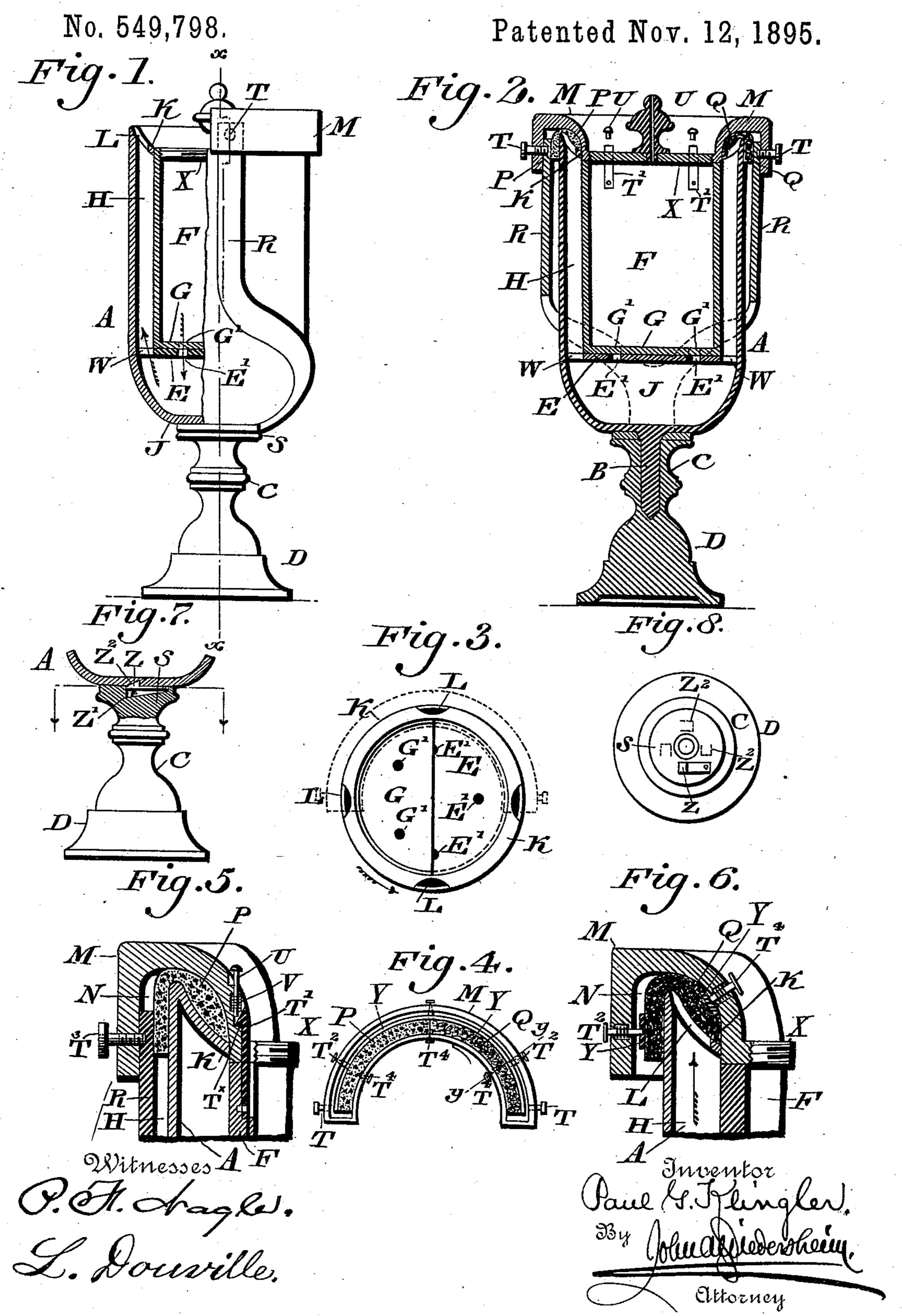
P. G. KLINGLER. COMMUNION CUP.



United States Patent Office.

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COMMUNION-CUP.

SPECIFICATION forming part of Letters Patent No. 549,798, dated November 12, 1895.

Application filed January 19, 1895. Serial No. 535,495. (No model.)

To all whom it may concern:

Be it known that I, Paul G. Klingler, a citizen of the United States, residing at Catasauqua, in the county of Lehigh, State of Pennsylvania, have invented a new and useful Improvement in Communion-Cups, which improvement is fully set forth in the following specification and accompanying drawings.

My invention relates to an improvement in communion-cups; and it consists of means for self-cleansing or self-drying the mouth or

top edge of the same.

It also consists in providing the cup with a rim or guard and means for directing the wine from the cup to openings in said guard where the wine is partaken of.

It also consists of means for controlling the

rotation of the cup at intervals.

It also consists of means for readily con-20 necting and disconnecting the parts of the device.

Figure 1 represents a partial side elevation and partial vertical section of a communion-cup embodying my invention. Fig. 2 represents a vertical section on line x x, Fig. 1. Fig. 3 represents a top or plan view of the cup and reservoir and one-half of the diaphragm below the latter. Fig. 4 represents a bottom plan view of the cap of the device. Figs. 5 and 6 represent vertical sections of portions on enlarged scales, Fig. 6 showing a modification of the manner of holding the cleansing and drying material in position. Fig. 7 represents a section of another portion of my invention, and Fig. 8 represents a bottom plan of the cup.

Similar letters of reference indicate corresponding parts in the several figures.

Referring to the drawings, A designates a communion-cup which is provided with a journal B, depending vertically from the bottom of the cup and freely entering the stem C of the base D. Within the cup, above the bottom thereof, is a perforated diaphragm E, on which is seated the stationary reservoir F, the bottom G of which has openings G' there-

in adapted to register with the openings E' in the diaphragm E, the openings G' being shown dotted in Figs. 1 and 2. Between the reservoir F and cup A is a chamber H, and 50 below the diaphragm E is a chamber J. At the top of the cup is an inwardly and downwardly projecting rim K, which is of circular form and has mouth-openings L at intervals in the upper end thereof.

M designates a segmental cap which has a channel N in its under side to receive the piece P of sponge or other absorbent material and the piece Q of felt, chamois, or other drying material, said cap occupying a stationary 60 position over the rear portions of the tops of the cup and rim K, leaving the other portions of the tops of the cup and rim free or uncovered, it being noticed that the pieces P and Q are channeled and freely embrace the adjacent 65 parts of the upper face of the rim, the top edge of the cup and side of the cup just below the said top edge. The cap is connected with arms R, which are immovably attached to the stem C, as at S, and in order to render 70 said cap removable from said arms I employ the screws T, which engage with said parts, the effect of which is evident.

In order to connect the stationary cap with the reservoir F and permit the ready disconnection of the same, I employ the catches T', which are secured to the reservoir, and have noses which are adapted to engage with shoulders T' on the cap and to be engaged by the plungers U, which are fitted in openings in 80 said cap and pressed upwardly or outwardly by the springs V, as most plainly shown in Fig. 5, it being evident that when the plungers are lowered the noses are forced from the shoulders T', whereby the cap and reservoir are disconnected.

In the diaphragm E, at or near its place of connection with the cup, are ports W, which form the means of communication between the chambers J and H, as most plainly seen 90 in Fig. 2.

The reservoir Fhasalid or cover X, which

is screwed or otherwise secured thereto for preventing the wine from escaping from said

reservoir when the cup is presented.

In Fig. 6 I show bands Y encircling the 5 pieces P and Q and being engaged by screws T² in the walls of the cap M for retaining said pieces in position and exerting proper pressure thereon by means of a spring on said screw.

In Fig. 5 I show a thumb-screw T³ for connecting the cap with the arms, the parts being

on an enlarged scale.

At the top of the stem C is a catch Z, which receives pressure from a spiral spring Z' under 15 it and is adapted to drop into either of the four openings Z², arranged at intervals in the bottom of the cup, the nose of the said catch being straight on one side and beveled on the other, thus preventing the cup from being ro-20 tated in any other than one direction, from left to right, said catch acting as a brake for gently stopping the cup in its quarter turn or rotation at the proper place for presentation

to communicant. The operation is as follows: The reservoir F is supplied with wine, the openings E' G' being out of register. When the communion is to be administered, the cup is turned onequarter to the right, through which operation 30 the openings register and close, and sufficient wine has poured through into the chamber J as one communicant will consume. The cup is then ready to present, the mouth-opening L being at the front. Another quarter-turn then repeats the operation, and the cup is again ready to present. The wine which drops from the reservoir into the chamber is a measured quantity, the average amount consumed

by each individual, and no more and no less 40 can be taken. Meanwhile the portion of the cup and rim around the openings L where the mouth or lips touched the same enters the cap M and comes first in contact with the sponge P, whereby saliva or moisture and

45 leavings of wine are absorbed, after which said portion reaches the felt, chamois, &c., and is thereby thoroughly cleansed and dried, in which condition when it is again brought to the front it is presented to the subsequent

50 communicant, it being evident that the objections to the use of individual cups and of a cup where many lips or mouths are applied thereto at the same place are obviated and the communion may be received in a more

55 cleanly, sanitary, and assuring condition than heretofore, while the rim K also acts as a mustache-guard, covering and protecting the wine against the breath or any foreign matter, and by means of the reservoir, which drops

60 only the desired quantity, keeps the body of the wine free from contamination or germs which might flow back from the lips with the returning wine after drinking.

The pieces P and Q may be saturated or 65 supplied with a disinfecting material, pref-

erably inodorous and tasteless, the effect of which is evident.

The cap may be removed when desired and the pieces P and Q displaced and washed as desired and replaced.

In the knob of the lid or covering X is a vent for admitting air into the reservoir for

evident purposes.

I do not limit myself to the described order of manipulating the cup, as the same may be 75 varied as desired without affecting the result.

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

1. A self cleansing attachment for a communion cup, consisting of a segmental cap with a channel on its under side to receive cleansing material, and means for attaching it to the cup, permitting the rotation of the 85 body of the latter, substantially as described.

2. A communion cup having a cap coverering a portion of its rim and means connected with said cup for securing said cap thereto, permitting the rotation of the body 90 of the cup, said cap being adapted to contain a cleaning material, freely contacting with the rim of the cap, substantially as described.

3. A segmental cap for a communion cup, having means for securing it to the base of 95 the cup, and means for keeping cleansing material between said cap and the rim of said cup, substantially as described.

4. A communion cup rotatively mounted on a base, arms rising from said base, and a roo cap sustained by said arms over a portion of the mouth of said cup, the latter containing cleansing material which is held in contact with said portion for the purpose set forth.

5. A communion cup made rotative and 105 containing a stationary reservoir, and a cap held stationary over the mouth of the cup, and containing cleansing and disinfecting material adapted to be held in contact with said mouth, said parts being combined sub- 110 stantially as described.

6. A communion cup having a rim on the interior of the top thereof, with openings for the mouth, and a reservoir in the cup in communication with the same, with chambers 115 between the reservoir and cup in communication with said openings, substantially as described.

7. A communion cup having a segmental cap, adapted to cover a portion of the rim of 120 the cup, and means connected with said cap for holding cleansing material between it and the said rim, the body of the cup being rotatable, and the parts named combined substantially as described.

8. A communion cup having a self-cleansing and disinfecting device, removably supported over the mouth thereof, a reservoir in said cup removably connected with said cup, said reservoir and cup being in communica- 130

tion, and a rim with discharge openings between the tops of said cup and reservoir, substantially as described.

- 9. A communion cup rotatively mounted on a base, and provided with means for controlling the rotation of the cup and stopping the same at intervals, substantially as described.
 - 10. A communion cup having its body ro-

tatably mounted on its base and provided ro with recesses in its bottom and a catch secured to its base adapted to enter said recesses, substantially as described.

PAUL G. KLINGLER.

Witnesses:

JACOB APPLEGATE,

C. R. Horn.