

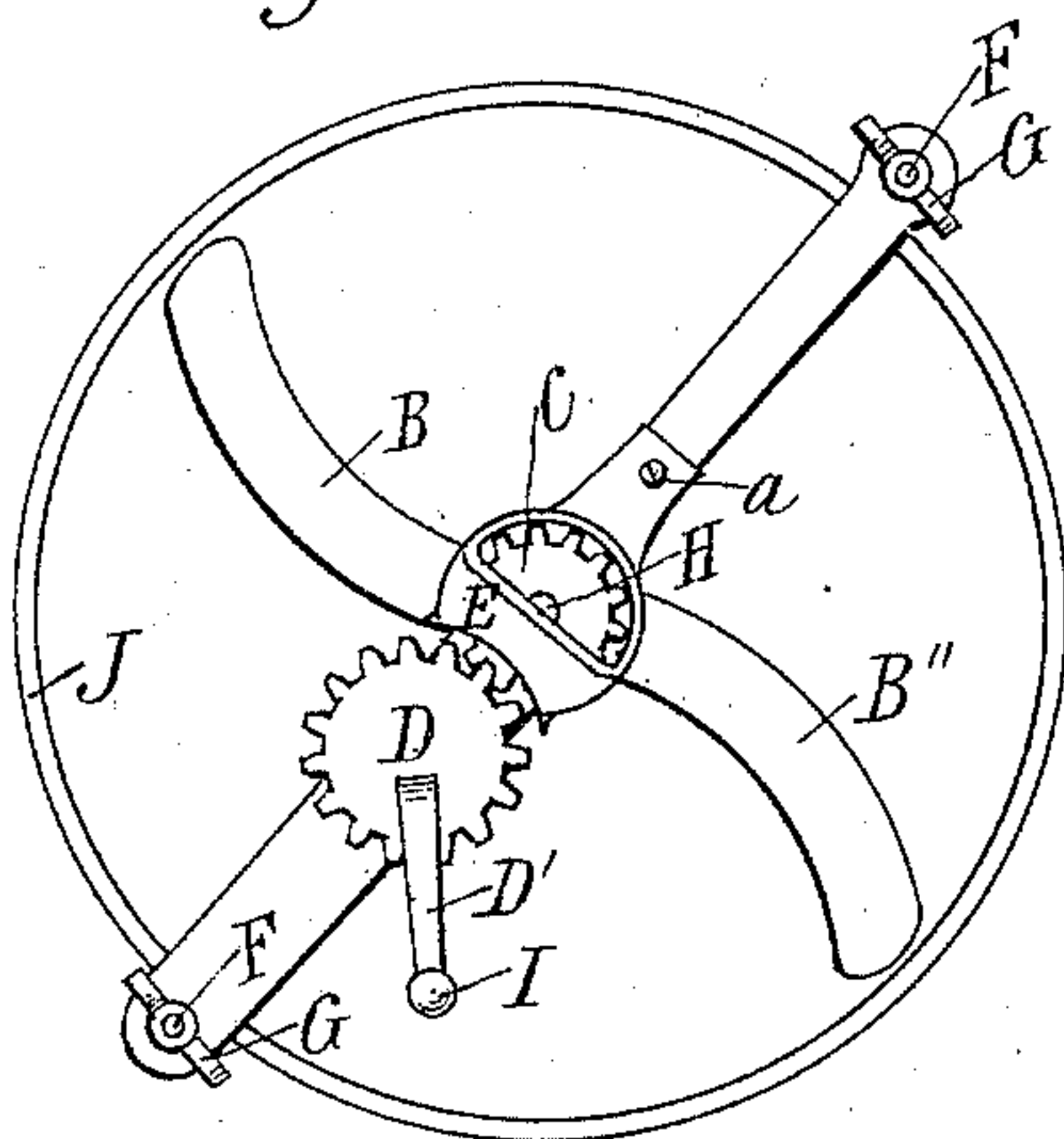
(No Model.)

A. C. BULL.  
CAKE OR PUDDING STIRRER.

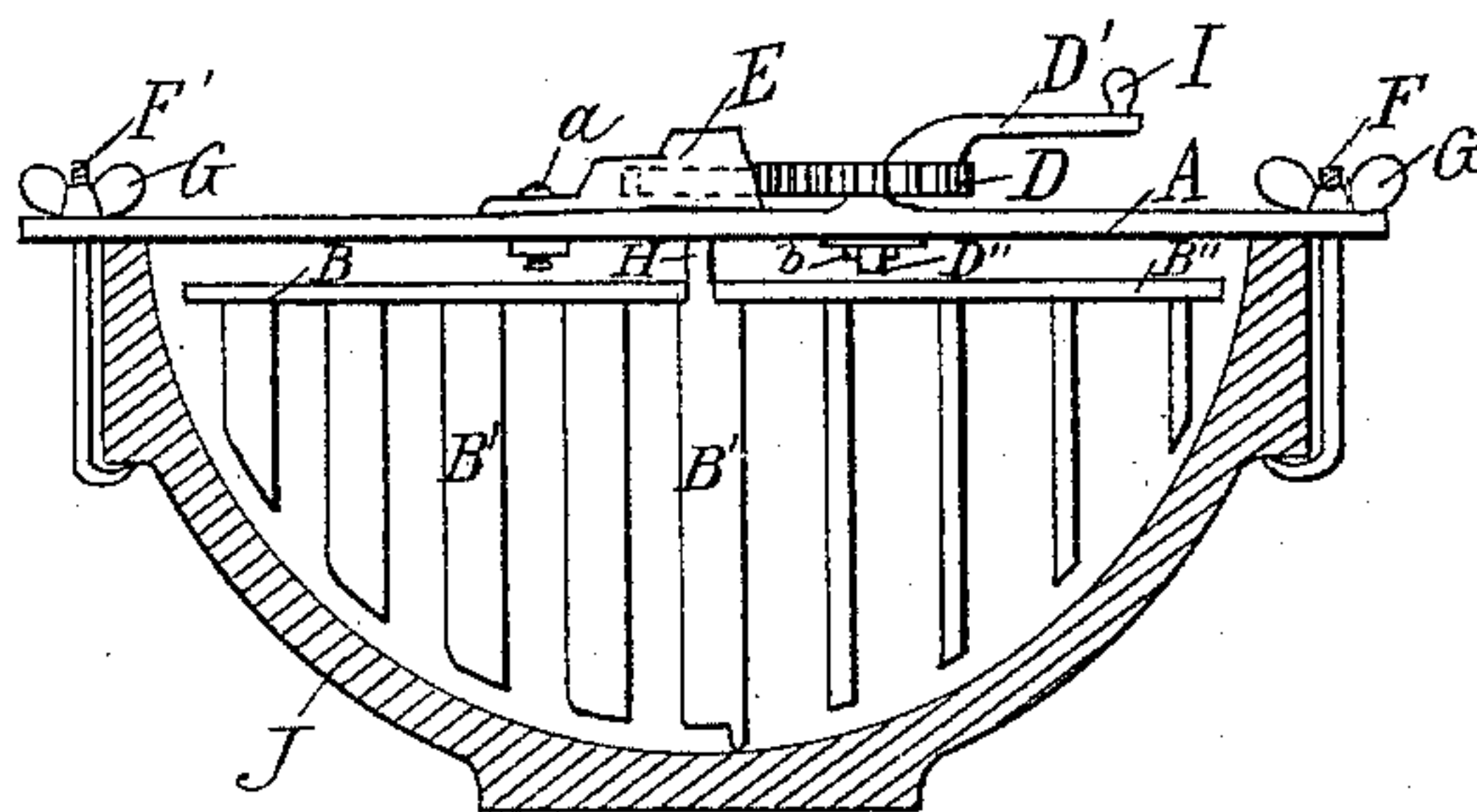
No. 461,912.

Patented Oct. 27, 1891.

*Fig. 1.*



*Fig. 2.*



Witnesses:  
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# UNITED STATES PATENT OFFICE.

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## CAKE OR PUDDING STIRRER.

SPECIFICATION forming part of Letters Patent No. 461,912, dated October 27, 1891.

Application filed June 8, 1891. Serial No. 395,600. (No model.)

*To all whom it may concern:*

Be it known that I, ANNABELL C. BULL, a citizen of the United States, residing at Peoria, in the county of Peoria and State of Illinois, have invented certain new and useful Improvements in Cake or Pudding Stirrers; and I do hereby declare that the following is a full, clear, and exact description of the invention, which will enable others skilled in the art to which it appertains to make and use the same.

My invention relates to certain new and and useful improvements in stirrers, by means of which a stirrer is provided which is simple in construction, durable, and cheap in first cost.

More particularly my invention relates to cake and pudding stirrers, but may be adapted generally for stirring purposes. The essential features of my invention consist of two curved horizontally-extending radial arms fixed at a central point upon a rod and provided with depending fingers, the fingers of the opposite sides set at right angles with each other, this construction constituting the stirrer proper, and the rod to which it is fixed bearing upward is carried in a frame-work and is supplied with suitable gear-connection to rotate the stirrer, and is provided with means for fixing the stirrer on the crock or vessel containing the ingredients which it may be desired to mix or stir.

That my invention may be more fully understood, reference may be had to the accompanying drawings, in which—

Figure 1 is a plan view of my improvement. Fig. 2 is a sectional view of a vessel with my improved stirrer adjusted thereon and depending therein.

J is the vessel upon which the stirring device is fixed by means of the hooked bolts F F', the same bearing through perforations in the bar or frame-work A and threaded at the top to bear the thumb-nut G G, and are capable of such adjustment as to be applicable to any style of vessel to which the stirrer may be applied. The bar or frame-work A is provided with a perforation or opening at its central portion, through which bears the depending rod H, which rod has fixed thereto at the point just above the bar A the cog-

wheel C, which bears upon the said bar or a raised portion thereof.

D is a cog-wheel provided with a depending rod, which bears through a perforation in the bar A and projects below, as D'', and is provided with a perforation through which the pin b is carried, and the cog-wheel D is further provided with the crank-arm D', which has the hand-hold I, the cog-wheel D being designed to mesh with the cog-wheel C.

E is a cap carried over a portion of the cog-wheel C and designed to partially inclose the same, and is secured to the bar A by means of the screw a and a suitable tap.

B B'' are curved radial arms fixed to the rod H and bearing outward a suitable distance, and provided with depending fingers equal distances apart or nearly so, with the central finger wider than the others and made in a slightly-curved form, and with the remaining fingers graduated in length from the center to the respective sides to accommodate them to the circular form of the vessel in which they are designed to be rotated. The central depending finger has below the main finger portion a depending point designed to contact with the bottom of the vessel in which it is contained.

The arms B B'' are made in the curved form, so that the depending fingers have corresponding circular form, taken together because of their adjustment upon the arms to resist the tendency of the ingredients which are desired to be mixed to gravitate toward the sides of the vessel when the stirrer is rotated, which would result with the arms straight; but because of this construction the stirring process is complete and thorough and the same in every part of the vessel, and the depending fingers upon the respective arms are set at right angles with each other, so that the fingers on the curved arm B bear forward with their sides contacting with the ingredients, while the edge of the fingers on the arm B'' cuts through the ingredients, thus rendering it more efficient in its working. The lower extremities of the fingers on the curved arms B may be curved forward and form a chisel-edge at their extremities, if desired, and the fingers on the arm B'' may be wedge-shaped and sharpened at the edge, if so de-



sired. In the construction the bar A is provided with a slight rise, upon which the cog-wheel D bears, or a depending portion thereof, to prevent an undue amount of friction.

5 In operation as a cake or pudding stirrer the stirrer proper is first adjusted within the vessel containing the ingredients desired to be mixed, and is fixed upon the same by means of the hook-headed bolts F F', which hold  
10 the same in proper adjustment. By rotating the cog-wheel D through and by means of the arm D' and the hand-hold I, the same meshing with the cog-wheel C, rotates the same, and as the said cog-wheel is fixed to  
15 the rod H, a corresponding rotary motion is conveyed to the said shaft, which imparts a rotary motion to the stirrer, thus completing the operation of stirring.

If desired, the stirrer may be used in connection with a cake-pan or receptacle provided with a tube bearing upwardly from the central portion, and in case of such use it will be necessary to dispense with the central finger, and may or may not be provided with  
25 a rod depending through the tube to the bottom of the receptacle.

The various parts of my improvement may

be made of any suitable material and may be varied in form or adjustment to suit the application in which they may be desired to  
30 be used.

Having thus fully described my invention, what I claim, and desire to secure by Letters Patent, is—

In a cake or pudding stirrer, the bar A, 35 provided with suitable perforations, through which are carried the hook-headed bolts F F', threaded to bear the thumb-taps G G, the cog-wheels C D, the cog-wheel D having the depending rod D'' journaled in the frame-work 40 A, meshing with the cog-wheel C, the rod H, upon which said wheel C is keyed, the curved arms B B'', fixed upon the rod H, a series of depending fingers B' B', secured upon said curved arms, the fingers on the respective 45 curved arms being set at right angles to each other, all in combination, as described and set forth.

In testimony whereof I affix my signature in presence of two witnesses.

ANNABELL C. BULL.

Witnesses:

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