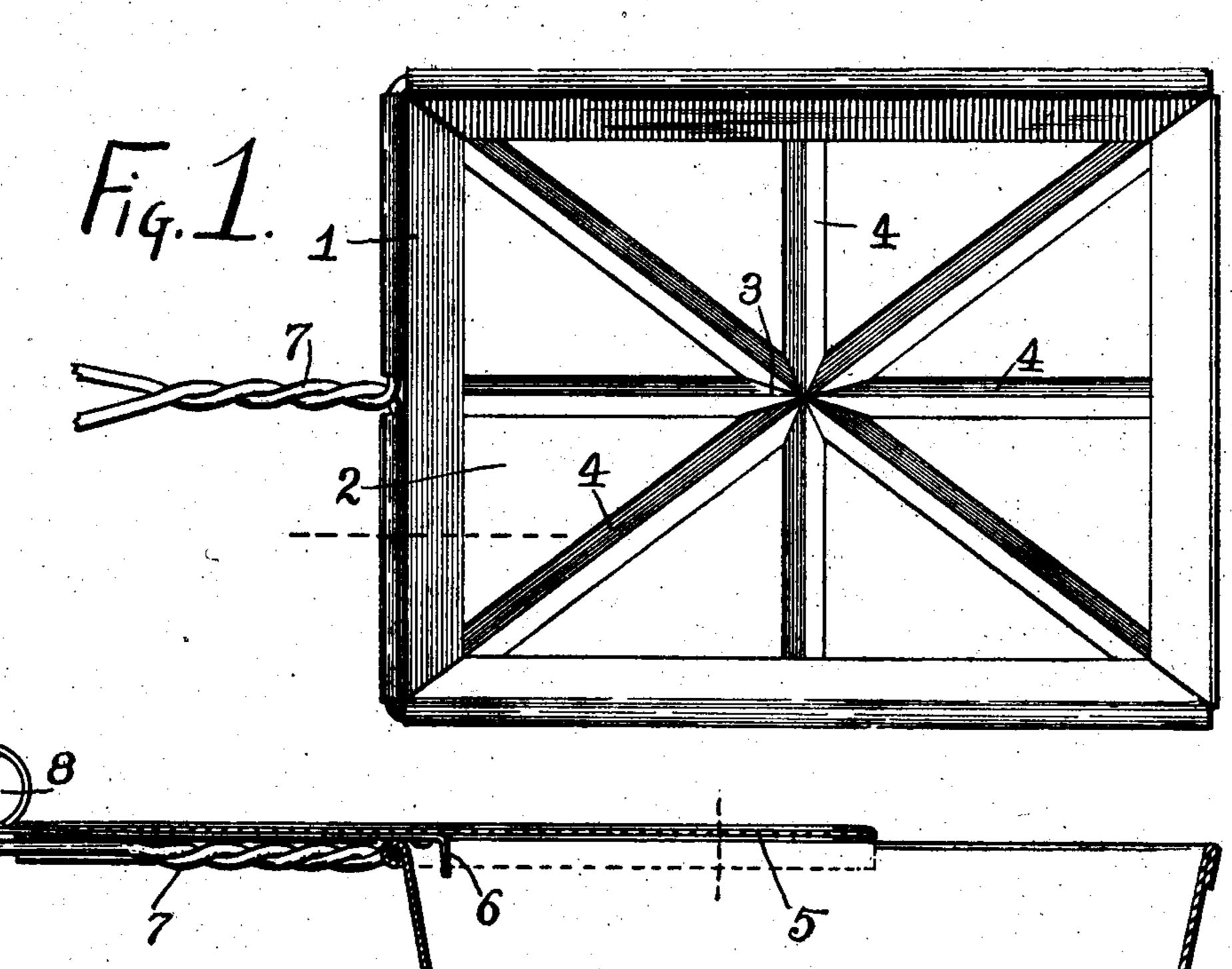
No. 834,898.

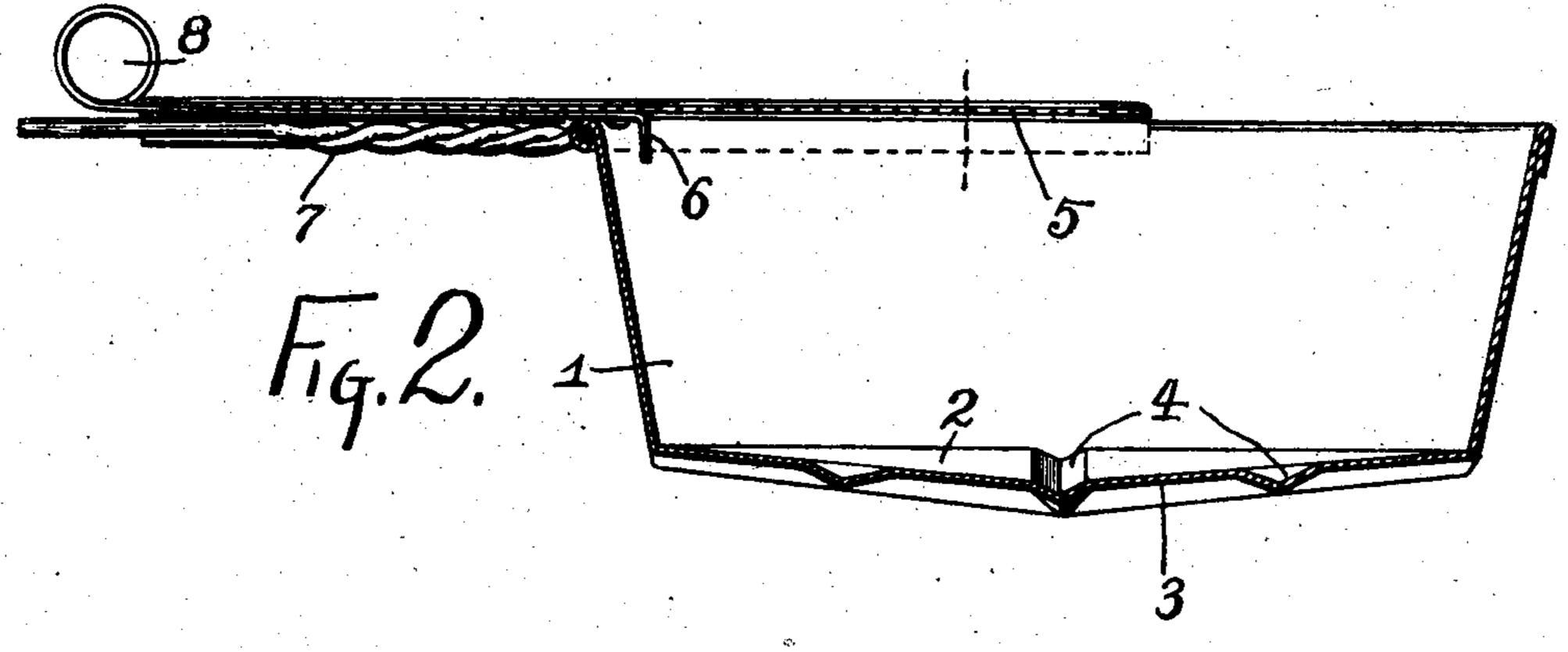
PATENTED NOV. 6, 1906.

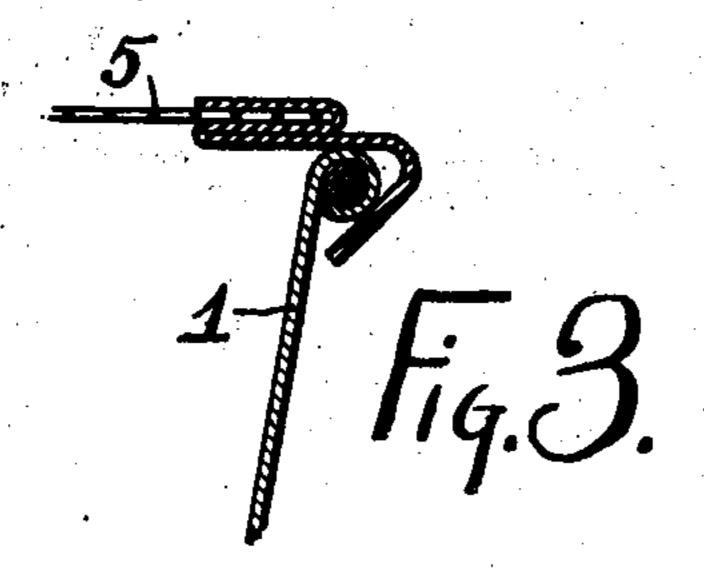
C. C. POUTS.

CORN POPPER.

APPLICATION FILED APR. 9, 1906.







Witnesses: Elmer R. Shipley. M. S. Beldew. Calvin C. Fruts

Inventor by James W. SEE Attorney

UNITED STATES PATENT OFFICE.

CALVIN C. FOUTS, OF MIDDLETOWN, OHIO.

CORN-POPPER.

No. 834,898.

Specification of Letters Patent.

Patented Nov. 6, 1906

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To all whom it may concern:

Be it known that I, Calvin C. Fours, a citizen of the United States, residing at Middletown, Butler county, Ohio, have invented certain new and useful Improvements in Corn-Poppers, of which the following is a specification.

This invention will be readily understood from the following description, taken in connection with the accompanying drawings, in

which—

Figure 1 is a plan of a corn-popper embodying an exemplification of my improvement, the cover being removed; Fig. 2, a longitudinal section of the structure; and Fig. 3, a transverse section of a portion of the structure, illustrating the sliding joint between

the cover and the vessel.

In the drawings, 1 indicates the popper 25 vessel, formed with imperforate walls and being in the example of rectangular plan; 2, the imperforate floor of the vessel; 3, slopes of the floor leading inwardly from all directions to form a central depression constituting the 25 hottest part of the floor; 4, shallow grooves in the upper surface of the floor, these grooves radiating from the depressed central portion of the floor; 5, the foraminous movable cover of the vessel, the same being illus-30 trated as having its side margins clipping under the wire tops of the side walls of the vessel, so as to open and close by sliding motion; 6, a stop projecting from the under surface of the cover down into the vessel and adapted 35 to limit the opening motion of the cover as it is slid in either direction; 7, a handle projecting from the vessel to serve in supporting and shaking it, and 8 a handle-ring on the cover.

The foraminous cover of the vessel may best be formed of wire-cloth, preferably of mesh as fine as is consistent with a satisfactory inspection of the interior of the vessel. The wiring of the tops of the side walls of the vessel, in conjunction with margin-pieces for

the cover to have a sliding engagement with the wiring, will be found to form a very satisfactory cover arrangement.

The central depression in the floor of the seasoning to concentrate at

that point and become subjected to the highest heat, due to the central protrusion of the under surface of the floor. As the explosions take place the seasoning is violently thrown into and sometimes through the superincumbent corn, the imperforate sides of the vessel preventing any escape whatever sidewise and the cover, while foraminous, preventing any material escape in an upward direction. The shaking of the popper causes the seasoning, or such of it as is not absorbed by the corn, to find its way again to the floor of the vessel, the transverse shaking of the floor causing the seasoning to again return to the highly-heated central depression.

the seasoning to again return to the highly-heated central depression.

The sloping radial grooves 4 serve a triple purpose: First, they form channels for guid-

ing the seasoning promptly to the hot central depression of the floor of the vessel; second, they serve to catch upon the underlying 70 grains of the mass of corn and bring about a livelier agitation of the mass than would be the case if the grains were entirely free for sliding motion over the smooth floor, and, third, they stiffen the floor of the vessel and 75

serve in a great measure in preventing it from being dented upwardly, thus preserving the

depression of the floor.

1 claim—
1. A corn-popper comprising a vessel having imperforate walls and floor, a shakinghandle therefor, and a foraminous cover for
the vessel, the floor of the vessel being centrally depressed and provided with radiating
grooves, whereby shaking motion of the vessel tends to concentrate the seasoning at a
specially-hot central point and whereby the
floor is given a grip upon the grains lying
upon it, substantially as set forth.

2. A corn-popper comprising a vessel, a 90 shaking-handle therefor, and a foraminous cover disposed in sliding engagement therewith, the floor of the vessel being provided with a series of downwardly and centrally radiating troughs forming a central depres- 95

sion in the floor.

CALVIN C. FOUTS.

Witnesses:

R. R. Williamson, James C. Russell.