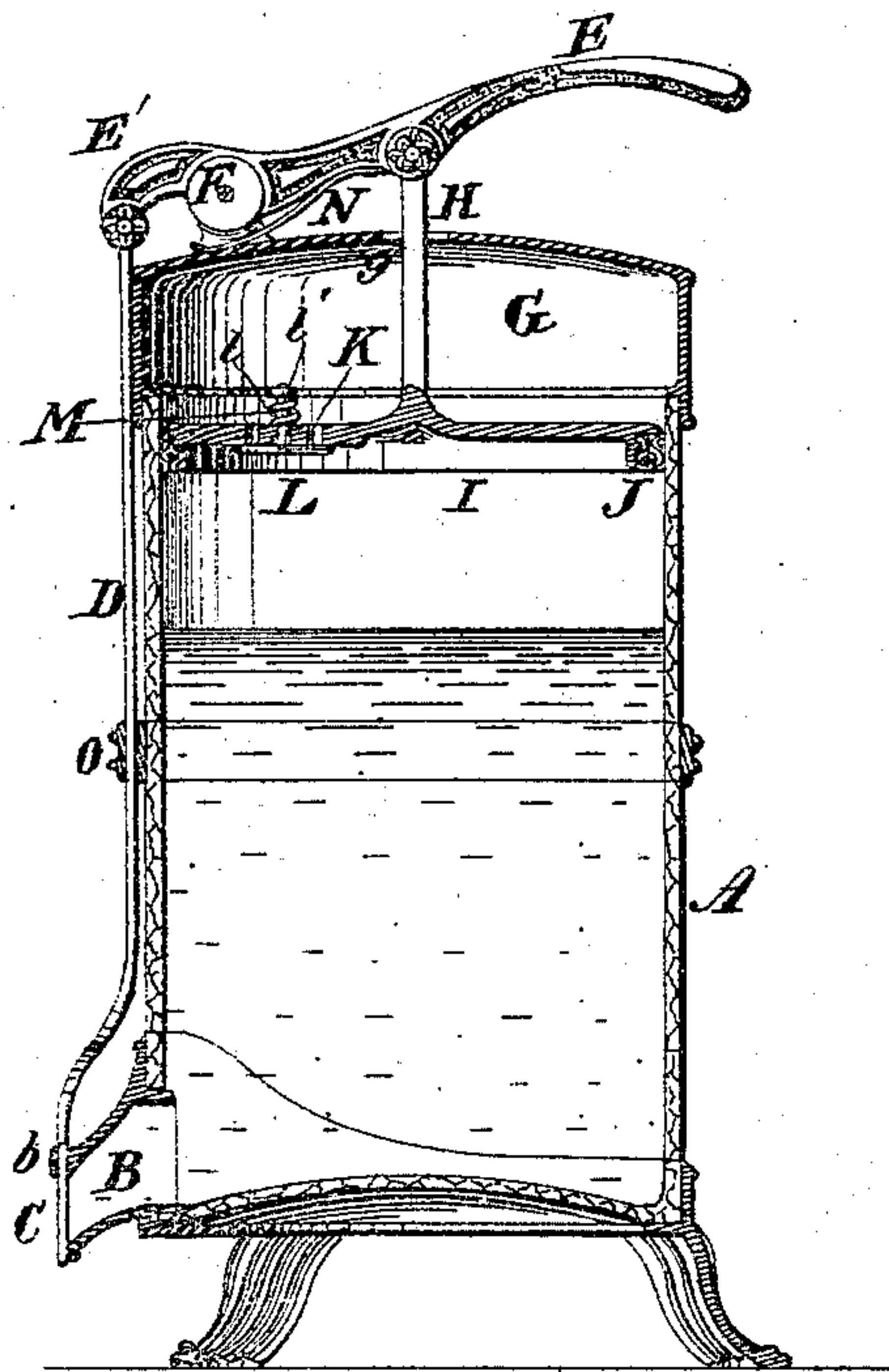


T. M. SCHLEIER.

Mustard-Pots.

No. 135,595.

Patented Feb. 4, 1873.



WITNESSES.

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UNITED STATES PATENT OFFICE.

THEODORE M. SCHLEIER, OF KNOXVILLE, TENNESSEE.

IMPROVEMENT IN MUSTARD-POTS.

Specification forming part of Letters Patent No. 135,595, dated February 4, 1873.

To all whom it may concern:

Be it known that I, THEODORE M. SCHLEIER, of Knoxville, in the county of Knox, Tennessee, have invented a new and useful Mustard-Pot, of which the following is a specification:

Nature and Objects of the Invention.

My invention relates to a new and useful vessel to contain and serve mustard, sirup, or other fluid or semi-fluid, sauce, or condiment in the most convenient and effective manner possible, and without wasting the contents; and my invention consists essentially in a cup or vessel cylindrical in form, closed at top by a cap or cover, and having at or near its bottom a spout which, except at the period of serving the contents, is closed by a gate. This gate is connected to the counter-arm by a lever fulcrumed to the cover; a rod extending from this lever through the cover terminates in a piston furnished with a downward-opening valve. A spring underneath the lever causes the self-retraction of the same so as, when left at liberty, to automatically shut the gate and elevate the piston.

General Description.

The accompanying drawing represents by vertical section a mustard-pot embodying my invention, in the closed or inactive condition.

A is the cylindrical body of the cup or vessel. B is a spout projecting from one side of said cup at the lowest part thereof. The outer or terminal edge of this spout is in a vertical plane, and fitted to said edge is a gate, C, which, occupying a guide-slot, *b*, on said spout, communicates by rod D with the counter-arm E of lever E E', attached by fulcrum F to the cover G. Pivoted to the arm E of the lever E E' is a rod, H, which, passing through an orifice, *g*, in the center of the cover, terminates in a plunger or piston, I, which fits within the cylindrical interior of the cup, and is encircled by leather or other suitable packing J, which, while permitting the piston to be moved downward or upward within the cylinder, prevents the ascent of the air which suffers compression by the descending motion of the piston, and which air on being thus confined be-

comes effective to expedite the outflow of the contents through the then open spout. The piston has one or more holes, K, closed underneath by a valve, L, whose stem *l* terminates with a head or button, *l'*. A spiral spring, M, applied between the piston and said button serves to hold the valve L, and thus tightly close the holes K, except for an instant—namely, at the upward or non-effective stroke of the piston, which stroke, creating a partial vacuum, operates to suck back all surplusage that would otherwise drip from the spout, and thus waste the contents and soil the tablecloth; said partial vacuum also, by leaving an excess of atmospheric pressure above the valve, opens the latter and permits the entrance of sufficient air to restore the equilibrium, and allow the liquid to remain at the bottom of the vessel. A spring, N, attached to the under side of the lever E E' and bearing upon the cap, causes the automatic ascent of the lever whenever left at liberty so as—without further attention of the operator—to close the gate C, and at the same time to suck back the drippage that might otherwise escape from the spout, as before stated. The rod D may traverse a guide, O, projecting from the pot's side.

While particularly designed for use with mustard, my device is obviously available for sirup, sauce, gravy, or other fluid condiments. The discharge being from the lower part of the vessel takes first the thicker and more edible portions of the condiment, and at the same time effectually prevents the spout becoming clogged or choked by solid particles, the same being discharged as fast as they are precipitated.

Operation.

For filling the cup the cover and plunger are temporarily removed, and the condiment is poured into the cup through its open top, which being then closed, the cup is grasped between the thumb and middle finger, and the end of the lever being depressed by the forefinger of the same hand, the gate is thereby raised, and at the same instant the depression of the piston by compressing the superincum-

bent air, operates to expel the desired quantity of liquid. The removal of the finger then releasing the lever, the latter is forced upward by the spring, and causes the automatic sucking back of the drippage and closure of the gate, as already explained.

I have described and prefer a cylindrical vessel; but it is evident that the vessel may have a bulging or any other desired shape, providing its upper part be of suitable form to contain and operate with a piston or plunger, as stated.

Claim.

I claim as new and of my invention—
The combination of the cup A, spout B, piston I, valve L, gate C, and operating devices E, E', H, and D, substantially as and for the objects stated.

T. M. SCHLEIER.

Witnesses:

JOSEPH P. ROGERS,
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