND WILLIAM ERRINGTON, OF PORTSMOUTH, ENGLAND

DUMMY SWEETMEAT

Application filed May 19, 1928, Serial No. 279,181, and in Great Britain April 10, 1928.

This invention relates to a method of making dummy sweetmeats for display purposes such as imitations of assorted chocolates or other sweets intended to be displayed in shop windows.

An object of the invention is to enable such dummy sweets to be made as exact replicas of actual chocolate or other sweets so that it will be practically impossible to detect any difference, whilst the imitation sweets will be able to withstand exposure without deteriorating.

Another object of the invention is to provide for forming a casting which is an exact replica of an actual chocolate or sweetmeat to be imitated and which is capable of use as a die in forming matrices to any required number exactly similar to one another, for use in reproducing a large number of imitation chocolates or sweetmeats all of the same shape and pattern.

In carrying out the invention a cast is made from the actual sweetmeat by covering said sweetmeat with a setting paste or composition; when the cast has set the sweetmeat is removed therefrom and into the cavity in the cast formed by removing the sweetmeat is poured molten metal which, when set, forms a die which is removed from the cast. An elastic rubber matrix is vulcanized on the die, and after removing said matrix from the die it is inverted and filled with a setting paste or composition in order to form a dummy sweetmeat which is removed when set and suitably coated to imitate the actual sweetmeat.

Of the accompanying drawings which form a part of this specification

Figure 1 is a perspective view of the actual sweetmeat to be imitated.

Figure 2 is a vertical section through a mould showing how a plaster cast is made of the sweetmeat.

Figure 3 is a perspective view of the plaster cast inverted, after the sweetmeat has been removed therefrom.

Figure 4 is a sectional view of a rubber matrix vulcanized on a metal die which has been cast in the cavity of the plaster cast, and

Figure 5 is a sectional view of the matrix

shown inverted and fitted in a base, and filled in order to form the dummy sweetmeat.

According to the invention the actual chocolate or other sweet 6 of a good design is selected and placed centrally within a shell 7 so as to rest on the same floor surface as the said shell. Into the shell 7 is poured a mixture of plaster of Paris and water of a suitable consistency or any other suitable setting composition, so as to well cover the sweet 6.

When the said plaster of Paris, which is indicated by reference 8, has set, the sweet 6 is removed by scooping it out of the plaster cast 8, or melting it, or in other suitable manner.

The plaster cast 8 is then arranged with its cavity 9, formed by removing the sweet, uppermost, and into the said cavity 9 is poured molten lead or other suitable metal so as to obtain an exact metal casting of the original sweet.

This metal casting is carefully polished and serves as a metal die 10 (Figure 4) upon which a rubber matrix 11 is formed and vulcanized thereon, said rubber matrix being formed with a projecting boss 12. The said rubber matrix 11, when completed is removed from the metal die 10 and placed, with its cavity uppermost, on a suitable base 13, the projecting boss 12 of said matrix being engaged in a hole 14 formed in the base 13 (Figure 5). The said rubber matrix 11 serves as an elastic mould into which is poured a suitable composition of plaster of Paris or any other suitable setting composition, so as to completely fill the cavity thereof. Said filling 15 is removed when set, the elastic nature of the rubber matrix allowing this to be done despite any external projections on said filling, and forms the actual reproduction or imitation chocolate or other sweet.

After thoroughly drying, the plaster imitation sweet is immersed in a bath of shellac or other suitable liquid flattening to impart a coating to the plaster, and to form a ground for the reception of paint or other suitable colouring matter.

The cast shapes thus produced are coated

with paint or other colouring matter to represent the original chocolate or sweet. Where a plain chocolate or sweet is represented, the shapes may be actually dipped into the material which when dry will give a hard permanent surface so that the finished dummy sweet will have the exact appearance of a real chocolate or sweet.

In the case of sweetmeats other than chocolates the colour and nature of the coating material will be varied accordingly. Where the sweetmeats are of a fancy character they may be painted by hand to represent the original sweet.

Imitation chocolates and other sweets constructed according to our invention may be cheaply produced in large quantities so as to exactly resemble the original chocolate or other sweet. They are of a permanent and durable character and will not deteriorate by exposure to light, heat or damp and are thus particularly suitable for display in shop windows and other places.

We claim:—

A method of manufacturing dummy sweetmeats for display purposes consisting in making a cast from the actual sweetmeat by enclosing same within a shell, pouring into said shell a setting paste or composition and covering the sweetmeat therewith, subsequently removing the sweetmeat when the cast has set, moulding a metal die in the cavity in the cast formed by removing the sweetmeat therefrom, subsequently removing the metal die, vulcanizing on to the metal die an elastic rubber matrix having an externally projecting boss, removing the die from the matrix, inverting the matrix and engaging the projecting boss thereof in a base, filling the inverted matrix with a setting paste or composition to form a dummy sweetmeat and subsequently coating said dummy to represent the actual sweetmeat.

TOM ERRINGTON.
WILLIAM ERRINGTON.