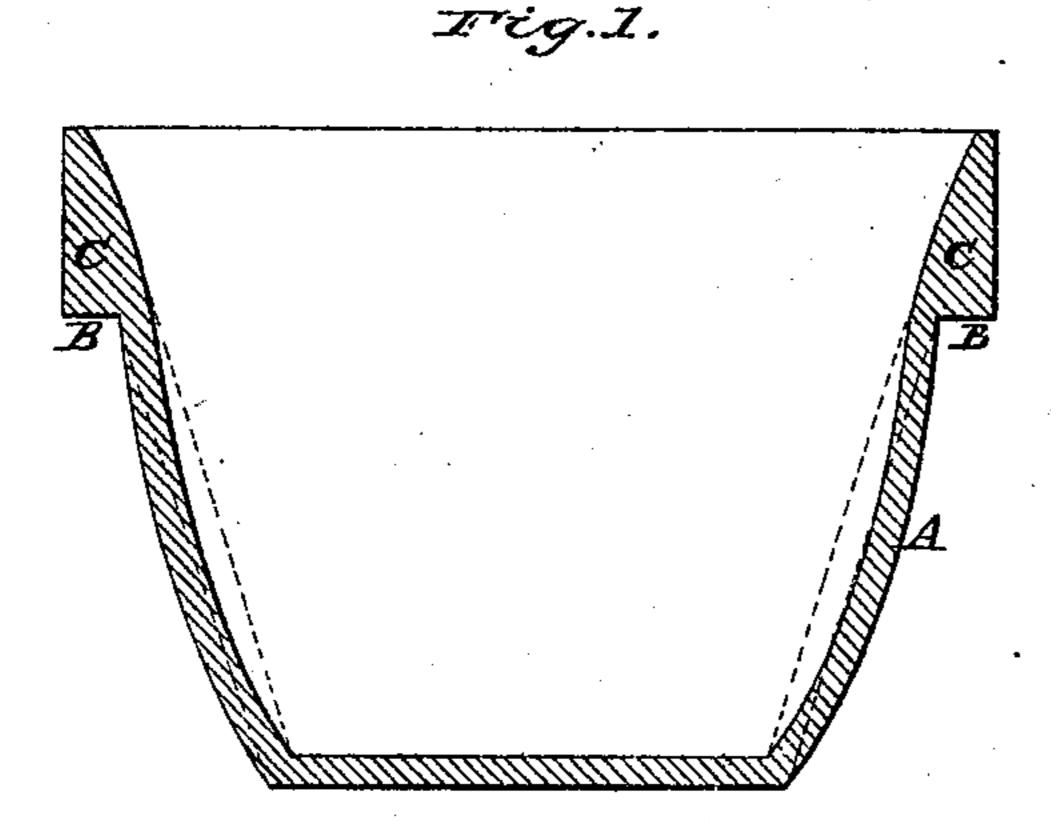
# E.T. Shanman, Making Stone Mare,

M263, 138,

Patented Mar. 26, 1867.



Tig.3.

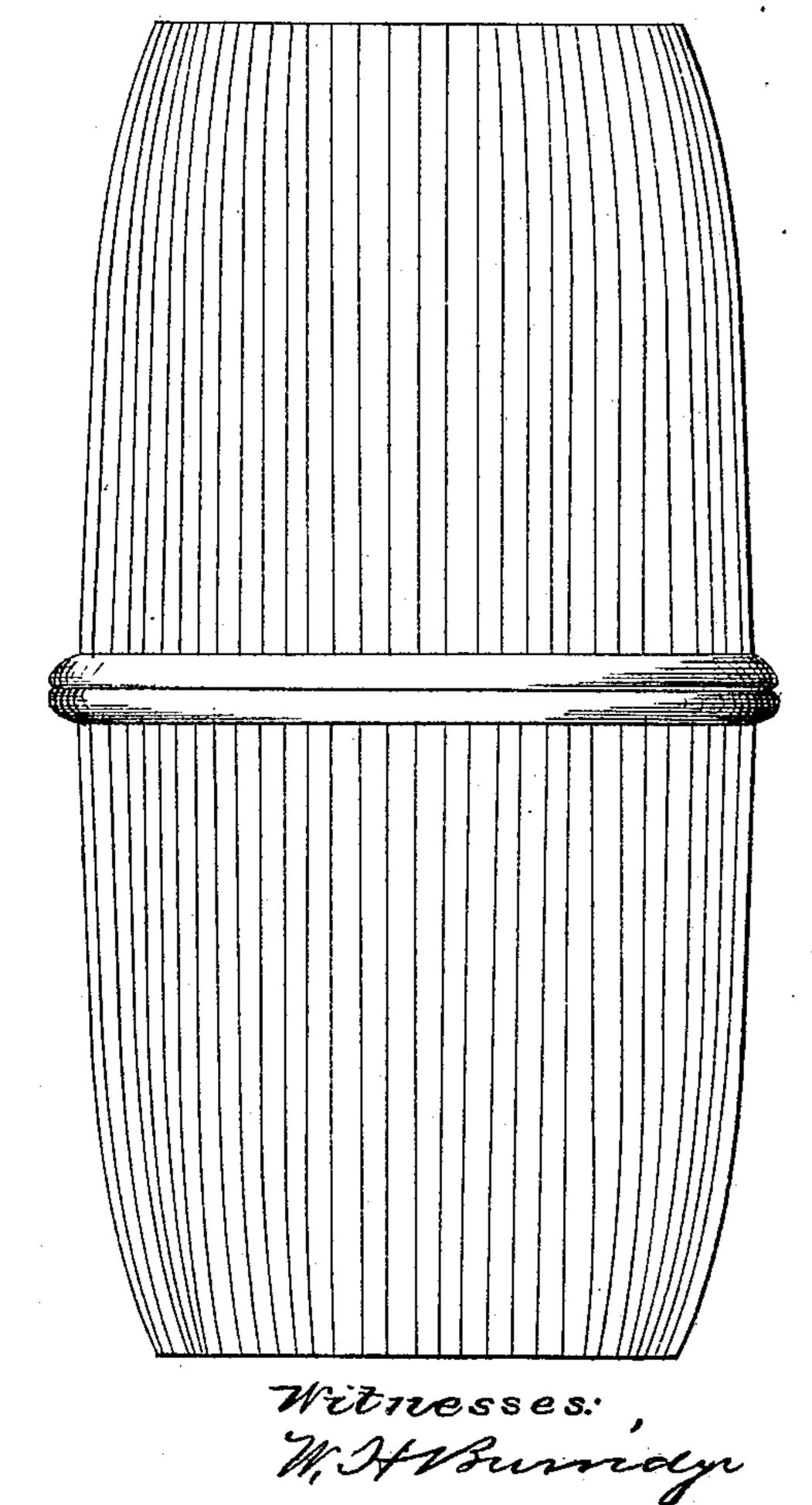
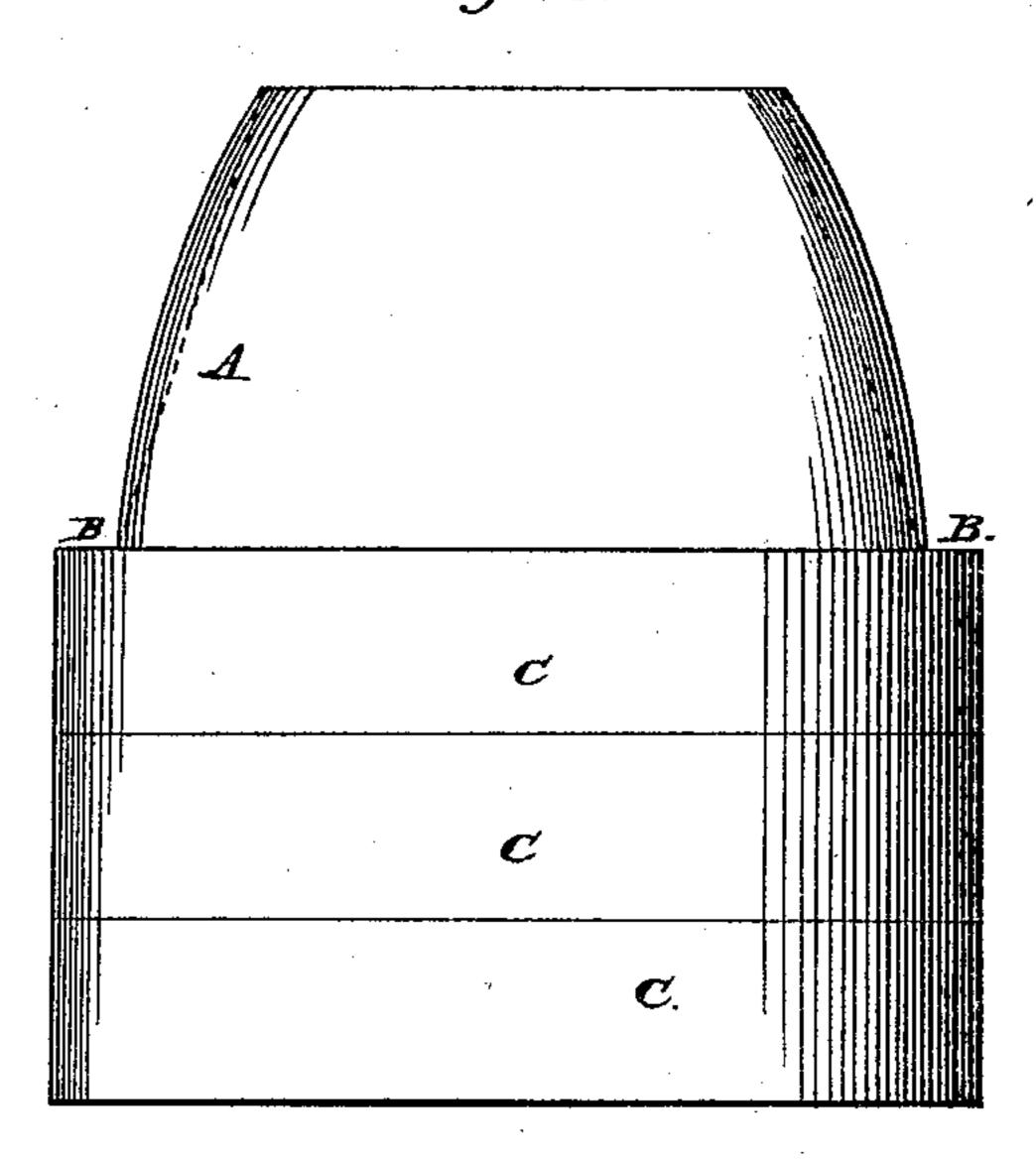
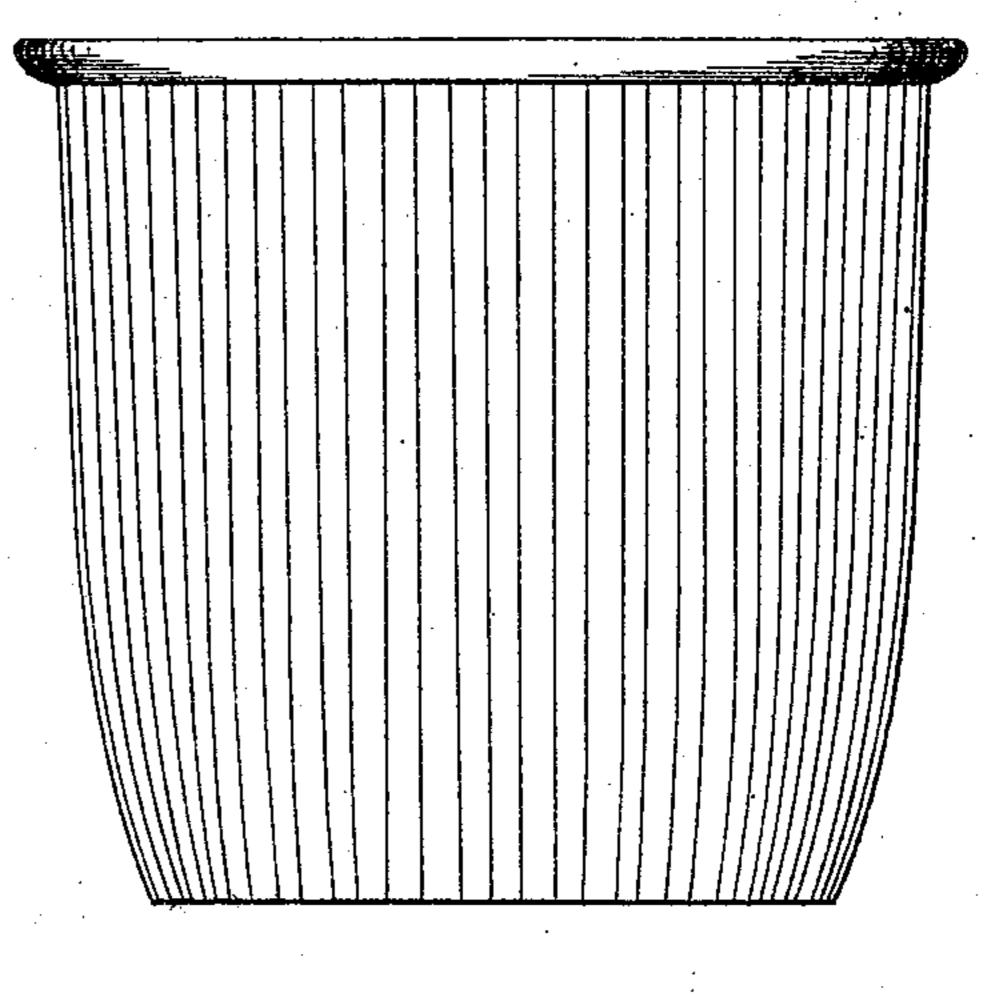


Fig. 2



Trig.4.



Treventor. Edgar I. Chapman

# Anited States Patent Pffice.

## EDGAR T. CHAPMAN, OF MIDDLEBURY, OHIO.

Letters Patent No. 63,138, dated March 26, 1867.

### IMPROVEMENT IN THE MANUFACTURE OF STONEWARE.

The Schedule referred to in these Netters Patent and making part of the same.

#### TO ALL WHOM IT MAY CONCERN:

Be it known that I, EDGAR T. CHAPMAN, of Middlebury, in the county of Summit, and State of Ohio, have invented certain new and useful improvements in Stone Milk Crocks; and I do hereby declare that the following is a full and complete description of the construction of the same, reference being had to the accompanying drawings, making a part of this specification, in which—

Figure 1 is a transverse vertical section.

Figure 2 is a view of the crocks when nested.

Figures 3 and 4 will be referred to in the description.

Like letters of reference refer to like parts in the views.

My improvement relates to a milk-pan or crock, which is constructed with a rim and curved sides, as and for the purpose hereinafter described, being a new article of manufacture.

This crock is shaped, as shown in fig. 1, in which it will be seen that the sides A are made to curve from the shoulder B to the base. The curvature of the outside is such as to fit the inside of another pan of the same character, and thus any number of pans may be placed one within another, or nested, as is shown in fig. 2, in which are three such crocks nested, as above said. Surrounding the top of this crock is a wide rim, C, which forms the shoulder B referred to, the purpose of which is to add strength to the pan, also for the convenience of handling and for the purpose of supporting the crocks when nested, as the top of the first rests upon the shoulder of the one next below, and so on through the whole number thus placed one within the other or nested. I am aware that crocks or milk-pans have been made with rims similar to the one above described, but the bodies of these pans have all been made straight from the shoulder B to the base, as indicated by the dotted lines a, figs. 1 and 2; also that they are nested in the manner as above said; but the application of a rim only shouldered to the old Dutch pot, which is represented in fig. 4, is what I claim as my improvement in the construction of these wares. The peculiar shape of these Dutch pots is such that they cannot be nested for the purpose of burning, but are placed one upon the other in the position shown in fig. 3, the upper one inverted and placed upon the rim or top of the other; in this position they are placed in the kiln. It will be evident that the pots thus arranged must occupy a very large space, hence but a limited number only can be burnt at once, but by so modifying the curvature of the body of the pots, as shown in figs. 1 and 2, and adding to the same the rim and shoulder above described, these pots can be nested, and therefore multiply the number that can be burnt at once by thus nesting them. In a kiln of ordinary capacity, about sixteen hundred of the old Dutch pots are all that can be burnt at once, whereas by nesting them as above described, some five thousand can be burnt in the same kiln. Another and important advantage derived from giving a curving shape to the body of the crock is that they are less liable to crack in the kiln. It is a well-known fact that the pans above described, provided with a rim and having straight sides, are very liable to crack in the process of burning by the contraction of the material. Often in this way a large percentage of the ware is lost by fracture occasioned by the heat. This great liability to crack is obviated by the curving character given to my crocks, for as the crock shrinks, the sides being longer by virtue of their curvature than if they were straight, yield to the shrinking material, meeting and compensating in this way the loss occasioned by their contraction. It is a well-understood law in physics that curved bodies composed of any material are less liable to check or crack by shrinking than plain or straight ones, hence a whole kiln of pots are burned with little or no loss; so also in placing the old Dutch pots in the kiln in the manner as above said, they are often thrown down and broken, and in this way great losses often occur. The inability to nest these Dutch pots renders them difficult for transportation and storage, hence they are inconvenient and expensive. By giving the swell or curve to the body of the crock its capacity is correspondingly increased, hence a larger number of gallons can be transported in the same number of pots than if the sides were straight. For some culinary purposes these pots are better adapted than iron ware, and are much cheaper, and with ordinary care are very durable. When placed in the hole of a stove and subjected to the fire they are not liable to crack, for the reason of their sides being curved, which is not the case with the common stone milk-pan with straight sides when thus exposed to the fire; hence in an economical point of view they are more durable, less expensive and more convenient than the old Dutch pot or the common milk-pan.

What I claim as my improvement, and desire to secure by Letters Patent, is—A crock constructed as hereinbefore described, being a new article of manufacture.

EDGAR T. CHAPMAN.

#### Witnesses:

C. BRYAN,

H. W. INGERSOLL.