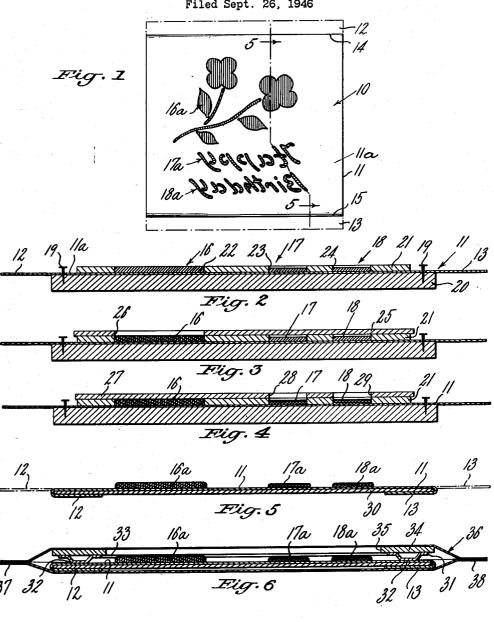
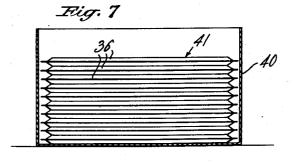
ARTICLE FOR DECORATING CAKES

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ARTICLE FOR DECORATING CAKES

Carl Egard Seagren and Philip W. Mowll, Brooklyn, N. Y., assignors to Carl Seagren Enter-prises, Brooklyn, N. Y., a partnership of New York

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1 Claim. (Cl. 107—7)

1

2 in the stage of being packed;

This invention relates to three-dimensional decorations and more particularly to a process of manufacturing such decorations, as well as to products derived therefrom.

It is one of the main objects of this invention to provide means affording the production of three-dimensional decorations in any desired colors for transfer to the surface of cakes or similar edible articles.

It is another object of this invention to pro- 10 vide means for producing three-dimensional decorations of the aforesaid type which are inexpensive to achieve, may be rapidly and economically applied to an article to be decorated, and contribute to the enhancement of the aesthetical 15 effects and attraction of the finished article.

A further object of this invention is to provide means permitting production of three-dimensional decorations in various colors and in commercial quantities at low cost and further rendering possible the employment of unskilled

Still a further object of this invention is to provide relatively simple, inexpensive and efficient means permitting arrangement of the decorations and changes in color in accordance with the individual artistic taste.

Yet, another object of the invention resides in the provision of means allowing the building up of decorations or ornamentations of the aforesaid type to various levels or heights with respect to each other whereby plastic appearance and other artistic impressions are obtained.

A still further object of this invention is to provide means facilitating the achievement of three-dimensional, multi-colored decorations, the stacking of a plurality of such decorations while all portions of the decorations or ornamentations are substantially protected from any damage or injurious effects, and the storage and shipment of such decorations in a safe and economical manner.

These and other objects and advantages will become more apparent from the ensuing description of the invention, and will be further clearly understood by referring to the accompanying drawing.

In the drawing:

Fig. 1 is a bottom plan view of the finished product derived from the process carried out in 50 accordance with this invention;

Figs. 2 to 4 illustrate respective sectional views of the devices employed during successive steps of the process according to the invention;

of Fig. 1, the finished product being illustrated

Fig. 6 is a longitudinal, sectional view of the finished product in assembled condition and packed for shipment:

Fig. 7 is a vertical sectional view of a receptacle containing a stack of packed finished products (shown diagrammatically).

Referring now in particular to the drawing, there is illustrated in Fig. 1 a bottom plan view of the finished product 10 made in accordance with this invention. This product mainly consists of a pliable carrier 11 of cellulosic material, for example, tissue paper, which has the handles or flaps 12, 13 (indicated in dot and dash lines) obtained by folding the ends of said carrier 11 about its fold lines 14, 15. The carrier 11 has an upper and lower face. The upper face IIa of carrier II is preferably provided with a suitable tacky coating (not shown) adapted to receive a plurality of juxtapositioned layers of three-dimensional decorations, such as indicated by numerals 16a, 17a, and 18a.

In order to produce decorations 16a, 17a, 18a 25 the following process steps may be employed:

The carrier 11, preferably cut from a roll of endless transfer sheet material, is retained by any appropriate means, such as tacks 19, on a suitable support 20. The handles or flaps 12, 13 which are preferably integral project preferably beyond said support 29. Onto the face fla of the carrier 11, there is placed a stencil plate 21 having openings 22, 23 and 24 corresponding, respectively, to the outlines of decorations 16a, 17a 35 and 18a. Through these openings there is supplied onto face 11a of the carrier 11 a suitable decorative matter, such as a clear, transparent and stable jelly of any desired height or level, which height may correspond to the thickness of the stencil plate 21.

In this particular instance (Fig. 2), the layer of decoration 16 is made higher than the respective layers of decorations 17 and 18 which may be regulated by any suitable supply means (not 45 shown).

After these decorations made of clear jelly have been produced, and are adhered to the surface IIa, a stencil plate 25 is placed on plate 21. This stencil plate 25 has an opening 26 corresponding substantially to the outline of the layer of decoration 16 while the remaining decorations 17 and 18 are covered up by this stencil plate 25. Through the opening 26 coloring matter of any Fig. 5 is a sectional view taken along line 5—5 55 desired specification may be supplied to the surface of the jelly decoration, e. g. red coloring matter.

Subsequently, the stencil plate 25 is removed from plate 21 and another stencil plate 27 covering up the red layer of the decoration 16 and 5 having openings 28, 29 corresponding to the outline of the decorations 17 and 18, respectively, is placed in position on stencil plate 21. Through openings 28 and 29 another coloring matter, such as blue, may then be introduced for contact with 10 the layers of decorations 17 and 18 and for connection therewith. Thereafter, stencil plates 27 and 21 are removed from carrier 11 and threedimensional decorations are obtained which are composed of a layer 16a of larger height and dif- 15 ferent color than layers 17a and 18a. Carrier II is then placed on a relatively thin paper board 30 of uniform cross-section and the end flaps 12 and 13 of the carrier 11 are folded under said paper board 30, as illustrated in Fig. 5, for the 20 purpose of straightening out the decoration carrying part of the carrier II and for retaining said carrier on paper board 30.

Fig. 6 shows in section the finished product, as seen in Fig. 5 in assembled and packed condition. 25 To this end, a ring-shaped member 31 is placed in contact with the outer rim 32 of the carrier 11. This ring-shaped member 31 has a circular cut-out 33 through which the layers of the decorations 16a, 17a and 18a are exposed to view. 30 On the upper surface of ring-like member 31 is then placed a cardboard member 34 which is provided with a circular cut-out 35 and which retains ring member 31 in position. It is well understood that top board 34, preferably made 35 of papier-mâché and ring-like member 31 may be made integral with one another.

The finished article thus obtained and assembled is then preferably covered with a cellophane or other transparent wrapper 36 which 40 may be welded at its opposed ends 37 and 38, as can be seen from Fig. 6.

Fig. 7 illustrates a carton 40 in section, which contains a stack 41 of cellophane-packed articles as exemplified in Fig. 6, these articles being shown in diagrammatic form.

It is well understood that the heretofore described steps for producing uncolored layers of decorations made from jelly or similar matter and then followed by the selective colorings of said layers may be achieved by means of an automatic machine (not shown), which may be equipped with a templet or master device for moving the pattern or stencil plates in timed relation to each other and to the paper carrier, which is suitably supplied from a roll and progressively moved past various stations.

It is obvious, that spray guns, brushes or like tools may be employed to apply the aforesaid layers by means of the stencil plates onto the 60 Letters Patent, is:

The transfer of the multi-colored three-dimensional decorations to a cake or similar edible objects is easy, neat and simplified according to the invention.

After the paper carrier II is unpacked the 65 flaps 12, 13 can be readily grasped by the hands of the operator who applies the decorations adhering to and supported by one face of the carrier onto the surface of a cake.

The opposite face of the carrier is then slightly wetted by means of a liquid, such as water, so that sufficient moisture penetrates the carrier to effectuate slow separation of the decorations

fer of the decorations to the cake surface. The paper carrier is then lifted and discarded.

The use of the above process makes possible the deposition of all the layers of the desired jelly in a single step, thus eliminating smearing and smudging of the jelly layers and permits the application of the desired colors in successive steps by the use of stencils which shield all portions of the surface of the jelly layers except those which it is desired to color.

It has also been found extremely advantageous in the large scale manufacture of cakes to apply three dimensional decorations by the described process, but eliminating the transfer paper. In this application the jelly-filled stencil is placed directly on a suitably frosted or glazed cake top, whereby the uncolored jelly is deposited upon said top. This stencil is then removed and other stencils alternately registered over said top and appropriate dyes applied as described previ-

It can thus be seen that there has been provided according to this invention a useful, new and efficient process, and means for carrying out said process for obtaining a product to be applied to edible articles, which process substantially consists in depositing in side-by-side relation heavy layers of clear transparent and stable jelly-like substance onto a support or the face of water-absorbent sheet tissue material, then applying selectively different coloring matters or dyes to said layers, respectively, whereby various coloring effects on said layers are obtained, and finally transferring said layers from said support or sheet material onto the top surface of said edible article, whereby colored, threedimensional decorations are produced on the latter.

As an alternative, it is proposed to fill a stencil with a colorless, jelly-like material, placing a sheet of coated paper upon the surface of said stencil, moving said paper relatively to said stencil whereby said material adheres to said coated 45 paper, applying to said paper a second stencil having openings registering with predetermined portions of said material, applying dyeing matter through said openings to color said portions, removing said second stencil, and then applying 50 a further stencil to said paper for coloring other portions of said material.

In accordance with the above, it is well understood that wide deviations and changes may be made from the embodiments herein set forth without departing from the spirit of this invention.

Having thus described the invention, what is claimed as new and desired to be secured by

As an article of manufacture, three-dimensional, edible decorations for application to an edible article, such as a cake; comprising a piece of sheet material having an upper and lower surface, the upper surface of said piece being provided with a layer of colored, gelatin substance, opposite flaps forming end parts of said piece and providing handles for manipulating said piece for transfer of said layer from said piece of sheet material onto the surface of said edible article, and a support having opposite ends and of uniform cross-section, said support being substantially coextensive with and abutting against a major portion of the lower face of said piece of from the coated face of the carrier and the trans- 75 sheet material, said opposite flaps extending in

contact with and around the ends of said sup-port and in abutment with the under face thereof for retaining said piece of sheet material with said layer in taut condition on said support during storage.

CARL EGARD SEAGREN. PHILIP W. MOWLL.

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