UNITED STATES PATENT OFFICE.

GEORGE H. GILLETTE, OF NEW YORK, N. Y., ASSIGNOR TO ARMSTRONG CORK COMPANY, OF PITTSBURG, PENNSYLVANIA, A CORPORATION OF PENNSYLVANIA.

METHOD OF TREATING CORK ARTICLES.

946,216.

Specification of Letters Patent. Patented Jan. 11, 1910.

No Drawing.

Application filed December 15, 1908. Serial No. 467,679.

To all whom it may concern:

of New York city, in the county and State of New York, have invented a new and use-5 ful Method of Treating Cork Articles, of which the following is a full, clear, and exact description.

My invention relates to the use of blocks, sheets or boards composed of granulated or 10 pulverized cork held by a suitable binder.

The binder employed is one which will possess the desired property of preserving the cork in proper condition. Binders of this character usually contain oil or some 15 other substance which possesses a disagreeable odor or taste or both. Such material is objectionable for many purposes, such for example, as bottle cap linings; owing to its taste and odor.

My invention is designed to overcome the difficulty of this objectionable taste and odor, and to produce a material made from granulated or pulverized cork which will be substantially free from such taste or odor.

25 In carrying out my invention in its preferred form, I preferably take a sheet, board or block of the cork composition and coat it with a waterproof varnish or similar coating. This waterproof varnish preferably 30 centains a considerable percentage of a drier, although this is not essential. I then bake or heat the coated article at a temperature preferably between 250° F. and 500° F. This baking is preferably continued for sev-35 eral hours, until the objectionable odor of the article is entirely eliminated. If linseed oil is present in the cork composition, I find that this baking not only eliminates the objectionable odor of the varnish but 40 also removes the linseed oil odor. This treatment not only renders the article waterproof and substantially odorless and tasteless, but also stiffens it without materially affecting its elasticity. Sheets of cork com-45 position thus treated are especially adapted for use with bottle caps; since no objectionable taste or odor is imparted to the bottle contents.

If desired, after the baking treatment 50 above described, the sheet may subsequently be coated with a non-adhesive material such as paraffin, in order to prevent or reduce its tendency to stick or adhere to parts with which it contacts. The material treated as 55 above described is of special advantage where

be it known that I, George H. Gillette, closure is applied; since the waterproof varnish is not attacked or softened by the

steaming operation.

In a modification of my process I may see bake or hear the cork composition before any coasing is applied, this treatment rendering the cork composition substantially odorless and tasteless. I may then coat the sheet or article with a non-adhesive material such to the paraffin, to prevent as sticking to the patter with which it contacts, such as the mouth of the bottle. The parallin will also act bo make the sheet waterproof. This material may be used for bottle caps in cases where To there is no steaming of the bottle contents.

In another modification of my process I bake the cork composition, then apply the waterproof varnish and then bake the article again. In this case I may or may not 75 apply a non-adhesive material such as paraffin or other non-conducting coating over

the waterproof varnish.

The advantages of my invention will be obvious to those skilled in the art. The ob- 80 jectionable taste and odor of cork compositions made from granulated or pulverized cork is removed. Moreover, if there is any odor or taste to the natural cork itself, my treatment will prevent its affecting the 80 bottle contents.

The treatment may be applied to sheets, boards or blocks of natural cork bark, and the method may be varied in other ways without departing from my invention.

I claim:---

1. The method of treating an article composed of cork particles and an artificial binder, which consists in heating the article to a temperature which will substantially 95 eliminate the objectionable odor and taste due to the binder, substantially as described.

2. The herein described method of treating an article composed of cork particles and an artificial binder, having desirable quali- 100 ties but having inherent therein an objectionable odor and taste, which consists in heating the article to a temperature which will substantially eliminate the objectionable odor and taste of the binder, substan- 105 tially as described.

3. The herein described method of treating an article composed of cork particles and an artificial binder containing oil, which consists in heating the article to a tempera- 110 ture which will substantially eliminate the objectionable odor and taste of the binder,

substantially as described.

4. The liveein described method of treat-5 ing cork containing an artificial binder having an objectionable odor and taste, which consists in baking it at a temperature sufficiently high and for a period sufficiently long to substantially eliminate the taste and

10 odor, substantially as described.

5. The herein described method of treating cork articles which contain an artificial binder having an objectionable odor and taste, which consists in giving the article a 15 waterproof coating and then baking it to remove substantially all of the taste and odor of the binder, substantially as described.

6. The herein described method of treating cork articles containing an artificial 20 binder having an objectionable odor and taste, which consists in baking the article, giving it a waterproof coating, and then rebaking, the baking operations being conducted at a temperature which will remove 25 the objectionable taste and odor of the

binder, substantially as described.

7. The herein described method of treating cork articles which contain an artificial binder having an objectionable odor and 30 taste, which consists in giving the article a waterproof coating, then heating it to eliminate the objectionable taste and odor of the binder, and then coating it with a non-adhesive material, substantially as described.

8. The method of treating cork articles 35 containing particles of cork and an artificial binder having an objectionable taste and odor, which consists in baking the articles at a temperature in excess of 250° F., and continuing the baking for several hours to 40 substantially eliminate such objectionable taste and odor, substantially as described.

9. The method of manufacturing tasteless and odorless cork articles, which consists in forming a sheet, board or block composed of 45 cork and an artificial binder having desirable qualities and also having inherent therewith an objectionable taste and odor, and then heating the article to substantially eliminate such taste and odor, substantially 50

as described.

10. The method of manufacturing tasteless and odorless cork articles, which consists in ferming a sheet, board or block composed of particles of cork and an artificial binder 55 having the desired preservative and adhesive qualities but possessing inherent therewith an objectionable taste and odor, then coating with a waterproof material and then heating to substantially eliminate the objection- 60 able taste and odor of the binder, substantially as described.

In testimony whereof, I have hereunto set

my hand.

GEORGE H. GILLETTE.

Witnesses:

C. P. Byrnes, H. M. Corwin.